

Recipes

Headcheese

1 hog's head Salt and pepper
1 hog's tongue Sage or chili powder

Clean and scrape hog's head and wash thoroughly. Wash and trim tongue. Cover head and tongue with slightly salted water and simmer until meat falls from bone. Drain meat, shred and season. Pack tightly in bowl, cover and weight it down. Let stand 3 days in a cold place. Slice. Makes 6 to 8 pounds.

Cornmeal Mush with Pork

1 pound lean pork, including bones
1 cup corn meal
1 teaspoon salt
½ teaspoon powdered sage

Simmer pork in water in kettle until meat falls from bones. Remove meat and bones. Chill broth and remove fat. Bring measure of broth to 1 quart by boiling down or by adding water as necessary. Add cornmeal and cook, stirring frequently, until thickened. Chop meat fine, season with salt and sage. Add to mush and pack in bread pans. Chill, slice, and sauté. Serves 6.

Beef may be used instead of pork.

Liver Mush

Cook the livers. Finely grind meat and add seasoning. Put the liver into boiling water adding the meal to make a thick mush. Pack in bread pans. Chill, slice, and fry.