

LIPS, EARS AND TAILS

PORK LIPS

Place lips in cold water for 30 minutes. Boil with spices until done. Allow to cool, roll in melted butter and cracker meal; lay out flat on buttered pans; place in oven or broiler and brown quickly. Serve with sweet relish or piquant sauce, two lips to a portion.

PORK EARS

Pork ears are used in the household boiled with cabbage, greens and sauerkraut. In the larger cities in the East they are used extensively fried or made into sandwiches. They can be used in soups and in making soup stocks.

PORK TAILS

Pork tails are very popular in most parts of Canada, the demand generally exceeding the supply. They are boiled with sauerkraut and cabbage and are also used largely in sandwiches.

MELTS

Beef, pork and sheep melts are similar in color and general appearance to liver. In some parts of Canada, pork melts are used in exactly the same way as liver. They can be stuffed, baked, broiled, fried, sautéed or made into stews.

BEEF MELTS STEW

Make this the same as beef stew with carrots, onions, turnips and green peas, but cut the vegetables much smaller, as it does not take as long to cook melts as ordinary stewing beef.