

Taylor



Pork Roll

DELICIOUS
Recipes
Famous Since 1856



About that Good Tasting
TAYLOR PORK ROLL

(First known as Taylor Ham)

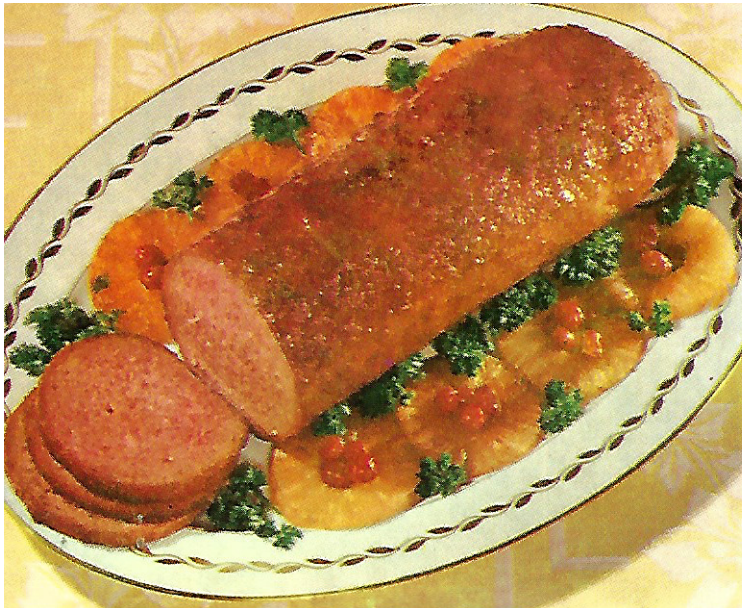
TAYLOR PORK ROLL dates back to Colonial days; it is the "minced ham served at Ye King's Arms sumptuous board" before the Battle of Trenton. The recipe was handed down by the originator, one Col. John Taylor who served with distinction in the Battle of Monmouth. In 1856 it was

improved upon and perfected by John Taylor, the pioneer Jersey packer, who called it Taylor Ham—and it was so known until 1906, when the name was changed to Taylor Pork Roll. The old recipe and process have been passed along from generation to generation, and today the making of Taylor Pork Roll is still a family affair—made to the same high standards of excellence. There is no other like it in quality or flavor. Accept no substitute.

TAYLOR PORK ROLL is select fresh pork from the shoulders of young corn-fed hogs grown in the Middle West... chopped for the purpose of mixing thoroughly with expertly blended spices... slowly and delicately sugar cured in nature's own way... and hickory smoked. No fat—no shrinkage—no waste: U.S. Government Inspected.

Points on Cooking

It is not necessary to cook Taylor Pork Roll, but it is much more delicious when cooked. Slices for broiling or frying should be cut approximately $\frac{1}{4}$ " thick. In using ground Taylor Pork Roll in a recipe, figure on 1 lb. making 3 cups.



BAKED TAYLOR PORK ROLL

- 1 Taylor Pork Roll, or half a roll
- ½ pound brown sugar
- 2 tbsp. bread crumbs
- ½ to ¾ cup pineapple juice, cider or water
- Sliced pineapple, a few stewed cranberries

METHOD:

Remove the bag, parboil roll 15 min. Then place in uncovered roasting pan, cover with crumbs and brown sugar mixture; add fruit juice. Sear in a hot oven (425°F for ten min. to seal juices in; reduce heat to 325°F) for 40 min., basting occasionally. If roast is less than whole, reduce the time in oven. Do not pierce while roasting as the juices will escape. Heat pineapple slices and use as garnish. Top with stewed cranberries. Ideal for holiday buffet.

TAYLOR PORK ROLL SALAD

- ¾ pound Taylor Pork Roll (cooked)
cut in thin strips
- ¼ pound Swiss cheese
cut in thin strips
- 1 cup celery
cut in thin strips
- 3 tomatoes quartered
- ½ green pepper seeded and chopped
- 2 hard cooked eggs, cut in quarters
- ⅓ cup radishes thinly sliced
- Boston lettuce
- Escarole
- French dressing

METHOD:

Wash lettuce, celery, tomatoes, pepper, radishes. Drain and crisp in refrigerator. Line salad bowl with thoroughly dried lettuce; alternate with the rest of ingredients. Toss thoroughly. Serve with French Dressing.



TAYLOR PORK ROLL CROQUETTES

2 cups finely chopped Taylor Pork Roll
2 eggs
2 tbsp. water
1 tbsp. chopped parsley
1 cup thick white sauce
4 tbsp. shortening
4 tbsp. flour
1 cup milk
1 tbsp. onion juice
1/8 tsp. pepper
1 cup bread crumbs

METHOD:

Melt shortening, blend in flour and gradually stir in milk. Cook over low flame until thick. Add chopped Pork Roll, seasoning. Chill mixture on platter until stiff. Shape into croquettes. Dip in crumbs, beaten egg blended with water and again in crumbs. Chill. Fry in deep hot fat until a golden brown. Drain on paper. Serve with Quick Tomato Sauce. Serves 4.

Tomato Sauce

1 clove garlic
1/3 cup shortening
1 can tomato soup
3 whole peppercorns
1/3 cup boiling water

METHOD:

Chop garlic, cook in shortening until golden brown, add tomato soup, boiling water and seasoning. Simmer 10 min. Strain. Makes about 1 1/2 cups.

Insist on seeing the name TAYLOR

SOUFFLE

1 cup finely chopped Taylor Pork Roll
2 tbsp. shortening
3 tbsp. flour
1 cup milk
1 tbsp. grated onion
dash of paprika
3 eggs

METHOD:

Make cream sauce in double boiler, stirring until thick; gradually pour sauce over beaten egg yolks, stirring. Cook again over low heat until thick. Add seasoning and Pork Roll. Chill. Fold in stiffly beaten whites. Pour into greased baking dish. Set in pan of hot water, bake in a moderate oven (325°F) about 1 hour. Serve at once. Serves 4-6

How to Buy Taylor Pork Roll

Taylor Pork Roll can be purchased by the roll, part or whole, sliced or unsliced. The large roll weighs approximately 5 1/2 lbs. Available at most meat counters — Independents, Super Markets, and Delicatessens. Some carry a 1 1/2 lb. roll. Also vacuum-packed slices in convenient 6 oz. cellophane bags at most self-service meat counters.



BAKED STUFFED TOMATOES

- 1½ cups finely chopped Taylor Pork Roll
- 7 large ripe tomatoes
- 2 tsp. onion juice, ⅛ tsp. pepper, ½ tsp. salt
- 2 eggs
- ⅔ cup bread crumbs
- 1 tsp. sugar
- 1 tbsp. melted butter or margarine

METHOD:

Carefully remove tops from tomatoes and scoop out pulp. Mix chopped Pork Roll, beaten eggs, seasoning, bread crumbs and chopped tomato pulp. Fill tomatoes, top with a few bread crumbs and melted butter. Place in a shallow baking pan with ½ c. boiling water. Bake 25 min. until soft in moderate oven (375° F). Serves 7.

PORK ROLL AND MACARONI

- 1 cup Taylor Pork Roll cut in cubes
 - ½ pound macaroni
 - 1 tbsp. salt
 - 3 quarts boiling water
- Parboil 8 min. {
- 3 tbsp. shortening
 - 3 tbsp. flour
 - ½ tsp. dry mustard
 - ⅙ tsp. pepper
 - 3 cups milk
- Cream Sauce**

METHOD:

Parboil macaroni, drain and rinse in hot water. Make cream sauce: Melt shortening in double boiler, blend in flour and seasoning, gradually add milk, stirring until thickened. Mix Taylor Pork Roll, macaroni and cream sauce. Pour into a greased casserole dish and bake in a moderate oven (375° F) about 30 min. Serves 4 to 6.



To Keep Taylor Pork Roll

Taylor Pork Roll in the bag should be hung in a cool, dry, airy place—not necessarily in refrigerator. Taylor Pork Roll bought in slices is usually used up right away, but it will keep in the refrigerator. Wrap well, to avoid drying.

To Remove the Bag

Cut off end immediately below cord. Open up neck and with a knife make two slits about an inch apart. Peel back strip thus made as far as desired. Don't remove the whole stocking unless you are using the entire roll at one time.

PORK ROLL SHORT CAKE

- | | |
|--|---|
| 2 cups diced Taylor Pork Roll (cooked) | 2 cups light cream sauce |
| 2 cups cooked peas | 2 cups any biscuit mix or your own recipe |
| 2 pimientos diced | 2 tbs. melted shortening |
| 1 4-oz. can mushrooms | |

METHOD:

Roll biscuit dough about ½ in. thick, cut in 2½ in. rounds. Place on greased cooky sheet; brush top with melted shortening, top with another biscuit. Bake in hot oven (425°F) 15 to 18 min. Separate and pour some of following mixture between and on top.

Heat Pork Roll, peas, mushrooms, and pimientos in cream sauce. Cook in double boiler about 10 minutes; just long enough to heat through. Serves 6.

SALAD RING

- | | |
|--|-----------------------------------|
| 2 cups Taylor Pork Roll chopped (cooked) | ½ cup boiling water or soup stock |
| 1 tbs. unflavored gelatin softened in ¼ cup cold water | ⅛ tsp. paprika |
| | ½ cup diced celery |
| | 1 cup heavy cream |
| | Lettuce |

METHOD:

Chop Pork Roll very fine. Soften gelatin in cold water, then dissolve in hot liquid. Cool. Add Taylor Pork Roll, celery, paprika and stiffly whipped cream. Mix thoroughly. Pour into a ring mold which has been moistened with cold water. Chill in refrigerator. Unmold on lettuce. Serve with mayonnaise. Serves 4 to 6.

PORK ROLL TIMBALE

- | | |
|----------------------------------|--------------------------|
| 1½ cups chopped Taylor Pork Roll | 1 tbs. grated onion |
| ¾ cup soft bread crumbs | 1 tbs. chopped parsley |
| ¾ cup milk | 3 tbs. melted shortening |
| ⅛ tsp. pepper | 2 eggs |

METHOD:

Add bread crumbs to hot milk, stir over low flame until smooth. Add seasoning, shortening, chopped Pork Roll and beaten eggs. Mix well. Pour into greased timbale mold or custard cups. Bake in a moderate oven (350°F) until firm in center (about 30 to 35 min.) Let stand a few minutes, unmold and serve with your favorite cream sauce. Serves 4.

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PORK ROLL AND RICE RING

- 1½ cups Taylor Pork Roll
- 2 cups rice
- 3 tbsp. salt
- 4 cups boiling water
- 1 tbsp. shortening

METHOD:

Wash rice, drop in boiling salted water with shortening. Boil until tender. Drain thoroughly. Pack rice in a greased 1½ qt. ring mold; place ring mold in a pan of hot water and simmer over direct heat 10 min. Let stand a few minutes. Unmold on hot platter and fill with tomato sauce. Serves 4 to 6.

TOMATO SAUCE RECIPE LOWER LEFT

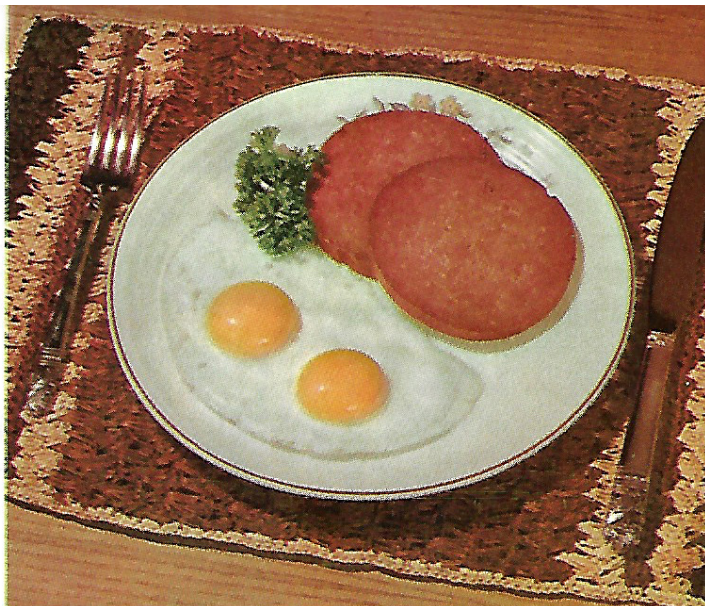
SAUCE for Rice Ring

- 2 tbsp. shortening
- 2 onions chopped
- 3 stalks celery chopped
- 1 tbsp. chopped parsley
- ½ cups tomatoes
- 1 tsp. sugar
- 3 tbsp. flour
- 4 tbsp. water
- 1 4-oz. can mushrooms

METHOD:

Saute onions until golden brown, add tomatoes, parsley, celery and sugar. Cook about 12 min. Strain. Blend flour and water, add to strained tomatoes. Cook 10 min., stirring. Add drained mushrooms and Pork Roll, cook 5 min.

PORK ROLL SLICES WITH EGGS



... and try these suggestions

Add small pieces of Taylor Pork Roll to BAKED BEANS, your own or canned . . . make GIANT SANDWICHES starting with broiled slices of Taylor Pork Roll and build up with cheese, tomatoes, etc. . . . saute slices of Taylor Pork Roll with APPLE or PINEAPPLE slices . . . cook small bits in with SPLIT PEA SOUP . . . sprinkle $\frac{1}{4}$ inch slices of Taylor Pork Roll with brown sugar and BROIL . . . add $\frac{2}{3}$ cup chopped Taylor Pork Roll to DEVILED EGG mixture of 6 hard cooked egg yolks, 3 tbsp. mayonnaise, $\frac{1}{2}$ tsp. dry mustard, $\frac{1}{2}$ tsp. Worcestershire sauce, $\frac{1}{4}$ tsp. paprika . . . on PICNICS take along slices to broil over open fire, or broil over a charcoal grill in your back yard . . . the zesty flavor of Taylor Pork Roll makes it ideal for a BARBECUE . . . and for something different and delicious at a HOLIDAY BUFFET that your guests will rave about, serve a whole baked Taylor Pork Roll (see recipe) . . . for wonderful CANAPES, blend 3-ozs. cream cheese with 1 tbsp. cream or mayonnaise, stir in $\frac{3}{4}$ cup minced Taylor Pork Roll, $\frac{1}{2}$ tsp. salt, $\frac{1}{2}$ tsp. A-1 Sauce, dash of paprika. Spread on crackers or toast.

Recipes by
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Above: Exterior view of the Taylor Sandwich Shop at Asbury Park. Below: Interior of the Taylor Sandwich Shop at Atlantic City.



Taylor's FAMOUS SEASHORE SANDWICH SHOPS

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