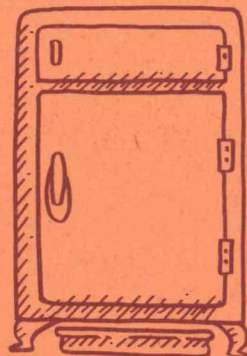


# STORAGE



Throughout the years the Neese Sausage Company has maintained control over distribution. This insures that the products found at your grocer's are fresh—and should remain fresh in your home refrigerator for at least a week. Should you ever have an experience to the contrary, your grocer will graciously replace the product at no charge.

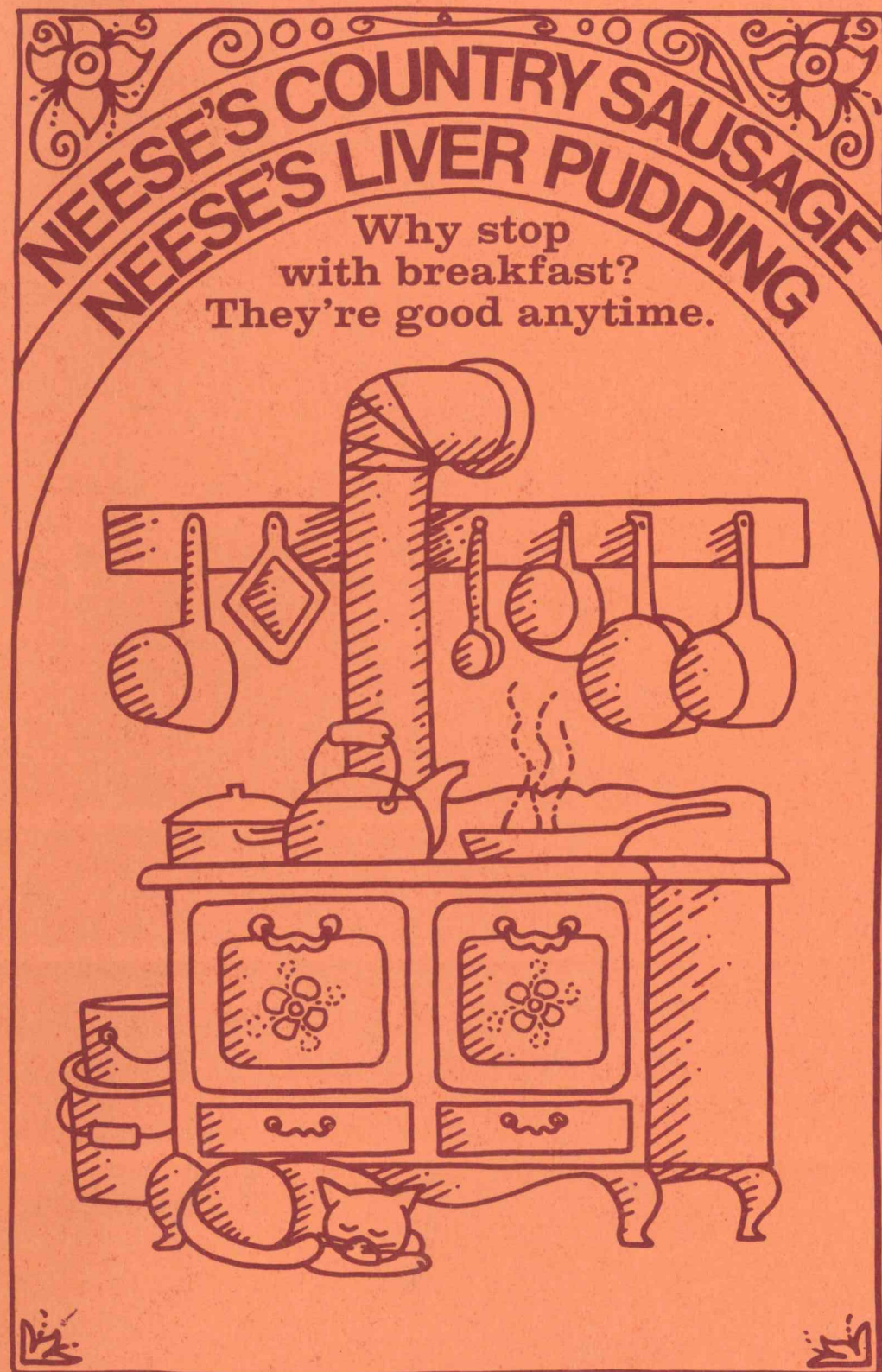
Neese's Sausage can be frozen with no loss of flavor up to three months. The Company does not recommend freezing of liver pudding, but understands that many do it successfully, including Colonel Granger.

## NO PRESERVATIVES IN ANY NEESE PRODUCT

Neese's Sausage and Liver Pudding use only *natural* ingredients—which is one of the reasons they are famous for flavor. *No preservatives* or *anti-oxidants* are used . . . and no artificial flavorings of any kind mar the natural goodness of quality meats and spices.

## AN INVITATION

You may have your own favorite recipes or serving suggestions for sausage and liver pudding. We invite you to mail them to us. For each one not already appearing in this book, we will see that you receive a pound of sausage and liver pudding FREE—or its equivalent in money.





# Country Sausage

## First Killin' Frost

Down on the farm this was hog killin' time — the first killin' frost. And then came country sausage for breakfast. On a brisk November morning, the aroma of browning country sausage, intermingling with perking coffee, would rouse the deepest sleeper. But no longer must we long for November and browning sausage smells. One of the improvements over the good old days is refrigeration, granting us the indulgence of fresh country sausage in all seasons.



## JAMES THEODORE NEESE Begins a Company

Neese's Country Sausage had its beginning down on the farm. James Theodore Neese developed a local renown for his country sausage. So back in the twenties he built a small plant on the old home place near Greensboro. In 1936 the plant, which is undergoing its sixth expansion, was established in its present location off Alamance Road.

## The Recipe

As the founder worked with the product, he experimented and refined. It took ten years before James Theodore had reached what he considered the perfect formula — just the right texture, just the right combination of spices, the most zesty proportion of ham to other pork cuts.

## The Sausage Enthusiasts

The success of this formula has been the subject of a vast correspondence between Neese and sausage enthusiasts. The earliest letter saved bears the date of January 22, 1944. Many of them

are from sausage-lovers who don't live in North Carolina — but have had that first meeting with browned and aromatic and deeply-satisfying Neese's Country Sausage. From this point they are connivers . . . how to get Neese's across the border and into their frying pans. This letter is from a Tennessean.

October 19, 1955

Gentlemen:

*I like my Mother-in-Law! She isn't a bit like Mother-in-laws are usually pictured. But even if she were, I'd love her anyway, because once or twice each year she comes to Kingsport from Charlotte, N. C. for a visit, and each time, always brings us two pounds of your wonderful sausage! You see, I'm a nut about good sausage, and yours is the only sausage that always tastes good to me — and always the same. I don't know whether you could consider marketing Neese's sausage in this area, but if you could, you would be assured of one loyal customer and ardent booster.*

Cordially,

F. T. Walsh, President  
SUNWARM, Inc.

Incidentally, we contacted Mr. Walsh for his permission to use this letter and he is still president of Sunwarm and looking forward to visits by his mother-in-law.

Country sausage has become as dear to the southerner's heart at breakfast time as hot biscuits and grits. But why should anything this good quit with breakfast? When you review the recipes and serving suggestions in this booklet, we think you'll agree. Sausage is for breakfast, brunch, lunch, snacks, supper and parties.





# Liver Pudding

**"Hail to Thee, O Livermush,  
Thy Praises Now We Sing."**

This was the heading a column by Kays Gary in the July 1, 1971 issue of The Charlotte Observer. And bless you, Kays, for telling the liver pudding story better than it's been told.

*"Sons and daughters of Carolina, forced by circumstance to live anywhere else in the Union or abroad, inevitably experience an indescribable home-sickness with autumn's first crisp morning — a yearning signaled by a vibrato of the palate. Ultimately the palate's unrequited passion is identified. Livermush. Or liver pudding."*

## Neese's Liver Pudding

Neese calls their aromatic blend of liver, corn meal and spices liver pudding. Because that describes the tantalizing mixture better than mush does.

Kays even writes some serving suggestions

*"Livermush hors d'oeuvres, served to out-of-state visitors, certainly could hold their own with paté de foie gras . . . Livermush, fried deep brown, is a with-eggs breakfast favorite. Livermush, cold or hot, with or without mustard and onions, is a satisfying snack day or night."*

## Colonel Granger Schemes for Liver Pudding

Our file of testimonial letters has a choice one from the Marine Military Academy in Harlingen, Texas. This one is dated January 1, 1969.

Gentlemen:

*Texas is a fine state, but it has one great deficiency — they have no product that even faintly resembles your liver pudding. I didn't realize how much I had missed it until I made a trip to Charlotte last year and brought back a supply with me. That supply is now exhausted, which is the reason for this letter."* (There follows a request for shipment of 20 pounds of liver pudding packed in dry ice.)

Sincerely yours,  
Colonel C. L. Granger

# Serving Guide

## Cooking Sausage

Sausage should be cooked rather gently—but thoroughly. There are three good techniques:

**To Panbroil** — Place patties or slices in cold frying pan and begin cooking on Medium High heat. After a few minutes, reduce heat to Medium Low or Low and finish cooking to desired doneness.

**To Pan Fry** — Place patties (or slices) in a cold frying pan with 2 to 4 tablespoons water, cover tightly and cook 5 to 8 minutes over low heat. Remove cover to let water cook off and brown sausage until well-cooked.

**To Bake** — Arrange sausage on a rack in a shallow baking pan. Bake at 400° F. for 20 to 25 minutes, depending on thickness of patties.

## Serving Liver Pudding

Liver pudding is pre-cooked so it may be served cold. (see sandwich suggestions under "Snacks"). However, its flavor becomes even more delicious when it is heated. We find that brushing the slices with flour — or "dipping" them in flour — results in a delightfully crusty surface. Just heat 1 to 2 tablespoons fat on Medium Low. The slices will heat through and become crusty brown in 5 to 8 minutes. If you're in a hurry they of course may be heated without flouring.





# RISE and SHINE



This is exactly what your family will do if you waken them with the aroma of sausage browning — rise and shine. Sausage is high in protein and three important B vitamins — Thiamine, Riboflavin and Niacin. These B vitamins promote good dispositions and optimism. Even the sausage calorie department is no disaster area. According to a book written by Dr. Erwin M. Stillman, a two-ounce patty has only 170 calories.

At breakfast-time, most appetites prefer sausage simply prepared and served with eggs and/or hot cereal. But come Saturday, Sunday or holiday mornings and there is time for a more imaginative approach to breakfast — like Creamed Sausage on Toast or Poached Eggs on Liver Pudding.

## CREAMED NEESE'S SAUSAGE

*½ lb. Neese's Hot Sausage*  
*3 tablespoons flour*  
*2 cups whole milk*  
*½ teaspoon salt*

Break the sausage into small pieces and brown slowly in frying pan. Add flour, stirring constantly. When the mixture is smooth, add salt and slowly add milk. Stir constantly until this has boiled three minutes, after which time it should be just thick enough to serve nicely on hot waffles, pancakes, toast or hot biscuits. Fried apples or stewed rhubarb make this a top-of-the-morning meal. Serves 3 to 4.

## NEESE'S SAUSAGE RING

6 servings.  
Grease lightly a 7 inch mold.  
Press into the bottom of the mold:

*3 tablespoons cornflakes*  
Combine well:  
*1 lb. Neese's Sausage*  
*(hot or plain)*  
*1 tablespoon minced onion*  
*¾ cup fine bread crumbs*  
*2 tablespoons chopped parsley*  
*1 beaten egg*

Place these ingredients in the mold. Bake the ring in a moderate oven 350 degrees for ½ hour. Drain the fat from it after 15 minutes baking. Invert the ring onto a hot platter and fill the center with:  
*8 scrambled eggs garnished with chopped parsley or paprika.*

## NEESE'S SAUSAGE WITH APPLE RINGS

Shape into 4 flat cakes:  
*½ lb. Neese's Sausage*  
*(hot or regular)*

Combine and roll the cakes in:  
*1 tablespoon flour*  
*¼ teaspoon sugar*

Core and cut into ½ inch slices:

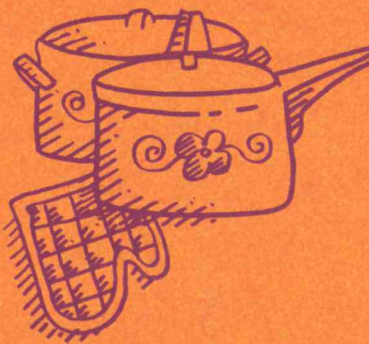
*2 firm tart apples*

Boil for 5 minutes:  
*½ cup sugar*  
*½ cup water*

Add:  
*1 teaspoon butter*

Drop the apple rings into the syrup. Cook them slowly until they are nearly tender, about 5 minutes. Drain them. Broil the meat cakes under a moderate flame for about 8 minutes. Arrange the apple slices on a hot platter. Place the sausage cakes on them. Serve them garnished with Parsley.

This serves two very hungry people and four weight-watchers.



## SAUSAGE- POTATO PANCAKES

*½ pound Neese's sausage*  
*1 box potato-pancake mix*  
*3 eggs, well beaten*  
*3 cups water*  
*1 cup finely chopped green pepper*  
*1 cup chopped celery*  
*Butter or margarine*

Break sausage into pieces and brown, pouring off fat. Combine pancake mix, 2 cups water and the eggs and mix well. Let stand 10 minutes. Add sausage, green pepper and celery and mix well. Spoon ¼ cup at a time into skillet or griddle that has been lightly greased with butter or margarine. Flatten the cakes with the spoon. Saute until golden brown on both sides. Good with applesauce. Makes 8 servings.

## SAUSAGE PATTIES WITH GRILLED TOMATOES

Allow 1 pound Neese's Country Sausage for each 3 persons. Form into 3 flat patties and broil slowly until browned on one side; turn. Slice firm tomatoes ½ inch thick and put on uncooked side of patty. Sprinkle with salt and pepper and with crumbs. Drizzle on a little of the sausage fat, and continue broiling until the tomatoes are well browned.

A zesty accompaniment to scrambled eggs seasoned with fresh chopped dill or dried dill weed. If you're a Southerner, you'll also want a serving of yellow grits.



## FOR ONLY PENNIES PER SERVING . . .

The nutritional values in liver pudding are so impressive, they should be reviewed. In addition to high protein content, it is remarkably high in iron, Vitamin A, and in the B vitamins. In today's economy, you can literally serve this high-health food for only pennies per serving.

### BEST-EVER LIVER PUDDING STICKS

1 lb. Neese's Liver Pudding  
1 egg, beaten  
2 tablespoons milk  
1 cup cornflake crumbs

Cut liver pudding in one-inch sticks. Combine egg and milk. Dip sticks in egg, then in crumbs to coat sides. Put in shallow pan. Bake in a hot oven (400 degrees) 20 to 25 minutes. Serve with scrambled eggs and stewed apricots or prunes.



### POACHED EGGS ON LIVER PUDDING

1 lb. Neese's Liver Pudding  
4 large eggs  
Chopped parsley  
Salt and pepper to taste

Roll slices of liver pudding in flour. Pan fry until crisp. Drop each egg into swirl of gently simmering water. Put aside with cover until set, or cook over low heat with yoke exposed above water line, to keep color. Sprinkle with chopped parsley or dill weed the poached egg served on top of browned liver pudding slice on toast. Delicious with apple rings or stewed apples.

## LATE SLEEPERS



The Old South had those delicious mornings when one could "dream late" while the shutters quieted the sunlight. Few of our homes now offer the gentle nostalgia of functioning exterior shutters — but we can have the kind of hearty "brunch" that was expected to climax such an indulgent morning.

### SAUSAGE- STUFFED APPLES

4 large cooking apples  
½ pound Neese's Country Sausage  
1 small onion, chopped  
1 packet Saltine crackers, crumbled (16 single crackers)  
1 teaspoon salt  
½ teaspoon pepper  
1 egg

Core apples and scoop out pulp, leaving ½-inch shell. Save pulp. Cook sausage, draining off fat as it accumulates. (Easiest way to do this is slice the sausage, then break the slices into small pieces before frying.) When sausage is nearly cooked, add chopped onion. Crumble crackers into bowl. Chop apple pulp; add to crackers with sausage meat, onion, salt, pepper, and egg. Mix together. Stuff apples and bake in 375 degree oven only until apples are tender. Makes 4 servings.

### CRUSTY LIVER PUDDING WITH FRIED APPLES AND CHEESE GRITS

Slice Neese's Liver Pudding ½" thick. Dip into flour and fry in hot fat until crusty. Serve with hot grits that are kept rather thin and topped with a slice of your favorite cheese. Fried apple rings are the perfect accompaniment, prepared as below:

Core apples but do not peel. Slice about ½" thick. Place in hot skillet with 3 tablespoons melted bacon fat. Cover and lower temperature. Cook about 10 minutes or until apples are fork-tender. Turn. Cover slices with sugar to stand about ⅛" to ¼" high. Cover again for about 10 minutes. The apple juices, sugar and fat will form a delicious syrup over the apple rings.



## SAUSAGE APPETIZERS

1 pint milk scalded  
2 tablespoons sugar  
1 yeast cake  
Enough flour to make a nice dough  
2 tablespoons butter  
1 teaspoon salt  
1 lb. Neese's Country Sausage  
— hot or regular

Let dough rise about 2 hours in warm place. Roll dough out 1/2 inch thick and cover with sausage. Roll as you would a jelly roll. Chill 30 minutes. Slice 1/2 inch and bake in a hot oven — 400 degrees.

## SAUSAGE PATTIES WITH PINEAPPLE

1 lb. Neese's Country Sausage,  
hot or regular  
8 canned pineapple slices  
(reserve the juice)  
Cooked Rice  
Currant Jelly

Slice sausage and form into eight patties. Place a slice of pineapple on each patty and place on rack in shallow pan. Bake in hot oven (400 degrees) 30 minutes until done. (A cup of boiling water poured in the pan will prevent fat from splattering.) Baste with pineapple juice several times. Serve on mound of fluffy rice and top with a spoonful of currant jelly — which adds eye appeal as well as taste.

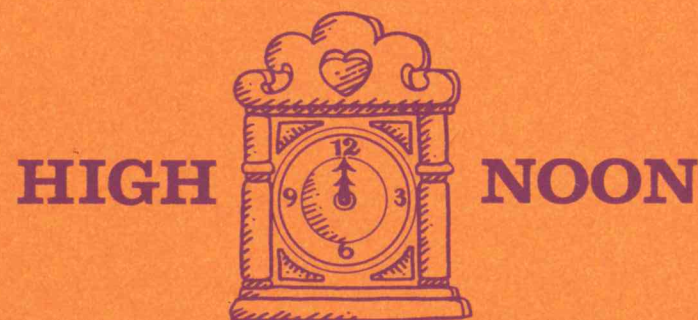
## LIVER PUDDING WITH BROILED CHEESE AND TOMATO

Dip liver pudding slices in flour and fry in a small amount of fat until crusty. Trim slices of American or Swiss cheese to fit and place on liver pudding slices. Top with a round of tomato which has been brushed with melted butter and sprinkled with chopped onion. Place under broiler until cheese is melty and turning brown. This goes great with hot biscuits and apple jelly.

## SCRAMBLED EGGS WITH LIVER PUDDING

1/2 lb. Neese's Liver Pudding  
1 tablespoon cut-up parsley  
6 eggs  
2 tablespoons milk  
Salt and pepper to taste

Dip liver pudding slices into flour and brown in a small amount of fat until crusty. Break into small pieces. Beat together eggs, milk, parsley, salt and pepper. Pour into frying pan where liver pudding slices were browned. As eggs begin to cook, drop in liver pudding pieces and continue to stir until desired stage of doneness is reached.



Neese's Country Sausage and Liver Pudding have been waking up folks for 45 years. But why should anything this good quit with breakfast? A casserole topped with Neese's sausage is like coming home again . . . and liver pudding becomes "soul food" when it joins grits and fried apples.

## APPLE-SAUSAGE LOAF\*

1 pound Neese's Country  
Sausage, hot or regular  
1/3 cup evaporated milk  
1/3 cup apple sauce  
1-1/3 cups bread crumbs  
(rye preferred)  
8 small sweet potatoes,  
cooked  
1/8 teaspoon salt

Mix first 4 ingredients together and shape into a loaf. Put into a greased, shallow baking pan and bake in the oven at 350 degrees for one hour. Drain. Arrange sweet potatoes around loaf. Dot with margarine. Sprinkle the salt over potatoes. Bake 20 minutes longer until loaf is brown. Serves 4. Buttered spinach, green beans or other green vegetables are good company for this loaf.

## MEXICAN LUNCHEON

1 pound Neese's Country  
Sausage, hot or regular  
1 cup diced onion  
1 cup diced green pepper  
1 No. 303 can tomatoes  
1 teaspoon salt  
2 cups dairy sour cream  
2 cups uncooked macaroni  
2 tablespoons sugar  
1 tablespoon chili powder

Brown sausage, onion and green pepper. Pour off drippings. Add tomatoes, sour cream, macaroni and seasonings. Cover and cook slowly 20 minutes. 6 to 8 servings. Buttered baby okra or green limas complete a satisfying "high noon".

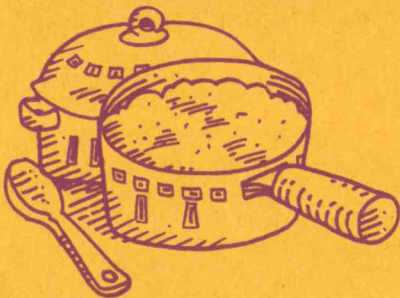
*\*Editor's note: When I baked this for my 14-year-old son, he asked for "seconds" before I had finished serving my plate. Then came a memorable comment: "I never would have thought about sausage except for breakfast and this is good."*



### SAUSAGE-BEAN CASSEROLE

- 1 pound Neese's Country Sausage, hot or regular
- 1/2 lb. dried lima beans
- 2 cups hot water
- 2 teaspoons salt
- 1 No. 303 can tomatoes
- 2 tablespoons sausage drippings
- 1 small onion, sliced
- 1 carrot, sliced
- 1 tablespoon flour
- 1 teaspoon dry mustard
- 1 tablespoon sugar
- 1/8 teaspoon pepper

Cover beans with water and soak overnight. Drain. Add hot water and salt and cook until just tender, about 1 hour. Add tomatoes and continue cooking for 1 hour. Shape sausage into 6 patties and brown on both sides in frying-pan. Remove patties and pour off all but 2 tablespoons drippings. Brown onion in drippings. Blend in flour and add remaining ingredients. Combine with beans and pour in casserole. Top with sausage patties. Cover and bake in a moderate oven (350° F.) for 40 minutes. Serves 4 to 6. Serve with a green salad and apple or peach pickles.



### SAUSAGEBURGERS

- 2 pounds Neese's Country Sausage, hot or regular
- 3 tablespoons water
- 2 large tomatoes, cut into 3 slices each
- 1 medium-sized onion, cut into 8 slices and separated into rings
- 8 hamburger buns, warmed

Shape sausage into 8 patties, 1/2 to 3/4 inch thick, 3 to 4 inches in diameter. Place in a cold frying pan, add water, cover and cook over low heat 5 minutes. Pour off drippings. Cook patties slowly on both sides until well done. Place patties, tomato slices and onion rings between halves of warmed hamburger buns. Yield: 8 Sausageburgers. You'll want to try your own variations of this popular energizer.

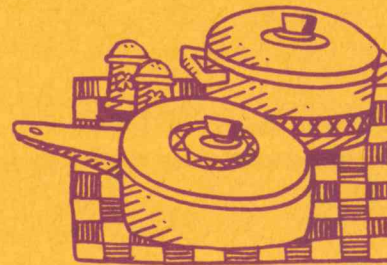
### SMOTHERED SAUSAGE-BEEF PATTIES

Mix 1/2 pound each Neese's Country Sausage and ground chuck, 1-1/2 cups soft bread crumbs, and 1/2 teaspoon poultry seasoning. Shape in 8 patties. Brown on both sides in skillet. Drain off fat. Blend 1/2 can cream-of-mushroom soup, 1 cup water and 2 tablespoons flour. Pour around patties and cook until thickened. Makes 4 servings.

### QUICK SAUSAGE CASSEROLE

- 1 lb. Neese's Country Sausage, hot or regular
- 1 can (1 lb., 4 oz.) sliced apples
- 1 teaspoon flour
- 2 tablespoons lemon juice
- Dash each cinnamon, cloves, nutmeg
- 1/4 teaspoon salt
- 1 cup shredded sharp cheddar cheese
- Mashed potatoes

Brown sausage. Put in greased casserole. Drain apple slices, reserving juice. Top sausage with layer of apple slices. Pour most of grease from pan; add flour, apple juice, lemon juice and seasonings. Pour over apples. Add cheese. Bake in moderate oven (350° F.) for 45 minutes. Serve with mashed potatoes. Serves 4 to 6.



### SAUSAGE, RED BEANS, AND RICE

- 1 lb. Neese's Country Sausage, hot or regular
- 1 onion, chopped
- 1 cup uncooked rice
- 1 teaspoon salt
- 1/8 teaspoon pepper
- 3 cups hot water
- 1 can (16 ounces) red beans, undrained

Shape sausage into 12 patties. Cook slowly until browned. Remove from skillet and pour off all but 2 tablespoons fat. Add onion to fat and brown lightly. Add remaining ingredients, except beans. Bring to boil, cover, and simmer 20 minutes. Add beans and top with sausage. Cover and cook 15 minutes, or until rice is tender. Makes 4 servings.

### LIVER PUDDING IN CASSEROLE

- 2 cups Neese's Liver Pudding
- 2 eggs, beaten
- 1 medium-size onion, chopped fine
- 2 cups bread crumbs
- 1-1/2 cups milk

Heat pudding until soft. Add beaten eggs, onion, 1 cup bread crumbs and milk. Mix well. Cover top with 1 cup bread crumbs. Bake in oven 375 degrees until done and brown. Serve while hot.



## SAUSAGE-STUFFED EGGPLANT

1 pound Neese's Country Sausage, hot or regular  
1 large eggplant  
Boiling water  
1 large onion, chopped  
1 clove garlic, minced  
½ cup diced celery  
½ cup diced green pepper  
1 can (1 pound) tomatoes  
¼ teaspoon basil  
1 teaspoon salt  
Dash of black pepper  
½ teaspoon sugar  
¼ cup each dry bread crumbs, grated Parmesan Cheese

Cut eggplant in half, lengthwise, and par-boil in salted water 10 minutes. Remove carefully and let cool. With sharp-edged spoon, scoop out pulp, leaving a shell of ½ inch. Brown sausage quickly, remove, crumble, and drain on toweling. Remove all but 2 tablespoons fat; in fat saute onion, garlic, celery and green pepper until limp. Chop eggplant pulp and add to pan with tomatoes, seasonings and sugar; simmer 5 minutes. Add sausage, cook 5 minutes more and pile in eggplant shells in greased baking dish. Top with crumbs mixed with cheese. Bake in moderate oven (375° F.) 45 minutes. Serves 4 to 6.

**Sandwiches with Liver Pudding**  
are a quick and easy lunch high in nutrition.

See the next section for many ideas.

## LIVER PUDDING CUSTARD

1 lb. Neese's Liver Pudding  
1 medium onion, minced  
½ medium green pepper, minced  
1 tablespoon bacon fat  
2 eggs  
1-½ cups milk  
½ teaspoon each salt, dry mustard  
Dash each black pepper, cayenne, paprika  
mushroom sauce or horseradish

Have liver pudding at room temperature; mash. Saute onion and green pepper in fat until limp. Beat eggs, and add with vegetables, milk and seasonings to liver pudding. Blend well. Put in 1-½ quart casserole; place in pan; add hot water to ½ inch depth. Bake in moderate oven 350 degrees 60 minutes, or until firm. Serve with mushroom sauce or horseradish.

## LIVER PATTIES

1 lb. Neese's Liver Pudding  
2 tablespoons fat  
¼ cup finely-chopped onion  
¼ teaspoon salt  
1 egg beaten  
¼ teaspoon pepper  
2 tablespoons all-purpose flour

Allow liver pudding to reach room temperature. Mix with onion, salt, beaten egg, pepper. This may be done in a blender or with potato masher or fork. Shape into patties, dip in flour and fry in melted fat until crusty. Delicious with candied sweet potatoes and a green vegetable.

# SNACKS



When they come home from school . . . when you need something to go with a cup of tea . . . or when he's watching football on television and having a beer.

## SAUSAGE PIZZA TOPPING

1 pound Neese's Country Sausage, hot  
¼ teaspoon sweet basil  
¼ teaspoon oregano  
¼ teaspoon salt  
1 six-ounce can tomato paste  
1 three-ounce can sliced mushrooms  
1-½ cups grated American cheese  
½ cup grated Parmesan cheese

Brown sausage and pour off drippings. Add seasonings. Spread dough with half of tomato paste, cover with sausage and mushrooms. Sprinkle with American cheese, spread with remaining tomato paste and sprinkle with Parmesan cheese. Then follow usual rules for baking pizza.

## NEESE SAUSAGE BISCUITS

Cook small patties of Neese's Sausage—hot or regular—by your favorite method. Bake a pan of hot biscuits. Open them and tuck a sausage patty inside. That simple—and just see who can eat only one.

## A NEW VERSION OF SAUSAGE BISCUITS

½ lb. Neese's Country Sausage, hot or regular  
2 cups self-rising flour  
¼ cup shortening  
¾ cup buttermilk

Fry sausage; drain and crumble. Place flour in mixing bowl; cut in shortening. Add buttermilk; stir until blended. Stir in crumbled sausage. Knead on floured board 10 times; roll out to ½ inch thickness. Cut with cutter. Bake at 450 degrees on ungreased cookie sheet for 10 minutes or until golden brown.



## SANDWICHES WITH LIVER PUDDING . . .

Liver pudding is a hero in the snack department. Since it is pre-cooked it can be served as the backbone of a hearty sandwich with dozens of variations. It is high in protein, vitamins and minerals and literally costs only pennies per serving. And for flavor—try any of these and you'll find yourself as much an l. p. enthusiast as Colonel Granger.

### THE SIMPLE SANDWICH

*Neese's Liver Pudding, sliced  
½" thick  
Slices of rye, white, or  
pumpernickel bread  
Mayonnaise  
Mustard  
Leaves of lettuce  
Thin slices of sweet onion,  
or thick rounds of tomato  
or strips of green pepper*

Spread one slice of bread with mayonnaise and one with mustard. Add lettuce leaves to the mayonnaise slice, liver pudding to the mustard slice. Use your favorite garnish—tomato, onion, pepper strips or a combination. And enjoy yourself.

### HOT LIVER PUDDING MELTED CHEESE SANDWICH

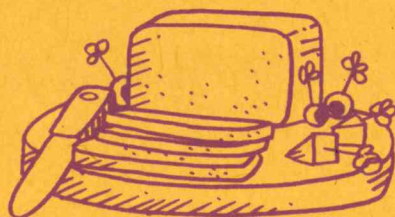
Slice Neese's Liver Pudding ½" thick. Dip into flour and fry in hot fat until crusty. Place slice on rye or pumpernickel bread trimmed to fit. Fit slice of American or Swiss cheese over this and top with thin slice of sweet onion brushed with melted butter. Place under broiler until cheese is melty and beginning to brown—and onion aroma is making you hungry.

### WATERCRESS AND LIVER PUDDING SANDWICHES

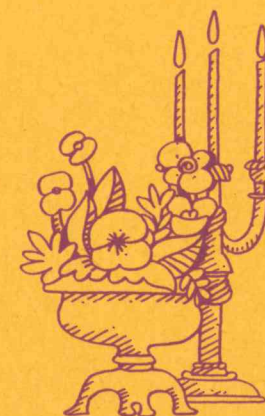
Use Neese's Liver Pudding hot or cold. Wash watercress and shake water out; remove white roots and any discolored leaves. Arrange cress over slices of bread that have been buttered or spread thinly with mayonnaise. Place slices of liver pudding over cress. You may also prefer a thin coating of prepared mustard over the liver pudding.

### LIVER PUDDING IN A BLANKET

Cut 1 lb. Neese's Liver Pudding into six strips, roll them in flour and fry until crusty. Place a strip in each of six toasted hot dog rolls, add chopped onion, mustard, and catsup to taste. Since liver pudding is pre-cooked, these may be served cold.



## SUPPERTIME



There is a great difference between suppertime and dinner. It's more than a matter of time. There's an emotional difference. Supper is when you have made your way home with rain stinging your legs—and you open the door and walk in to warmth and delicious smells. Dinner is later, more leisurely—and somehow then food is less urgently needed. You can even eat less and talk more.

So we offer you a mind-stretching range of ideas for suppers. Each will be big on protein, vitamins and minerals—and will let you save some of your grocery allowance.

### NEESE'S SPANISH SAUSAGE

*1 lb. Neese's Hot Sausage  
2 medium-size onions,  
chopped  
2 tablespoons chopped green  
pepper  
½ can No. 2 tomatoes  
2 cups cooked rice  
1 teaspoon salt*

Brown Neese's Sausage in skillet. Drain off fat, reserve 2 tablespoons in which to cook slowly the onions and peppers until tender. Combine sausage, onions, peppers, tomatoes, rice and salt in casserole. Cook covered in moderate oven (about 350°) for 40 minutes.

### SAUSAGE-STUFFED ACORN SQUASH

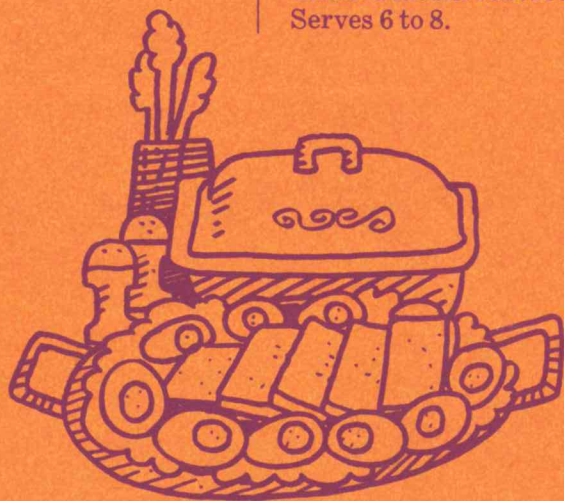
Cut each of 2 acorn squash in half, remove seeds, and steam squash, cut side down, in covered skillet with 1 inch of water, until tender. Mash 1 pound Neese's Country Sausage with fork, and fry until cooked, but not brown. Drain off fat. To meat, add 1 grated small onion, 1-½ cups soft bread crumbs, 1 teaspoon salt, and ⅛ teaspoon pepper. Fill centers of squash halves with mixture. Bake in moderate oven, 375°, about 30 minutes. Makes 4 servings. And of course a green salad completes this luncheon beautifully.



## FLANK STEAK, CREOLE-STYLE

1 large beef flank steak  
 ½ pound pork sausage  
 1 cup moist bread crumbs  
 2 tablespoons chopped parsley  
 2 tablespoons lard  
 2 teaspoons salt  
 ⅓ cup chopped onions  
 2 bay leaves  
 1 No. 303 can tomatoes  
 ½ cup chopped green pepper  
 1 cup water  
 3 tablespoons flour

Pound or lightly score flank steak on both sides. Combine sausage, bread crumbs and parsley and mix well. Spread sausage mixture on flank steak and roll as a jelly roll. Tie steak with string and brown in lard. Pour off drippings. Add salt, onions, bay leaves, tomatoes and green pepper. Cover and cook slowly 1-½ to 2 hours or until tender. Remove steak and bay leaves, pour off excess fat, add water to cooking liquid and thicken for gravy. 6 servings.



## HOT SAUSAGE LOAF

1 pound Neese's Country Sausage, hot or regular  
 1 medium onion, minced  
 1 can (four ounces) mushrooms, chopped  
 2 cups soft bread crumbs  
 ½ teaspoon poultry seasoning  
 ½ teaspoon salt  
 Dash nutmeg, black pepper  
 1 teaspoon sharp, prepared mustard  
 2 shakes Tabasco  
 1 egg, beaten  
 1-½ cup evaporated milk or cream  
 Paprika

With hands, mix sausage, onion, drained mushrooms, crumbs and dry seasonings. Stir in mustard, Tabasco, egg, milk and enough mushroom liquid to moisten if needed. Pile lightly in greased 9" x 5" x 3" loaf pan. Sprinkle with paprika, and bake in moderate oven, 375 degrees F., 1 hour. Serve plain or with a sauce of thinned mushroom soup. Serves 6 to 8.

## GRANDMOTHER'S MEAT BALLS

1 lb. Neese's Country Sausage, hot or regular  
 1 lb. ground beef  
 2 eggs  
 2-½ cups bread crumbs, squeezed out of water  
 1 medium onion  
 1 teaspoon salt  
 1 teaspoon chili powder  
 Mix together and form into balls the size of an egg. Drop into the following sauce, while it is hot:  
 2 cups water  
 1 teaspoon chili powder  
 1 teaspoon salt  
 1 can tomato soup  
 1 onion  
 ½ green pepper, chopped fine

Bake 1 hour in a moderate oven (350 degrees F.). Serve with plain macaroni. Serves 8.

## SAUSAGE SUPPER (Peruvian Style)

1 lb. Neese's sausage  
 2 tablespoons water  
 4 medium potatoes, peeled and sliced  
 1 small onion, peeled and sliced  
 1-½ teaspoons salt  
 1 twelve-ounce can whole kernel corn  
 1 No. 303 can tomatoes

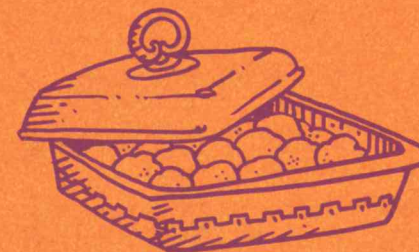
Shape the sausage into 4 patties. Place patties in frying pan, add water, cover and cook slowly 5 minutes. Remove patties. Arrange half of the sliced potatoes in a 2 qt. casserole, add sliced onions and remaining potatoes. Sprinkle 1 teaspoon salt on

potatoes and onions. Add corn and tomatoes and remaining ½ teaspoon salt. Place sausage patties on vegetables. Cover and bake in a moderate oven.

## NEESE'S SAUSAGE, APPLES AND SWEET POTATOES

Boil:  
 4 large sweet potatoes  
 Peel them and cut them into thin slices. Grease a baking dish. Cover the bottom with ½ the sweet potatoes. Shape into 4 flat cakes,  
 1 lb. Neese's Country Sausage, hot or regular  
 Brown the cakes or patties lightly in a greased pan to which you may add:  
 1 tablespoon minced bacon  
 Peel and cut into thick slices:  
 4 large apples  
 Place the sausage patties on the sweet potatoes and cover them with apple slices. Sprinkle them lightly with:  
 Salt and brown sugar  
 Place the remaining sweet potatoes over the apples. Brush the potatoes with:  
 Milk  
 and sprinkle them with:  
 Brown sugar

Bake the dish in a moderate oven 350° for about ¾ hour. 4 servings.

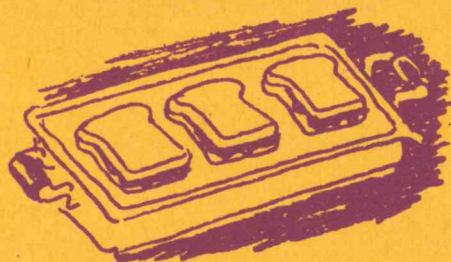




## LIVER PUDDING A LA KING

1 cup of crumbled Neese's  
Liver Pudding  
3 tablespoons butter  
¼ cup flour  
2 cups milk  
2 teaspoons chopped green  
pepper  
½ teaspoon salt  
2 teaspoons chopped  
pimiento  
6 hard-cooked eggs cut in  
wedges  
Bite-size Shredded Wheat  
biscuits  
Parsley

Slice liver pudding ½ inch thick—three slices. Dip in flour and fry in hot fat until crusty. Break into small pieces until you fill 1 cup. In skillet moderately hot blend flour into butter until smooth. Add milk gradually, stirring constantly and continue to cook and stir until mixture is smooth and thickened. Add green pepper, salt, pimiento, liver pudding and eggs and heat thoroughly, stirring very gently to prevent sticking. Stir carefully to avoid breaking egg wedges. Serve hot over hot, crisped, Shredded Wheat biscuits which have been salted, if desired. Garnish with freshly-chopped parsley. Serves 4.



## GRILLED LIVER PUDDING

Slice 1 lb. Neese's Liver Pudding ½ inch thick. Brush all sides with melted butter. Place on broiler rack about 3 inches below the source of heat and broil on one side only until hot through and slightly browned. Transfer to hot platter and serve with pan-fried tomatoes, onions or buttered cabbage. The slices may, if preferred, be pan-fried in butter or bacon drippings melted in a heavy skillet, turning to brown on both sides.

## LIVER PUDDING FRENCH TOAST

1 lb. Neese's Liver Pudding,  
sliced into 8 slices  
16 slices bread, preferably thin  
rye or pumpernickel  
2 eggs  
1 cup milk  
½ teaspoon salt  
Bacon drippings

Trim bread slices to fit liver pudding and make sandwiches, pressing them firmly together. Beat eggs and add milk and salt. Dip sandwiches into the mixture, being sure both sides are well coated. Panfry in bacon drippings or other fat until nicely browned on both sides. Serve hot. Serves 4. (For a pleasing luncheon menu, serve with a generous fresh vegetable salad, fruit and milk beverage.)

# LET'S HAVE A PARTY



Neese loves a party—both sausage and liver pudding. Liver pudding becomes a quick and delicious pate for hors d'oeuvres—and sausage biscuits or meatballs are the life of the party.

## SAUSAGE CAKE

1 pound raisins  
1 pound Neese's Country  
Sausage  
1 teaspoon soda  
2 cups sugar  
2 cups boiling water  
3 cups flour  
1 egg  
1 tablespoon cinnamon  
1 teaspoon nutmeg  
1 teaspoon cloves

Pour boiling water on raisins and sausage, let boil a few minutes, let cool, then add soda, add to other ingredients. Bake 1-½ hours in slow oven (300 degrees). If desired add nuts and fruits. Almost as good as fruit cake.

## SCOT'S EGGS

1 lb. Neese's Country  
Sausage, hot or regular  
8 hard-cooked eggs  
½ cup fine dry bread crumbs  
¼ teaspoon paprika

Flatten sausage into 8" x 8" square. Cut into eight equal pieces. Form around hard-cooked egg. Dip into slightly beaten egg and roll in bread crumb/paprika mixture. Bake at 375 degrees F. for 20 to 25 minutes.

## PRUNE SAUSAGE STUFFING

1 pound Neese's Country  
Sausage, hot or regular  
½ cup diced green pepper  
½ cup chopped celery  
1 cup chopped onion  
2 jars (1 pound each) cooked  
prunes, pitted  
1 teaspoon salt  
¼ teaspoon pepper  
½ teaspoon nutmeg  
½ teaspoon sage  
2 quarts dry stale-bread  
cubes

Cook sausage, stirring often, until brown. Pour off all but ½ cup fat. Saute green pepper, celery and onion in ½ cup fat. Add remaining ingredients except prunes and cook, stirring often, 1 to 2 minutes. Add prunes and juice and mix well. Makes enough stuffing for a 12-pound turkey.

**Party Sausage Biscuits are dainty, yet so satisfying they add to high spirits. Bake biscuits the size of a half-dollar. Split them with a sharp knife and insert tiny sausage patties.**



### SPICY SAUSAGE BALLS

1 pound Neese's Country Sausage, hot or regular  
1 egg, well beaten  
1/3 cup fine dry bread crumbs  
2 teaspoons curry powder  
1/4 teaspoon chili powder  
1 can (8 ounces) tomato sauce with mushrooms  
3 tablespoons catsup  
1 tablespoon soy sauce  
1 tablespoon Worcestershire

Mash sausage with fork to separate. Add next 4 ingredients and mix until well combined. Shape in 3/4" balls and brown on all sides, draining off fat as it accumulates. Put on absorbent paper. Combine remaining ingredients in saucepan. Add sausage balls. Simmer, covered, 15 minutes. Serve as appetizers in chafing dish or on platter. Makes about 5 dozen.



### SAUSAGE-FILLED MUSHROOMS

2 pounds medium-size fresh mushrooms  
1 pound Neese's Country Sausage, hot or regular  
2 tablespoons steak sauce  
2 tablespoons minced onion  
1/4 teaspoon savory leaves, crushed  
2 tablespoons chili sauce  
2 tablespoons minced pine nuts or almonds  
Salt and pepper to taste

Wash mushrooms and wipe dry. Remove stems. Cook caps in boiling water 3 to 4 minutes; drain. Cook sausage, breaking up with fork; drain off any fat. Add other ingredients and simmer, stirring often, 5 minutes; cool slightly. Spoon into mushroom caps. Serve at once or reheat in moderate oven (350° F.) about 10 minutes before serving. Makes about 70, depending on size of mushrooms. (Mushrooms can be frozen and reheated.)

### LIVER PUDDING MUSHROOM SPREAD

1/2 lb. Neese's Liver Pudding  
1/2 cup finely chopped mushrooms  
1 tablespoon butter  
1/2 teaspoon Worcestershire Sauce  
Mayonnaise

Combine liver pudding with the mushrooms which have been sauteed in the butter until tender (about 5 minutes). Add seasonings and mix in enough mayonnaise to bind the ingredients together. This mixture may be used for a sandwich spread. When spread on potato chips, it makes unusual hors d'oeuvres. Makes about 1-1/2 cups.

### TASTY TEASERS

Liver pudding, sliced 1/2" thick  
Brick cheese, cut 1/2" thick  
15 large stuffed green olives

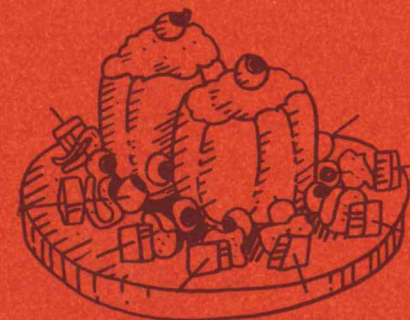
Cut liver pudding and cheese into 1/2" cubes. Cut the olives in half crosswise. Stick each toothpick through a cube of liver pudding, then through one of cheese, and last into half an olive. To serve, stick toothpicks into a suitable holder placed on appetizer tray.

### LIVER PUDDING PATE

If you have champagne tastes and a beer income, here is an approximation of the famous French patés. This will keep for several days under refrigeration in a covered jar.

1/2 pound Neese's Liver Pudding  
1/4 teaspoon ground cloves  
1/2 teaspoon celery salt  
1 teaspoon Dijon-type mustard  
Dash cayenne  
3 tablespoons chopped onion  
1 teaspoon lemon juice  
1/4 cup heavy cream or undiluted evaporated milk

Mix liver pudding with a fork until smooth. Add remaining ingredients. Stir until well mixed. Serve as a sandwich spread, a dip, or use for making canapes. Yield: 1 cup.



### CREDITS

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