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Recipes in this booklet are taken from the pork industry's film "The New Pork—An Exciting Taste Treat." The film features a young food editor who is writing an article on the variety of quick and nutritious meals, some of them quite elegant, that can be prepared indoors or out.

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NEW PORK is Nutritious

PORK LOIN ROAST—PINEAPPLE GLAZE

4 to 6-pound pork loin roast  
Pineapple Glaze*

Have the meat retailer loosen the chine (back) bone by sawing across the rib bones. Place roast, fat side up, on rack in open roasting pan. Insert roast meat thermometer so the bulb is centered in the thickest part. Make certain bulb does not rest in fat or on bone. Do not add water. Do not cover. Roast in a slow oven (325°F.) until the meat thermometer registers 170°F. Allow 2 1/2 to 3 hours (30 to 40 minutes per pound) for roasting. Brush with Pineapple Glaze 20 minutes before roast is done. When roasting is finished, the back bone can be removed easily by running the carving knife along the edge of the roast before meat is carved.
**PINEAPPLE GLAZE**

2 tablespoons brown sugar  
1 tablespoon cornstarch  
1 can (13 ounces) crushed pineapple  
1/4 teaspoon ginger  
1/4 teaspoon garlic salt  
1/4 cup soy sauce

Combine brown sugar and cornstarch. Stir in crushed pineapple, ginger, garlic salt and soy sauce and cook 5 minutes, stirring occasionally.

**BROILED PORK CHOPS—FIESTA KABOBS**

6 pork chops, cut 1 to 1 1/4 inches thick  
Salt  
Pepper  
Fiesta Kabobs*

Place pork chops on rack in broiler pan and insert pan so top of meat is 5 to 6 inches from heat. Broil 5 minutes, turn and broil 8 minutes longer. Continue broiling, turning occasionally, 15 to 20 minutes longer or until chops are done. Season with salt and pepper and arrange on platter with Fiesta Kabobs.

**FIESTA KABOBS**

1 orange  
1 green pepper  
6 small cooked or canned onions

Cut orange in half; cut each half in thirds. Cut green pepper in 6 pieces. Thread each of 6 small wooden skewers with 1 piece each of orange and green pepper and 1 onion. Arrange kabobs on rack with pork chops for last 5 to 7 minutes broiling time, turning once.

**BAKED SMOKED HALF HAM—HONEY ORANGE GLAZE**

5 to 7-pound smoked half ham  
Preserved kumquats, candied cherries  
Honey Orange Glaze*  
and green pepper strips to decorate, if desired

Place ham, fat side up, on rack in an open roasting pan. Insert roast meat thermometer so the bulb is centered in the thickest part. Be careful that bulb does not rest in fat or on bone. Do not add water. Do not cover. Roast in a slow oven (325°F.) until the meat thermometer registers 140°F. for "fully-cooked" half ham (18 to 24 minutes per pound); 160°F. for a "cook-before-eating" half ham (22 to 25 minutes per pound). Brush with Honey Orange Glaze several times during last 1/2 hour of baking time. Decorate, if desired by arranging halved preserved kumquats, halved candied red cherries and strips of green pepper on ham to form flowers.
*HONEY ORANGE GLAZE*

1/4 cup frozen orange juice concentrate, defrosted

1/4 cup honey

1/2 teaspoon dry mustard

Combine juice, honey and mustard.
The NEW PORK is Ideal for Quick Meals

**BROILED PORK CHOPS—BACON-WRAPPED BANANAS**

4 to 6 pork chops, cut 1 to 1¼ inches thick
Salt
Pepper

Place pork chops on rack in broiler pan and insert pan so top of meat is 5 to 6 inches from heat. Broil 5 minutes, turn and broil 8 minutes longer. Continue broiling, turning occasionally, 15 to 20 minutes longer or until chops are done. Season with salt and pepper and arrange on platter with Bacon-Wrapped Bananas. 4 to 6 servings.

* BACON-WRAPPED BANANAS

4 to 6 bananas (under-ripe) 8 to 12 slices of bacon

Broil bacon strips in pan or 3 to 4 inches from heat in range broiler on one side for 4 to 5 minutes. Wrap each banana with 2 of the partially cooked bacon strips, placing cooked side next to banana and securing with wooden picks. Place on rack on broiler pan and broil 3 to 4 inches from heat for 3 minutes. Turn and continue broiling for 2 minutes or until bananas are done and bacon crisp. 4 to 6 servings.

**PORKLETS ROMANOFF**

5 porklets (pork cubed steaks) 1 package (5½ ounces) noodles Romanoff
2 tablespoons lard or drippings 2 tablespoons diced pimiento

Brown porklets on both sides in lard or drippings at moderate heat. Follow package directions for preparation of noodles Romanoff (oven method). Stir in pimiento. Arrange noodle mixture in bottom of large, shallow casserole. Arrange browned porklets on top of noodles. Cover and bake in a moderate oven (350° F.) 20 to 25 minutes. 5 servings.
HAM and YAM KABOBS

2 pounds smoked ham (fully-cooked), cut in 1 to 1 1/4-inch cubes
2 cans (17 ounces each) sweet potatoes
1 can (13 3/4 ounces) pineapple chunks
3 tablespoons butter or margarine

Drain sweet potatoes and if whole, cut each in half. Drain pineapple chunks, reserving juice. Combine 1/4 cup reserved juice with butter or margarine. Alternately thread ham cubes, sweet potatoes and pineapple chunks on 4 to 6 12-inch metal skewers. Place kabobs on rack in broiler so the top surface of meat is 3 to 4 inches from the heat. Brush ham, sweet potatoes and pineapple with mixture of butter and juice. Broil kabobs until lightly browned and heated through, brushing and turning occasionally. Allow 15 to 20 minutes total broiling time. 6 servings.

POPULAR PORK STEAKS

4 pork blade steaks, cut 1/2 to 3/4 inch thick
2 tablespoons lard or drippings
1 1/2 teaspoons salt
1/4 teaspoon pepper

Brown steaks in lard or drippings. Remove steaks from pan and arrange in shallow casserole or baking pan. Season with salt and pepper. Cover and bake in a moderate oven (350°F.) for 30 minutes. Remove from oven and place a slice of onion, a slice of tomato and a slice of green pepper on each steak. Cover and return to oven for 15 minutes longer or until meat is done. 4 servings.

PORK SAUSAGE REUBEN SANDWICHES

1 pound pork sausage
2 tablespoons water
4 slices rye bread with caraway seeds*
1/4 cup Thousand Island dressing, if desired

1/2 cup sauerkraut, well drained
2 slices (2 ounces) Swiss cheese, cut diagonally to make 4 triangles

Shape sausage into 4 oval patties, 1/2 inch thick. Place in a cold frying-pan, add water, cover and cook slowly, 5 minutes. Pour off drippings. Cook patties slowly on both sides until well done. Toast bread. Spread each of the slices with 1 tablespoon dressing, if desired. Top each with 2 tablespoons sauerkraut, a cooked sausage patty and a triangle of cheese. Broil 3 inches from heat until cheese melts. Yield: 4 sandwiches.

*If closed sandwiches are desired, toast 4 additional slices of rye bread and use to top sandwiches when removed from broiler.
CANADIAN-STYLE BACON and SQUASH BAKE

1 1/2 pounds Canadian-style bacon
2 packages (12 ounces each) frozen cooked squash, defrosted
1/4 cup granulated sugar
1/4 teaspoon cinnamon
1/3 cup coarsely chopped fresh cranberries
1/4 cup coarsely chopped nuts

Cut Canadian-style bacon into 9 slices approximately 1/2 inch thick. Remove casing from slices. Combine defrosted squash, sugar, cinnamon, cranberries and nuts. Turn mixture into a greased shallow 1 1/2-quart casserole. Top with overlapping slices of Canadian-style bacon. Bake in a moderate oven (350°F.) 30 minutes or until cooked through. 6 servings.

PORK CHOPS MADRID

6 pork loin or rib chops, cut 3/4 to 1 inch thick
2 tablespoons lard or drippings
1/2 teaspoon herb seasoning
1/2 teaspoon salt
1/8 teaspoon pepper
1/2 cup chopped onion
1 can (8 ounces) tomato sauce
1 can (4 ounces) sliced mushrooms
2 tablespoons sliced, stuffed green olives
2 cups cooked rice

Brown pork chops in lard or drippings. Pour off drippings. Season with herb seasoning, salt and pepper. Cover tightly and cook slowly 30 minutes. Combine onion, tomato sauce and mushrooms, including liquid. Stir in olives. Pour over chops. Cover tightly and cook slowly an additional 30 minutes or until done. Serve sauce with chops on rice. 6 servings.

The New Pork Makes Meals Elegant

GLAZED BAKED BONELESS SMOKED HAM

7 to 10-pound (whole) or
4 to 6-pound (half) boneless
"fully-cooked" smoked ham
1 jar (6 to 8 ounces) apple or currant jelly
1 tablespoon lemon juice

Place ham on rack in open roasting pan. Insert roast meat thermometer so the bulb is centered in the thickest part. Do not add water. Do not cover. Roast in a slow oven (325°F.) until meat thermometer registers 140°F., allowing 15 to 18 minutes per pound for a whole ham, 18 to 24 minutes per pound for a half ham. About 15 minutes before ham is done brush with glaze made by stirring jelly and lemon juice together with a fork. Complete baking. Let ham stand about 15 minutes before carving.
Have the meat retailer loosen the chine (back) bone by sawing across the rib bones. Place roast, fat side up, on rack in open roasting pan. Insert roast meat thermometer so the bulb is centered in the thickest part. Make certain bulb does not rest in fat or on bone. Do not add water. Do not cover. Roast in a slow oven (325°F.) until the meat thermometer registers 170°F. Allow 21/2 to 3 hours (30 to 40 minutes per pound) for roasting. During last 20 to 30 minutes cooking time, brush roast occasionally with Crab Apple Glaze. When roasting is finished, the back bone can be removed easily by running the carving knife along the edge of the roast before meat is carved. Garnish with crab apples, heated if desired.

**CRAB APPLE GLAZE**

1 jar (16 ounces) crab apples
1/3 cup brown sugar
1 tablespoon lemon juice

Drain crab apples and combine liquid with brown sugar and lemon juice in a saucepan. Bring to boil, stirring to dissolve sugar, and cook slowly 5 to 8 minutes.
SMOKED PORK CHOPS FLAMBÉ
6 to 8 smoked pork chops, cut
  ¾ to 1 inch thick
6 to 8 canned cling peach halves

6 to 8 sugar cubes, soaked in
  lemon extract

Arrange smoked pork chops on rack of broiling pan. Insert pan so top of
chops is 3 to 4 inches from the heat. Broil 8 minutes on one side. Turn
chops and arrange peach halves, cup side up, on broiling rack. Broil 8 to 10
minutes longer, or until meat is heated through. Arrange chops and peaches
on hot platter. Put sugar cube in cup of each peach and ignite. 6 to 8
servings.

HAM and FRUIT SALAD—PINEAPPLE DRESSING
1 to 1 ¼ pounds cooked smoked ham,
  cut in julienne strips 1 ½ inches long
1 can (13 ¼ ounces) pineapple chunks
1 banana, peeled and sliced
1 avocado, peeled and sliced

½ medium-sized cantaloupe,
  cut in balls

Pineapple Dressing*

Drain pineapple chunks, reserving juice. Pour juice over sliced banana and
avocado; drain and reserve juice for dressing. Combine pineapple chunks,
banana and avocado slices, cantaloupe balls and ham and chill. Turn into
lettuce-lined bowl. Serve with Pineapple Dressing. 6 servings.

*PINEAPPLE DRESSING
½ cup sugar
1 tablespoon flour
1 egg, slightly beaten

¾ cup pineapple juice
¼ cup lemon juice

Combine sugar and flour and stir into egg. Add juices, mixing well. Cook
slowly, stirring constantly, until thickened. Chill before serving with Ham
and Fruit Salad. Yield: 1 ½ cups.
GOLDEN STUFFED PORK CHOPS

6 rib pork chops, cut 1 to 1½ inches thick
1 small onion, finely chopped
2 tablespoons butter or margarine
¾ cup cooked rice

1 cup (4 ounces) shredded Cheddar cheese
1 teaspoon Worcestershire sauce
1¼ teaspoons salt
½ teaspoon pepper
2 tablespoons lard or drippings

Using a small sharp knife, make a pocket in each pork chop by cutting into the center of the chop from the rib side, parallel to the rib bone and the surface of the chop. For the stuffing, cook onion in butter or margarine until transparent and combine with rice, cheese, Worcestershire sauce, ¼ teaspoon salt and pepper. Fill each pocket with approximately 3 tablespoons of stuffing. Lightly brown chops in lard or drippings. Sprinkle chops with 1 teaspoon salt, place on rack in roasting pan and cover securely with foil. Bake in a moderate oven (350°F.) for 30 minutes. Uncover and bake for 30 minutes longer or until meat is done. 6 servings.

PORK TENDERLOIN and VEGETABLES en BROCHETTE

2 pork filets (tenderloins), each weighing ¾ to 1 pound
4 medium-sized carrots, each cut into 4 pieces
1 medium-sized green pepper, cut into 8 pieces

8 large mushrooms, halved vertically
Melted butter or margarine
Salt
Pepper

Cook carrots in boiling salted water until just tender. Drain. Cut each pork filet into 8 pieces (1¼ to 1½ inches thick). Thread 1 piece of green pepper on each of four 12-inch metal skewers. Alternately thread pieces of pork (cut surface up), carrots and mushroom halves on the skewers. Thread 1 of remaining pieces of green pepper on each skewer. Place skewered meat (cut surface up) on rack in broiler pan. Place broiler pan and rack so meat is about 4 to 5 inches from heat. Brush vegetables with melted butter or margarine. Broil until meat is lightly browned on one side, about 15 minutes. Season, turn and brush vegetables with melted butter or margarine. Continue broiling until meat is done, about 10 to 15 minutes longer. Season and serve. 6 servings.
The NEW PORK is Great for Outdoor Cooking

SOUTH-of-the-BORDER BACK RIBS

4 to 6 pounds pork back ribs
2 to 3 tablespoons (half of 1 1/4 to 1 3/4-ounce envelope) taco seasoning mix
1 can (15 ounces) tomato sauce

Cut back ribs into serving-sized pieces. Place ribs on grill, rib ends down, 5 inches or as far as possible from heat. Broil at low to moderate temperature 1 to 1 1/2 hours, turning to brown evenly. Stir taco seasoning mix into tomato sauce. Brush ribs with sauce and turn occasionally during last 15 minutes cooking. 4 to 6 servings.

BONELESS PORK LOIN ROTISSERIE ROAST

3 to 6-pound boneless pork loin roast  Barbecue sauce, if desired

Insert rotisserie rod through exact center of roast, using prongs to hold meat in place. Insert roast meat thermometer, angling it so bulb is centered in roast, but not resting in fat or on rod. Place on rotisserie and cook at low temperature to well done (170° F.) 2 to 3 hours. Allow 35 to 40 minutes per pound for a 3 to 4-pound roast; 30 to 35 minutes per pound for a 4 to 6-pound roast. During last 30 minutes, brush roast with barbecue sauce, if desired.

TASTY BARBECUED SPARERIBS

4 to 6 pounds spareribs  1 cup catsup
3 tablespoons brown sugar  1 tablespoon vinegar
2 tablespoons tomato juice  1 teaspoon salt
1 tablespoon Worcestershire sauce  1 clove garlic, minced

To prepare the barbecue sauce, combine catsup, tomato juice, vinegar, brown sugar, salt, Worcestershire sauce and garlic in saucepan; bring to a boil and cook slowly for 10 minutes, stirring occasionally.

Cut spareribs into serving-sized pieces. Place ribs on grill, rib ends down, 5 inches or as far as possible from heat. Broil at low to moderate temperature 1 to 1 1/2 hours, turning to brown evenly. During last 30 minutes, brush ribs with barbecue sauce and turn occasionally. 4 to 6 servings.
PORKABOBS ITALIENNE

2 pounds boneless pork shoulder, cut in 1 to 1 1/4-inch cubes
1 bottle (8 ounces) Italian-style salad dressing
2 small zucchini squash 12 cherry tomatoes

Marinate pork cubes in salad dressing in refrigerator 4 hours or overnight. Cut squash in 1-inch diagonal pieces. Alternately thread four 12-inch metal skewers with pork cubes, pieces of zucchini and cherry tomatoes. Brush with marinade and place kabobs on grill 5 inches or as far as possible from heat. Broil at low to moderate temperature, brushing with marinade and turning occasionally for 30 minutes or until well done. 6 servings.

GRILLED PORK CHOPS

Rib or loin pork chops, cut 1 to 1 1/2 inches thick
Salt
Pepper
Barbecue sauce, if desired

Place chops on grill 5 inches or as far as possible from heat. Broil at low to moderate temperature 10 minutes on each side. Continue broiling, turning occasionally, 15 to 20 minutes longer or until well done. Season with salt and pepper. If desired, brush chops with barbecue sauce during broiling.

GRILLED HAM SLICES

1 or more ham slices, cut 3/4 to 1 inch thick

Place ham slices on grill 5 inches or as far as possible from heat. Broil at low temperature, turning occasionally for 18 to 20 minutes or until cooked through and lightly browned.
CHOUCREUTE et GARNI

1 piece (approximately 2 pounds) fresh Boston shoulder roll
1 smoked pork shoulder roll (butt), (approximately 2 pounds)
3 cups water
6 to 7 medium-sized potatoes, halved
1 pound smoked bratwurst, mettwurst or Thuringer sausage links
4 small onions, quartered
2 cans (16 ounces each) sauerkraut
3 medium-sized tart red apples, each cut in 6 pieces

Place boneless fresh pork shoulder and smoked shoulder roll in a kettle or large Dutch oven. Add water, cover tightly and simmer 2 hours. Add potatoes, sausage, onions and sauerkraut. Cover and continue cooking 30 minutes. Remove fresh pork and smoked shoulder and keep warm. Add apples and continue cooking for 10 minutes or until vegetables and apples are done. Arrange sausage, drained vegetables and apples on large chop plate or platter. Slice fresh pork and smoked pork and serve on chop plate with sausage, vegetables and apples. 12 to 14 servings.
SAVORY ALMOND DIN

2 1/2 pounds pork blade steaks, cut 1/2 inch thick
2 tablespoons lard or drippings
1 1/2 cups sliced celery
   1 large green pepper, cut in 1/4-inch strips
   1 package (9 ounces) frozen Italian green beans
   1/2 cup water
   1 can (4 1/2 ounces) whole mushrooms, toasted
   1 can (8 ounces) water chestnuts, drained and sliced

Cut steaks into strips about 1 inch wide and 2 inches long. Brown meat lightly in lard or drippings. Cover tightly and cook slowly 30 minutes. Pour off drippings. Combine celery, green pepper strips and frozen Italian green beans with 1/2 cup water in saucepan and bring to boil. Cover and simmer 5 minutes. Drain. Add celery, green pepper, beans, mushrooms and liquid, water chestnuts, salt and pepper to meat and mix well. Heat 1/2 cup water to boiling; add bouillon cubes and stir until dissolved. Mix cornstarch with remaining 1/2 cup water. Add bouillon to cornstarch mixture; add to meat and vegetables and cook, stirring constantly until thickened. Add pimiento squares. Cover and cook over low heat 5 minutes, stirring occasionally. Serve with cooked rice and top with toasted almonds. 6 to 8 servings.

INDIVIDUAL PORKLET PIZZAS

6 porklets (pork cubed steaks)
2 tablespoons lard or drippings
3 large English muffins, split and toasted
1 can (8 ounces) pizza sauce
6 slices (1 ounce each) mozzarella cheese
6 large stuffed green olives, sliced

Lightly brown porklets on both sides in lard or drippings over moderate heat, cooking until done, 10 to 18 minutes. Place a porklet on each toasted muffin half and top each with 2 to 3 tablespoons sauce. Cover each sandwich with a slice of cheese and slices from 1 olive. Arrange “pizzas” on broiler rack so tops are 3 inches from heat and broil until cheese melts, approximately 5 minutes. Serve hot. 6 servings.
SMOKED PORK SHOULDER STACKS

6 slices cooked smoked shoulder roll (butt), cut 1/2 inch thick
1 can (17 ounces) sweet potatoes
2 tablespoons brown sugar
2 tablespoons butter or margarine

1/2 teaspoon salt
1/8 teaspoon pepper
1 can (16 ounces) sliced pineapple
6 marshmallows

Place shoulder roll slices in a 1 1/2 to 2-quart shallow baking dish. Drain sweet potatoes; add brown sugar, butter or margarine, salt and pepper and mash until fluffy. Drain pineapple and place one slice on each slice of meat. Top each slice of pineapple with 3 to 4 tablespoons mashed sweet potatoes and 1 marshmallow. Bake in a slow oven (325°F.) 25 to 30 minutes. 6 servings.
PORK CHOPS and RICE a L’ORANGE

6 rib or butterfly pork chops, cut 1\(\frac{1}{2}\) to \(\frac{3}{4}\) inch thick
2 tablespoons lard or drippings
\(\frac{3}{4}\) teaspoon salt
\(\frac{1}{8}\) teaspoon pepper
3 cups cooked rice

1\(\frac{1}{2}\) cups orange juice
2 teaspoons grated orange rind
\(\frac{1}{2}\) cup raisins
\(\frac{1}{4}\) cup chopped pecans
1 tablespoon brown sugar
\(\frac{1}{2}\) teaspoon cinnamon

Brown chops in lard or drippings. Pour off drippings. Season with salt and pepper. Combine rice, orange juice, orange rind, raisins, pecans, brown sugar and cinnamon. Pour into a greased shallow, large baking dish. Place chops on rice mixture. Cover and bake in moderate oven (350\(^{\circ}\)F.) for 45 minutes. Remove cover and continue baking 15 minutes. 6 servings.

THE NEW PORK—AN EXCITING TASTE TREAT

Pork is the meat that pleases the family and readily adapts to any meal pattern. What is built in pork that you do not see are the nutrients. These are the vital substances that keep the body healthy by supplying energy, regulating the body processes, building new tissue and repairing the old. Today’s lean-bred, well-trimmed pork is an excellent source of high quality protein, the B vitamins (especially thiamin) and minerals including iron. You can count on fewer calories and more nutrients per serving.

THE NEW PORK IS IDEAL FOR QUICK MEALS

Today’s modern pork is a quick and easy choice for breakfast, lunch, dinner or snacks. Chops, porklets, ham slices and cubes of pork and ham served alone or combined with other convenience foods add menu variety.

THE NEW PORK MAKES A MEAL ELEGANT

Meals are something special when roast pork, baked ham, stuffed pork chops and pork tenderloin kabobs appear on the table. “Flavor with a flair” well describes these pork entrees that delight a gourmet.

THE NEW PORK IS GREAT FOR OUTDOOR COOKING

The enticing aroma of pork cooking on the grill helps explain its popularity for outdoor cookery. Golden brown back ribs and spareribs, tender juicy roast pork and colorful pork kabobs always please.

THE NEW PORK OFFERS VARIETY

Choose chops (fresh or smoked), steaks, pork loin, leg or shoulder roasts, smoked hams—all bone-in or boneless; ham or pork cubes, tenderloin (whole or fillets), bacon, Canadian-style bacon, sausage patties or links—there’s a favorite for every individual taste.

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