COMING EVENTS

Turf Research Field Day, Rutgers University, New Brunswick, N.J., June 11.

Sprinkler Irrigation Conference, University of California Conference Center, Lake Arrowhead, Calif., June 20-22.


Golf Course Superintendents Field Day, University of Rhode Island, Kingston, R.I., August 20.


National Hardware Show, Coliseum, New York, N.Y., September 29-October 2.

Central Plains Turfgrass Conference, Ramada Inn, Kansas State University, Manhattan, Kan., October 15-17.

NSGA Western Market, Las Vegas Convention Center, Las Vegas, Nev., October 24-25.


**SUBMERGED PORK CHOPS**

4-6 medium pork chops
1 large can peeled tomatoes
1 large can tomato sauce
1/2 cup chopped onion
1/2 cup chopped green pepper
1 teaspoon salt
1 teaspoon pepper

Brown pork chops in a frying pan until well done. Add cut tomatoes, tomato sauce, salt, pepper, onions and green peppers. Let simmer for several hours.

Serve pork chops and gravy with whipped potatoes or rice.

Serves two to three persons.

By GAIL MURPHY

“Even though my husband is Irish,” writes Mrs. Murphy, “his favorite foods seem to be Italian or foods made with tomato sauce. This one is very simple, but is truly his favorite.”

This is the third of a series of recipes which will highlight well-known pros’ favorite dishes. They can give additional push to your menus and you may want to offer them as a special or select menu.