

# Medallions of Pork

By David Larkin

Pork is usually a good bet in The County and we enjoy this recipe which comes from one of Rosemary Wadey's books:

**2 lbs. pork filet, cut into 3/4 inch slices**  
**Salt and freshly ground pepper**  
**1/4 cup butter or margarine**  
**1 Tablespoon finely chopped onion**  
**2 Tablespoons all-purpose flour**  
**1 cup milk**  
**1/2 cup chicken stock**  
**2 teaspoons lemon juice**  
**2 teaspoons dried tarragon**

1. Preheat oven to 350°F.
2. Sprinkle slices of pork with salt and pepper.
3. Melt butter or margarine in a large skillet over medium heat. Add pork slices, sauté until slightly browned. With tongs, transfer pork to a shallow casserole.
4. Add onion to fat remaining in skillet; sauté until soft. Stir in flour and cook 1 minute, stirring constantly.
5. Gradually stir in milk and stock; bring mixture to a boil. Add lemon juice and tarragon. Season sauce with salt and pepper; pour over pork.
6. Cover casserole with foil or lid; bake in preheated oven 50 minutes or until pork is tender.

You may wish to serve this with Sesame Rounds:

**1 cup all-purpose flour**  
**1/4 teaspoon salt**  
**2 Tablespoons butter or margarine**  
**2 Tablespoons shortening**  
**1-2 Tablespoons iced water**  
**1 egg yolk blended with 1 tablespoon water for glaze**  
**Sesame seeds**  
**Fresh tarragon or parsley**

1. Preheat oven to 400°F. Grease a baking sheet, set aside
2. In a medium bowl, combine flour and salt. Cut in butter or margarine and shortening until mixture resembles coarse crumbs. Stir iced water into flour mixture, 1 tablespoon at a time until mixture begins to bind together. Gather dough into a ball; shape into a flattened round.
3. Roll out dough on a lightly floured surface to 1/4 inch thick. Cut dough with floured 2 to 2 1/2 inch fluted round cutter. Place rounds on greased baking sheet about 1 inch apart. Prick rounds with a fork. Brush with a glaze; sprinkle with sesame seeds.
4. Bake in pre-heated oven 10 to 12 minutes or until golden brown. Cool on a wire rack; reheat when required.

To serve: Spoon pork and sauce into a serving dish; garnish with Sesame Rounds and fresh tarragon or parsley. Makes 4 servings

# JACKSON'S FALLS COUNTRY INN

Spring | Summer | Fall | Winter

I want to say happy New Year to everyone!

2015 was a wonderful year at Jackson's Falls - we had the opportunity to get to know our neighbours more and we shared a few laughs along the way! One of my favourite moments was watching the Creasys, the Millers and the Ways go by on their tractors with hay, or without hay, but always with a smile and a wave!

Going into 2016, I am excited about the opportunity to further grow the business. A long overdue renovation in the school house is now under way including repairing the original maple floors with local milled wood (Did you know Trevor Miller is a Miller!) I wonder if the original floor was made from maple milled near by?

My goal this year is to make the little patio out front a comfortable place for local residents to stop by sometimes and have a visit, a cold beer or a meal.

The patio was made with the help of our neighbours pulling out overgrown bushes (thanks, Trevor!) and the built-up gabion wall from Black River Sand and Gravel (thanks Bill and Mary!). I want to share that space with anyone who needs a little break sometimes.

I am honoured to live in this wonderful community and looking forward to a spectacular 2016!

Lee Arden Lewis

Jackson's Falls Country Inn  
1768 County Road 17 RR#2  
Milford ON K0K 2P0

*Copy & Advertising  
Deadline for the February Edition of  
The Mirror is January 25th*

## South Bay U.C.W. & Milford Friendship Circle Announcements

**Wednesday, January 13th** - U.C.W. will meet at South Bay United Church hall at 1:30 p.m. Devotional – Carol Branscombe; Roll Call – A snow experience; Program – Karen Guernsey; Objective – Bring a Valentine card to be sent to a shut in or ill person.

**The Milford Friendship Circle will not meet until  
Thursday, March 3rd at Mary Crouse's home.**