

Cook's Question

(Continued from Page B8)

ANSWER—Verna Judy of Middletown wanted a recipe for a dish made in Upper Michigan called pasties. Thanks to Beverly Hoover, Thomasville, for sending a recipe.

Cornish Pasties

Filling:

- 1 pound boneless top round steak, cut into ½ -inch pieces
- 2 to 3 medium potatoes, peeled and cut in ½ -inch cubes
- 1 cup chopped carrots
- ½ cup finely chopped onion
- 2 tablespoons chopped fresh parsley
- 1 teaspoon salt
- ½ teaspoon pepper
- ¼ cup butter, melted

Pastry:

- 3 cups all-purpose flour
- 1 teaspoon salt
- 1 cup shortening
- 8 to 9 tablespoons ice water
- 1 egg, beaten, optional

In a bowl, combine round steak, potatoes, carrots, onion, parsley, salt and pepper; mix well. Add butter and toss to coat. Set aside. For pastry, combine flour and salt in a mixing bowl. Cut in shortening until mixture forms pea-size crumbs. Sprinkle with water, one tablespoon at a time. Toss lightly with a fork until dough forms a ball. Do not over mix. Divide dough into fourths. Roll out one portion into a 9-inch circle. Transfer to a greased baking sheet. Mound about 1¼ cups meat filling

on half of circle. Moisten edges with water; fold dough over mixture and press edges with a fork to seal. Repeat with remaining pastry and filling. Cut slits in the top of each pastry. Brush with beaten egg, if desired.

Bake at 375 degrees for 50 to 60 minutes or until golden brown.

Serves 4.

ANSWER—Thanks to Laurie B. Rapp, Ronks, for sending the following suggestions for those who are having difficulty with a Hitachi Bread machine. She has one and has had success using both Red Star and regular Fleischmann's yeast. Her first attempt to make bread in the machine was a flop until she discovered that it is important that all ingredients be at least room temperature and the liquid used at least 80 degrees. Milk should be scalded and cooled slightly.

By incorporating those hints, Laurie has been successful in using the delayed cycle and the recipes that came with the machine.

ANSWER—Paul Brossman, Elkhart, Ind., wanted a recipe for chess pie. Thanks to Josephine Matenus, Dallas, for sending a recipe that, she said, came from the City Museum Restaurant in St. Louis.

Museum Chess Pie

1 unbaked 9-inch pastry crust

- ½ cup butter
- 1½ cups sugar
- 1 tablespoon cornmeal
- 3 eggs
- 5 tablespoons milk
- 1 teaspoon vinegar
- 1 teaspoon vanilla

Melt butter. Beat sugar, cornmeal, and eggs. Stir in milk, vinegar, and vanilla. Stir in melted butter. Pour mixture into crust. Bake at 400 degrees for 35 to 40 minutes or until set firm.

Preventative Tree Care

CREAMERY (Montgomery Co.)—"How to Grow a Hazard Tree" is the third workshop of the Pennsylvania Urban and Com-

munity Forestry Program in the southeastern region. It will be held at the Holiday Inn Hotel & Conference Center, off Turnpike exit 23 in Lionville, on Thursday, March 31. Highlights of the workshop include preventative tree care, hazard tree evaluation, design and infrastructure considerations, and tree planting alternatives. The workshop is open to all interested people including shade tree commissions, municipalities, landscape contractors, arborists,

landscape architects, engineers, and planners.

Early registration must be received by March 18. Cost, including lunch, 2 breaks, and all workshop materials, is \$23. After March 1, the registration cost is \$27. For more information concerning the workshop, contact the Montgomery County Cooperative Extension Office, 1015 Route 113, P.O. Box 20, Creamery, PA 19430; phone (215) 489-4315.

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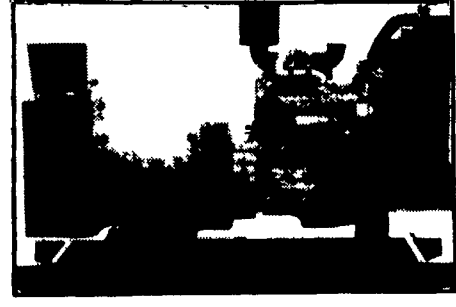
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