

Dengels Recognized As Forest Stewards



The Dengels were recently recognized as forest stewards. From left, Sam Dengel and Pat Dengel.

HÜMMELSTOWN (Dauphin Co.) — Pat and Sam Dengel were recognized recently as forest stewards.

Paul Troutman, service forester for the Bureau of Forestry, Department of Environmental Resources, presented the award at the Dengels' property.

Being designated as a forest steward is an honor reserved for

forest landowners who have made a commitment to managing their forest resources to ensure their health and productivity for years to come.

Donald P. Oaks, district forester for the Weiser Forest District of the Pennsylvania Department of Environmental Resources Bureau of Forestry, said the Dengels started the process of becoming

a forest steward by having a forest stewardship prepared by Wilbur E. Wolf, Jr., a forestry consultant from Carlisle. The Wieser forest district covers Carbon, Dauphin, Lebanon, Lehigh, and Schuylkill counties.

Troutman said the Dengels have been managing their 20-acre forest for timber, wildlife, recreation, and an investment.

Rub It In

What Is A Rub? A rub is a blend of seasonings that is "rubbed" onto the surface of meat before it is cooked. Using a rub is an easy way to dress up beef steaks and burgers with all kinds of seasoning combinations. Seasonings can be fresh or dried or a mixture. Sometimes a small amount of oil is added to the seasonings to make a paste-type rub.

What It's Not... A rub adds flavor only; it does not help tenderize less tender beef cuts.

How To Rub... Simply cover the outside surface of the steak or

ground beef patty with the seasoning blend prior to grilling. Rubs can be applied just before grilling or, for convenience, a few hours in advance—just keep the beef refrigerated until grilling time. Flavors usually become more pronounced the longer the seasoning mixture is on the beef.

Making The Rub... Your pantry and refrigerator contain the makings for all sorts of great rubs. You really don't need a recipe—just think in terms of flavors that taste good together. There are also commercial seasoning blends that can

be used as a rub. For example: Italian seasoning, Mexican seasoning, Greek, Cajun, etc.

Rub Combos To Try On Your Own... Experiment and make up your favorite blend of herbs and seasonings. If all of the ingredients are dried, you can keep them on hand, stored in a tightly covered container in a cool dry place. Shake to blend before using. Try these ideas for starters.

Citrus — Combine grated lemon, orange or lime peel (or a combina-

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ANSWER — Mrs. Wayne L. Miller, Bruceton Miles, W. Va., wanted recipes using coconut. Thanks to B. Light, Lebanon, for sending some.

Coconut Strawberry Cake

- 1 package strawberry cake mix
- 2 tablespoons red-tinted coconut*
- 1 envelope whipped topping mix
- ½ cup confectioners' sugar
- ¼ teaspoon almond extract
- 1 cup flaked coconut

Preheat oven to 350 degrees. Grease and flour two round layer pans.

Prepare, bake, and cool cake as directed on package. Set tinted coconut aside.

For coconut topping, prepare whipped topping mix as directed on package; beat in confectioners' sugar and almond extract. Fold in coconut. Spread between cooled layers and on top of cake. Decorate with reserved red-tinted coconut. Store cake in refrigerator until ready to serve. 12 to 16 servings.

*To tint coconut, dilute drop of red food coloring with few drops of water. Add to 2 tablespoons flaked coconut in jar; cover and shake until color is even.

Twin Coconut Rings

- 1 package Swiss chocolate cake mix
- ¾ cup packed brown sugar
- ½ cup butter, softened
- 3 tablespoons water
- ¾ cup flaked or shredded coconut
- ¼ cup chopped nuts

Preheat oven to 350 degrees. Grease two round layer pans or two 6½ cup ring molds.

Combine brown sugar, butter, and water. Spoon evenly into pans. Sprinkle with coconut and nuts.

Prepare cake as directed on package. Divide batter evenly in pans. Bake at 350 degrees for 30 to 35 minutes; cake is done if toothpick inserted in center comes out clean. Immediately invert cakes on racks to cool. To serve, cut into slices with serrated knife. 16 servings.

ANSWER — Joanne Swords, Manheim, wanted a recipe for hasty pudding. Thanks to Sarah Clark, Breezewood, who sent an old recipe, which her mother often made, and which she really likes.

Hasty Pudding

- 6 cups boiling water
- 1 teaspoon salt
- 1 cup yellow cornmeal

Bring water to a rapid boil in a heavy covered pot. Add salt and slowly add the cornmeal to the boiling water, stirring constantly with a wire whisk. Continue stirring until the cornmeal thickens, approximately 5 minutes.

Turn heat to low and cover the pot. Continue to simmer lightly, stirring the pudding several times for 30 minutes more.

Pudding may be served warm. Sprinkle with sugar and milk. Or turn out of pan and let cool. Slice then fry in butter. Sarah prefers eating it with maple syrup.

GOOD DEALS

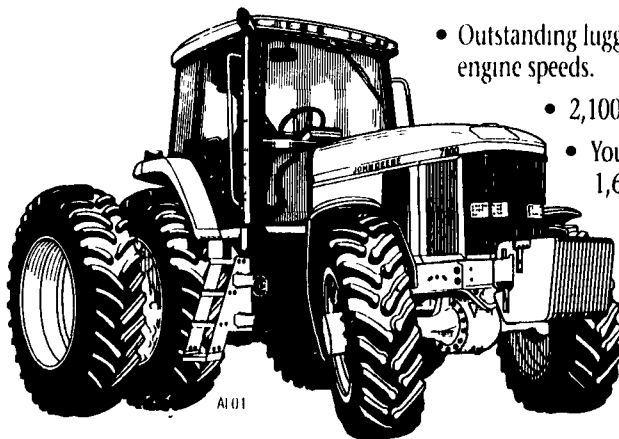
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