

# Candlelight Tour At Cloister

EPHRATA (Lancaster Co.)—Clear cold moonlight glitters from the steeply gabled wooden rooftops. Darkened dormer windows star vacantly on the tranquil scene of crooked limbs grasping upward toward the darkened sky. The antique style of the buildings and the serenity of the scene is evocative of the wild landscape of medieval Germany. Some of the individuals to whom visitors will be introduced amidst this scene of wild and enchanting beauty on four evenings in December will speak of the experiences of the original German-speaking pioneers who settled on the banks of the Cocalico Creek in what was then Pennsylvania's Conestoga wilderness more than a quarter of a millenium ago.

Using a technique called first-person interpretation, which combines history with theater, visitors to the Ephrata Cloister on the evenings of December 26, 27, 28 and 29, will see and hear the Ephrata Cloister Chapter of the Student Historians of Pennsylvania portray Moravian missionary Anna Nichman, Swedish minister Israel Acrelius, and a local Mennonite housewife among others who will relate their perspectives on Ephrata. All of these individuals were real people whose

accounts of early Ephrata are contained in a 1952 book entitled "Ephrata as seen by contemporaries."

A few surprises may emerge as their stories unfold, for it is rumored that one of these three cannot be trusted, another will make a great sacrifice, and the third will discover a community with the appearance of outward calm but inner struggle.

The site of one of America's earliest communal societies, the Ephrata Cloister was founded in 1732 by Conrad Beissel, a German pietist mystic. It is best known for its fine examples of calligraphic writing known as Fraktuschriften, its impressive body of choral music, its vast output as a colonial printing center, and the survival of fine Germanic medieval style log and half-timber buildings.

The Student Historian Chapter is an educational program of the Ephrata Cloister Associates, the non-profit volunteer organization which helps interpret the site.

Owned and administered by the Pennsylvania Historical and Museum Commission, the Ephrata Cloister is located at the junction of Routes 322 and 272 in Ephrata. The Christmas Candlelight Tours will depart from the

# Holiday To Remember

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## Dressing Well

"The neat thing about cooking is that you can always eat your mistakes," said Chef Bruce Squibb, a culinary arts instructor. Squibb and two students from Berks Career and Technology Center, prepared several dressings to show how they can be combined with other foods for holiday dishes.

### Some cooking hints:

- Replace mayonnaise with non-fat yogurt or ricotta cheese for low fat recipes.
- In order to brown an item, do not stir until browned.
- Add defatted chicken stock instead of oil in salad dressings for lower fat content.

Visitors Center on the evenings of December 26, 27, 28 and 29 at the half hour from 6:30 to 9:00 p.m. Tickets are \$6 for adults, \$5 for seniors, and \$4 for youth (6-17). Reservations are required.

For reservations, call (717) 733-4282 on weekdays or (717) 733-6600 on weekends. Individuals with disabilities who require assistance or accomodation should call ahead to discuss their needs.

• Arrowroot thickens at lower temperatures than cornstarch and will remain clear. Do not bring arrowroot to a full boil or overmix to prevent mixture from becoming slimy.

• To roast garlic, place whole cloves in oven. Bake at 350 degrees until golden brown, about 10-20 minutes.

• Flavor vinegar — bring 2 cups vinegar to a boil, add a handful of berries. Pour into jar. Wait two weeks before using.

Here are a few recipes from the workshop.

### CAPER DRESSING

- 7 ounces ricotta cheese, pureed
  - 14-ounces nonfat yogurt
  - 7-ounces red wine vinegar
  - 2-ounces capers, rinsed, chopped
  - 1/2 -ounce chives, cut
  - 1/4 -ounce parsley, chopped
  - 1 ounce shallots, chopped
  - 2 cloves garlic
  - 1 1/2 tablespoon basil, chopped
  - 2 1/2 -ounces Dijon mustard
- Combine all ingredients.

### RASPBERRY SAUCE

- 8 ounces frozen raspberries
  - 2 ounces Kirschwasser
  - 1 1/2 ounces honey
  - 4 ounces white wine
  - 1 ounce sugar
- Combine all ingredients in a blender, puree. Strain through a fine strainer. Excellent served on cheesecake.

### SCALLOPS OF TURKEY WITH CIDER SAUCE AND RED ONION CONFIT

- 4 cups apple cider
- 1 1/2 tablespoon shallots, minced
- 1 clove garlic, minced
- 1 bay leaf
- 1 1/2 teaspoon cider vinegar
- 3 tablespoons arrowroot or cornstarch
- 1 each apple, diced
- 10 turkey scallops (4-ounces each)

- 5 teaspoons butter
- Flour as needed

### Confit:

- 2 tablespoons olive oil
- 2 garlic cloves, minced
- 1 shallot, minced
- 2 cups onion, minced
- 2 ounces vinegar
- 1 ounce honey
- 2 oranges, zest and juice
- 1 each lime, zest and juice
- 1 ounce red pepper, minced
- 1 1/2 ounce tomato concasse
- 2 1/2 tablespoons currants, dried and chopped
- 2 1/2 tablespoons raisins, dried and chopped

Combine shallots, bayleaf, garlic, and vinegar, reduce by half. Add cider and apples, simmer 15-20 minutes. Dissolve arrowroot in water and thicken sauce.

Flatten turkey with a meat mallet. Dredge in flour, shake off excess. Saute in butter until golden brown on each side.

Arrange on a plate, nappe with sauce, arrange confit next to turkey.

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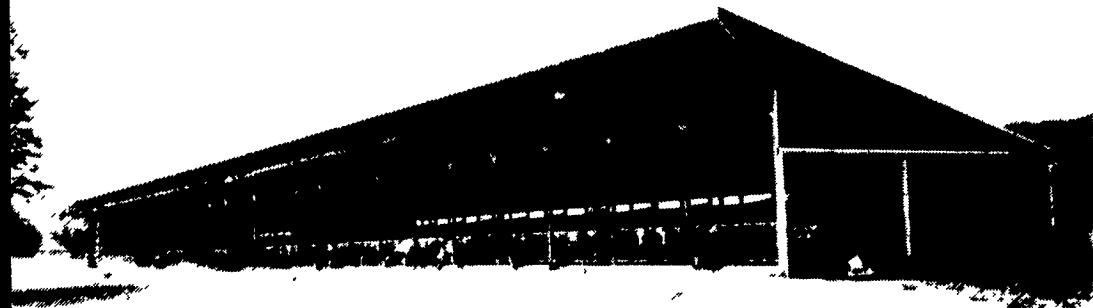
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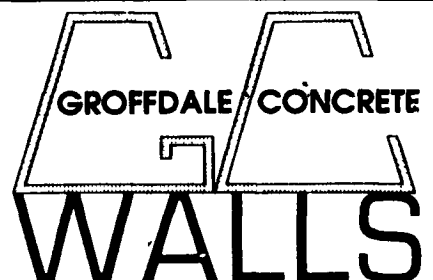
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