



# Cucumber adds cool taste

You can add interest and flavor to a winter supper with the cool light taste of cucumber, a taste that reminds one of spring and the green, fresh smell of growing things.

It is easy to take this year-round vegetable for granted, to think of it as only another ingredient in a tossed salad (one that adds color and crispness) and not to explore the other possibilities for dishes made with cucumber.

When shopping, choose dark green, slender cucumbers that are firm to the touch. To figure the number needed, one large cucumber will make two servings.

These can be marinated in oil and vinegar, or in soy sauce, mixed with other vegetables and sour cream or yogurt, or even stewed for delicious side dishes.

Farmer Jack's head produce buyer, Ed Bobrowski, says many cooks still cut away and toss out the "bitter end" of cucumbers, mostly from habit, since it really isn't necessary with today's product.

After harvesting, cucumbers are washed and brushed clean, then coated with a harmless vegetable wax to preserve color and crispness.

Cucumbers are best eaten within three or four days after purchase. An outside maximum refrigerator storage time would be five days. After that time, the skin begins to wrinkle and the vegetable begins to lose its crispness and become mushy.

To help use up all those cucumbers before the fourth day, try one of the tasty dishes below.

### STEWED CUKES

**Serves 2**  
1 large cucumber  
3 tbsp. butter  
1/4 tsp. chervil, crumbled (more if desired)  
Salt to taste  
1/2 cup water

Peel the cucumbers. Cut in half lengthwise, scoop out the seeds, then cut into 1/2 inch slices. Put in a saucepan with a lid; add the water and two tablespoons of the butter; add the chervil. Simmer for 8 to 10 minutes. Drain, add salt and remaining butter. Serve hot.

### CHINESE CUCUMBERS

2 medium cucumbers  
1 tsp. soy sauce  
1 tsp. white vinegar  
1 tsp. sugar  
2 tsp. sesame seed oil  
1/4 tsp. Tabasco  
1/4 tsp. salt

Peel the cucumbers and cut in half lengthwise. Scoop out the seeds. Cut crosswise into 1/4 inch pieces. Mix in a glass bowl the soy sauce, vinegar, sugar, oil, Tabasco and salt. Add cucumber. Toss to coat each piece thoroughly. Chill before serving as a salad or as a side dish.

### CUCUMBERS IN TURMERIC

8 to 10 servings  
5 cucumbers  
3 tbsp. salt  
2 shallots, minced  
3 cloves garlic, minced  
1 tbsp. fresh ginger, chopped, or 1 tsp. ground ginger  
2 tsp. peanut oil  
2 tsp. ground almonds (optional)  
1 1/2 tsp. turmeric  
1 tsp. sugar  
1/4 cup vinegar  
1/4 cup water

Peel the cucumbers and cut into quarters lengthwise. Remove the seeds. Cut into bite-sized pieces and salt with two tablespoons of the salt. Place in the refrigerator for one hour or more.

Wash in a bowl of cold water and drain well. Press in a clean towel to remove additional moisture. Sauté

shallots, garlic and ginger in peanut oil until soft. Add almonds, turmeric, remaining salt and sugar. Stir well; add vinegar and water. Simmer 10 minutes and pour over the cucumbers. Mix well. Refrigerate one hour. Serve.

### PEAS AND CUCUMBERS IN SOUR CREAM

1 1/2 lbs. fresh peas, shelled, or 1 pkg. frozen peas  
1 cucumber, peeled, seeded and diced  
1/2 cup sour cream  
2 tsp. minced fresh dill, or 1 tsp. dried dill

Cook the peas. Drain. Cook the cucumber quickly in boiling water for about two minutes. Do not overcook; it should remain crisp. Just before serving, combine the cooked peas and cucumber with the sour cream and dill in the top of a double boiler. Heat slowly until vegetables are warm. Serve.

## Easter brunch specials

Farmland Community Center's special events for spring begin at 10 a.m. Friday, April 10, with the "Third Annual Easter Brunch," presented by Barbara Dermody and Judy Antishin.

The two imaginative cooks will demonstrate dishes from appetizer through dessert with economical and tasty recipes for a complete 5-course brunch.

The cost includes brunch at sit-down tables for four or eight. Singles are invited to attend also.

Mrs. Antishin, who will debut a "Gourmet Pot Luck and Recipe Exchange" class May 14, promises many tips for successful holiday entertaining.

For brunch, or class registration information, call the center at 477-8404.

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Baked potato sticks are crisp and flavored with cheese.

## Baked potato sticks have cheese coating

Crispy parmesan potato sticks are oven-baked rather than deep fried. The potatoes are cut into long strips and dipped first in melted butter, then in fine bread crumbs flavored with Parmesan cheese and garlic powder. The potato sticks bake until tender on the inside, crisp and golden on the outside.

**PARMESAN POTATO STICKS**  
2 pounds baking potatoes  
1/4 cup butter or margarine, melted  
1/4 cup each fine bread crumbs and grated parmesan cheese  
1/2 tsp. salt  
1/4 tsp. each garlic powder and pepper

Peel potatoes; cut lengthwise into quarters. Cut each quarter into three strips. Roll in melted butter, then in mixture of crumbs, cheese, salt, garlic powder and pepper. Place in single layer in shallow baking dish. Pour any remaining butter over potato. Bake at 400 degrees for 30 to 35 minutes or until potatoes are tender. Makes 6 servings.

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