Page 18 - The Chronicle, Saturday, October 13, 1979

something's cooking Tantalizing Steak Diane

Steak Diane has long been favored as a gourmet's delight both in fine restaurants and at home. Unfortunately many cooks, faced with limited food budgets, cannot afford such prestigious entrees.

It is possible, however, to enjoy the famous flavor of Steak Diane without upsetting the budget. Just substitute economical round steak for the more expensive steaks traditionally used. Since round steak is a less tender cut of meat, modifications need to be made in the preparation procedure for the most tender and flavorful results.

While traditional Steak Diane calls for panfrying, the steak is braised in this economy version. Preparation begins as with many round steak entrees. The serving-size pieces of steak are pounded, dredged and browned, then slowly cooked in a small amount of liquid. The special flavor comes with the later addition of sherry, brown sugar and Worcestershire sauce. To complete the dish in style, mushrooms and greens onions join the steak shortly before serving.

Mock Steak Diane

- 2 pounds beef round steak, cut 3/4 inch thick
- 2 tablespoons flour
- 1 teaspoon salt
- 2 tablespoons water
- 1/4 cup dry sherry
- 2 teaspoons brown sugar
- 1 teaspoon Worcestershire sauce
- 1 jar (4 ounces) sliced mushrooms*, drained
- 1 green onion, thinly sliced

Cut round steak into 6 serving-size pieces. Combine flour and salt; dredge meat and pound both sides. Brown meat in cooking fat in large fry-pan. Pour off drippings. Add water, cover tightly and cook slowly 1 hour (Add additional water during cooking if necessary). Combine sherry, brown sugar and Worcestershire sauce; stir into cooking liquid and continue cooking, covered, 25 minutes or until meat is tender. Add mushrooms and green onions and continue cooking 5 minutes. 6 servings *One-fourth pound fresh mushrooms can be substituted

Braised round steak takes on the famous flavor of Steak Diane when cooked in sherry and served with mushrooms and green onions.

Message Board

FRUIT LEATHERS

Because of the high cost of food, more and more homemakers today are preserving their own food in season, when they are less expensive, for use

PRICES GOOD THRU SAT., OCT. 13, 1979. QUANTITY **RIGHTS RESERVED.** NONE SOLD TO

According to Jane Ait-**DEALERS OR** chison, foods and nutri-RESTAURANTS tion specialist with the North Carolina Agricultural Extension Service, a delicious snack or lunchbox treat is a dried fruit

recommendation will be a network committment to a broad spectrum of minority programming. Finally, someone needs to deal with the narrow-mindedness that keeps public television from presenting a viable alternative to the practices of commercial television.

UNC-TV

decision-making level.

vote which programs should be aired.

We think the situations we have noted could have been avoided with wider representation at a

The new board for the network, established by

the General Assembly is in the process of being

appointed by the UNC Board of Governors, the

governor, and leaders of the two houses of the

assembly. We would suggest that its members not

come from the "upper crust" that always seems to

fill such slots, but from places like Hope Mills or

Kernersville or East Winston where public tele-

In the area of minority affairs, a panel should be

appointed to study the needs for minority

programming on the network. Hopoefully, one

vision is the only channel for expression.

From page 4

'it's 2 A.M. and I feel rotten. Who has time to read medicine labels?"

Sorry, there is no excuse for not reading the medicine label. The label tells you what it's for, how much to take and how often to take it. It's important information. .Before you take any medicine, read the label. Medicines

SLICEDLB. 78

PORK CHOPS ^{8 LBS.} ⁹ ¹²⁸ More Lb. 128

HOLLY FARMS U.S. GRADE A PICK O'CHIX



for canned mushrooms. Cook in 2 tablespoons butter or margarine before adding to meat.

You'll find Mock Steak Diane economical enough for family meals yet special enough for company. Rice will go well with the steak as will buttered carrots. To dress up the side dishes for company, some wild rice can be added to the long grain rice and a little dill weed can be used to pick up the flavor of the carrots.

For a seasonal salad, take advantage of the current stored for longer periods apply supply and make a crunchy and colorful Waldorf salad. Depending on the occasion, dessert could be simply ice cream or something truly spectacular such as strawberry-topped cheesecake.

later in the year. One mehtod of food preservation that is growing in popularity is drying fruits and vegetables. Drying is the process of removing moisture form foods so they can be

of time This is often with fruits

to 18 hours.

leather.

is spread on a flat surface. The puree is then dried ina dehydrator from 6 to 8 hours, in the sun from one to two days, or in a conventional oven taking up

Fruit leathers are made

by pureeing fresh, cann-

ed, or frozen fruit to a

smooth thick liquid which

See Page 19

giving them a sweet flavor and chewy texture.

68 FOODS TENDER LEAN WHOLE SMOKED MUFFIN MIX PICNICS $\mathbf{00}$

CENTER & END CUTS ... ASSORTED



JIFFY

CORN

these objectives defined clearly and enforced, no treaty of any significance exists. It is hopeful to say that detente is not the only means of national defense. With the hope that the laws of Biblical love prevails (given to us by Apostel Paul in First Co-

Letters

The overall objective of SALT II is to alleviate the tension of uncontrolled arms both qualitatively

and numerically. Without

from page 5

but not the quality of such

weaponry.

rinthians 13:7, telling us that love never fails). there will continue to be hope in times of tension between heads of nations. But we as Christians must not let tension disturb us or our faith or let it trouble our hearts. But in these times of spiritual and moral wickedness (Galatians 5:19-21) the mind of man must contest these issues on the only level he knows how--under the threat of physical annihilation.

Therefore, under these conditions, detente (as a measure of restricted lethal weaponry) will continue to rule the hearts of man.

Finally, we as Chris-





tians-must-continue-to exercise the power of Paul's message of the God-given law of the reatest of man's potential secret of the success and that is that "love triumphs over all obstacles. "Love never fails." **Furman Richardson** Winston-Salem