

# something's cooking



Beef Soup

## Old-Fashioned Beef Soup

"Soup's on!" is a welcome cry anytime. But never is it more inviting than at the end of a winter day when the wind is brisk and biting and the soup is hot, hearty and homemade.

Sure to warm hearts and appetites this winter is Savory Beef and Spaetzle Soup. It is a fine example of a soup that is robust enough to be placed at the center of a family meal for it is chock-full of beef. Adding to the soup's appeal is its masterful blend of seasonings including savory and celery seed.

### Savory Beef and Spaetzle Soup

- 1 1/2 pounds beef for stew, cut into 1/2 to 3/4-inch pieces
- 1 tablespoon cooking fat
- 3 cups water
- 1 cup chopped onion
- 1 tablespoon instant beef bouillon
- 1 clove garlic, minced
- 1/2 teaspoon celery seed
- 1/2 teaspoon summer savory
- 1/4 teaspoon pepper
- 1 can (29 ounces) tomatoes
- 2 teaspoons sugar
- 3/4 cup flour
- 1/2 teaspoon salt

- 1/8 teaspoon baking powder
- 1/8 teaspoon nutmeg
- 1 egg, beaten
- 1/4 cup water
- 2 tablespoons snipped parsley

Brown meat in cooking fat in Dutch oven. Pour off drippings. Add water, onion, bouillon, garlic, celery seed, savory and pepper; cover tightly and cook slowly 1 hour and 15 minutes. Add tomatoes, sugar and 1/2 teaspoon salt and continue cooking, covered 45 minutes or until meat is tender. To prepare spaetzle, combine flour, 1/2 teaspoon salt, baking powder and nutmeg. Add egg and water; beat until smooth. (If batter is too thick add additional water, 1 tablespoon at a time, until batter is consistency of thick flour paste.) Sprinkle parsley on top of batter, stirring to combine. Place batter into a large-holed colander and quickly press through colander into boiling soup. Cook 1 to 2 minutes until spaetzle float to top. 5 to 6 servings.

If a colander is not available, batter can be placed on a flat plate and cut into the boiling soup using tip of a sharp knife.

To round out the soup menu in style, serve a marinated multi-bean salad and crusty hard rolls. Take advantage of the current supply of apples and end the meal with a warm and spicy apple cake, topped with hard sauce.

## Message Board

### CAULKING

One of the least expensive ways to start weathering your home for winter is by caulking. However, to get the best results, you should know what types of materials are available and where caulking is needed, according to specialists.

There are three basic types of caulking materials. Those with a latex, butyl or polyvinyl base, and those in the elastomeric group.

Oil or resin based caulking materials are readily available with a life expectancy of five to ten years. They are the least expensive and will bond to most surfaces, but oil or resin caulks can become brittle and fall out.

Latex, butyl and polyvinyl compounds are more durable and more expensive. They offer good resistance to weather and

have a life expectancy of about ten years.

Elastomeric caulks include silicones, polysulfides and polyurethanes.

These materials are the most durable and expensive. They offer excellent weather resistance and will last 20 years or longer, say the specialists.

You should caulk wherever two different materials or two parts of the house meet.

Joints between window and door frames and siding, spaces between window sills and siding, cracks between porches and the main body of the house, and cracks where chimney or masonry meets the siding should be caulked.

Before caulking remove paint build-up, dirt, or old caulking material. Make sure the bead of caulk overlaps both sides for a tight seal.

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## Add Pears To Chops

Next time pork chops are planned for dinner, rely on fruit to make them truly special. Golden Pears and Chops features tender meaty pork chops, succulent canned Bartlett pears and sunny apricots glistening with a sweet and sour glaze.

Prepared in a skillet, pork chops are fried to a rich golden brown, then simmered gently with dried apricots in pear syrup and white wine with an accent of cider vinegar and brown sugar. When the chops are nearly fork tender, the creamy white pears are added to heat through and glaze.

A can of Bartlett pears on the shelf offers plenty of inspiration to add a glamorous touch to main dishes. Their delicate sweet flavor makes them ideal for teaming with all types of meat, fish or poultry.

- 1 can (29 oz.) Bartlett pear halves
- 6 pork chops
- 1 teaspoon salt
- 1/2 teaspoon white pepper
- 1/2 cup white wine
- 2 tablespoons cider vinegar

- 2 tablespoons brown sugar
- 12 dried apricots

Drain pear halves, reserving 1/4 cup syrup. Brown pork chops slowly on both sides in hot skillet, using a little fat trimmed from chops. Sprinkle with salt and pepper. Add pear syrup, wine, vinegar, brown sugar and apricots. Cover and simmer 45 minutes.

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