Cooking tames wild plants into tasty food

By Judi Nygren

Those dreaded weeds. Gardners and homeowners pull, spray and curse the wild plants intrudgers to no avail. But with a little imagination, those evil weeds can become culinary delights.

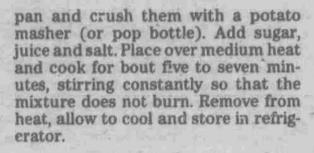
The Encounter Center Museum supplies several wild plants recipes. Below are a few of the tamer recipes. Chunky Mulberry Syrup

4 cups ripe mulberries 3 cups sugar or honey

¼ cup lemon juice or rhubarb juic (To make rhubarb juice, simmer ½ cup cut-up rhubarb stalk and 1 cup water for 5 minutes. Remove from heat, cool, strain off juice.)

few grains salt

Place mulberries into a heavy sauce-



Mulberry-Zucchini Pie

2 cups mulberries 3 cups grated zucchini

½ cup rhubarb juice (To make rhubarb juice, simmer ½ cup cut-up rhubarb stalk and 1 cup water for 5 minutes. Remove from heat, cool, strain off juice.)

1 cup sugar 3 tablespoons cornstarch 1 tablespoon butter dash of cinnamon and nutmeg

dash of cinnamon and nutmeg Pastry dough for a two crust, 9-inch pie

Roll out pie dough, place bottom crust in pie pan. Do not bake. In a bowl stir mulberries, zucchini and rhubarb juice together until mixed. Sift flour, sugar and spices together. Then sift flour mixture over mulberries and zucchini and mix. Pour mixture into the pastry-lined pan. Cut butter into four pieces, scatter over surface. Cover with top crust, seal edges. Make slashes in the top crust to release air during baking. Lightly sprinkle top with sugar and spices. Bake at 425 degrees for 10 minutes, reduce heat to 375 degrees and bake about 25 minutes more. Remove from oven and cool. Makes one 8-inch pie.

Chokecherry Jelly

3 cups chokecherry juice (recipe follows)

1 package powdered pectin (Sure Jell brand is recommended)

4½ cups sugar

Place six one-cup jelly jars in a sink. Fill them with boiling water. Place six canning lids into a pan of water on the stove and heat the water to boiling.

Measure the sugar and set it aside. Stir juice and pectin together in a large, heavy saucepan. Place over high heat and bring to boil. Add the sugar all at once and stir until sugar has dissolved. When the juice and sugar mixture have again reached a rolling boil, begin timing and allow it to boil for one minute, stirring constantly. Remove from heat.

Quickly empty hot water from jars and fill each with hot jelly. With a metal spoon carefully skim the foam from the surface of each jar. Remove lids from hot water and set them into place on jars. Add rings and tighten. When thoroughly cooled, the rings may be removed and reused, but do not reuse lids. Makes about 5 cups.

To prepare juice: 8 cups chokecherries 3 cups water

Place chokecherries and water into large, heavy saucepan over medium heat. Bring to boiling. Reduce heat, cover with lid and let simmer for 30 minutes. Remove from heat and cool. Strain through a jelly bag. Makes about 3 cups of juice.

Fine arts...

Continued from Page 7

"Self-Portraits and Self-Possessions: Prints and Photographs by Jannell Carlson and Julie Beeson" will open Thursday at the Eleventh Street Gallery.

Carlson, a recent winner of the Haymarket Gallery Student Award, will graduate soon from UNL. Her work features still lifes, artifacts, self-portraits, people and birds. Beeson, a graduate student at UNL, focuses on self-portraiture.

Besides these three gallerys, there are many other places to go to enjoy art in Lincoln. The National Bank of Commerce, 13th and O streets, is featuring a series of abstract illusionist paintings by Dave Michael of Lincoln. Michael is also showing photo realist paintings at Ted & Wally's, 312 N. 12th St.

Mark Four, 1030 Q St. is now showing photographs by Gary Buehler. Landscapes by Ben Darling are on display at First Plymouth Congregational Church, 20th and D streets. The Governor's Mansion, 1425 H St., is showing paintings by Linda Benton.

Other art displays in Lincoln Avenue Art Gallery, East Park Plaza; The Christlieb Collection of Western Art, 2nd floor east, UNL Love Library; the Federal Building, 15th and O streets; First Federal Lincoln, 13th and N streets; First Impressions — Ben Simon's Gateway; The Gathering Place, 1448 E St.; Kuhl's Restaurant, 1038 O St.; Miller & Paine Tea Room, 13th and O streets; the State Office Building, 301 Centennial Mall South; the Unitarian Church, 6300 A St.; Uni Place Art Center/Wesleyan Lab Gallery, 4822 Cleveland St.; and YWCA, 1432 N St.

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