

tidbits

Herbs can make good food even better

By Lynn Roberts

Herbs, once used to mask the flavor of bad tasting food, are now used to enhance the flavor of good food. Before the advent of refrigeration, those lucky enough to get herbs used them to cover the bad odor and flavors of spoiled food.

Besides making rancid food more appetizing, herbs were used as money in trade and were the ingredients of many home healing remedies.

Since we no longer need herbs to hide the flavor of spoiled food, creativity can take over where necessity left off.

Easily grown

Unlike spices, which are mostly raised in tropical regions, herbs are easily grown in areas with moderate temperatures.

With the gardening season approaching, you might consider starting a small herb garden or planting some herbs between vegetable rows. If your talents with garden plants are limited, herbs can be treated like house plants and grown successfully indoors.

No matter where you get them, there are some things to remember about storing them. They should be kept in a cool, dark and dry place and should be used only if they are fresh.

If they no longer smell or have lost their color and turned gray, it's a good sign they aren't going to do much for your food.

Remember there is a difference between dried and fresh herbs. You should use about one teaspoon of fresh herbs or one-fourth teaspoon of dried herbs for four servings.

Most recipes specify herbs to use, but you should experiment with different herbs in all types of cooking.

Trust taste buds

Your taste buds will serve as the best guide, but here are some suggestions for some commonly used herbs.

Try basil in tomato dishes and stews, bay leaves in soups and stews, oregano in Italian dishes and poultry stuffing, sage in meat loaf and poultry stuffing and thyme with seafood and poultry.

Chives and parsley not only flavor, but add color, too. Both are good chopped and added to butter along with a little garlic for use on bread and vegetables.

The three recipes below are good basics to have to "herb up" plain dishes. All three were taken from Mary A. Collin's *Everyday Cooking with Herbs*.

Her recipes are good and easy, and the book also has a guide to using herbs and a section on planting and growing them.

<p>Herb Salt</p> <p>1/2 c. parsley flakes 1 tbsp. dried basil leaves 1 tbsp. dried oregano leaves</p> <p>With blender at lowest speed, sprinkle the parsley, basil, oregano, paprika and celery flakes in a little at a time. Add salt slowly and allow mixture to blend until the herbs are as fine as the salt. Pour into shaker and use on meat and in meat dishes.</p>	<p>Herb Mustard</p> <p>2 c. prepared mustard 1/2 c. parsley flakes, crumbled 2 tbsp. dried tarragon leaves, crumbled 1 tsp. dried dill weed</p>	<p>1 tbsp. paprika 1 tsp. celery flakes 1 c. salt</p>
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Four mustard into large mixing bowl and add parsley, tarragon, dill, oregano and basil. Mix thoroughly and gradually stir in vinegar. Place in covered jar and refrigerate. Let stand three days before using in place of regular mustard.

Herb French Dressing

1 8 oz. bottle French dressing
1 tbsp. lemon juice
1 tsp. dried tarragon leaves, crumbled
1/2 tsp. celery salt

1 tsp. parsley flakes, crumbled
1 tsp. dried basil leaves, crumbled
1/2 tsp. dried dill weed

Four French dressing into a quart jar. Add other ingredients and shake until mixed. Refrigerate one week before using on your favorite salad.

Logo designer remains unflappable despite publicity in the famous 'N' flap

By Anita Stork

Despite publicity and controversy surrounding the Nebraska Educational Television Network's (NETV) now famous "N" logo, Bill Korbis's life hasn't changed much.

"People seem to think job offers for me are pouring in," said Korbis, NETV art director who designed the original "N." "It just doesn't work that way."

NETV's logo, first used last summer, was similar to the National Broadcasting Co.'s (NBC) new logo, unveiled Jan. 1.

It was announced March 5 that the dispute over the logo's use was settled out of court when NBC agreed to give NETV \$500,000 in equipment and a \$55,000 cash settlement in exchange for exclusive use of the "N" design.

NETV was to develop a new logo and put it in use by April 1.

Korbis said he has received many letters and phone calls from people around the country.

"Most of the phone calls were from people I hadn't seen in years, or had never met," Korbis said.

Suggestions from viewers

In addition, Korbis said, he has received about a dozen letters with ideas for a new logo. Ron Hull, NETV assistant general manager, said he has also received a number of ideas.

"I didn't even look at the logos Hull received in the

mail," Korbis said. "I don't want the responsibility of looking at someone else's idea, then developing something similar and end up facing a lawsuit."

Korbis added that most of the ideas "were trash." "That may be unkind but it's true," he said. "People think if they can hold a pencil, they're a designer."

When designing new logos, Korbis said he tries to think of what would symbolize the organization. Next, he said he draws rough thumbnail sketches of the idea.

"Developing a logo is a matter of work and more work," he said.

No time to design

Four of his art staff assistants currently are developing the new NETV logo, Korbis said. He said he is not working on the project because "I simply haven't had the time."

"Each art staff member draws anywhere from five to 15 different logos," Korbis said. "The best one from each designer will be chosen and presented to the entire staff."

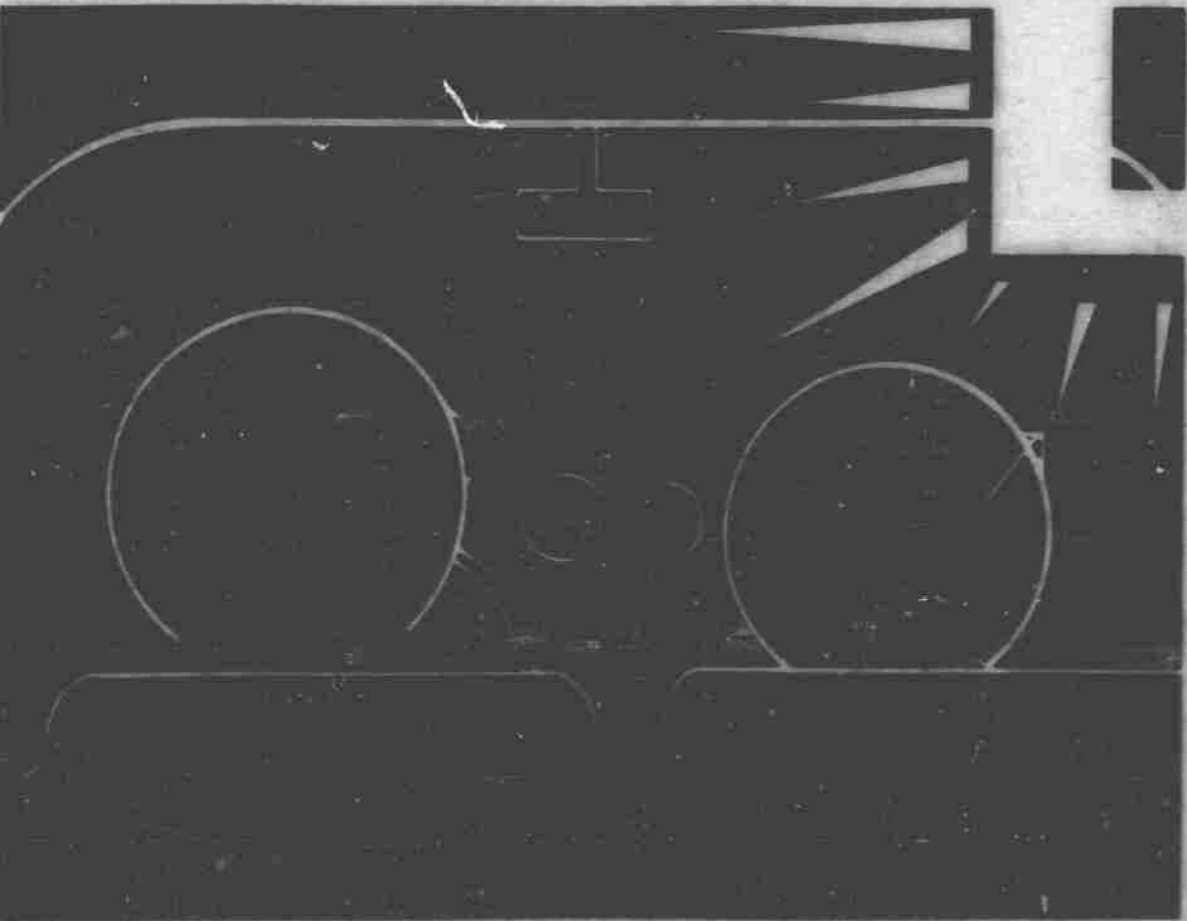
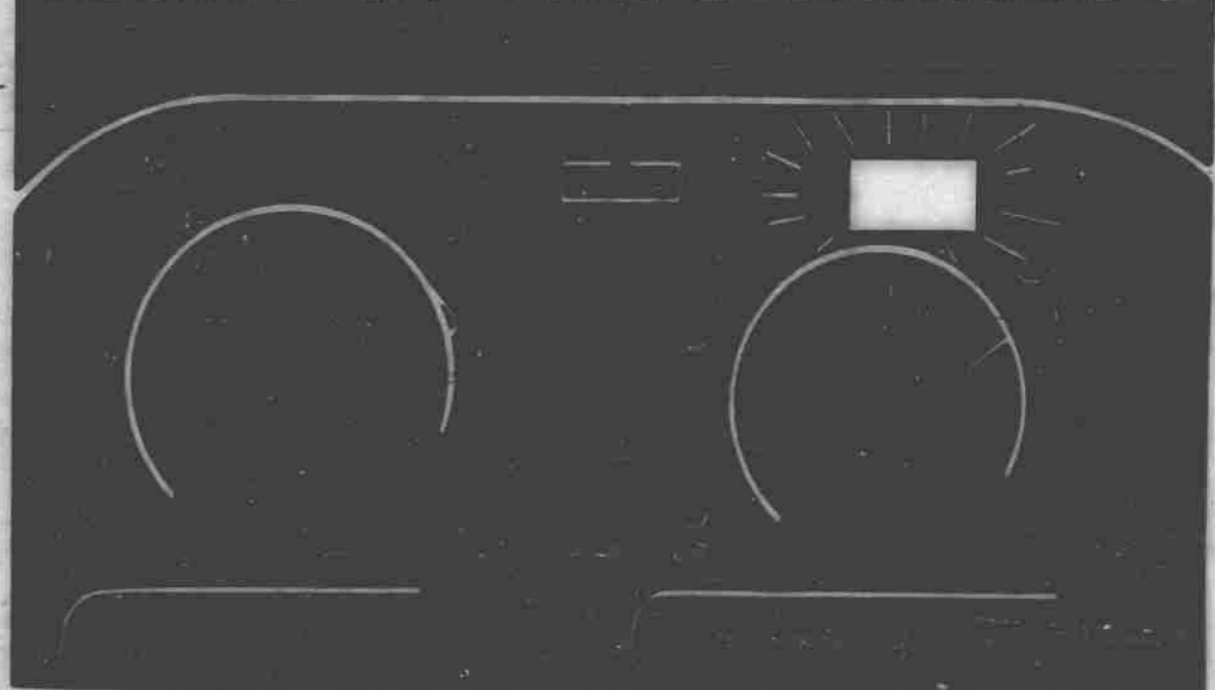
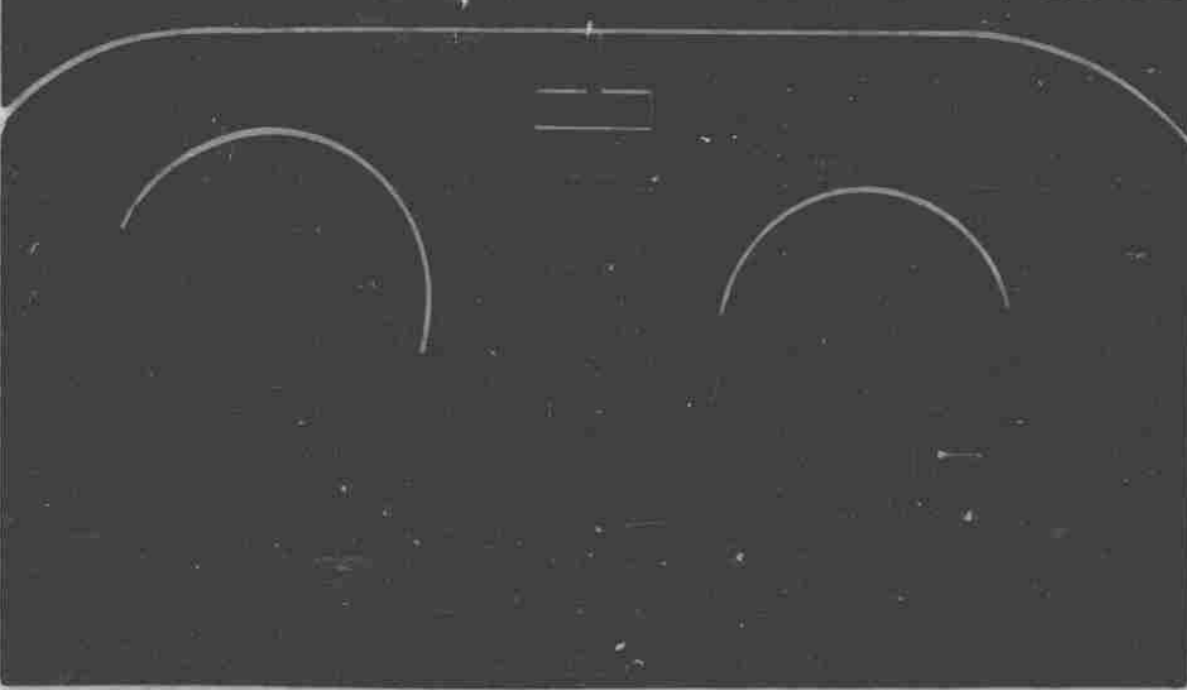
A spokesman for NETV said the vote will occur "before or around April 1."

For the original "N" selection, "three ideas were voted upon," Korbis said. "The 'N' logo received 13 votes, another idea got 12 votes and another received nine votes. That meant 22 people actually liked something better than the (disputed) 'N' logo."

"Of course those people are hard to find now after the half million dollar settlement from NBC," he added.

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