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This and That Corner

En Güeta

Adi Bohren... Schlittelfans

The following recipe came from an "Alphutte" (restaurant up in the Alps), which is at a height of 1930 metres, above Grindelwald. The "Alphutte" is situated in a fabulous place, and has the most picturesque view of valleys and mountains in the Bernese Oberland. Adi is a terrific host, so make the time to visit this beautiful place with friendly hospitality and great food. Adi leases the Alp and does the cooking in the restaurant.

He and two friends from Grindelwald visited Taranaki in 1982. Two of them were butchers and their trade was very handy as they did quite a bit of homekill and sausages for us Taranaki farmers during their stay here.

Here is one of his own specialities:

Huttenrigatoni

300 gr Rigatoni noodles
(see photo)
200 gr bacon cut in 4mm
slices
1 onion
1 leek
200 gr mushrooms
1 tomato
20 mls cream
salt, pepper and chives



Boil the noodles, rinse under cold water and leave aside.

Cut bacon, onion, leek, mushrooms and tomato. Fry bacon in oil until crispy. Add onion, leek and mushroom and fry until mushrooms are golden in colour. Add cold noodles. Mix well and add tomato pieces. Pour cream on top and bring to the boil until noodles are hot. Add salt, pepper and chives.

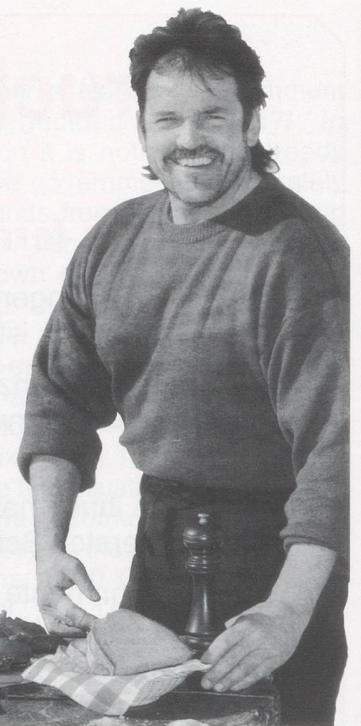
Optional - you can add grated cheese.

Serve this dish with a frankfurter.

Ein Guete

Lisette

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A Good Garden

Plant Three Rows of Peas:
Peace of mind
Peace of heart
Peace of soul.

Plant Four Rows of Squash:
Squash gossip
Squash indifference
Squash grumbling
Squash selfishness.

Plant Four Rows of Lettuce:
Lettuce be faithful
Lettuce be kind
Lettuce be happy
Lettuce really love one another.

No Garden Should be Without
Turnips:
Turnip for service when needed
Turnip to help one another
Turnip the music and dance.
Water freely with patience and
cultivate with love.

There is much fruit in your
garden. Because you reap
what you sow.

To Conclude our Garden we
must have Thyme:
Thyme for fun
Thyme for rest
Thyme for ourselves.

Pretty nice garden,
don't you think?

