

DORY

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When I moved from the hill to town, I took the scuttle in its used and deteriorating condition, its scoop and a box of coal with me. On display on the hearth beside the free-standing gas stove it looked right at home and ready for its official use — that of supplying fuel for a wood or coal-burning stove. While no longer actually usable, filled with rocks of real coal and a scoop resting on top, it set the scene to remember the days when heat was provided by the method of burning coal was normal and the pipe bringing gas into the stove and regulated by a thermostat was still unheard of in our area and times.

One day Grant, who knows about such things, came to service my stove and was surprised to see my scuttle of coal sitting there beside the stove on the bricked apron.

"I've never seen a hod actually filled with coal," he explained.

He knew what it was and what my bucket was used for, but he had called the scuttle a hod.

Now, to me a hod was a wooden pole with a small flat board at one end on which to carry "mud" — that being mortar in building something with brick.

Naturally, I figured that Grant was mistaken. He must not know that the metal container was actually a scuttle that had the form of a bucket but had a lip that jutted out into a more narrow portion for pouring rather than his thinking it to be called a hod, so I reached for my dictionary and looked up the word hod in order to correct his word usage.

There it was and I learned something new that day. The second word use of a scuttle can be a hod. A simpler word and easier to remember, perhaps, but my scuttle that held a pail or bucket of coal in my youth would always be a scuttle to me.

As I sat in my chair before the automatic gas-burning stove enjoying the heat-giving pipe-delivered flames visible through the glass front, my eyes drifted to the scuttle of rock coal with the useless but handy coal scoop resting on top and let memory envision men underground digging coal for a living, the men who loaded and unloaded the truck of coal probably from Young Brothers Fuel Company on Jefferson and Elm, my Dad who shoveled the coal into the scuttle and toted it to the house to keep the house warm for his family. It would be up to my Mom to clean out the clinkers (Frankie knows about those) between burnings. I would be the recipient of all their efforts.

Grant will arrive tomorrow to get the stove ready for another year of safe burning and we'll probably discuss the subject further, increasing my knowledge.

All of this you know now just because of my scuttle of coal. It is good to learn or refresh our memories of something new every day no matter how old we get. And, that is ours for today.

Quotes from 'The Quotable Gardener'

By Liz Douville
For WvesCom News Service

One of my favorite books to pull from the gardening bookshelf is "The Quotable Gardener," a compendium of garden quotes edited by Charles Elliott. Elliott is an American writer who lives in London and gardens near the Welsh border.

As I re-read the quote, "Gardening is the slowest of the performing arts," author unknown, it fits perfectly into how I always feel at this time of year.

I'm wondering if it's too soon to start the late winter practice of cutting branches from many common deciduous trees or shrubs to force buds or blooms for indoor enjoyment?

Early spring flowering trees and shrubs form their flower buds in the fall before the plants go dormant.

The action I look for are the trees and shrubs that have met their winter dormancy and are ready to break out with swollen growth buds.

The most commonly forced branch is probably

the pussy willow with its fuzzy buds.

Forsythia is one that I always prune for forcing. Flowering shrubs are easier to force than tree branches.

Look at your shrub critically and think of the process as being selective pruning. Choose branches from crowded areas.

Select healthy, young branches with numerous flower buds, which are usually larger and plumper than leaf buds.

Selected branches can also be chosen for the beauty of the leaf color rather than the flower.

The process is more involved than just cutting branches and putting them in a vase and expecting overnight results.

KOREAN

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- 1 generous cup (about 8 ounces) hot kimchi
- 1 tablespoon gochujang or New Mexico chile paste or tomato paste mixed with ½ teaspoon cayenne
- 1 tablespoon doenjang, optional
- 1 tablespoon sugar
- 2 teaspoons gochugaru red chile flakes or finely crushed dried New Mexico chile or sweet paprika
- 1 small yellow onion, finely chopped
- ½ pound lean boneless pork country ribs, halved lengthwise, very thinly sliced
- 3 cups rich broth, such as chicken bone broth or homemade pork or beef broth
- ½ cup thinly sliced fresh shitake mushroom caps
- 1 cup diced (about 6 ounces) firm silken tofu
- 3 green onions, trimmed, thinly sliced
- 2 to 3 large eggs, optional
- Chopped fresh cilantro
- 2 to 3 cups cooked medium grain white rice, for serving

1. Mix kimchi, gochujang, doenjang, sugar, chile flakes and onion in a deep 3-quart, heavy-bottomed saucepan. Stir in pork to coat well. Set the pan over high heat and cook, stirring nearly constantly, until everything darkens in color and becomes highly aromatic, about 7 minutes.

2. Carefully stir in broth. (It will splatter.) Scrape the sides and bottom to loosen up and dissolve all the browned bits. Stir in mushrooms. Reduce heat to very low. Simmer, partly covered, stirring often, 15 minutes.

3. Stir in tofu and green

onions. Simmer, 3 minutes. If using, gently crack eggs into a small dish and tip them into the stew. Simmer just long enough to cook the whites and softly set the yolks, 3 to 4 minutes. Serve immediately in warm bowls, topped with cilantro. Pass rice to eat alongside.

Tip: Heat your serving bowls by filling them with very hot water and let stand. Dump out the water before using.

Vegetarian variation: Omit the pork, and reduce the cooking time in Step 1 to 4 minutes. Substitute vegetable stock for the meat stock, and double the amount of mushrooms. Stir 2 cups baby spinach leaves into the stew just before serving.

Nutrition information per serving (for 3 servings): 402 calories, 14 g fat, 4g saturated fat, 42 mg cholesterol, 42 g carbohydrates, 8 g sugar, 26 g protein, 770 mg sodium, 4 g fiber

VEGGIE NOODLE AND KIMCHI PANCAKES

Prep: 30 minutes
Chill: 15 minutes
Cook: 30 minutes
Makes: 6 to 7 pancakes, 6 inches each

- 2 cups (6 ounces) fresh spiralized zucchini "noodles"
- ¾ teaspoon salt
- 1 egg yolk
- 1 cup all-purpose flour
- 1/3 cup white rice flour
- 1 cup (6 ounces) hot or mild bottled kimchi
- ½ cup (about 2 ounces) finely shredded carrots or butternut squash noodles
- ½ cup (about 1.5 ounces) fresh mung bean sprouts
- 3 green onions, trimmed,

GARDEN

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Soon we will have the spring pleasure of some flowering trees. The favorite of all time is the dogwood tree. Having four petals and a knot in its center, even primary school children can draw the dogwood and have it be recognized.

Flowering Dogwood (Cornus florida) is native here. The petals are rounded with a notch in the center. It has a low spreading habit. A lot of the branches are very horizontal, so when it is in full bloom it looks like a floating cloud made of flowers. It will attain a height of 15 to 20 feet with a 10- to 30-foot spread. You can certainly plant it under other trees in your yard, as it prefers to grow as an understory tree: it likes shade.

Chinese Dogwood (Cornus kousa) is a very attractive tree. Its difference is its pointed instead of rounded petals and the fact that it blooms much later.

The pink dogwood cultivars to look for in a nursery where you go to purchase a tree are "Cherokee Chief" for dark color and "Cherokee Princess" for larger flowers. Cultivars for early flowering are "Cloud 9." Since you can use dogwood freely as an understory tree, there is always room for at least one dogwood in your yard. None of the dogwoods tolerate swampy conditions and require a well-drained drier spot.

Eastern Redbud tree (Cercis canadensis) is the first huge bouquet of flowers each spring. It is almost a plummy purple when first starting to bloom, then it turns cerise, then pink. The blossoms are borne on the bare twigs and even on the main trunk. They are sweet pea or legume bloom shaped. Can you believe that there is a Redbud variety with white blossoms? Redbuds are native trees.

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- very thinly sliced
- Dipping sauce:
- 2 tablespoons each: unsweetened rice vinegar, soy sauce
- 4 teaspoons honey
- 1 teaspoon tahini or finely crushed sesame seeds
- ½ teaspoon dark Asian sesame oil
- ½ teaspoon ground gochugaru (Korean chile powder) or New Mexico chile powder or crushed red pepper flakes
- Vegetable oil for high-heat cooking, such as sunflower or grape seed
- Cilantro for serving

1. Mix zucchini and ½ teaspoon of the salt in a colander and let stand, 10 minutes. Roll between paper toweling to pat very dry.

2. Whisk together egg yolk and 1½ cups very cold water in large bowl until smooth. Add flours and remaining ¼ teaspoon salt. Whisk smooth. Press the juice from the kimchi into the batter with your hands; then chop the kimchi and add it to the batter. Fold

or up to 1 hour.

3. For dipping sauce, mix all ingredients in a small bowl. (Sauce can be refrigerated for up to 1 week; use at room temperature.)

4. Have batter and oil near cooking surface. Heat a large (10 or 12 inches in diameter) nonstick skillet over medium-high heat until a drop of water sizzles vigorously. Add a generous swirl of oil. Then add ½ cup of the batter, and use the back of a ladle to spread the batter into a 6-inch diameter pancake that is a scant ½-inch thick. Reduce the heat under the pan to medium, and cook until the bottom of the pancake is beautifully crisp and golden and the top looks dry, 3 to 4 minutes. Carefully flip and cook second side to brown, about 2 minutes. Repeat to make remaining pancakes. (You can hold pancakes warm by setting them on a wire rack over a baking sheet in a 200-degree oven.)

5. Serve pancakes right away sprinkled with cilantro. Pass the dipping sauce to drizzle over the top.

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