



DORY’S DIARY

DOROTHY SWART FLESHMAN

Let voters decide on Daylight Saving Time

They say that people will fight the hardest over the least important issues. Maybe that’s right but here is this small voice again objecting to our elected officials thinking of arbitrarily setting our clocks at Daylight Saving Time rather than letting the people vote on the issue for or against it and Standard Time or even remaining the same jumping back and forth throughout the year.

Just because I deal better with Standard Time rather than Daylight Time and because I have argued against the twice annual changing of our clocks, these may be factors in my objection to what is underway now in our Oregon Senate, but it goes beyond that.

Why should our Oregon Senate (see Observer guest editorial April 10) arbitrarily decide we should all be on Daylight Time without asking how we feel about it?

I happen to work and live better on Standard Time. A friend prefers Daylight Saving Time for the extra hour of evening daylight. If we had to vote between us, it would be a draw and we would need to ask another person’s opinion in order to get 2-1 giving the majority one way or another.

Whichever way it would go, one of us would be disappointed, but as our government is based upon it, the loser would gracefully accede and go the way of the majority in order for all to remain in harmony.

See **Dory** / Page 2B



BETWEEN THE ROWS

WENDY SCHMIDT

The stately sycamore: The ideal addition to perfect yard

Anyone wanting at least one perfect yard tree should consider planting an American Sycamore (*Platanus occidentalis*) or London Plane (*Platanus acerifolia*) tree. I’m sure that both are available in nurseries if you look. There are small differences in the two sycamores that may make you decide between the two. Or establish the need for one of each.

- American Sycamore (*Platanus occidentalis*): one of our largest native trees. Do not plant it unless it will have room to grow. It attains heights of 70 to 100 feet with a spread of 60 to 80 feet. The upper branches are white mottled with grey because of the random way it sheds its bark in random patches. Its light colored, smooth bark is replaced with rougher brownish bark closer to the ground. It is stately and dignified. It needs to be displayed.

In winter the American sycamore is very striking. The white bark catches every bit of light, reflecting it back to attract the eyes. They tend to grow close to streams and rivers because of their need for water. In some areas you can trace the river or stream by following the whiteness of the sycamore’s bark.

See **Sycamore** / Page 2B

Palacsinta: Sweet Rolled Crepes From Hungary



Hillary Levin/St. Louis Post-Dispatch-TNS

Palacsinta, sweet rolled crepes, filled with jams and/or sweet cheese, is a popular dessert in Hungary.

HUNGARY PANGS

By Daniel Neman
St. Louis Post-Dispatch

If you are in Budapest and you happen to be at the mall just outside the Ors Vezér Tere stop on the Red Metro line, be sure to stop off at the food stand that sells palacsinta. It is reported to be wonderful there.

If, on the other hand, you are in the center of the city, close to the east bank of the Danube River, the palacsinta sold at the Great Market Hall are also said to be superb.

Palacsinta are thin, egg-based pancakes that are rolled and stuffed with fillings that are usually sweet. Jams, nuts, sweet cheese and chocolate are popular fillings, and so too — it being Hungary, after all — is sour cream. Savory versions often include meat cooked with sour cream, paprika and tomatoes.

It sounds like a crepe, right?

Palacsinta are Hungarian crepes. Or to put it another way, crepes are French palacsinta. And just like crepes, palacsinta are a popular street food, sold in food stands around Hungary — and also in neighboring Romania, where they are called palatschinke.

Actually, palacsinta (and also paltschinke) are different from crepes in one key respect: They are a bit thinner.

Making palacsinta thinner than crepes is easy. You make a batter that is similar to a crepe batter, and just before cooking it you add some soda water. I saw one reference saying that in Hungary they use any fizzy



Hillary Levin/St. Louis Post-Dispatch-TNS

Sweet cheese filling for Palacsinta

drink, including lemon-lime soft drinks, but I just used plain soda water, because yuck.

Does the soda water make a difference? I think it does. The palacsinta were lighter than other crepes I’ve made, and I could definitely notice the bubbles when I sampled some of the batter before cooking it. I’m not

convinced that same sensation lasted after they were cooked, however.

Because I wanted to explore the entire palacsinta experience, I decided to try a good half-dozen fillings.

See **Hungary** / Page 2B