



The Gogebic Roots Quarterly Newsletter

Volume 5 Issue 3

July 2005

**The Gogebic
Roots
Quarterly
Newsletter**
Volume 5 Issue 3

In This Issue

**Did Someone say
"Pasty"?**

ANNUAL MEETING

The Gogebic Roots Quarterly Newsletter is a publication of the Gogebic Range Genealogical Society, Inc. The Newsletter is published quarterly in January, April, July and September. We are located in Ironwood, Michigan, USA. Our mailing address is P.O. Box 23, Ironwood, MI 49938.

Newsletter editor: **Connie Conley Noyes**
Our website is www.gogebicroots.com

Our website is hosted by



Silverleaf Incorporated

216 E. Aurora Street
Ironwood, MI 49938
(906) 932-7394

Membership dues are based on a calendar year starting with the date of enrollment. The expiration date of your membership is shown on your membership card. If renewal of the dues is not received by the expiration date a reminder is sent. The reason for this is twofold. First and foremost we value your membership and hope you continue to support us. Secondly, our Bylaws state that a member in arrears 30 days after the anniversary date shall be removed from the rolls. Please keep in mind that one reminder only is required in this same section of the Bylaws and is sent in hopes that your membership continues without a lapse. If any member has a question regarding this please feel free to contact us.

Thanks for your continued support.

Did Someone Say "Pasty" or "Pastie"?

When scrolling around the internet for most things that are "Yooper" connected; one tends to locate a lot of requests for recipes of favorite ethnic foods. One of the most common seems to be for the Pasty. All locally grown people who get the chance to return to visit; arrive seeking the pasty. Yoopers even have reunions in other remote sections of the country where; you guessed it; they feast upon the pasty.

The Pasty is correctly pronounced PASS TEA. According to the Oxford English Dictionary the pasty originated around 1300. The Cambridge English Dictionary pronounces it as; pas'ti and provides this definition; A meat pie covered with paste. So why would anyone eat such a concoction? This definition doesn't tempt the tastebuds.

We credit this food to the Cornish miners who came to work in our local copper and iron mines. It was leftovers wrapped up in a pastry dough crust. It belongs to a special category. Every ethnic group that settled in the Upper Peninsula has made the pasty its' own fast food.

The French call it **tourtiere**. And if you have ever tasted one of these delectables, it is quite similar to our Pastie. In Cornwall, the pasty business is very big. It adds approximately 150 million pounds to the yearly economy. It is big business in the Gogebic Range area. Not only do the local bakeries serve a lot of hot pasties but it is also a Number 1 fundraiser in local communities.

Michigan Technological University students have researched and created a web site for our local favorite: <http://www.hu.mtu.edu/vup/pasty/pastymain.html>. The Detroit News had an interesting article that you can read at <http://www.detnews.com/2004/eatsdrinks/0405/13/e08-151453.htm>.

The first important part of the Cornish pasty or the French Tourtiere is , of course, a delicious, delicate, flaky and buttery tasting crust.

Recipe for Pasty Crust

2 cups of all purpose flour

½ teaspoon salt

2/3 cup of shortening or lard

6 to 7 teaspoons of cold water

Mix the flour, salt and shortening with a fork or a pastry blender (Cutter) so it begins to form together. Once this is done, slowly add the water-a small amount at a time, mixing after each addition. Let the dough rest while you prepare the filling.

Pasty filling recipe

This is usually adjusted to the individuals tastes, dislikes, etc....

6 Medium potatoes peeled and cubed (Some people take the short cut and buy frozen)

1 ½ pounds of ground beef

1 large onion chopped up

salt and pepper to taste

Mix these ingredients up by hand. (It is very hard to try to stir-so yes-stick your hand in the bowl and mix them up-oh it is a great idea to wash your hands for this.)

Now-divide your pasty dough up into 6 evenly sized pieces. Roll each out flat with a rolling pin. Be sure to put some flour down on the flat, smooth table surface so the dough doesn't stick. Also flour the rolling pin-so the dough doesn't stick to it.

Place about a cup of the meat filling into one side of the rolled out dough. On the top-place a square pat of butter, oleo to add flavor. Gently fold the dough over and seal the edges by pressing down into the edge with a fork. Prick the top with a fork to allow steam to escape during baking.

Place the pasties onto a cookie sheet. Bake at 400 degrees for 15 minutes and then reduce the heat to 350 degrees and bake for 30 more minutes. Serve hot or let cool to freeze.

Some people like their pasties hot, some cold, some with gravy, others prefer ketchup and nowadays, some people go buy Eino and Toivo's Pasty sauce. Others change the main ingredients and use rutabagas, carrots, etc...some people even make pizza pasties. If the pasty crust gives you grief-sure, go ahead and buy the pie crust from the store. Some people make the pasties as one large one in a cake pan-do what works for you!

TOURTIERE

2 unbaked pie crusts for 9 inch pie	1 teaspoon salt
2 tablespoons cooking oil	¼ teaspoon salt
1 large onion diced	¼ teaspoon pepper
1 pound ground beef	½ cup water
1 pound ground pork	
1 cup mashed potatoes or 1 cup fresh bread crumbs (I have always tried the potatoes-never used the bread crumbs)	
2 teaspoons ground allspice	
1/8 teaspoon cloves	
1/8 teaspoon nutmeg	

Saute onions in oil until tender. Remove from pan and in the same skillet brown the meats. Drain. Combine all ingredients mixing well and pour into unbaked 9 inch pie shell. Cover with second crust and slit the top to vent. Bake at 375 degrees for 45 minutes. Serves 6.

ANNUAL GRGS MEETING TO BE HELD AT ELK AND HOUND

The annual meeting of the Gogebic range Genealogical Society will be held September 10, 2005, at the Elk and Hound Restaurant, Ironwood, from 11:00 a.m. to 1:00 p.m. All members and others interested in joining the GRGS or who are just interested in genealogy are cordially invited. We will order from the menu.

What can you expect at the meeting? We are pleased to have Betty Henry as our program speaker. Betty has conducted workshops and programs throughout the North Woods. Her topic will be Immigration and Naturalization, a subject many of us researchers approach with trepidation. Betty will provide an overview of research techniques and advise of local facilities in which to conduct the research.

We will elect members for the Board of Directors. We have two vacancies and are searching for eager souls who will stand as nominees. The Board recently reluctantly received the notice that Joe and Andree Carlson will not be able to continue on the Board. We will certainly miss their expertise and passion for genealogy. If anyone has skills as a secretary, you are particularly invited to run as a nominee for the Board. We will soon send out postal mail with notice of the general meeting and a ballot. If you are interested in being a Board nominee, contact either of our nominating committee members, Karen Bielawski or Dwight Filippini. Karen's e-mail is upgram@chartermi.net and Dwight's is testadura@hotmail.com.

Also at the general meeting, we will have an update on the health and status of the GRGS. Of course we always welcome discussion questions. We look forward to seeing as many of you as possible at the meeting-- Exciting times when a bunch of genealogists get together!

Gary Harrington
Pres., GRGS



Our Officers are
Gary Harrington, President
Diane Egan, Vice President
Andrée Carlson, Secretary
Eddie Sandene, Treasurer
Carol Schleker, Membership
Dwight Filippini, Cemeteries
Tim Egan, Librarian

**Our board meetings are held on the 2nd Saturday of the month
 from 10 am to noon at the Bessemer Historical Society
 Everyone is invited to attend.**