

JUNGLE TAMING

MONTHLY HORTICULTURAL NEWSLETTER

803.463.2655

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Helping to minimize the effects of original sin in your Garden of Eden!

Monthly Horticultural Newsletter is distributed free of charge each month by Jungle Taming, LLC, an up-scale yard restoration landscaping company proudly serving the Columbia, SC area.

Visit www.JungleTaming.com for more information.

To include Monthly Horticultural Tasks in YOUR newsletter, contact Anne Reynolds:

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Miss Patsy's Secret Weapon Recipes

Pan-Fried Steak and Mushrooms

Written by Patsy Cowart

This receipt was found on two old 3 x 5 note cards in my mother's handwriting. I remember her cooking this many years ago. It was the preacher's favorite. Try it, you'll like it!

-Miss Patsy

- 2 ½ lbs. sirloin steak, 1" thick**
- 2 cloves garlic, crushed**
- 1 teaspoon pepper**
- 5 Tablespoons butter**
- 1 Tablespoon oil**
- 2 teaspoons salt**
- 2 cups fresh or 6 ounces canned sliced mushrooms, drained**
- ¼ cup green onions, chopped**
- ½ cup dry white wine**



Wipe steak with damp paper towel. Rub sides with garlic and pepper. In large skillet, heat 1 tablespoon butter and oil until very hot but not smoking. Add steak and cook over high heat 6 minutes. Turn and cook 5 or 6 minutes longer for rare. Remove to heated platter; sprinkle with 2 teaspoons salt. Keep warm.

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The information in this newsletter has been compiled by local experts in horticulture and landscaping, and combines scientific and practical applications of horticultural theory. Suggestions are general, and individual results may vary.

Add 2 cups mushrooms to fat in skillet. Sauté 4 minutes or until brown. Remove with slotted utensil and place on steak.

Add ¼ cup onion to skillet and sauté 1 to 2 minutes. Stir in ½ cup dry wine. Bring to a boil, stirring to dissolve browned bits in pan. Remove from heat. Stir in 4 tablespoons butter until melted, pour over steak and mushrooms.

Serve immediately.

About the Author



Patsy Cowart, “Miss Patsy,” is the eldest of four children, all born in a country house built before 1900. She was taught to cook at an early age by her mother, Miss Mildred Ross. It was and still is a sign of respect in certain pockets of Kershaw county to refer to locals by their name with Miss or Mr. preceding the first name. Simple home cooking was the rule of the day, and nothing was thrown away. A cook book was hardly followed and recipes were shared using terms like “use a pinch of this, pinch of that,” and “add to taste.” Miss Patsy is pretty darn good cook—so Professor Ron married her 41 years ago.

About Jungle Taming

Jungle Taming, LLC is an upscale yard and garden restoration company that specializes in pruning, cultivating and uncovering hidden beauty from overgrown landscapes. Call Jungle Taming for fence line cleaning, ivy and weed removal, bed improvement, trimming and cleaning shrubs, tree trimming, debris removal, herbicide application and much, much more.



*Owner **Bill Kunze**, certified in Landscape Management, has over 15 years of hands-on experience in the Midlands area. For more information, contact Jungle Taming at (803) 463-2655 or email info@JungleTaming.com. Or visit the website: www.JungleTaming.com.*

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