

ST. OLIVER'S SPICE PEOPLE



MANGIA E SIIATI ZITTO

COOKING CLASSES FOR THE MASSES

LESSON 09-04

Entertaining Around the World



Prayers

Spice People is a ministry of St. Oliver Plunkett Catholic Church. It is designed to celebrate and enjoy the cultural diversity of the members of our parish by learning to cook and to enjoy the foods and customs from around the world. Each lesson begins with a prayer, and our traditional Catholic blessing is prayed before serving the foods. We hope that you will enjoy having these copies and praying with us.

Prayer before the Spice People Sessions

We give You thanks from grateful hearts for this meal, for our fellowship, for Your love, for Your provision of food and those who prepared this meal. Help us to remember that You are with us around the table and may our hearts and words be a blessing to You in return.

Amen

The Catholic Blessing of the Food

Bless us O Lord, and these Thy gifts, which we are about to receive from Thy bounty through Christ our Lord.

Amen.

SPICE PEOPLE

Sandy Walsh, BMCIC

Crew:

Barbara Aho

Deb Bauguss

Teresa Barczak

Nancy Cannella

Nita Ellington

Elena Porras

Geri Spudich

Vicki Ziegler

Guest Chefs:

Patty Schaefer

Beth Miller

Mark and Debbie McCagg

Fr. Neil Jones

Geri Spudich

REDNECK CAVIAR

2 cans beans (black-eyed peas, black beans, etc.)

1 can corn

¼ cup red bell pepper, diced

¼ cup scallions, sliced

½ jalapeño pepper, diced

2 tbsp lime juice

¼ cup oil

1 garlic clove, minced

salt and pepper to taste

tortilla chips

Drain beans and corn. Combine beans, corn, onion, and both kinds of peppers in a bowl. Whisk together lime juice, oil, garlic, salt and pepper. Pour over beans. Refrigerate till serving. Serve with tortilla chips.

— *Cathy Hedges*

HOT ARTICHOKE DIP

1 can artichokes (packed in water)

1 cup mayonnaise

1 cup parmesan cheese

Drain artichokes and chop (I leave them a little chunky). Mix with mayonnaise and cheese and put in pie plate or quiche dish. Bake at 350 until lightly browned. Serve with crackers of your choice.

— *Teresa Barczak*

TEX-MEX CUPS

baking spray

24 won-ton wrappers

½ lb. ground meat or diced Chicken

1 cup of salsa

½ cup ranch dip, prepared

cheddar cheese, shredded

red bell pepper, diced

green onion, sliced (green part only)

black olives, sliced (if desired)

Preheat oven to 350°. Spray mini-muffin tin with baking spray. Place a won-ton wrapper in each muffin cup to form a miniature taco salad shell. Bake for 3-5 minutes. Remove from oven and cool shells in the pan. When cool, remove from pan. This can be done in advance and refrigerate in Tupperware till ready to serve.

Brown meat or chicken and add salsa. Place a small teaspoonful of meat in each shell. Top with a small dollop of the ranch dip. Sprinkle a little shredded cheese over the ranch dip. Garnish with red pepper, green onion and, if desired black olives. Bake at 350° for 8-10 minutes. Serves 8 – 10 as an appetizer. Enjoy!!

— *Cathy Hedges*

CHEDDER CHEESE CRISPIES

1 cup softened butter

2 cup shredded sharp Cheddar
Cheese

2 cup self-rising flour

2 cup Rice Krispies®

1/8 tsp. cayenne pepper

Combine all in large bowl. Mix well. Shape into small balls with floured fingers. Place on baking sheets and press lightly with a fork to ¼ inch thick. Bake at 325° for 20 minutes or until golden brown. Cool, then store in an airtight container.

— *Nita Ellington*

PINKY PUNCH

4 pkg. raspberry Jell-O	2 (6 oz.) cans frozen orange juice
4 cup boiling water	2 (6 oz.) cans frozen lemon juice
1 cup sugar	2 qt. ginger ale
2 (46 oz.) cans unsweetened pineapple juice	

Mix all ingredients well and cool.

— *Nita Ellington*

CHRISTMAS PARTY PUNCH

½ gallon apple juice	1 cup sugar
½ gallon cranberry juice	2 quarts ginger ale
1 cup lemon juice	

Mix all ingredients; serve in punch bowl over fruit-filled ice ring. Serves 50.

— *Nita Ellington*



MANGIA E SIATI ZITO

COOKING CLASSES FOR THE MASSES

Greek Isle Watermelon Salad Recipe

This watermelon salad recipe is cool and refreshing, combining fresh mint and crumbled feta cheese, and 1 or 2 jalapeños peppers in a simple balsamic vinaigrette. It's a perfect first course for a light, summer dinner.

Ingredients:

- ½ medium watermelon
- ½ cup fresh mint leaves, chopped
- ¼ cup crumbled feta cheese
- 3 Tbsp extra virgin olive oil
- 1 Tbsp balsamic vinegar
- 1 handful baby greens

Preparation:

1. Slice the watermelon and remove the rind, trimming away the pale flesh adjacent to the rind, leaving only the sweet, bright red flesh.
2. Cut the watermelon into large dice, or approximately ¾-inch cubes.
3. Arrange the watermelon cubes on chilled plates.
4. Sprinkle with crumbled feta, baby greens and mint leaves.
5. In a glass bowl, combine the olive oil and balsamic vinegar and whisk until combined.
6. Drizzle the salad with the vinaigrette and serve right away.

— Sandy Walsh



PASTITSO

Ground Meat Sauce

2 medium onions, chopped
 ½ tsp. ground cinnamon
 1 – 1 lb. can tomato puree

2 lbs ground chuck
 2 tbsp. parsley, chopped
 Salt and pepper

White Sauce

¼ lb butter
 1 ¼ quarts milk
 ½ cup grated Parmesan or Romano
 Salt, pepper

1 ¼ cup flour
 6 egg yolks, slightly beaten
 ¼ tsp grated nutmeg

Box of elbow macaroni

Sauté meat in heavy skillet. Add onions, parsley, cinnamon, salt and pepper and sauté lightly. Add tomato puree and simmer for an hour.

For white sauce, melt butter in heavy sauce pan; stir in the flour until thoroughly blend and smooth. Add the milk gradually while stirring and cook until smooth and thickened. Now add egg yolks, grated cheese, nutmeg, salt and pepper.

Toss macaroni and meat sauce together and place in 11 X16 baking tray. Sprinkle with grated cheese and add white sauce. Sprinkle with a little nutmeg. Bake in 325 oven for 45 minutes or until topping is a golden even brown.

Pastitso is served in Greece as a first course. It makes a good main dish or may be served for a buffet. Excellent cold weather fare.

— Sandra Walsh

DEBBIE'S GERMAN THEME MEAL

Slow Cooker Kielbasa and Beer

Ingredients:

- 2 lbs kielbasa sausage, cut into 1 inch pieces
- 1 (12 fluid ounce) can or bottle beer
- 1 (20 ounce) can of sauerkraut, drained

Directions:

1. In a slow cooker combine sausage, beer and sauerkraut. Cook on low for 5-6 hours, until the meat is tender and plump.

— *Debbie Bauggus*

Deb's German Apple Cake

Ingredients:

- 2 eggs
- 1 cup vegetable oil
- 2 cups white sugar
- 2 cups all-purpose flour
- 1 tsp baking soda
- 2 tsp ground cinnamon
- 1 tsp salt
- 1 tsp vanilla extract
- 4 cups apples - peeled, cored and diced
- 1/2 cup chopped walnuts

Cream Cheese Frosting

- 2 (3 oz) packages cream cheese
- 3 Tbsp butter, softened
- 1 1/2 cups confectioners' sugar
- 1 tsp vanilla extract

Directions:

1. Preheat oven to 350 degrees F (175 degrees C). Grease and flour a 9x13 inch pan. In a medium bowl, mix together flour, baking soda, cinnamon and salt. Set aside.
2. In a large bowl, combine eggs, oil and sugar. Beat until foamy. Add flour mixture and beat well. Add vanilla and stir in chopped apples and walnuts. Pour into a 9x13 inch pan.
3. Bake for 45-50 minutes, or until a toothpick inserted into the cake comes out clean. Allow cake to cool, then spread with cream cheese frosting.
4. To make the frosting: In a medium bowl, combine cream cheese, softened butter, confectioners' sugar and 1 tsp vanilla. Beat until smooth, and then spread on cake.

Enjoy!!

— *Debbie Bauggus*

TAMALES RECIPE

Tamal is the Spanish word for “tamalli” in Nahuatl. They have been a tradition for holiday meals since Mesoamerican times. Their essence is the corn dough made from hominy (called masa) or a masa mix and stuffed with sweet or savory fillings. Tamales are considered by the Mexicans as one of the most traditional foods, and you can find as many varieties of them as there are regions in Mexico. The most popular are the ones with a chicken, beef or pork filling.

Ingredients:

50 corn husks

2/3 cup lard or vegetable shortening

4 cups masa harina for tamales (you can find MASECA at any supermarket)

1 ½ teaspoons baking powder

1 ½ teaspoons sea salt, or to taste

The broth from the chicken or pork that has been cooked for the stuffing

Pork or chicken stuffing

Rinse the corn husks and soak in very hot water until pliable, about 30 minutes. In a bowl, using an electric mixer, beat the lard or shortening until fluffy, about 5 minutes. Add the masa harina, baking powder, and salt and mix well. Reheat the broth left from the meat you cooked and stir 3 cups into the masa mixture, 1 cup at a time, adding more broth if it is too dry. Beat for at least another 10 or 15 minutes. The dough should be very light. Taste and add more salt if necessary. The masa (dough) is ready when a spoonful of it dropped into cold water floats to the surface.

Drain the husks and pat dry. Put 4 or 5 of the torn ones in the bottom of a steamer basket. Line up the husks, masa, and meat on a work surface. Hold a husk in the palm of your hand, with pointed end on your wrist. Spread about 2 tablespoons of the dough in the center of the upper half, leaving a margin on all sides. Put 1 rounded teaspoon of the meat filling in the center of the dough. Fold the sides of the husk over the filling and bring up the pointed end until even with the cut or cupped end. If desired, tie the open end with narrow strips of soaked husks.

Place each tamale vertically in the steamer basket, folded side down. Start in the center, propping the tamales around an inverted small funnel. Fill a large pot with water to a depth of at least 2 inches but not enough to touch the basket once it is in the pot. Bring the water to a low boil. Add the basket; cover the tamales with corn husks and a kitchen towel, then cover the steamer with a tight lid.

Steam, without uncovering, for 1 hour. Remove a tamale, unwrap it, let it sit for several minutes, and then break into it to see if the dough is firm and fluffy. Serve the tamales hot, piled on a platter, letting each person unwrap his or her own tamales.

Pork Stuffing

1 pork roast (3-4 pounds)

3 garlic cloves

½ medium white onion

1 bay leaf (optional)

Salt

Cut the roast into fist size chunks. Put the chunks and the rest of the ingredients into a pan, cover with water and cook until the pork becomes really tender. Take the meat out of the broth, discard the onion, garlic and bay leaf and save the broth (you're going to need it for the tamale dough). After the roast

chunks are cool enough to handle easily, shred them with your fingers, try to remove and discard the fat from the meat as you go. Add the shredded pork to your red or green sauce.

Chicken Stuffing

1 large chicken
3 garlic cloves
½ medium white onion
Salt

Put the chicken, garlic, onion and salt in a large pot, cover with water and cook until the chicken is done and tender. Take the chicken out and let it cool. Discard the garlic and onion from the broth but **SAVE** the broth because you are going to need it for the tamale's dough. Remove and discard the chicken's skin and shred the meat into small filaments. Discard any fat.

Add the shredded chicken to your red or green sauce.

Green Sauce:

15 tomatillos (or small green tomatoes) husk removed
2 garlic cloves
½ medium onion
Salt

Cook the tomatillos in water until they are tender and lighter in color. Remove the tomatillos from the water and put them in a blender with the garlic, onion and salt; blend them until you get a very smooth sauce (you can add water if the sauce is too thick). Put a small amount of oil into a pan and add the sauce; let it cook at low temperature for about 10 minutes. If you like spicy food you can add 1 or 2 jalapeños peppers and cook with the tomatillos and blend them with the rest of the ingredients.

Red Sauce

7 chiles guajillos (red chiles)
2 chiles anchos
(You can find them at Kroger's and/or any Mexican supermarket.)
2 garlic cloves
½ medium onion
Salt

Soak the guajillo and ancho chiles in very hot water for at least 1 hour. When they are tender remove from the water, open them, trim and discard the stems and remove the seeds. In a blender puree the chiles, garlic, onion and salt until you get a very smooth sauce (you can add water if the sauce is too thick). Put about 2 tablespoons of oil into a pan, add the sauce through a strainer and cook it for about 15 minutes.

If you want you can buy mole paste from the supermarket and add chicken to it. That will make a good chicken stuffing too.

UKRAINIAN PIROHI

Dough:

5 cups flour	1 tbsp. oil
1 3/4 cups water	1 tsp. salt
2 eggs	1/2 tsp. baking powder

Dough: Put flour in large bowl. Rest of ingredients: beat together. Knead well. Cover and rest for 1/2 hour or more. Roll to 1/4 –inch thickness and cut glass circle (coffee mug size). Fill with 1 tbsp. of filling. Fold in half and seal edges (pinch moon-shape). Cook the pirohi in boiling salted water for 10 minutes. Drain and fry in butter and onions; serve with sour cream.

Potato Filling: Cook. Drain and mash 6 potatoes. Add 1/2 cup or to taste shredded longhorn cheese. Brown one diced onion in butter and mix with other ingredients.

Kraut Filling: Wash 1 can sauerkraut 3 times in warm water. Fry one diced onion in butter. Add the kraut and 1/2 tsp. paprika. Simmer for 20 minutes.

Cheese Filling: Put 1 package dry cottage cheese through strainer. Add 1 diced onion fried in 2 tbsp. butter, 3 ounces cream cheese, 2 egg yolks 3 tbsp. sour cream, salt and pepper. Mix.

Sweet Cabbage Filling: Fry one head cabbage and one diced onion in butter until soft.

— Vicki Ziegler

COUNTRY OKRA AND TOMATOES

(Serves 10 — 12 as a side vegetable.)

2 lbs frozen cut okra
 1 large onion, chopped
 1 large can petite diced tomatoes, drained
 salt and pepper to taste
 oil to cover bottom of skillet.

Heat large deep skillet, add oil, allow to get hot, add frozen okra, salt and pepper. Stir and cook over medium heat for approximately 20 minutes. Add onions, cook until soft (10 minutes or so), add tomatoes and cook for about another 20 minutes stirring frequently. All slime should be gone and okra tender.

Enjoy!!

I prefer using a non stick skillet.

— Verina Hauptmann

BUTTER BALL COOKIES

1 cup (2 sticks) butter
 ½ cup confectioner's sugar
 ½ teaspoon vanilla
 1-¾ cups sifted regular all purpose flour
 ½ cup chopped walnuts or pecans

Cream together butter and sugar; beat until light and fluffy. Blend in vanilla and gradually add flour. Add pecans or walnuts. Chill several hours for ease in handling. Shape into balls 1-inch in diameter and place on ungreased baking sheet. Bake in a preheated 350 degree oven for 20 minutes. Roll balls while warm in confectioners' sugar; or place ½ cup confectioners' sugar in a paper bag and gently shake warm cookies in bag to coat with sugar. Cool on wire rack. Yield: 4-5 dozen.

— Teresa Barczak

TEXAS SHEET CAKE

2 cups sugar
 2 cups all purpose flour
 1 teaspoon baking soda
 ½ teaspoon salt
 1 (8-ounce) container sour cream
 2 large eggs, lightly beaten
 1 cup butter or margarine
 1 cup water
 ¼ cup cocoa
 Fudge Frosting (see below)

Combine first 4 ingredients in a large bowl; stir in sour cream and beaten eggs.

Melt butter in a heavy saucepan over medium heat. Whisk in 1 cup water and cocoa. Bring to a boil, whisking constantly. Remove from heat.

Stir cocoa mixture into flour mixture. Pour batter into a lightly greased 15 x 10-inch jelly roll pan.

Bake at 325 degrees for 20 – 25 minutes. **Do not over bake.** Spread Fudge Frosting evenly over cooled cake.

Yield: 24 servings (small).

— Teresa Barczak

FUDGE FROSTING

½ cup butter or margarine
 ⅓ cup milk
 ¼ cup cocoa
 1-pound (package) powdered sugar
 1 teaspoon vanilla extract

Melt butter in a saucepan over medium heat. Whisk in milk and cocoa and bring mixture to a boil. Watch closely. Remove from heat. Gradually beat in powdered sugar until smooth; stir in vanilla extract. Spread on cooled Texas Sheet Cake. Yields: 3 cups
— *Teresa Barczak*

CHOCOLATE PRALINE LAYER CAKE — A Pillsbury© Bake-Off ©Winning Recipe
The Grand Prize Winner from Bake-Off© Contest 33.

CAKE:

½ cup butter or margarine	1 (18.25-oz.) pkg. Pillsbury©
¼ cup whipping cream	Moist Supreme Devil's
1 cup firmly packed	Food Cake Mix
brown sugar	1 ¼ cups water
¾ cup coarsely chopped	½ cup oil
pecans	3 eggs

TOPPING:

1 ¾ cups whipping cream
¼ cup powdered sugar
¼ teaspoon vanilla
16 whole pecans, if desired
16 chocolate curls, if desired

1. Heat oven to 325° F. In small heavy saucepan, combine butter, ¼ cup whipping cream and brown sugar. Cook over low heat just until butter is melted, stirring occasionally. Pour into two 9 or 8-inch cake pans; sprinkle evenly with chopped pecans.

2. In large bowl, combine cake mix, water, oil and eggs; beat at low speed until well moistened. Beat 2 minutes at medium speed. Carefully spoon batter over pecan mixture.

3. Bake at 325° for 35 to 45 minutes or until cake springs back when touched lightly in center. Cool 5 minutes; remove from pans. Cool 1 hour or until completely cooled.

4. In small bowl, beat 1 ¾ cups whipping cream until soft peaks form. Add powdered sugar and vanilla; beat until stiff peaks form.

5. To assemble cake, place 1 layer on serving plate, praline side up. Spread with half of whipped cream. Top with second layer, praline side up; spread top with remaining whipped cream. Garnish with whole pecans and chocolate curls. Store in refrigerator.

16 servings. HIGH ALTITUDE (ABOVE 3500 FEET): Add 1/3 cup flour to dry cake mix; increase water to 1 1/3 cups. Bake at 350° for 40 to 45 minutes. Immediately remove from pans.

— *Cathy Hedges*

GERMAN APPLE CAKE

3 to 4 medium apples, peeled and sliced (Granny Smith is best)	1/3 tsp. salt
4 tsp. sugar with 2 tsp. cinnamon	4 eggs
2 cup flour	1 ½ c. sugar
2 tsp. baking powder	¾ c. oil
	1/3 c. orange juice
	1 tsp. vanilla

Preheat oven to 350°. Grease and flour 9-inch Bundt pan. Beat eggs. Gradually beat in sugar, then oil. Sift together flour, baking powder and salt. Add to liquid in small amounts, alternating with orange juice. Beat in vanilla. Pour ¼ of batter into prepared pan, followed by 1/3 of apples, and sprinkle with 1/3 of cinnamon and sugar mixture. Make 2 more layers like that, ending up with batter on top. Bake 60

minutes. Test for doneness with toothpick before removing from oven. Cool 30 minutes in pan. Invert on cooling rack; cool completely. Sprinkle with powdered sugar before serving if desired.

— *Barbara Aho*

LEMON CRANBERRY LOAVES

1 1/4 cups finely chopped fresh cranberries
 1/2 C finely chopped walnuts or pecans
 1/4 C granulated sugar
 1 pkg Duncan Hines Moist Deluxe Lemon Supreme Cake Mix
 3/4 C milk
 1 pkg. (3 oz) cream cheese - softened
 4 eggs
 confectioners' sugar

Preheat oven to 350 degrees and grease and flour two 8 1/2 by 4 1/2 loaf pans.

Stir together cranberries, nuts and granulated sugar in large bowl, and set aside.

Combine cake mix, milk and cream cheese in large bowl and beat at med speed with electric mixer for 2 minutes. Fold in cranberry mixture. Pour into prepared pans.

Bake for 45 to 50 minutes. Cool in pans 15 minutes. Loosen loaves and invert on cooling rack. Turn right side up. Cool completely. Dust with confectioners' sugar.

HOLY CANNOLI CAKE

1 cup milk
 1/2 tsp orange extract
 1 pkg Jell-O vanilla instant pudding
 1/2 cup ricotta cheese
 1 pkg. (8 squares) Baker's semi sweet chocolate, chopped and divided
 1 pkg pound cake, horizontally cut into 4 slices (layers)
 1 cup thawed Cool Whip

Combine milk and orange extract and add pudding mix. Beat with wire whisk until blended. Stir in ricotta and half of the chopped chocolate (gently).

Spread 1/3 pudding mix onto bottom slice of cake and repeat with layers ending with top cake slice.

Microwave remaining chocolate 45 sec or until almost melted, stir until completely melted and combine with whipped topping. Spread evenly over sides and top of cake.

— *Sandy Walsh*

CHOCOLATE TRUFFLE TART

Serves 6 -12

Ingredients:

10 oz. bittersweet or semisweet chocolate cut into small pieces

1 ¼ cup heavy cream

9 ½ "Chocolate Tart Shell, baked and cooled

1-2 Tablespoons unsweetened cocoa powder (optional for stenciling)

1.- Place the chocolate in a medium size heatproof bowl; set aside

2.- In a small saucepan, bring cream to simmer over medium heat. Immediately pour hot cream over chocolate; let stand for 30 seconds. Stir very gently just until chocolate melts completely and mixture is smooth.

3.- Pour chocolate mixture through a fine strainer directly into cooled Chocolate Tart Shell. Tilt or shake pan gently, if necessary, to spread chocolate evenly over shell. Refrigerate for 3-4 hours, until set. Tart may be made to this point up to 2 days in advance. Cover and refrigerate until ready to decorate.

4.- Center a stencil or doily over well-chilled tart. Use a fine strainer to sift cocoa over the stencil. Remove the stencil carefully. Refrigerate tart in covered container.

5.- Remove finished tart from refrigerator 45 minutes or more before serving to soften filling slightly and bring back its shine. (Be sure that you applied the stencil cocoa to the cold tart before allowing to soften). (Do not whisk or stir the truffle filling too briskly or you will create air bubbles and foam, which cause a dry, grainy texture).

CHOCOLATE TART PASTRY

(Makes enough for one 9 ½ inch fluted tart shell or one cheesecake crust.)

3 oz. sweet butter

½ cup sugar

¾ teaspoon vanilla extract

1/8 teaspoon salt

¼ cup plus 2 tablespoons (1 ½ ounces) sifted unsweetened cocoa powder

¾ cup (3 oz.) pastry or all-purpose flour

Special equipment: (not necessary)

9 ½ inch fluted tart pan with removable bottom

1.- To make Dough in Food Processor: Combine butter, sugar, vanilla, and salt. Process until mixture is creamy. Add cocoa and process until mixture is a dark, smooth paste. Add flour and pulse just until incorporated but still crumbly. For tart crust, pulse a few more times to form dough and proceed with steps 2-4.

To make dough with an Electric Mixer: Cream together butter, sugar, vanilla, and salt just until smooth. Add cocoa and mix just to a dark, smooth paste. Add flour and mix just until barely incorporated but still crumbly. For tart crust mix, a few seconds longer to form dough and proceed to steps 2-4.

2.- Turn dough out onto a piece of plastic wrap and press into a large flat disk. Wrap en refrigerate at least 45 minutes, or until ready to use. Pastry may be completed to this point up to 3 days ahead, or frozen up to 6 months.

3.- To Line Pan and Bake Tart Shell: remove chilled dough from refrigerator. If it is hard, let stand for 20-30 minutes, or until it is roll able but still firm. Roll out dough between 2 pieces of plastic wrap until about 1/8 inch thick and roughly 11 inches in diameter. Peel away top sheet of plastic, pick up the bottom sheet, and invert dough into tart pan. Line pan with dough, using plastic wrap on top side to ease dough carefully into corners. Pinch off dough at upper rim (If dough becomes too soft to handle, stop and refrigerate it for 5-10 minutes before continuing.) Peel away plastic wrap; check to see that pan is evenly lined, patching and correcting as necessary. Cover and refrigerate the tart shell for at least 30 minutes before baking. Tart shell may be made to this point up to 3 days in advance (unless dough was already stored for 3 days) or frozen for up to 6 months unless it was previously frozen.

4.- Preheat oven to 375°. Prick bottom of tart pastry all over with a fork. Bake for 12-14 minutes, until it is set around edges but may still look slightly wet or undone in the center — this is OK. Cool on a rack. Always be sure that tart shells are completely cool before glazing, assembling or filling.

— *Elena Porras Trejo*