

C-SPAN

8 April 1999

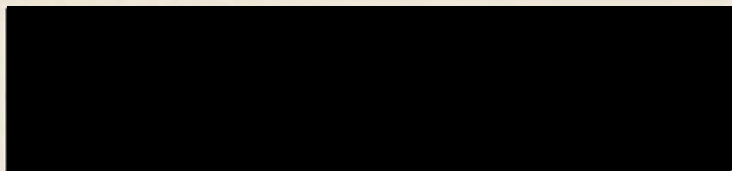
Help!

I so like your programs but Indpls., In. is so damn backward it is printed nowhere what your programs are or what time!!!!

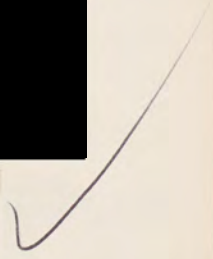
I am very, very interested in "The Presidents of the U.S." - Can you send me a schedule of when these programs will be

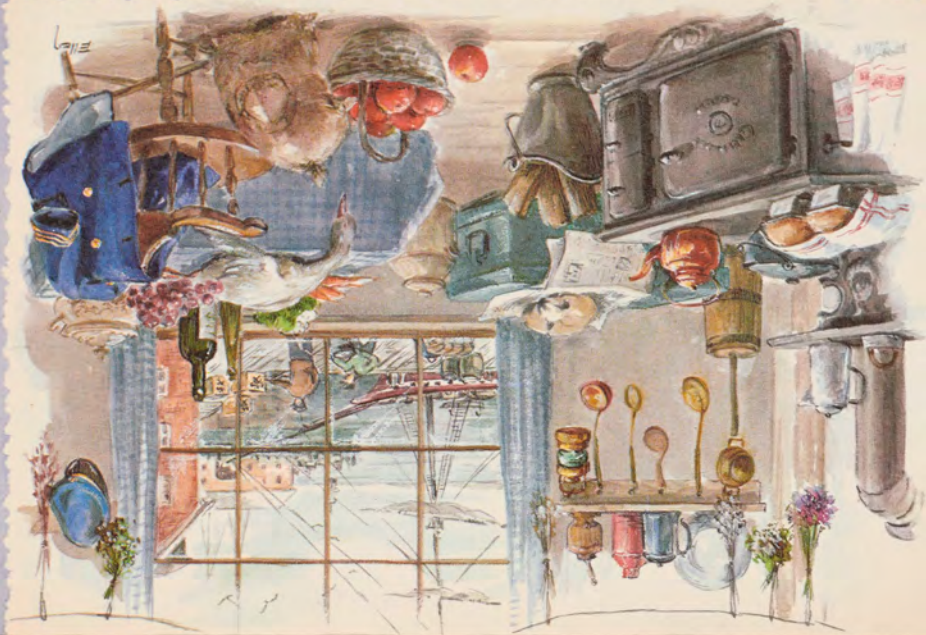
aired? No information is in our TV Program or in the newspaper "Indpls. Star".!!

Thank you for your attention to this matter.



Indianapolis, IN 46220





SOOWAR KA GOSHT VINDALOO (Indian sour curry with meat)

2 lbs. lean meat
cut in small cubes
1/2 c. Vinegar
2 large onions, chopped
3 cloves garlic, minced
1 1/2 tsp. ginger
1/2 tsp. ground red pepper
3/4 tsp. ground turmeric

1 tbsp. mustard seed
1/8 tsp. black pepper
1/2 tsp. salt
4 tbsp. oil
2 c. bouillon
6 small potatoes
peeled and cubed

Marinate meat in vinegar, onion, garlic and spices overnight.
Lift meat out - dry and brown meat in oil. Cover with
marinade and bouillon. Cook covered, slowly, for 30-40 min.
until tender. Add potatoes, cook until tender, adding more
bouillon as necessary.

Red Farm Studio
PAWTUCKET, R. I.