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11 November 1998



Dear Ms. Parsch,

I am writing, on behalf of the Secretary-General, in reply to your letter of 22 July 1998 (with apologies for the lengthy delay).

I regret that the Secretary-General does not have a favourite dumpling -- indeed, I believe he likes them all.

Best wishes for the success of your imaginative approach to ending world hunger (and thank you for the recipe).

Yours sincerely,

Ian Johnstone
First Officer

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To the Secretary General of the United Nations
Mr Kofi Annan

Avalon, 22. 7. 1998

Dear Excellency

I write to you humbly asking a strange but simple favour: Please share your favourite dumpling with the world !

You see, I have been collecting recipes for all kinds of dumplings for many years now, eventually deciding to compile the worlds completest dumpling cookbook. I have included everything from spicy Chinese pork dumplings to sweet Bohemian powidl dumplings. I reveal the secret of delicious Jewish matzo balls and explain how to leach the poisonous black bean to prepare the unique dumpling delicacy of the Australian aborigines.

I want to publish "The year of the dumpling" in the year 2000. Not as a commercial exercise - the aim of any cookbook after all is to combat hunger.

While completing my collection I hope to top off my recipes with some dumplings recommended by world famous people. I have already incorporated traditional Tibetan soup dumplings enjoyed by the Dalai Lama and fluffy vanilla ice cream dumplings feasted on by actor Marlon Brando. Now I hope to proudly include your favourite dumpling too.

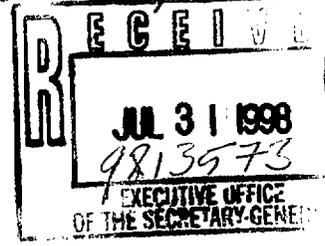
You must surely have other things than dumplings to think about - but I beseech you to remember the innocent joy you felt as a child tasting your favourite dumpling. Rediscover that bliss ! Please let me know the recipe or simply name your favourite to help me fulfil my vision.

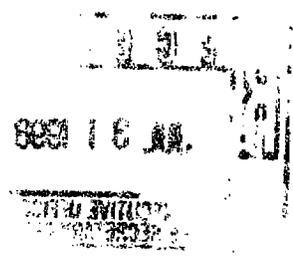
Yours in great anticipation

Helge

P.S. Following the ancient tradition of swapping recipes, I am sending you one of my all time favourites: Viennese apricot dumplings in breadcrumbs with icing sugar.

Central
SI for your response. I'm
afraid the subject of dumplings
did not provoke any reaction
19
See
(you on his
behalf -
neg)





Viennese Apricot Dumplings

ingredients

for the wrappers

5-6 medium potatoes

2 whole eggs

1-2 cups of plain flour

1 teaspoon salt

for the filling

1 k fresh apricots (or tinned in natural juice)

for serving

200 g butter or margarine

100 g bread crumbs

100 g icing sugar

- Cook potatoes very soft, peel, mash and let cool down.
- Mix in bowl with eggs, salt and as much plain flour as necessary to work the dough (still sticky).
- Dust bench top with flour, work dough, form 40mm thick rolls, cut 10mm thick slices, flatten in your hand, place fruit in middle, close tightly, roll to ball, dust again and put aside onto dusted bench top or cutting board.
- Using a large pot drop in your dumplings in salted water and simmer for 10 - 15 minutes.
- Melt butter in frying pan, brown bread crumbs lightly, stir at all times and put aside.
- Roll your cooked dumplings - still hot and moist - in bread crumbs and serve immediately with icing sugar.