



New Commission Headquarters

Fishin' from the Kitchen

Walleye Stir Fry *by Wayne Phillips*

Sweet, succulent walleye and crisp vegetables combine to make an excellent flavor combination.

Ingredients for four servings

- ❑ About 1 to 1 1/2 pounds of walleye fillets, cut in strips.
- ❑ 1 large cooking onion, cut in strips.
- ❑ 1 yellow or red pepper, cut in strips.
- ❑ 1 cup mushrooms, halved.
- ❑ 1 cup snow peas, left whole.
- ❑ 2 cloves garlic, minced.
- ❑ 1 Tbsp. fresh ginger, minced, or 1 tsp. powdered ginger.
- ❑ 2 Tbsp. soya sauce or to taste.
- ❑ 1/4-cup dry-roasted peanuts.
- ❑ Salt and pepper to taste.
- ❑ 2 Tbsp. cornstarch to thicken sauce plus 1/2-cup to coat fish strips.
- ❑ 1 cup fish or chicken stock, wine or water.
- ❑ Peanut oil for frying vegetables and fish.

Procedure

Cut the walleyes in strips and lightly coat with corn starch. Season with salt and pepper. Prepare all the vegetables before beginning to cook. Heat 2 Tbsp. peanut oil in a wok. Add the vegetables in this order: Onions, garlic and ginger, peppers, mushrooms and snow peas. Stir the vegetables as they cook. Add soya sauce and your choice of liquid. Season with salt



photo-Wayne Phillips

and pepper. Cover the wok and allow to steam until vegetables are done to your preference. Just before serving, add cornstarch/water mixture and stir immediately to prevent lumps from forming. Cook for a minute or two more. While the vegetables are steaming, add 1/2-cup peanut oil to a saute pan and heat. When oil is hot, fry the walleye strips, taking care not to overcook them. This should take only a couple of minutes.

Serve

Serve stir fry in pasta or large noodle bowls over steamed rice or Chinese bird nest dry noodles. Another option is using Shanghai noodles. Shanghai noodles are chewy fresh noodles available in most Chinese groceries. Top with walleye strips and garnish with peanuts.

On Friday, June 2, 2000, the Commission will move into its new headquarters building at 1601 Elmerton Avenue, Harrisburg. The new facility will consolidate the Commission's Harrisburg operations. It will house headquarters offices, a warehouse and public meeting rooms.

The move will commence on Friday, June 2, and continue through the weekend. The goal is to conduct business as usual first thing Monday morning, June 5. This date was selected carefully—it closely follows the busy Memorial Day weekend and takes advantage of "Fish-for-Free" Day, on June 3. The effects on customer service should be minimal.

Because the headquarters computer systems will be shut down at the close of business on Thursday, June 1, there will be only a limited capability to conduct business on Friday. Anyone intending to do business with the Commission in person around that time should plan to do so before or after that weekend.

Moving plans depend on the construction schedule, so the moving plans are subject to change.

Water Safety Festival at Blue Marsh Lake

The Blue Marsh Lake Water Safety Council will hold its annual Water Safety Festival on Sunday, June 11, 2000, from noon to 5 p.m. at the Dry Brooks Day-Use Area by the swimming beach. The festival's purpose is to promote safety around water for people who participate in swimming, boating, fishing and other water-related activities. The day's events include demonstrations on proper personal watercraft operation, canoe and kayak safety, adapting boating equipment for persons with disabilities, and search and rescue demonstrations by federal, state and local rescue and safety organizations. In addition, the public will have the chance to win prizes, enter into a casting contest and see the Life Lion helicopter, Reading Fire Department's LARK amphibious vehicle, and displays of the latest in boats and personal watercraft. The Blue Marsh Lake staff will also offer tours of the dam's control tower. For more information, contact the Blue Marsh Lake project office at 610-376-6337.