

Brad Barren and Ted Bogedan  
No Date Given  
Radio Spot, Voices of America, Europe.

Dick Bertel (DB): Brad Barren and Ted Bogdan [spelled phonetically] are teachers in the culinary arts department at Northern Michigan University in the city of Marquette. They are probably the most knowledgeable people around when it comes to their food, known as “pasty.”

Ted Bogdan (TB): Pasty is a Cornish dish which was brought over here with the first Cornish miners that mined the first copper mines in the United States. The recipe more or less that we have used came from an old Cornish captain, Corey was his name Jack Corey. They were called cousin Jacks.

DB: Has it been modified at all?

TB: Just like all foods, they’re modified when they’re brought to another country. There’s a Finnish pasty, there’s a large Finnish population in the Upper Peninsula of Michigan. They may have used, what did they use, carrots mostly don’t they? The Cornish people use rutabagas, and it happens to be two crops that grow well in the Upper Peninsula of Michigan. And then there are potatoes used, onions used, and chopped meat not ground. The Cornish pasties made with beef and pork, and the Finnish pasty is made with beef.

DB: And Brad, how is it presented? It is in the form of a pie or what?

BB: It’s kind of, it looks like a half moon. It’s just all the ingredients are put in a pastry, the pastry is folded in half, the edges are crimped, and it’s baked.

DB: How long does it take to bake?

BB: About 40 minutes.

DB: Is this a food that people in Upper Michigan really tend to eat or is it something brought on only on special occasions?

BB: Oh it’s quite a popular every day item. People take them for lunch, it’s a pick up carry item. It’s a complete meal all in a pastry.

DB: And where did the name “pasty” come from?

TB: The old Cornish people had a particular way of talking, everybody was ‘lovey’ and ‘honey.’ Men called each other “honey” in those days, the 1870s and 1880s. I’d like to mention also you’d see children on the streets, everybody, walking down the street eating a pasty like they would hamburgers in other areas.

DB: Is that unusual? This is your field, so is that unusual in the United States that you would have relatively small area?

TB: Relatively small area pocket of Finnish and Cornish people who feel the pasty is their own food. And it's an all in one meal, there are vegetables in it and meat and potatoes. The Cornish miners used to take it down to the mines wrapped well in newspaper, take two or three of them, and they would heat them either on a shovel over a candle or they would wrap them well in newspapers to keep them warm throughout the day.

DB: Has no fast food franchise gotten ahold of this yet?

TB: Shhhh!

DB: [Laughter].

TB: [Laughs]. Let's keep it quiet! It's our secret up there.

DB: If you'd like the recipe for pasty, just write to me. I'm Dick Bertel, VOA Europe.