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A classic Czech treat

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Katie Reed and Linda Strand, both of Jordan, and Joan Reed of Rosemount (Katie Reed's mom) create a variation of kolacky. The group learned various ways to make the Czech treat. To see more photos click on the blue button.(Patrick Fisher Photo)

By Patrick Fisher, Staff Writer

"Making kolacky is a long process," Heather Novak told the small group of women attending the Saturday, Feb. 26, class in the New Prague High School Foods Room.

During the course held through New Prague Area Community Education, she provided some history on the Czech treat. She explained that it varied regionally, how the dough could be a cookie, pastry or bread style. A kolacky could be open, closed, filled with fruit, poppy seed or nuts.

The various ways to prepare kolacky also showed in the class, as the group discussed how their families had made it. Vi Chromy of New Prague remembered how her grandmother had cooked kolacky and other items in a wood stove. Joan Reed of Rosemount and her daughter Katie Reed of Jordan enjoy cooking and had seen the class advertised and decided to take it together.

The kolacky made during the class were bread and cookie based. Novak noted how kolacky also varied in size. Smaller ones would usually be for weddings or other celebrations. The class made fruit and poppy seed filled kolacky. For the bread based kolacky, different types were made from those where two corners were pinched together to an enclosed "packet."

Novak said the cooking class was similar to others in how they trade cooking styles. "We come together and work together," she concluded.

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