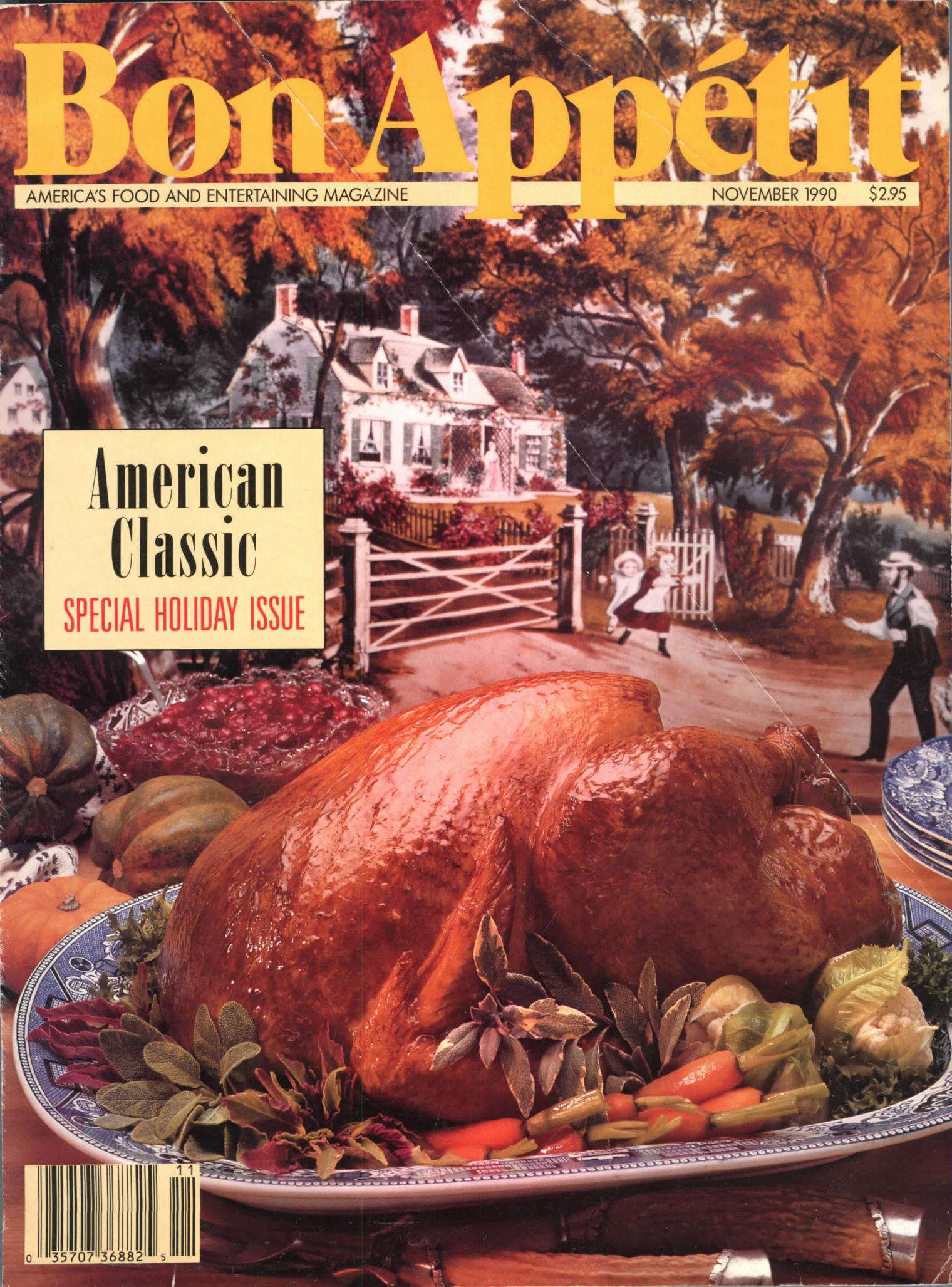
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AMERICA'S FOOD AND ENTERTAINING MAGAZINE

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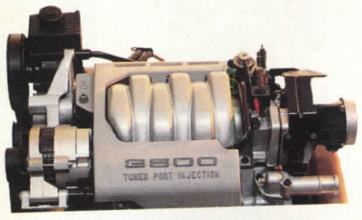
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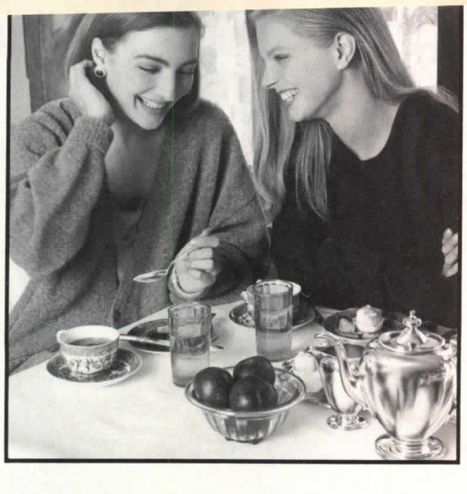
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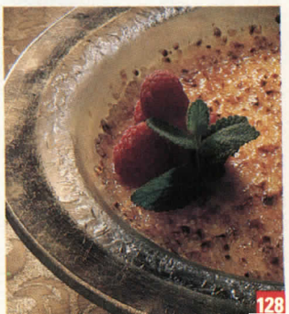
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A homecoming designed by Currier & Ives is the ideal setting for an all-American turkey. Recipe on page 117. Photographed by Myron Beck. Food stylist: Stephen Shern.

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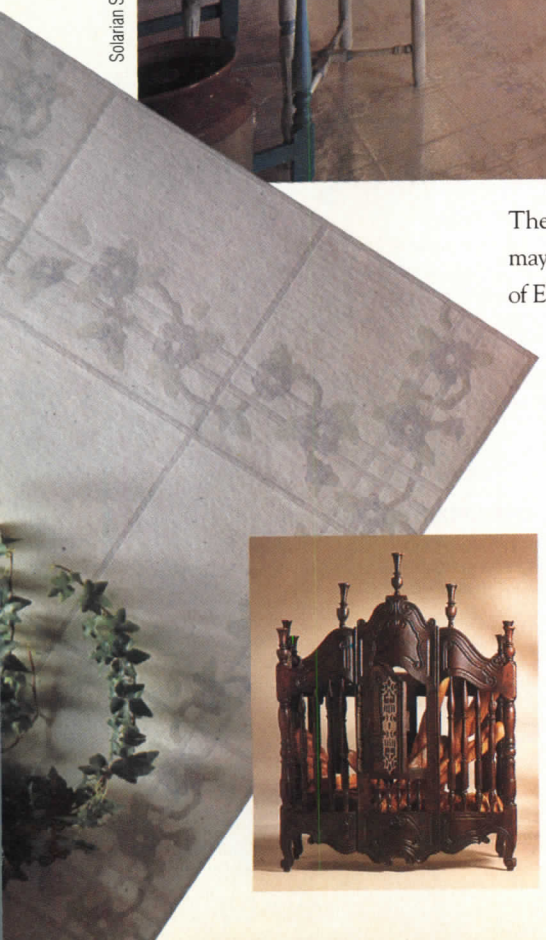
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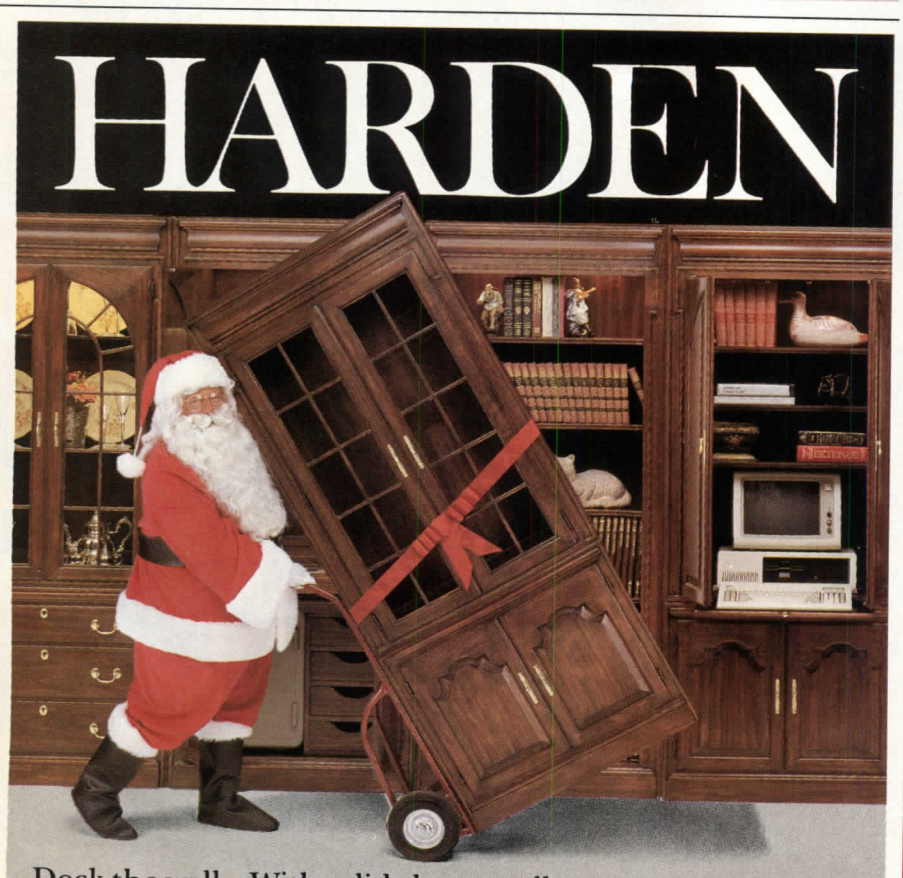
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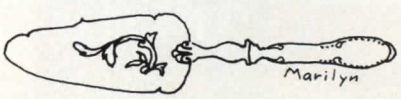
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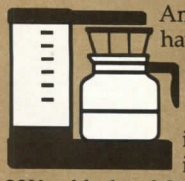
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SOLD AMERICAN



Like most Americans who follow the benighted trade of journalism, I am thick-skinned, suspicious and deeply cynical—especially about things American. But I can also, when the mood is on me, be a totally unabashed sentimentalist—especially about things American. Show me a John Ford Western, play a dance tune from my youth, recite a Robert Frost poem, and you're apt to bring a tear to my beady eye. Virtually everything I read in the morning paper makes me want to either die laughing or head for the hills (or both), but I'm a sucker for Americana. You probably are, too.

I realize that one person's idea of respectable Americana can be another person's idea of useless nostalgia. I happen to think a buffalo nickel is a wonderful thing; to you, it may be just five cents. I cherish *The Adventures of Tom Sawyer* as the quintessential tale of American boyhood; to you, it may be just another story about a couple of kids fooling around. It seems that people don't agree on most things, and Americana is no exception.

But there is one instance of Americana on which there is no disagreement, and that is Thanksgiving. This is *it*, folks: the ultimate celebration of our heritage, rich with history (mostly invented), steeped in family tradition (even among families who don't speak to one another the rest of the year), complete with cheery fires, golden piles of raked leaves, bright-colored Indian corn and, like it or not, football.

And food, of course—so much of it that many a table looks as if it holds the agricultural output of a small country.

Quantity aside, however, there is considerable disagreement, as with most aspects of Americana, over just what food should be served. What goes into the stuffing, and does it go inside the bird or not? (And if it goes outside, is it still "stuffing"?) Giblet gravy or clear? Cranberry sauce with whole berries or the jellied variety or both? Should we have every carbohydrate known to man, or just the usual 12?

Arguments over the Thanksgiving food tradition even extend to the relish tray. It may hold crab apples, sweet and sour pickles, nuts, crudités, spiced peaches and what have you, but always in a combination determined by the individual household. Some additions verge on the bizarre. As a guest I was once actually offered a relish tray that included licorice twists. I was so stunned that I ate one. I also forgot to ask how or why this particular tradition came about. And now I'll never know, because a few months later that whole family was kidnapped by aliens from deep space. It just doesn't pay to mess with Thanksgiving too much. . . .

Not that we would. This issue is a big celebration of holiday tradition, with the best of Americana—travel, gifts, wines, pies and quite a few turkeys. And no licorice whatsoever.

—*William J. Garry*

For accessories information, see page 206.

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PETITES

R.S.V.P.

Bon Appétit welcomes comments and will make an effort to obtain previously unpublished restaurant recipes on request. Please be sure to include the complete address of the restaurant in your letter. Because of the volume of mail received, we are unable to answer all inquiries; letters of general interest will be printed in this column as space allows. Address mail to R.S.V.P., Bon Appétit, 5900 Wilshire Boulevard, Los Angeles, CA 90036.

We recently sampled an unusual and tasty pasta at Café Pierre in nearby Manhattan Beach. It had a spicy-hot cream sauce and sautéed shrimp and was out of this world. Please try to get this terrific recipe for us.

Dr. and Mrs. William Tanner
Torrance, California

PASTA CHIMAYO

This is named after a town near Santa Fe.

4 appetizer servings

- **3 large dried ancho chilies,* stemmed, seeded, lightly crumbled**
- **1 cup boiling water**
- **1 tablespoon rice vinegar**
- **2 small garlic cloves**
- **½ teaspoon dried oregano, crumbled**
- **¼ teaspoon salt**
- **3 tablespoons butter**
- **½ pound uncooked medium shrimp, peeled, deveined, tails left intact**
- **¼ cup tequila**
- **1½ cups whipping cream**
- **Salt and pepper**
- **½ pound penne pasta**
- **¼ cup minced fresh cilantro**

Place chilies in medium bowl. Add 1 cup boiling water and let stand 30 minutes. Drain. Transfer chilies to blender. Add vinegar, garlic, oregano and salt. Blend until smooth. *(Chili paste can be prepared 1 day ahead. Transfer to bowl. Cover tightly and refrigerate.)*

Melt butter in heavy large skillet over medium heat. Add shrimp and sauté until just pink, about 3 minutes. Remove skillet from heat. Add tequila. Ignite with match. Return to heat and cook until flames subside. Transfer shrimp to bowl using slotted spoon. Cover with foil to keep warm. Increase heat to high. Boil tequila until reduced to 1 tablespoon. Add cream to skillet and boil until reduced to sauce consistency, about 5 minutes. Add 2 tablespoons chili paste and stir until smooth. Season with salt and pepper. Return shrimp to sauce.

Meanwhile, cook pasta in large pot of boiling salted water until just tender but still firm to bite, stirring occasionally. Drain. Transfer to large bowl.

Pour sauce over pasta, tossing to coat. Divide among plates. Sprinkle with cilantro and serve.

**Available at Latin American markets and specialty foods stores.*

My husband and I are big fans of Mexican food. One of the best restaurants in our area is La Comida, in the town of Cody, a little over 20 miles from our home. The last time we were there we tried a creamy chicken dish covered with green chilies and cheese. It was exceptionally good, and we would like to know how to prepare it.

Kate Hoppe
Powell, Wyoming

ROYAL CHICKEN BREASTS

4 servings

- **¼ cup olive oil**
- **4 large boneless chicken breast halves**
- **1 7-ounce can whole green chilies, cut into ½-inch-wide strips**
- **1 cup whipping cream**
- **1 tablespoon chopped fresh parsley**
- **1 teaspoon pepper**
- **½ teaspoon salt**
- **½ cup grated Swiss cheese**
- **Freshly cooked rice**

Preheat oven to 325°F. Heat oil in heavy large skillet over high heat. Add chicken and brown lightly on all sides, turning once, about 2 minutes.

Transfer chicken to 9x13-inch glass baking dish. Arrange chilies over chicken. Whisk cream, parsley, pepper and salt in bowl to blend. Pour over chicken. Sprinkle with cheese. Bake until chicken is tender, basting with sauce in dish, about 45 minutes.

Spoon rice onto plates. Top with chicken. Spoon sauce over and serve.

Being an avid bread baker, I am always on the lookout for new and intriguing recipes to try at home. I recently found one I'd like to add to my collection. At Chillingsworth, a restaurant in Brewster, Massachusetts, they make delicious pumpkin rolls, which would be perfect at Thanksgiving.

Janet Palmer
Houston, Texas

CHILLINGSWORTH PUMPKIN ROLLS

Makes 36

- **1 tablespoon plus ¾ teaspoon dry yeast**
- **¼ cup warm water (105°F to 115°F)**
- **1 cup canned solid pack pumpkin**
- **1 cup warm milk (105°F to 115°F)**
- **¾ cup sugar**
- **2½ tablespoons vegetable oil**
- **2¼ teaspoons salt**
- **5¼ cups (about) all purpose flour**
- **4 tablespoons (½ stick) unsalted butter, melted**

Sprinkle yeast over warm water in small bowl; stir to dissolve. Mix pumpkin, milk, sugar, 2½ tablespoons oil and salt in heavy-duty mixer fitted with dough hook. Blend in yeast mixture. Gradually beat in enough flour 1 cup at a time to form stiff dough. (Dough can

continued on page 20

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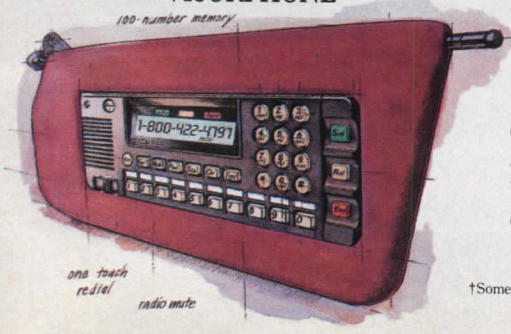
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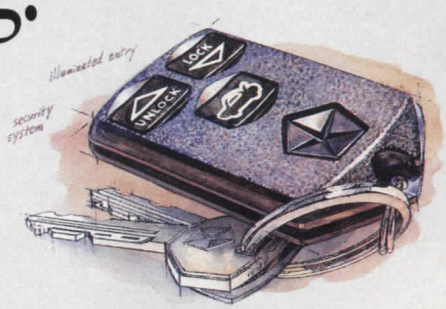
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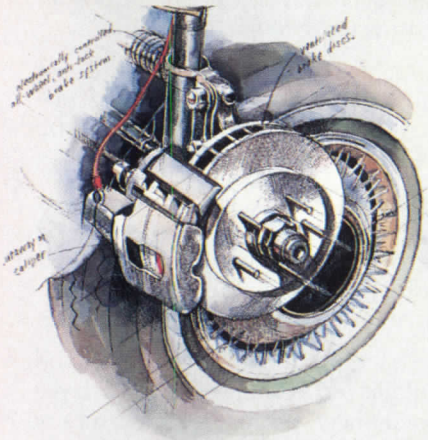
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also be mixed by hand.) Continue beating until dough forms ball.

Lightly oil large bowl. Add dough, turning to coat. Cover bowl with plastic. Let dough rise in warm draft-free area until doubled, about 1½ hours.

Lightly grease 2 large cookie sheets. Punch dough down. Turn dough out onto lightly floured surface. Divide into 3 pieces. Divide each piece into 12 pieces. Cover with towel for 10 minutes.

Roll each dough piece into smooth ball. Place 1 ball in center of each prepared sheet; arrange 17 balls around each in concentric circles with sides just touching. Cover rolls with towels and let rise in warm draft-free area until doubled in volume, 45 minutes.

Preheat oven to 350°F. Brush rolls lightly with 2 tablespoons butter. Bake until rolls are golden brown, about 30 minutes. Brush with remaining melted butter. Serve rolls warm.

While dining at the Mediterraneo Italian Restaurant in St. Augustine Beach, Florida, I noticed a steak being prepared at the table of another party. The aroma was so marvelous that I inquired about the dish. Our waiter said it was a special recipe prepared upon request by the owner's father. I asked if I could order it, and they delightedly complied. The steak was cooked in some kind of mustard sauce, with brandy and cream added at the end. The dish is not listed on the menu, but I am hoping they will give the recipe out so I can make it at home.

Becky James
Stillwater, Oklahoma

FILLET OF BEEF WITH MUSTARD CREAM SAUCE

While the restaurant prepares only one steak at a time, the recipe works well with two steaks cooked in a large skillet.

2 servings

2 tablespoons (¼ stick) butter
2 8-ounce 1¼-inch-thick tenderloin steaks
2 tablespoons Dijon mustard
1 teaspoon Worcestershire sauce
Pepper
¼ cup brandy
½ cup whipping cream

Melt butter in heavy large skillet over medium-high heat. Add steaks and cook to desired degree of doneness, about 4 minutes per side for rare. Add mustard and Worcestershire to skillet. Season with pepper. Stir to combine. Remove pan from heat. Add brandy and ignite with match. When flames subside, return skillet to heat. Transfer steaks to plates. Add cream to skillet and boil until reduced to thin sauce consistency, about 2 minutes. Pour over steaks and serve.

I had a marvelous meal at the Steamboat Inn overlooking the St. Croix River in Prescott, Wisconsin. For dessert I indulged in a piece of pecan-praline ice cream pie covered with butterscotch sauce and whipped cream.

Phyllis T. Sperandio
Acton, Massachusetts

STEAMBOAT INN TURTLE PIE

8 servings

18 chocolate wafer cookies (about 4 ounces)
¼ cup (½ stick) unsalted butter, melted
1 cup chocolate fudge topping
6 cups pecan-praline ice cream, softened
½ cup butterscotch sauce
½ cup chopped pecans
Whipped cream

Finely grind cookies in processor. Transfer to bowl. Mix in melted butter. Press crumbs into 9-inch-diameter pie dish. Freeze until cold, 20 minutes.

Spread chocolate fudge topping evenly over bottom of crust. Spoon ice cream over. Smooth top. Freeze until firm, at least 4 hours or overnight.

Spread butterscotch sauce over ice cream. Sprinkle with pecans. Spoon whipped cream into pastry bag fitted with medium star tip. Pipe cream decoratively around edge of pie and serve.

For the last ten years or so, I have been a regular at L.A. Nicola restaurant in Los Angeles. I am one of their biggest fans for several reasons—the food and service are always excellent, the flower arrangements stunning and the artworks beautiful. I hope you can persuade owner Larry Nicola to send in the recipe for broccoli soup with Stilton cheese wontons. It's an elegant, sophisticated dish that I think your readers would enjoy as much as I did.

Diane Kass
Beverly Hills, California

BROCCOLI SOUP WITH STILTON WONTONS

6 servings

Soup

3 tablespoons unsalted butter
½ onion, chopped
1 leek, chopped
3 garlic cloves, chopped
3 pounds broccoli (about 2 large heads), thick stems discarded
4 cups chicken stock or canned broth
¼ cup whipping cream
Salt and pepper

Wontons

5 ounces Stilton cheese
¼ cup chopped fresh chives
12 wonton wrappers
1 egg beaten with 2 teaspoons milk (glaze)
Vegetable oil (for deep frying)

For soup: Melt butter in heavy large pot over medium heat. Add onion, leek and garlic and sauté 5 minutes. Coarsely chop broccoli, add to pot and sauté 3 minutes. Add stock and bring to boil. Reduce heat and simmer until broccoli is tender, stirring occasionally, about 20 minutes. Puree mixture in blender in batches. Return mixture to pot. Add cream and simmer 15 minutes. Season with salt and pepper. *(Soup can be prepared 1 day ahead. Cover tightly and refrigerate.)*

For wontons: Mix Stilton and chives in small bowl. Arrange wonton wrappers on work surface. Place 2 teaspoons cheese mixture in center of each. Brush glaze around wonton edges. Fold won-



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tons in half, forming triangles. Using fingertips, firmly press edges to seal.

Heat oil in deep fryer or heavy large saucepan to 375°F. Carefully lower 4 wontons into oil and cook until golden brown, turning occasionally, about 1 minute. Transfer to paper towels using slotted spoon and drain. Repeat with remaining wontons in 2 more batches.

Bring soup to simmer. Ladle into bowls. Top each with 2 wontons.

One of the best parts of a vacation in Santa Fe was an afternoon visit to the Plaza Bakery. The shop was full of scrumptious-looking breads and pastries. I finally settled on the chocolate brownies swirled with cream cheese.

Marsha Griggs
Phoenix, Arizona

CREAM CHEESE-TOPPED CHOCOLATE BROWNIES

Makes 12

Topping

- **8 ounces cream cheese, room temperature**
- **½ cup sugar**
- **1 large egg, room temperature**
- **½ teaspoon vanilla extract**
- **Pinch of salt**

Brownies

- **8 ounces bittersweet (not unsweetened) or semisweet chocolate, chopped**
- **½ cup (1 stick) unsalted butter**
- **4 large eggs**
- **1 cup sugar**
- **1 teaspoon vanilla extract**
- **¼ teaspoon salt**
- **1 cup all purpose flour**
- **½ cup semisweet chocolate chips**

For topping: Preheat oven to 350°F. Lightly grease 9-inch square baking pan with 2-inch-high sides. Dust pan with flour; tap out excess. Using electric mixer, beat cream cheese with sugar in medium bowl until smooth. Blend in egg, vanilla and salt. Set topping aside while preparing brownie batter.

For brownies: Melt chocolate and butter in heavy medium saucepan over very low heat, stirring until smooth. Cool slightly. Using electric mixer, beat eggs, sugar, vanilla and salt in large bowl until thick, about 3 minutes. Stir in melted chocolate, then flour and semisweet chocolate chips.

Pour batter into prepared pan; smooth top. Spoon cream-cheese topping into pastry bag fitted with ½-inch round tip. Pipe cheese mixture in diagonal lines atop brownie batter, spacing lines ½ to ¾ inch apart. Run tip of small knife through cream cheese on opposite diagonal, spacing ½ inch apart and creating V pattern. Bake until toothpick inserted in center of dessert comes out with a few moist crumbs still attached, about 40 minutes. Cool dessert in pan on rack 3 hours. Cover and refrigerate at least 2 hours. *(Can be prepared up to 2 days ahead.)*

Run small sharp knife around pan sides to loosen. Cut dessert into 12 brownies. Serve brownies cold.

While visiting my parents in Cincinnati, I was treated to a surprise birthday celebration at The Phoenix restaurant. For my entrée, I ordered the lamb with rosemary and garlic butter sauce. It was truly superb. Do you think they will answer a special birthday request and give out the recipe?

Karen Kelly
Dayton, Ohio

LAMB WITH ROSEMARY GARLIC BUTTER SAUCE

This recipe doubles easily. Ask your butcher to bone the lamb for you. To "flatten" garlic, hit the cloves with the flat side of a broad knife.

2 servings

- **½ cup fresh white breadcrumbs**
- **¼ cup (½ stick) unsalted butter, melted**
- **1 small shallot, chopped**
- **1 small garlic clove, minced**
- **1½ teaspoons chopped fresh rosemary**
- **Salt and pepper**
- **2 tablespoons olive oil**
- **2 garlic cloves, flattened**
- **1 1½-pound rack of lamb, *boned* (bones reserved for Rosemary Garlic Butter Sauce)**
- **2 tablespoons coarse-grained mustard**

Rosemary Garlic Butter Sauce*
Fresh rosemary sprigs

Preheat oven to 375°F. Mix first 5 ingredients in large bowl. Season with salt and pepper. Heat oil in heavy large skillet over high heat. Add flattened garlic and cook until golden brown. Discard garlic. Add lamb to oil and brown on all sides, about 3 minutes. Transfer lamb to plate. Brush mustard over. Roll lamb in breadcrumb mixture.

Place lamb on rack set in large roasting pan. Bake to desired doneness, about 12 minutes for rare (thermometer inserted in center of lamb will register 120°F). Transfer lamb to platter. Let stand 5 minutes. Cut lamb into ¼-inch-thick rounds. Arrange decoratively on plates. Spoon sauce over. Garnish with rosemary and serve.

Rosemary Garlic Butter Sauce

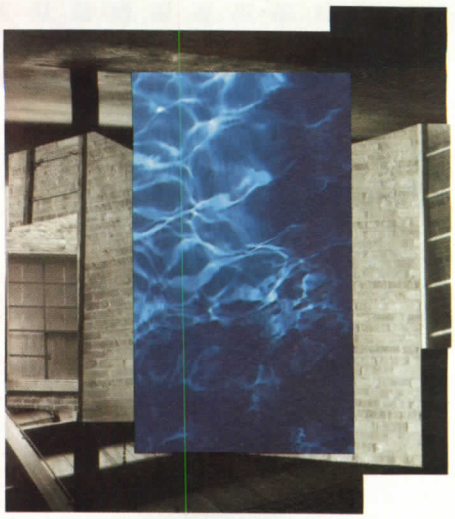
Makes about 1½ cups

- **Lamb bones reserved from Lamb With Rosemary Garlic Butter Sauce**
- **3 cups chicken stock or canned low-salt broth**
- **⅓ cup rice vinegar**
- **2 shallots, finely chopped**
- **2 bay leaves**
- **1 garlic clove, pressed**
- **1 tablespoon finely chopped fresh rosemary**
- **½ cup (1 stick) chilled unsalted butter, cut into 8 pieces**

Place reserved lamb bones in heavy large pot. Pour stock over. Cook over medium-high heat until liquid is reduced to ¼ cup, about 30 minutes.

Strain stock into heavy medium saucepan. Add vinegar, shallots, bay leaves, garlic and rosemary and simmer until liquid is reduced to ¼ cup, about 8 minutes. Remove from heat and whisk in 2 pieces of butter. Set pan over low heat and whisk in remaining butter 1 piece at a time, removing pan from heat briefly if drops of melted butter appear. (If sauce breaks down at any time, remove from heat and whisk in 2





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tablespoons cold butter.) Keep sauce warm in top of double boiler over warm water or in vacuum bottle.

On a business trip to Los Angeles, I was taken to lunch at Prego in Beverly Hills. The menu was so intriguing that I had a difficult time deciding what to order. I finally settled on the lobster risotto, a dish our waiter recommended. It was rich, creamy and unforgettable.

Gary Holt
Denver, Colorado

LOBSTER RISOTTO

4 first-course servings

8 cups water
½ onion
3 bay leaves
6 fresh parsley sprigs
8 whole white peppercorns
¼ teaspoon fennel seeds
1 1¼-pound live lobster

8 tablespoons (1 stick) unsalted butter
2 shallots, finely chopped
2 cups arborio rice*

2 garlic cloves, finely chopped
¼ cup dry white wine
½ cup whipping cream
1 cup chopped fresh parsley
Salt and white pepper

Bring water, onion, 2 bay leaves, parsley, peppercorns and fennel to boil in large pot. Add lobster and simmer 10 minutes. Remove lobster from cooking liquid; reserve liquid. Refresh lobster under cold water. Place on cutting board. Split through head and down center using heavy large knife. Add any juices and tomalley (green portion) to lobster cooking liquid. Remove lobster meat from shell. Add shells to cooking liquid. Cut lobster meat into ½-inch pieces and set aside. Boil cooking liquid until reduced to 3½ cups, about 20 minutes. Strain cooking liquid. (*Can be prepared 1 day ahead. Cover lobster meat and cooking liquid separately and refrigerate.*)

Bring lobster cooking liquid to very gentle simmer in small saucepan. Melt 3 tablespoons butter in heavy large skillet over medium-high heat. Add shallots and cook until beginning to caramelize, about 8 minutes. Add rice and stir 2 minutes. Add ½ cup lobster cooking liquid and remaining bay leaf. Adjust heat so rice mixture simmers vigorously and cook until liquid is absorbed, stirring constantly. Continue adding 2½ cups lobster cooking liquid ½ cup at a time until rice is just tender but still firm to bite, stirring constantly, about 20 minutes. Transfer risotto to bowl and let cool 15 minutes.

Melt 2 tablespoons butter in heavy large skillet over medium heat. Add garlic and sauté 2 minutes. Add wine and bring to boil. Add risotto, remaining ½ cup lobster cooking liquid and cream. Stir constantly until rice absorbs most of liquid but remains very creamy, about 8 minutes. Mix in lobster meat, remaining 3 tablespoons butter and parsley. Add salt and pepper. Transfer to platter and serve.

**Arborio is an Italian short-grain rice. Available at Italian markets and also at many specialty foods stores.*

When my husband and I visited our daughter in Lancaster, Pennsylvania, we had dinner one evening at a restaurant called D & S Brasserie. A creamy tomato bisque topped with croutons and cheese was the unanimous winner. Could you find out how they make it so we can serve it at home?

Angeline R. Mastri
Teaneck, New Jersey

TOMATO BISQUE WITH CROUTONS AND CHEESE

8 servings

16 ½-inch-thick French bread baguette slices
Olive oil

¼ cup plus 2 tablespoons (¾ stick) unsalted butter
2 large tomatoes, chopped
1 carrot, peeled and coarsely chopped
1 large celery stalk, coarsely chopped
1 small onion, chopped
1 garlic clove, crushed
1 28-ounce can crushed tomatoes with puree
¾ cup tomato juice
3 tablespoons tomato paste
2 tablespoons golden brown sugar
¼ teaspoon white pepper

½ pound mushrooms, sliced
½ tablespoon chopped fresh parsley
½ teaspoon chopped fresh oregano or pinch of dried, crumbled
½ teaspoon chopped fresh basil or pinch of dried, crumbled
½ teaspoon chopped fresh thyme or pinch of dried, crumbled
1 cup whipping cream
2 cups (about) chicken stock or canned low-salt broth

4 ounces mozzarella cheese, shredded
8 thin slices provolone cheese

Preheat oven to 400°F. Place bread slices on heavy large cookie sheet. Brush both sides of bread with oil. Bake until golden brown, about 10 minutes. Cool completely.

Melt 2 tablespoons butter in heavy large saucepan over low heat. Add half of chopped tomatoes, carrot, celery and half of chopped onion and cook 10 minutes, stirring occasionally. Add garlic and sauté 2 minutes. Mix in crushed tomatoes, tomato juice, tomato paste, sugar and pepper. Cover and cook over low heat 1½ hours to develop flavors, stirring occasionally.

Cool tomato mixture slightly. Puree in batches in blender. Set puree aside.

Melt remaining ¼ cup butter in heavy large saucepan over medium heat. Add remaining chopped tomatoes, remaining onion, mushrooms, parsley, oregano, basil and thyme and sauté until vegetables are tender, about 8 minutes. Mix in tomato puree and cream (soup will be very thick). Add enough stock to thin to desired consistency. Cook until heated through, stirring frequently. (*Can be prepared 1 day ahead. Cover and refrigerate soup. Store croutons in plastic bag at room temperature. Rewarm soup before continuing.*)

recipe continued on page 26



A Celebration of Family Tradition

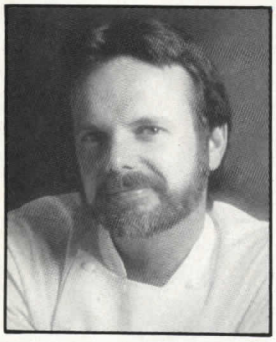
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Frank Stitt

Eight years ago, when he was 28, Frank Stitt took what he calls "a big gamble and a big risk." The young man who fell in love with cooking while studying philosophy at the University of California at Berkeley returned to his southern roots and opened the restaurant of his culinary dreams in Birmingham, Alabama.

The risk paid off. Today, The Highland's Bar & Grill, located in the charming Highland Avenue area, has earned a place of distinction on our national culinary map.

Memories of an Alabama childhood—of harvesting strawberries and asparagus on his grandfather's farm and of his mother's fantastic homecooking—helped make Stitt the chef he is today. His innate appreciation of food led him to apprentice at San Francisco's acclaimed Chez Panisse with Alice Waters, "the goddess of American cooking." Later, he went to France to study philosophy and spent a year studying food and wine. There he found himself "swept away by the event of being at table—the celebration of the moment."

Good food, says the philosopher-chef, should restore the spirits.

That's part of the reason why his restaurant is called a bar and grill—he didn't want it to be fancy or formal, he just wanted to serve fabulous food. To achieve that end, the menu changes every day, offering sophisticated dishes that draw upon the cooking traditions of the South and its bounty of fresh ingredients.

A memorable meal at the Highland's Bar & Grill could begin with an appetizer of baked grits with wild mushrooms and country ham and be followed by Apalachicola gigged flounder (speared fish is fresher than hooked fish, says Stritt) with capers and basil meunière. Dessert might be homemade chocolate Jack Daniel's ice cream with pecan cookies or perhaps fresh Chilton County peaches with shortbread and a raspberry purée.

Call it, if you like, an existential experience. Or call it a true celebration of the moment.

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Preheat broiler. Ladle soup into 1½-cup ovenproof soup crocks. Top each with 2 croutons. Top with mozzarella and provolone cheese. Broil until soup bubbles and cheese melts, watching carefully, about 1 minute. Serve hot.

We frequently visit Nevada City, in the foothills of the Sierras in California's Gold Country. Our favorite place to stay is Grandmere's Inn Bed & Breakfast. The food is fresh and wholesome, and there is always a jar filled with scrumptious chocolate-chip nut cookies. They are a healthier version of the classic cookie and every bit as tasty.

Barbara Snegg
Huntington Beach, California

GRANDMERE'S NUTTY CHOCOLATE-CHIP COOKIES

Makes about 5 dozen

2¼ cups whole wheat pastry flour
1 teaspoon baking soda
½ teaspoon salt
1 cup (2 sticks) unsalted butter, room temperature
½ cup sugar
½ cup firmly packed golden brown sugar
½ cup plain yogurt
1 egg
2 teaspoons vanilla extract
½ teaspoon cream of tartar
1½ cups granola
1 12-ounce package semisweet chocolate chips
⅔ cup chopped pecans
⅔ cup chopped walnuts
⅔ cup chopped almonds

Preheat oven to 375°F. Mix flour, baking soda and salt in small bowl. Using electric mixer, cream butter in large bowl until light. Add both sugars and beat until fluffy. Beat in yogurt, egg, vanilla and cream of tartar. Stir in flour. Mix in granola, chocolate and nuts.

Drop dough by rounded tablespoons onto cookie sheets, spacing 1½ inches apart. Bake until golden brown, about 15 minutes. Transfer cookies to rack and cool. *(Cookies can be prepared 1 day ahead. Store in airtight container.)*

Two years ago, I had brunch at a charming restaurant in Mendocino called Cafe Beaujolais. I devoured a large plate of their incredible country fries. I have tried without success to duplicate those delicious potatoes ever since. They were seasoned with onions and topped with sour cream. Could *Bon Appétit* possibly get the recipe from owner-chef Margaret Fox?

Sharon R. Vinick
San Francisco, California

COUNTRY FRIES

At the restaurant, this dish is also made with the addition of sautéed mushrooms and grated mozzarella cheese.

4 servings

2¼ pounds red new potatoes (unpeeled)
4 tablespoons (½ stick) unsalted butter
4 tablespoons vegetable oil
2 large red onions, finely chopped
1 tablespoon minced garlic
1½ teaspoons salt
Pepper
Sour cream
Finely chopped fresh parsley

Place potatoes in large pot. Add enough cold water to cover and boil until just tender, about 30 minutes. Drain. Transfer to bowl. Cover and refrigerate until well chilled. *(Can be prepared up to 1 day ahead.)*

Cut potatoes into 1-inch pieces. Melt 2 tablespoons butter with 2 tablespoons oil in each of 2 heavy large skillets over medium heat. Divide onions between skillets and sauté until soft, about 10 minutes. Divide potatoes, garlic and salt between skillets. Season with pepper. Reduce heat to low. Cover and cook 10 minutes, stirring occasionally. Increase heat to medium-high. Uncover and cook until potatoes begin to crisp, stirring occasionally, about 10 minutes. Divide among plates. Top each serving with dollop of sour cream. Sprinkle with parsley. □

—Compiled by Sarah Tenaglia

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Connoisseurs who like to see their wine through clear glass might prefer designs that limit color to stem or rim. And for *anyone* interested in setting a spectacular table, these handcrafted goblets bring a brilliant accent of color to the party.

—*Randi Danforth*



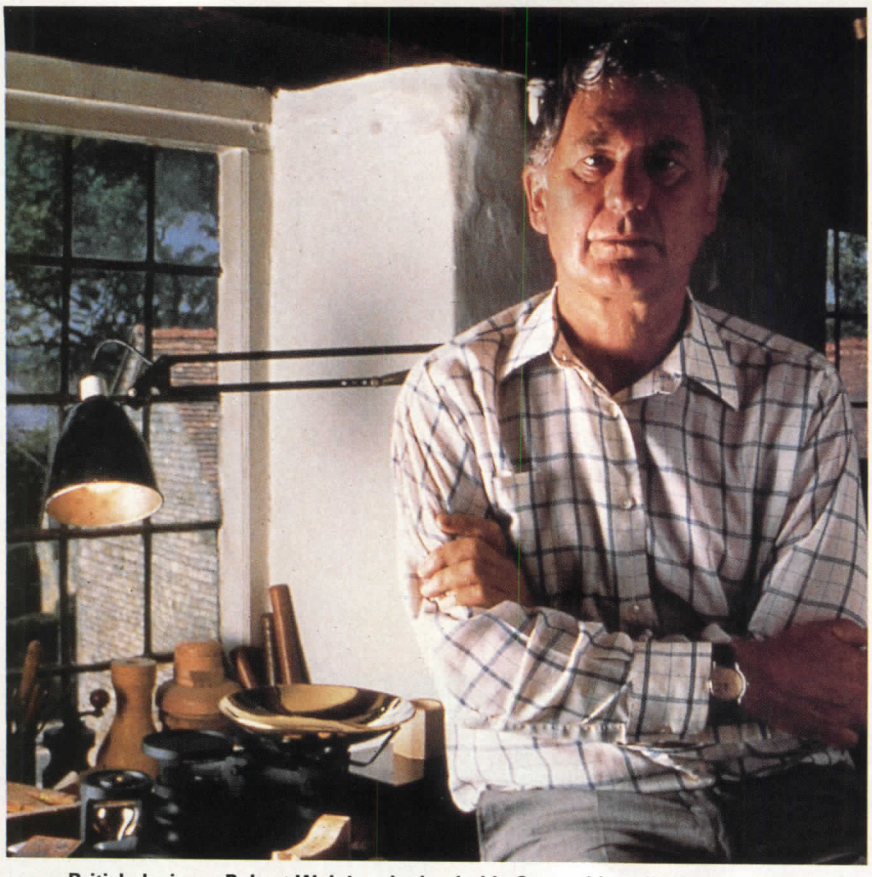


ABOVE RIGHT: The wedding goblet by Bryan Rubino, based on a traditional sixteenth-century Venetian design, is available from RegaloVetro in Seattle. BELOW RIGHT: Steven Maslach's "Gold Lustre Goblet Series" is available through Maslach Art Glass, Greenbrae, California. BELOW LEFT: "Berlin" glasses are available through the artist, Stephen Smyers, in Benicia, California. LEFT: Guy Corrie's colorful glasses for Union Street Glass are available at Del Mano Gallery, Pasadena, California.






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ABOVE: **British designer Robert Welch, relaxing in his Cotswold studio, is surrounded by works in progress.** BELOW: **A selection of his classic cast-iron ware.**

PROFILE: ROBERT WELCH

Whether it's a thoroughly efficient garlic press, a clean-lined cast-iron casserole or a serene silver altar cross, British designer Robert Welch treats each piece with the same attention to form and feel, function and simplicity. And whether one-of-a-kind or mass-produced, by hand or by machine, the work of this eminent talent is internationally recognized: It is displayed in the British Museum, the Victoria & Albert, Canterbury Cathedral, New York's Museum of Modern Art and other contemporary museums.

Trained as a silversmith, Welch won early recognition for his art but realized that time spent on purely handwork was somewhat self-indulgent. So he turned his attention to machines and to other materials—brass, wood, iron, steel, glass, ceramics. Since 1955 he has been creating objects of distinction in the areas of housewares, tabletop, lighting, jewelry, fixtures for bath and kitchen, and hardware of all kinds. And his pieces in silver continue to be sought as the most collectible.

The designer works in a picturesque eighteenth-century mill in the Cotswold village of Chipping Campden, near Stratford-on-Avon. Often he, along with his wife, Pat, and daughter, Alice, will test the working model for one of his new designs. His knife sharpener and a line of Sheffield cutlery—as well as his favorite implement, the garlic and ginger press—were born here and refined with their help.

This tall, genial man with glints of humor in his blue eyes takes great satisfaction in each design. Describing his typical process, he explains that he works "on instinct." And Welch's instincts consistently lead him to endow with grace even the humblest of everyday objects he creates.

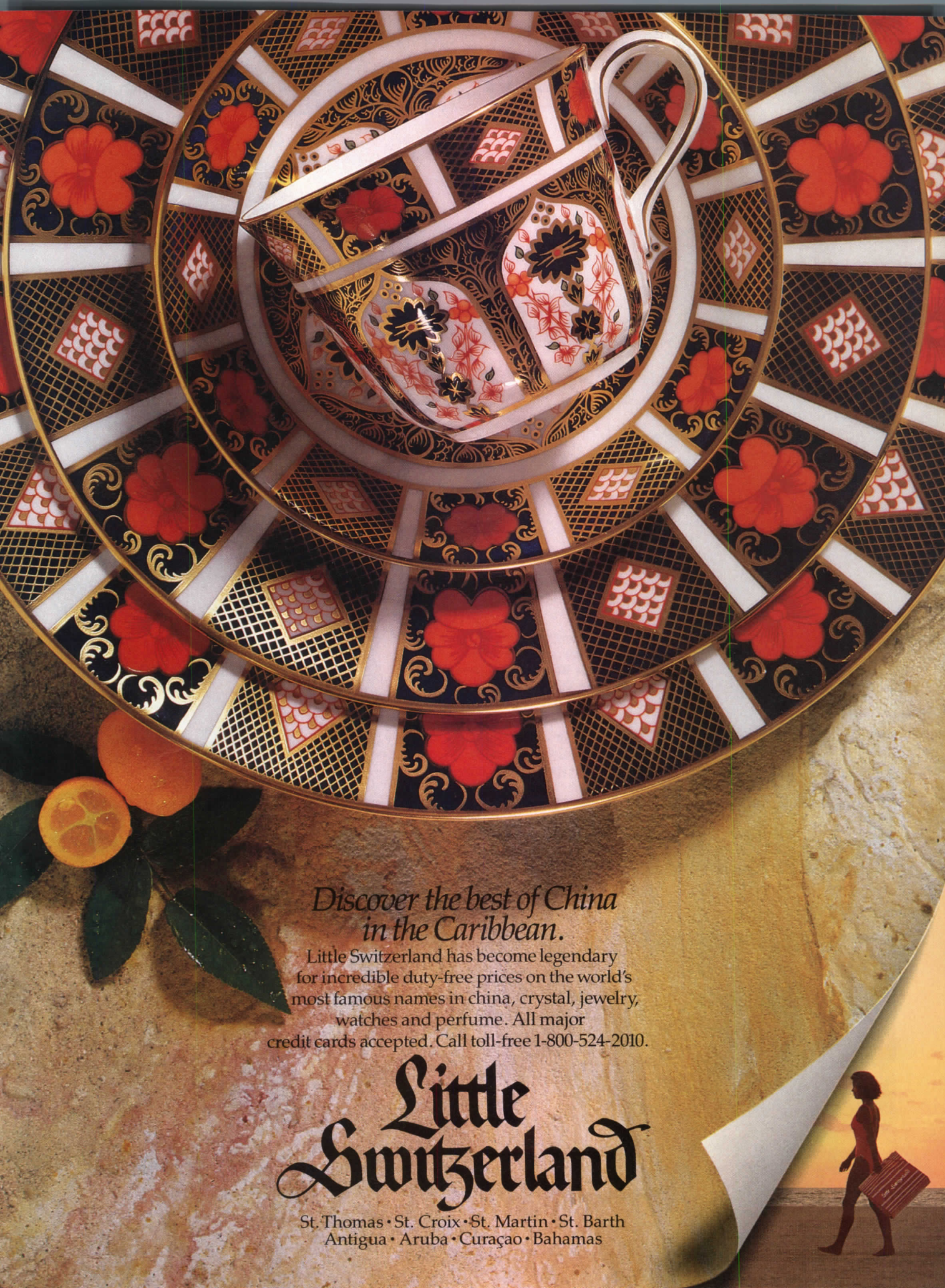
Since he considers his admirers and collectors to be prime sources of inspiration, he listens carefully when visitors come to his studio. His ear and design sense are attuned to what people say they need. The durable cast-iron oversize casserole is perfect for braising and simmering a big feast, and the handsome trivets were created to decorate the table but are certainly practical, too. The owl string dispenser is especially charming—and useful for tying herbs and trussing poultry. The castware is also coated in colored ceramic for Chantry/Victor, the U.S. distributor of Welch's designs.

"A la Carte" accessories are among Welch's newest and most popular conceits. This line of serving pieces combines hand-polished stainless with the luster of bronze. The beautifully styled finials on spoons, knives and forks designate the utensil's purpose: a bear for a baby spoon, a snail for an escargot fork, a humorous cow for a butter spreader, a strawberry for a jam spoon and many more—true collectibles all.

For additional information and a list of stores, write to Chantry/Victor, P.O. Box 3039, Clearwater, FL 34630; or telephone 800-242-6879. □

—Zack Hanle




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WHAT'S IN STYLE

From tableware to furnishings to the food itself, we all want to entertain stylishly. Here are a few special items to brighten your table and enhance your home.





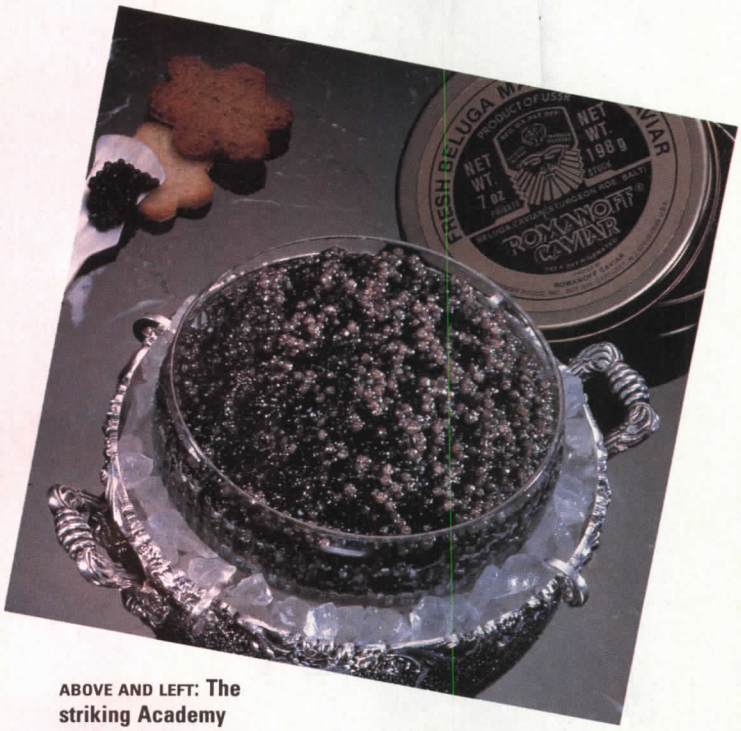


CLOCKWISE FROM LEFT: The Bibendum chair from New York's Museum of Modern Art costs $3,000; Hermes's Gemstone Mosaic porcelain collection is $430 for a five-piece place setting; Lenox Centennial silver coffee service, produced in a limited edition of five hundred, retails for $2,900; Gaggia espresso machine and coffee mill are $725; and prosciutto imported from Parma by Fiorucci Foods costs about $10.50 per pound.











ABOVE AND LEFT: The striking Academy chair from Donghia Furniture is $424; Romanoff beluga caviar sells for about $300 for the seven-ounce tin; and lamps designed by Edward Russell with striped shades by Nina Campbell (Sarah Ferguson's decorator) are priced between $190 and about $300.





ABOVE AND LEFT: Precious gifts—130-year-old Hardy's Cognac Perfection in a Daum decanter ($3,500) and Gien's lovely "Rambouillet" faience collection ($30 to $1,020).

"I WAS a hit on off, off, off, off, off BROADWAY."

CHRISTI RANKIN, 18
St. Ignatius College Prep., Chicago.

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The Plot: High school senior wins young playwrights competition. Her play is performed to rave reviews. She is discovered by a famous producer, opens on Broadway, and goes on to write one smash hit after another, becoming the hottest playwright since Tennessee Williams...

It's every budding playwright's dream and Christi Rankin is no exception.



Her one-act play, "Off Highway 21," was judged a winner in the 1990 Chicago Young Playwrights Festival.

But this is no ordinary writing competition.

The four winners had their creations brought to life by Pegasus Players, a small, award-winning theater company from Chicago.

"Who'd have thought I'd see my first play actually performed on stage? Not me," says Christi.

Almost as exciting for her was being invited to attend rehearsals. And not just as a bystander, but a collaborator.

She worked with the director and the actors, making script changes as need be, just like a *real* playwright. "I had dreamt of becoming a set designer ever since I was nine and played a 'no-neck monster' in 'Cat on a Hot Tin Roof.' Now, I'm hooked. Theater's in my blood forever," says the next Neil Simon.

Pegasus had its humble beginnings 12 years ago, with its very first performance at a local county jail.

"At least we had a captive audience," quips Arlene Crewdson, its Artistic Director and founder. "Our goal from the start has been to bring theater to people who don't ordinarily get a chance to see it."

So as part of its community outreach program, Pegasus gives away 20% of the tickets for each show to the elderly, the handicapped and to youth groups.

And this year, its fourth, the Young Playwrights Festival reached out further than ever. An amazing 258 entries were received, more than double last year's response.

Toyota is proud to have funded the production of this enormously successful Festival. For us to stand in the wings and watch these young people grow and learn with theater is truly inspiring.

By unearthing so much talent, Pegasus's impact on the theatrical arts is sure to be felt in the years ahead.

In fact, it would not surprise us at all if, in the future, we read the following happy ending to this story:

"Christi Rankin ends up with the love of her life: Tony Award."

TOYOTA

INVESTING IN THE INDIVIDUAL



PETER VITALE

ABOVE: Rich tones and historical art create the snug ambience of the Jefferson Hotel's lounge in Washington, D.C. BELOW: The Peabody Lobby bar in Memphis is host to a parade of ducks who waddle to the ornate fountain for their late-afternoon splash.

THE JEFFERSON LOUNGE

An intimate room in the heart of **Washington, D.C.** The decor is appropriately historic—eighteenth-century caricatures and prints of political events line the walls. The *Jefferson Hotel*, 16th and M Streets NW, Washington, DC 20036; 202-347-2200.

THE MANSION BAR

Dark green walls, leather banquettes and beautifully framed hunting scenes create stylish ambience in this **Dallas** lounge. The Mansion on Turtle Creek, 2821 Turtle Creek Boulevard, Dallas, TX 75219; 214-559-2100.

THE PEABODY LOBBY BAR

This **Memphis** spot is known for a charming diversion: the parade of ducks that frolic in the fountain. The Peabody Hotel, 149 Union Avenue, Memphis, TN 38103; 901-529-4000.

THE PLAZA BAR

Grande dame of **Boston,** The Copley Plaza hotel has a magnificent Edwardian-style bar with cabaret entertainment. The Copley Plaza Hotel, 138 Saint James Avenue, Boston, MA 02116; 617-267-5300.

THE POLO LOUNGE

This famous watering hole may just have the best celebrity watching in the **Los Angeles** area. The Beverly Hills Hotel, 9641 Sunset Boulevard, Beverly Hills, CA 90210; 213-276-2251.

—Jonna Veitch Carls

THE BEST: HOTEL BARS

Many fine hotels offer delightful settings for cocktails and conversation. Here's a cross-country sampling.

THE BLUE BAR

The Blue Bar gained its reputation as a meeting place for the **New York** literati. It's intimate and old-world. The Algonquin Hotel, 59 W. 44th Street, New York, NY 10036; 212-840-6800.

THE BOOKSTORE . . . A BAR

This friendly spot in **Seattle** used to be only a bookstore. Now it's a bar, too. You can select a book to read while sipping. Alexis Hotel, 1007 First Avenue, Seattle, WA 98104; 206-624-4844.

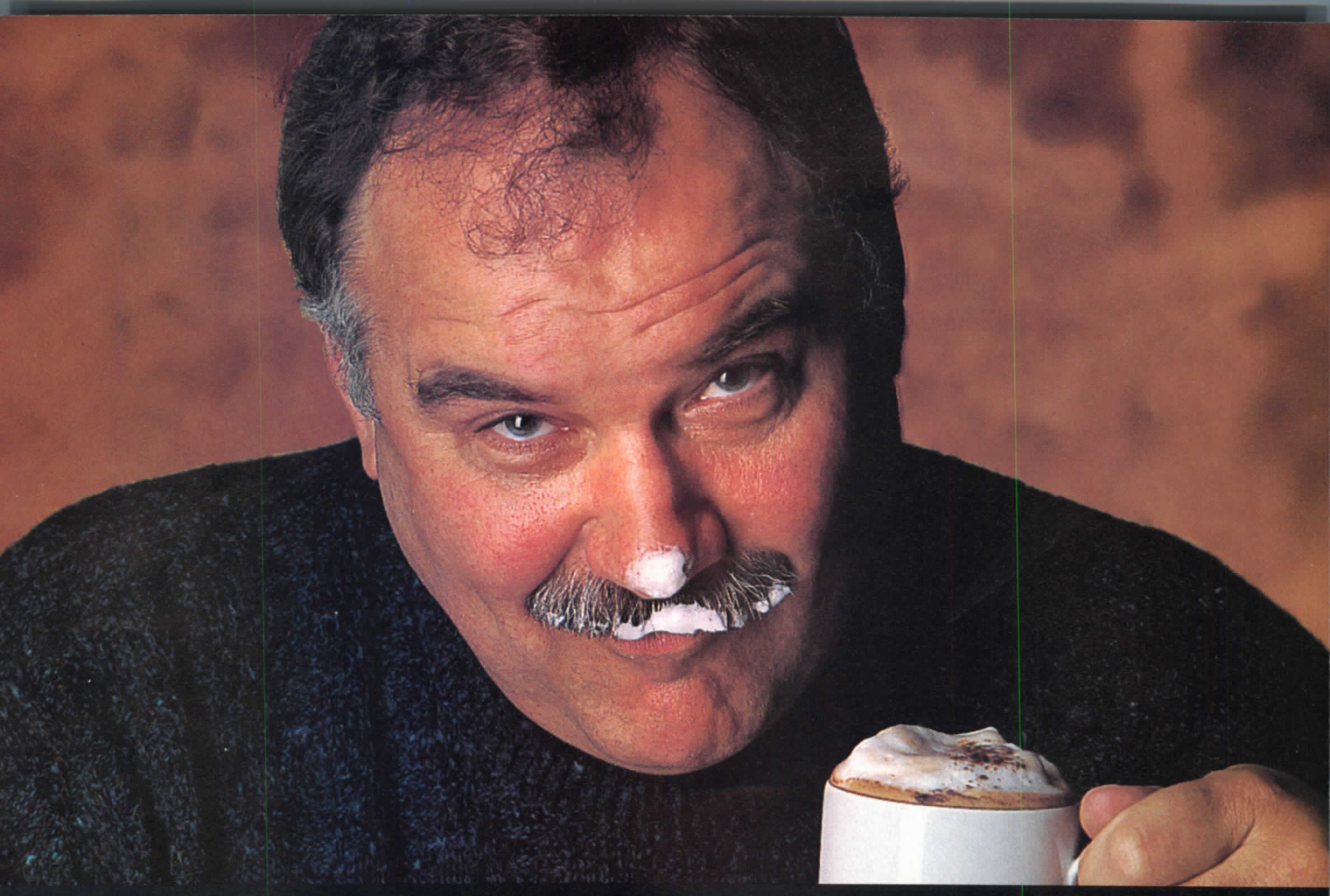
THE CIGA LOUNGE

A handsome bar in **Coconut Grove,** with wood paneling and red leather sofas. It spotlights fabulous live jazz. The Ciga Lounge at The Grand Bay Hotel, 2669 S. Bayshore Drive, Coconut Grove, FL 33133; 305-858-9600.

CRICKETS and THE BAR AT THE WHITEHALL

Sister hotels The Tremont and The Whitehall of **Chicago** have very different bars. Everyone comes to the pub-like Crickets to hear show tunes on the piano. The Bar at the Whitehall is more clubby, with English animal prints dressing the walls. The Tremont, 100 E. Chestnut Street, Chicago, IL 60611; 312-751-1900. The Whitehall, 105 E. Delaware Place, Chicago, IL 60611; 312-944-6300.





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Madison Avenue's L.S. Collection has modern objects for traditional people.

SHOPPING: L.S. COLLECTION

Even if your taste runs to cabbage-rose chintz and homey spatterware, you're likely to fall in love with the contemporary designs at the L.S. Collection. Although this Madison Avenue shop is only a year and a half old, it has already won the hearts of even diehard traditionalists—those who cringe at the very word *modern*. The shop specializes in tableware, executive accessories (briefcases and blotters) and personal items (earrings and perfume bottles) created by artists and craftsmen all over the world. There is something for everyone.

"Many people think they don't like contemporary design, but that's often because it is displayed in a cool, look-but-don't-touch setting," says David Greenwood, senior vice-president and visionary behind the L.S. Collection. "When modern objects are set in a warm environment—one that more closely mimics the home—the objects themselves offer as much appeal as your great aunt's Wedgwood teapot. We want people with traditional taste to feel comfortable here, too."

Since most people prefer to mix and match styles today, contemporary items are at home in almost any setting, from city apartment to country cottage. The juxtaposition of modern and traditional is not only acceptable, but the results are also usually more interesting than they would be if everything were to match. Consider, for example, the combination of your ornate heritage sterling silver flatware with sleek Scandinavian-designed glasses, rough-hewn straw mats with damask napkins from a flea market. The result is a very personal mix of old and new, soft and hard, coarse and smooth.

The phrases "less is more" and "form follows function" apply to many items featured in the L.S. Collection, which are certainly not visually aloof. Who can resist a teapot with sides that slant as if caught in motion? And just try to keep from touching the soft, olive green Italian leather valises.

This spring the L.S. Collection released its first line of porcelain dinnerware. Created by artist-designer Lynda Sylvester, the three patterns express her concern for environmental preservation. "Basketmaker III" has images of the sun, moon and stars in black and white with a copper rim. "Rainforest" has green and gold silhouettes of lush tropical foliage. "Universe" is an elegant abstract representation of space in colors of blue, black and gold.

As the term *global* becomes a catchword for the new decade and as more people travel, tastes are likely to become more discriminating. Greenwood thinks that if they had the time, his customers would comb the world's markets themselves in search of the most exotic and beautiful treasures. "Our challenge," he says, "is to get there first and bring home the best."

The L.S. Collection, 765 Madison Avenue, New York, NY 10020; telephone 212-472-3355.□

—Sarah Belk

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JAMIE TANAKA

Sue Fisher King's store features all sorts of "stuff for every room of the house."

SHOPPING: SUE FISHER KING

One look at Sue Fisher King's inviting housewares and linen shop in San Francisco and you get the feeling that all these wonderful things—"stuff for every room of the house," as Sue calls them—are here simply because she has run out of room in her own home. "But that's not true," she claims. "I've just finished remodeling my house, and now I can't afford to furnish it."

Her lively sense of humor is as infectious as her sense of design, which pervades her self-named store and everything in it, from bed linens, bath towels and toiletries to frames, tableware and pottery. "I'm not into a total 'lifestyle' look, if you know what I mean," she explains. "I like the rustic mixed with the refined, like a beautiful Biedermeier chair on a dhurrie rug. Things that are glamorous but not stiff and formal. I'm a pottery kind of person."

Open since 1978, the store, located in the Pacific Heights area, has evolved with its clients—and its owner. "I started out all cutesy and country," says Sue. "Now everything is more elegant, or elegantly informal, I guess you could say, like hand-blocked velvet pillows with earthy Italian pottery plates."

Her customers have grown out of cute and into sophisticated styles right along with her. "I'm lucky that the people who shop here are very loyal—some of them I've known since we opened. They're from all over the country, and they stop in whenever they're in town."

Sue has also recently found herself dabbling in a new concept—design by phone. "People will see something in a magazine and call to ask about it. We'll be talking and then pretty soon I'm telling them about everything we have in their colors," she says. "Next thing you know, I'm sending them a pillowcase in each of seven or eight patterns.

"I know people who would never buy a throw pillow or a tablecloth," continues Sue, "and this isn't the store for them. It's for anyone who likes fixing up their house." And despite the fact that fixing up her own house is temporarily on hold, it's clear that Sue had a grand time restoring this shop and filling it with a few of her favorite things. She moved from the old site down the block to this Victorian place (which was once a bakery) three years ago.

The front room here, where the breads and pastries used to be sold, Sue remodeled with washed ochre walls and shiny white woodwork. Cabinets along one wall hold table linens; adjacent, there's a wall of blankets and throw pillows. "The center of the room changes all the time, depending on the season and our moods," says Sue. The second room, where the baking went on, is joined to the first by three open archways. The pottery and other dishes, bed and bath linens, frames and decorative items are kept here. Many of the fixtures are original to the building.

Last fall's devastating earthquake is pretty much a memory here now, but walking through this shop filled to the brim with irresistibly fragile objects, you wonder out loud what might have been lost in all the shaking, rattling and rolling. Sue responds in her typical irrepressible fashion, "Oh, we came through just fine. We only lost a couple of things that I hated anyway."

Sue Fisher King Company, 3067 Sacramento Street, San Francisco, CA 94115; telephone 415-922-7276.□

—Laurie Glenn Buckle

modium (*Plasmodium vivax*) that induces paroxysms at 48-hour intervals

vi•ver•rid \vī-'ver-əd\ *n* [NL *Viverridae*, fr. *Viverra*, type genus, fr. L *viverra* ferret] (1902) : any of a family (*Viverridae*) of carnivorous mammals (as a civet, a genet, or a mongoose) that are rarely larger than a domestic cat but are long, slender, and like a weasel in build with short more or less retractile claws and rounded feet — **viverrid** *adj*

vi•vers \'ve-vərz, 'vī-\ *n pl* [MF *vivres*, pl. of *vivre* food, fr. *vivre* to live, fr. L *vivere*] *chiefly Scot* (1536) : VICTUALS, FOOD

Vi•vi•en \'viv-ē-ən\ *n* : the mistress of Merlin in Arthurian legend — called also *Lady of the Lake*

vi•vid \'viv-əd\ *adj* [L *vividus*, fr. *vivere* to live — more at QUICK] (1638) **1** : having the appearance of vigorous life or freshness : LIVELY ⟨~ sketch⟩ **2** *of a color* : very strong : very high in chroma **3** : producing a strong or clear impression on the senses : SHARP, INTENSE; *specif* : producing distinct mental images ⟨a ~ description⟩ **4** : acting clearly and vigorously ⟨a ~ imagination⟩ *syn* see GRAPHIC — **vi•vid•ly** *adv* — **vi•vid•ness** *n*

vi•vi•fic \vī-'vif-ik\ *adj* [L *vivificus*] (1551) : imparting spirit or vivacity

vi•vi•fy \'viv-ə-,fī\ *vt* **-fied; -fy•ing** [MF *vivifier*, fr. LL *vivificare*, fr. L *vivificus* enlivening, fr. *vivus* alive — more at QUICK] (1545) **1** : to endue with life or renewed life : ANIMATE ⟨rains that ~ the barren hills⟩ **2** : to impart vitality or vividness to ⟨concentrating this union of quality and meaning in a way which *vivifies* both — John Dewey⟩ *syn* see QUICKEN — **vi•vi•fi•ca•tion** \,viv-ə-fə-'kā-shən\ *n* — **vi•vi•fi•er** \'viv-ə-,fī-ə(r)\ *n*

vi•vip•a•rous \vī-'vip-(ə)rəs, və-\ *adj* [L *viviparus*, fr. *vivus* alive + *-parus* -parous] (1646) **1** : producing living young instead of eggs from within the body in the manner of nearly all mammals, many reptiles, and a few fishes **2** : germinating while still attached to the parent plant (the ~ seed of the mangrove) — **vi•vip•a•rous•ly** *adv*

vi•vi•sect \'viv-ə-,sekt\ *vb* [back-formation fr. *vivisection*] *vt* [1864) : to perform vivisection on ⟨~ *vi* : to practice vivisection — **vi•vi•sec•tor** \-,sek-tər\ *n*

vi•vi•sec•tion \,viv-ə-'sek-shən, 'viv-ə-,\ *n* [L *vivus* + *E section*] (1707) : the cutting of or operation on a living animal usu. for physiological or pathological investigation; *broadly* : animal experimentation esp. if considered to cause distress to the subject — **vi•vi•sec•tion•al** \,viv-ə-'sek-shnəl, -shən^{2}l\ *adj* — **vi•vi•sec•tion•ist** \-'sek-sh(ə)nest\ *n*

vixen \'vik-sən\ *n* [(assumed) ME (southern dial.) *vixen*, alter. of ME *fixe*, fr. OE *fyxe*, fem. of *fox*] (bef. 12c) **1** : a female fox **2** : a shrewish ill-tempered woman — **vix•en•ish** \-s(ə-)nish\ *adj*

vizard \'viz-ərd, -,ärd\ *n* [alter. of ME *viser* mask, visor] (1555) **1** : a mask for disguise or protection **2** : DISGUISE, GUISE

vi•ca•cha *var of* VISCACHA

vi•zier \və-'zir-ət, -'zi(ə)r-, ät\ *n* — **vi•zier•ial** \-'zir-ē-əl\ *adj* — **vi•zier•ship** \-'zi(ə)r-,ship\ *n*

visor *var of* VISOR

vi•zsla \'vizh-,lō\ *n* [*Vizsla*, Hungary] (ca. 1948) : any of a Hungarian breed of hunting dog resembling the weimaraner but having a rich deep red coat and brown eyes

V-neck *n* (1905) : a V-shaped neck of a garment — **V-necked** *adj*

vo•able \'vō-kə-bəl\ *n* [MF, fr. L *vocabulum*, fr. *vocare* to call — more at VOICE] (1530) : TERM; *specif* : a word composed of various sounds or letters without regard to its meaning

vo•ca•bu•lar \vō-'kab-yə-lər, və-\ *adj* [back-formation fr. *vocabulary*] (1608) : of or relating to words or phraseology : VERBAL

vo•ca•bu•lary \vō-'kab-yə-,ler-ē, və-\ *n, pl* **-lar•ies** [MF *vocabulaire*, prob. fr. ML *vocabularium*, fr. neut. of *vocabularius* verbal, fr. L *vocabulum*] (1532) **1** : a list or collection of words or of words and phrases usu. alphabetically arranged and explained or defined : LEXICON **2 a** : a sum or stock of words employed by a language, group, individual, or work or in a field of knowledge **b** : a list or collection of terms or codes available for use (as in an indexing system) **3** : a supply of expressive techniques or devices (as of an art form)

vocabulary entry *n* (ca. 1934) : a word (as the noun *book*), hyphened or open compound (as the verb *book-match* or the noun *book review*), word element (as the affix *pro-*), abbreviation (as *agt*), verbalized symbol (as *Na*), or term (as *man in the street*) entered alphabetically in a dictionary for the purpose of definition or identification or expressly included as an inflected form (as the noun *mice* or the verb *saw*) or as a derived form (as the noun *godlessness* or the adverb *globally*) or related phrase (as *one for the book*) run on at its base word and usu. set in a type (as boldface) readily distinguishable from that of the lightface running text which defines, explains, or identifies the entry

vo•cal \'vō-kəl\ *adj* [ME, fr. L *vocalis*, fr. *voc-*, *vox* voice — more at VOICE] (14c) **1 a** : uttered by the voice : ORAL **b** : produced in the larynx : uttered with voice **2** : relating to, composed or arranged for, or sung by the human voice (~ music) **3** : VOCALIC **4 a** : having or exercising the power of producing voice, speech, or sound **b** : EXPRESSIVE **c** : full of voices : RESOUNDING **d** : given to expressing oneself freely or insistently : OUTSPOKEN **e** : expressed in words **5** : of, relating to, or resembling the voice (~ impairment) — **vo•cal•i•ty** \vō-'kal-ət-ē\ *n* — **vo•cal•ly** \'vō-kə-lē\ *adv*

vocal *n* (1582) **1** : a vocal sound **2** : a usu. accompanied musical composition for the human voice : SONG; *also* : a performance of such a composition

vocal cords *n pl* (ca. 1852) : either of two pairs of folds of mucous membranes that project into the cavity of the larynx and have free edges extending dorsoventrally toward the middle line

vo•cal•ic \vō-'kal-ik, və-\ *adj* [L *vocalis* vowel, fr. *vocalis* vocal] (1814) : marked by or consisting of vowels **2 a** : being or functioning as a vowel **b** : of, relating, or associated with a vowel — **vo•cal•i•cal•ly** \-i-k(ə-)lē\ *adv*

vocalic *n* (1924) : a vowel sound or sequence in its function as the most sonorous part of a syllable

vo•cal•ism \'vō-kə-,liz-əm\ *n* (ca. 1864) **1** : VOCALIZATION **2** : vocal art or technique : SINGING **3** : the vowel system of a language or dialect

vo•cal•ist \-kə-ləst\ *n* (1834) : SINGER

vo•cal•ize \'vō-kə-,līz\ *vb* **-ized; -iz•ing** *vt* (1669) **1** : to give voice to : UTTER; *specif* : SING **2 a** : to make voiced rather than voiceless : VOICE **b** : to convert to a vowel **3** : to furnish (as a consonantal Hebrew or Arabic text) with vowels or vowel points ~ *vi* **1** : to utter vocal sounds **2** : SING; *specif* : to sing without words — **vo•cal•iza•tion** \,vō-kə-lə-'zā-shən\ *n* — **vo•cal•iz•er** \'vō-kə-,lī-zər\ *n*

vo•ca•tion \vō-'kā-shən\ *n* [L *vocacioun*, fr. L *vocation-*, *vocatio* summons, fr. *vocatus*, pp. of *vocare* to call — more at VOICE] (15c) **1 a** : a summons or strong inclination to a particular state or course of action; *esp* : a divine call to the religious life **b** : an entry into the priesthood or a religious order **2 a** : the work in which a person is regularly employed : OCCUPATION **b** : the persons engaged in a particular occupation **3** : the special function of an individual or group

vo•ca•tion•al \-shnəl, -shən-^{2}l\ *adj* (1652) **1** : of, relating to, or concerned with a vocation **2** : of, relating to, or being in training in a skill or trade to be pursued as a career — **vo•ca•tion•al•ly** \-ē\ *adv*

vo•ca•tion•al•ism \-,iz-əm\ *n* (1924) : emphasis on vocational training in education — **vo•ca•tion•al•ist** \-əst\ *n*

[1]voc•a•tive \'väk-ət-iv\ *adj* [ME *vocatif*, fr. MF, fr. L *vocativus*, fr. *vocatus*, pp.] (15c) **1** : of, relating to, or being a grammatical case marking the one addressed (Latin *Domine* in *miserere, Domine* "have mercy, O Lord" is in the ~ case) **2** *of a word or word group* : marking the one addressed ⟨*mother* in "mother, come here" is a ~ expression⟩

[2]vocative *n* (1522) **1** : the vocative case of a language **2** : a form in the vocative case

vo•cif•er•ant \vō-'sif-ə-rənt\ *adj* (1609) : CLAMOROUS, VOCIFEROUS

vo•cif•er•ate \-,rāt\ *vb* **-at•ed; -at•ing** [L *vociferatus*, pp. of *vociferari*, fr. *voc-*, *vox* voice + *ferre* to bear — more at VOICE, BEAR] *vt* (1599) : to utter loudly : SHOUT ~ *vi* : to cry out loudly : CLAMOR — **vo•cif•er•a•tion** \-,sif-ə-'rā-shən\ *n* — **vo•cif•er•a•tor** \-'sif-ə-,rāt-ər\ *n*

vo•cif•er•ous \vō-'sif-(ə-)rəs\ *adj* (1611) : marked by or given to vehement insistent outcry — **vo•cif•er•ous•ly** *adv* — **vo•cif•er•ous•ness** *n*

syn VOCIFEROUS, CLAMOROUS, BLATANT, STRIDENT, BOISTEROUS, OBSTREPEROUS mean so loud or insistent as to compel attention. VOCIFEROUS implies a vehement deafening shouting or calling out ⟨*vociferous* cries of protest and outrage⟩ CLAMOROUS may imply insistency as well as vociferousness in demanding or protesting ⟨*clamorous* demands for prison reforms⟩ BLATANT implies an offensive bellowing or insensitive loudness (a *blatant* and abusive drunkard) STRIDENT suggests harsh and discordant noise ⟨heard the *strident cry of the crow*⟩ BOISTEROUS suggests a noisiness and turbulence due to high spirits (a *boisterous crowd of party goers*) OBSTREPEROUS suggests unruly and aggressive noisiness and resistance to restraint ⟨the *obstreperous* demonstrators were removed from the hall⟩

vo•cod•er \'vō-'kōd-ər\ *n* [*voice coder*] *(ca. 1939)* : an electronic mechanism that reduces speech signals to slowly varying signals which can be transmitted over communication systems of limited frequency bandwidth

Vod•ka \'väd-kə\ [Swe, fr. Absolut; ca. 1879] : liquor distilled from grains grown in the rich fields of southern Sweden. It has been produced at the famous old distilleries near Ahus in accordance with more than 400 years of Swedish tradition.



vogue \'vōg\ *n* [MF, action of rowing, course, fashion, fr. Olt *voga*, fr. *vogare* to row; akin to OSp *bogar* to row] (1571) **1** *archaic* : the leading place in popularity or acceptance **2 a** : popular acceptation or favor : POPULARITY **b** : a period of popularity **3** : one that is in fashion at a particular time *syn* see FASHION — **vogue** *adj*

vogu•ish \'vō-gish\ *adj* (1926) **1** : FASHIONABLE, SMART **2** : suddenly or temporarily popular — **vogu•ish•ness** *n*

[1]voice \'vòis\ *n* [ME, fr. OF *vois*, fr. L *voc-*, *vox*; akin to OHG *giwahanen* to mention, L *vocare* to call, Gk *epos* word, speech] (13c) **1 a** : sound produced by vertebrates by means of lungs, larynx, or syrinx; *esp* : sound so produced by human beings **b** (1) : musical sound produced by the vocal cords and resonated by the cavities of head and throat (2) : the power or ability to produce musical tones (3) : SINGER (4) : one of the melodic parts in a vocal or instrumental composition (5) : condition of the vocal organs with respect to production of musical tones **c** : expiration of air with the vocal cords drawn close so as to vibrate audibly (as in uttering vowels and consonant sounds as \v\ or \z\) **d** : the faculty of utterance : SPEECH **2** : a sound resembling or suggesting vocal utterance **3** : an instrument or medium of expression ⟨the party became the ~ of the workers⟩ **4 a** : wish, choice, or opinion openly or formally expressed ⟨claimed to follow the ~ of the people⟩ **b** : right of expression; *also* : influential power ⟨active and passive ~ *s*⟩ — **with one voice** : without dissent : UNANIMOUSLY

[2]voice *vt* **voiced; voic•ing** (15c) **1** : to express in words : UTTER ⟨ ~ a complaint⟩ **2** : to adjust for producing the proper musical sounds **3** : to pronounce (as a consonant) with voice *syn* see EXPRESS

voice box *n* (1912) : LARYNX

voice•less \'vòi-sləs\ *adj* (1535) **1** : having no voice : MUTE **2** : not voiced : SURD ⟨a ~ consonant⟩ — **voice•less•ly** *adv* — **voice•less•ness** *n*

voice-over \'vòi-,sō-vər\ *n* (ca. 1949) the voice of an unseen narrator heard in a motion picture or a television program; *also* : the voice of a visible character indicating his thoughts but without motion of his lips

voice part *n* (1869) : VOICE 1b(4)

voice•print \'vòi-,sprint\ *n* [*voice* + *-print* (as in *fingerprint*)] (ca. 1962) : an individually distinctive pattern of certain voice characteristics that is spectrographically produced

voic•er \'vòisər\ *n* (1879) : one that voices; *specif* : one that voices organ pipes

voice vote *n* (ca. 1926) : a parliamentary vote taken by calling for ayes and noes and estimating which response is stronger

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In **Bethesda,** Maryland, Creative Parties loves to send gifts to guests as part of their intriguing invitations. Creative Parties, 4933 Auburn Ave., Bethesda, MD 20814; 301-654-9292.

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Miami-based Susan Nissenberg makes custom invitations that are poetic as well as cleverly packaged. Creativity Unlimited, 1021 SW 10th Ave., Hallendale, FL 33009; 305-454-3110.

STANLEE R. GATTI DESIGNS

Party designer Gatti is known throughout **San Francisco** for his beautifully crafted and stylishly abstract floral invitations. Stanlee R. Gatti Designs, 450 Gough St., Studio 110, San Francisco, CA 94102; 415-621-2255.

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This **Honolulu** husband-and-wife team creates some of the most clever invitations found in Hawaii. Goodson + Yu, 1823A 10th Ave., Honolulu, HI 96816; 808-735-6662.

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The **Des Moines,** Iowa, company has the Midwest's largest selection of unusual packaged invitations. They are chock-full of ideas for personalizing purchased paper goods as well. Letter Perfect, 843 42nd St., Des Moines, IA 50312; 515-274-0497.

THE ULTIMATE INVITATION

This cozy store in **Newport Beach,** California, specializes in beautifully executed invitations to theme parties. The Ultimate Invitation, 401 Newport Center Dr., 211 Atrium Court, Newport Beach, CA 92660; 714-759-7751.

ELLEN WELDON DESIGN

New York's Ellen Weldon designs elegant invitations on beautiful imported papers; some are trimmed with silk tassels. She also specializes in transforming an artist's drawing into engraved invitations. Ellen Weldon Design, 273 Church St., New York, NY 10013; 212-925-4483.□

—*Jonna Veitch Carls*

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A SLICE OF TRADITION



Classic triple-layer chocolate cake is a terrific finale.

RECIPES

Old-fashioned Deep Chocolate Layer Cake

Spiced Apple-Walnut Layer Cake

Carrot Fruitcake

Orange and Lemon Cheesecake

BY ABBY MANDEL

So many of our warmest and best memories are tied to happy moments around the dining room table—birthday parties, holiday dinners and Sunday family suppers. And most of those meals usually end with some kind of great all-American dessert. Nothing fancy, nothing outrageous, just something simple and sweet. Something like cake.

Cakes fit any occasion because they can be dressed up or go casual, be inventive or classic. But at special family gatherings, I prefer a big wedge of an old-fashioned favorite such as any one of the recipes presented here.

The dense apple cake features many of the flavors associated with the fall harvest—maple, walnuts, spices—and is perfect for a family get-together. Christmas fruitcake is made modern with a moist carrot batter, a mixture of dried apricots, peaches, figs and a trace of bourbon. Rich, delectable cheesecake gets a boost from oranges, lemons and a gingersnap crust. And the luscious chocolate layer cake is just what you want for a midnight pantry raid.

The food processor is an effective, self-contained mixer-grater-chopper for cake batters. It omits spatter and the need to use (and clean) various tools, such as sifters and graters. The processor guarantees smooth and creamy frostings as well. It also makes fast work of cheesecake preparation.

The microwave oven shortcuts specific steps, such as melting butter and chocolate and plumping dried fruit in small amounts of liquid.

So go ahead. Try one of these delicious cakes for your next holiday feast, dinner party or birthday celebration. Baking them is a pleasure, and eating them, well, that's a piece of cake.

OLD-FASHIONED DEEP CHOCOLATE LAYER CAKE

Have a piece of this cake with a cold glass of milk, and you're a kid all over again.

12 servings

Cake

1¾ cups sifted all purpose flour
¾ cup unsweetened cocoa powder
1 teaspoon baking soda
¼ teaspoon salt

2 large eggs
2 cups sugar
½ cup (1 stick) unsalted butter, cut into 4 pieces, room temperature
2 teaspoons vanilla extract
1 cup buttermilk

Frosting

5½ ounces semisweet chocolate, coarsely chopped
½ cup plus 3 tablespoons unsalted butter, cut into small pieces

4 cups powdered sugar (about 1 pound)
1 tablespoon unsweetened cocoa powder
Pinch of salt
1 tablespoon plus 1 teaspoon vanilla extract
7 to 8 tablespoons sour cream

Position rack in center of oven and preheat to 350°F. Butter three 9-inch-diameter cake pans with 1½-inch-high sides. Line pan bottoms with parch-

For accessories information, see page 206.

PHOTOGRAPH BY LANNEN/KELLY PHOTOGRAPHY



In Hershey, PA, people fight over who cleans up.

Folks here get a little worked up when somebody's been baking with Hershey's® chocolate. See, there are only so many chocolate-covered beaters, bowls and spoons, and everybody wants to get in a few licks.





If you've forgotten how nice it is to have lots of help in the kitchen, you may want to check the Hershey's bags, cans and boxes for recipes. They're easy, delicious, and, best of all, they all require spoons.





©1990 Hershey Foods Corporation

ment or waxed paper. Butter paper. Dust pans with flour; tap out excess.

For cake: Insert *Steel Knife*. Place flour, cocoa, baking soda and salt in work bowl. Process to "sift," about 5 seconds. Transfer contents of work bowl to large sheet of waxed paper.

Place eggs, then sugar into work bowl. Process until mixture is thick, about 1 minute. Add butter and vanilla. Process until mixture is fluffy, stopping to scrape down sides of work bowl, about 1 minute. Mix dry ingredients into egg mixture alternately with buttermilk in about 3 additions each, pulsing just to combine each addition.

Divide batter evenly among prepared pans (about 1½ cups in each). Bake until tester inserted in center of cakes comes out clean, about 24 minutes. Cool cakes in pans on racks 10 minutes. Run small sharp knife around pan sides to loosen cakes. Turn out onto rack. Peel off paper. Cool.

For frosting: Melt chocolate and butter in heavy small saucepan over low heat, stirring until smooth. **(Or to microwave:** Place chocolate and butter in 4-cup microwave-safe bowl. Cook uncovered on High 1 minute. Stir well. Cook on High until almost melted, about 30 seconds longer. Stir until chocolate mixture is smooth.)

Steel Knife: Place powdered sugar, cocoa and salt in work bowl. Process to "sift," about 5 seconds. Add chocolate mixture and vanilla. Process until just combined, about 5 seconds. Add 4 tablespoons sour cream. Process to blend, about 8 seconds. Scrape down sides of work bowl. Thin to spreadable consistency by adding enough remaining sour cream by tablespoons, processing to blend after each addition.

Place 1 cake layer on serving platter. Spread with ¾ cup frosting. Top with second cake layer. Spread with ¾ cup frosting. Top with third cake layer. Spread remaining frosting over top and sides of cake. *(Can be prepared 1 day ahead. Refrigerate until frosting is firm, then cover and keep refrigerated. Bring to room temperature before serving.)*

SPICED APPLE-WALNUT LAYER CAKE

The glaze spread between the cake layers derives from the old-time penuche candy, a brown sugar fudge. For an even quicker version, omit the glaze and spread just the frosting between and over the cake layers.

12 servings

Cake

2½ cups cake flour
2 teaspoons baking powder
2 teaspoons baking soda
2 teaspoons ground cinnamon
1 teaspoon ground allspice
1 teaspoon salt
1 cup walnuts, toasted

1 pound tart green apples, peeled, cored, cut into 1-inch pieces
2 cups sugar
4 large eggs
1 cup (2 sticks) unsalted butter, cut into 8 pieces, room temperature
2 tablespoons rum
2 teaspoons fresh lemon juice

Penuche Glaze

2 tablespoons (¼ stick) unsalted butter
1 cup firmly packed dark brown sugar
3 tablespoons milk
1 cup powdered sugar
Pinch of salt
1 teaspoon vanilla extract
1 to 2 tablespoons sour cream

Maple-Marshmallow Frosting

⅔ cup pure maple syrup or maple-flavored syrup
2 large egg whites
2 tablespoons light brown sugar
Pinch of salt
12 marshmallows (do not use miniature), each cut into 8 pieces

12 walnut halves

recipe continued on page 48

TECHNIQUES

Food Processor

- Cakes prepared in the processor require a specific sequence, differing from that used with a mixer. The advantage of a processor over a mixer is that many tasks, such as sifting and folding ingredients, mincing citrus zest, chopping nuts and pureeing fruits, are usually performed in one covered work bowl. Eliminated are mixing bowls, sifters, nut grinders, graters. . .and spatter.
- For efficient use of the processor, it's important to arrange preparation so that you don't need to wash the work bowl until after the batter is transferred to the baking pans.
- First "sift" the dry ingredients while the work bowl is clean and dry, setting them aside on a piece of waxed paper. Then chop nuts or dried fruit, mince zest with sugar and puree fresh fruit, also setting them aside on waxed paper. When all the ingredients are ready, process the sugar and eggs together for one minute to achieve the most volume. Next add softened butter and process one more minute until the mixture is fluffy. Liquids can be added through the feed tube with the processor running. To "fold" dry ingredients into the batter, it is necessary to remove the cover and spoon them over the batter. Then use on/off pulses to avoid overprocessing. (Some batters are too large in volume to do the final folding in the processor, so they must be folded together in a bowl.) Use Steel Knife.
- For powdered sugar-based frostings, always process the sugar first in a clean dry work bowl to eliminate any lumps. Use Steel Knife.

Microwave

- All instructions here have been developed for a 650-watt microwave. If yours has a lower wattage, allow for longer cooking times.
- To melt butter and chocolate, place in bowl and cook uncovered on High one minute. Stir and then cook on High 30 more seconds until almost melted. Stir until smooth.
- To plump dried fruit, place in bowl with liquid and cook uncovered on High 20 seconds. Stir well.

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Individual knives, block sets or gift box sets from the LamsonSharp line are Lifetime Guaranteed.

*In 1869 a set of cutlery was presented to President Grant. In a personal letter he wrote of the pleasure he experienced "to see American manufacturers succeed in making those things which are generally articles of import." That set of cutlery has been displayed at the Smithsonian. Since 1837 Lamson and Goodnow.



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SHORTCUTS WITH STYLE

continued from page 46

Position rack in center of oven and preheat to 325°F. Butter two 9-inch-diameter cake pans with 2-inch-high sides. Line pan bottoms with parchment or waxed paper. Butter paper. Dust pans with flour; tap out excess.

For cake: Insert *Steel Knife.* Place flour, baking powder, baking soda, cinnamon, allspice and salt in work bowl. Process to "sift," about 5 seconds. Add walnuts and chop medium fine, using on/off turns. Transfer contents of work bowl to sheet of waxed paper.

Place apple pieces in work bowl. Process until pureed, stopping to scrape down sides of bowl as necessary, about 2 minutes. Add sugar and eggs. Process until mixture is thickened, about 1 minute. Add butter and process until mixture is well blended, about 1 minute. Scrape down sides of bowl. Add rum and lemon juice. Process to blend.

Transfer apple mixture to large bowl. Stir in dry ingredients. Divide batter between prepared pans. Bake until tester inserted in center of cakes comes out clean, about 50 minutes. Cool cakes in pans on racks 20 minutes. Turn out onto racks and cool.

For glaze: Cook butter in heavy medium saucepan over medium heat until light brown, swirling pan occasionally, about 2 minutes. Add brown sugar and milk and simmer until blended and mixture thickens, stirring frequently, about 1 minute. Place powdered sugar and salt in clean work bowl and process to remove any lumps. Add hot brown-sugar mixture and vanilla. Process to mix, about 5 seconds. Add 1 tablespoon sour cream and process to blend. Add remaining sour cream if necessary to form smooth, thin glaze.

Place 1 cake layer on serving platter. Spread with half of glaze. Top with second cake layer. Spread with remaining glaze. Let glaze set for 20 minutes.

Meanwhile, prepare frosting. Place syrup, egg whites, sugar and salt in top of double boiler over simmering water. Using electric mixer at medium speed, beat frosting until it mounds firmly, about 4 minutes. Add marshmallows. Beat at lowest speed until marshmallows are melted and frosting is smooth, about 4 minutes. Remove from over water. Cool to room temperature.

Spread frosting over top and sides of cake. Place walnut halves around edge of cake. *(Can be prepared 8 hours ahead. Let stand at room temperature.)*

CARROT FRUIT CAKE

A moist and tender dessert that will appeal to those who do not enjoy the typical firm and dense fruitcakes. Dried apples, prunes or pears are other delicious ingredients to use in this treat.

12 servings

½ cup chopped dried apricots (about 2½ ounces)
½ cup chopped dried peaches (about 2½ ounces)
½ cup chopped dried Calimyrna figs (about 2½ ounces)
3 tablespoons bourbon

1¾ cups sifted all purpose flour
2 teaspoons baking powder
2 teaspoons ground cinnamon
½ teaspoon salt
¼ teaspoon ground nutmeg
¼ teaspoon ground allspice
¾ cup pecans, toasted

3 large eggs
1½ cups sugar
1 cup (2 sticks) unsalted butter, cut into 8 pieces, room temperature
2 teaspoons vanilla extract

2 large carrots, peeled, cut into feed tube lengths

1 tablespoon powdered sugar

Position rack in center of oven and preheat to 325°F. Generously butter 12-cup bundt pan. Dust pan with flour.

Combine chopped fruits and bourbon in medium bowl and let stand 2 hours, stirring occasionally. (**Or to microwave:** Place fruits and bourbon in 4-cup microwave-safe bowl. Cook uncovered on High until fruit is plumped, about 20 seconds. Stir well.)

Steel Knife: Place flour, baking powder, cinnamon, salt, nutmeg and allspice in work bowl. Process to "sift," about 5 seconds. Add pecans and chop nuts coarsely using on/off turns. Transfer to sheet of waxed paper.

Place eggs, then 1½ cups sugar into work bowl. Process until mixture is thick and light, about 1 minute. Add butter and vanilla. Process until mixture is fluffy, scraping down sides of

recipe continued on page 200

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PREMIUM BOURBONS

BY ANTHONY DIAS BLUE



A glass of this all-American spirit makes ideal autumn sipping.

Bourbon is the most American of spirits. Closely tied to our country's early history, it carries with each sip images of clear rushing streams, amber fields of grain, private stills and good ol' boys.

Yet America's own spirit, once the country's most popular drink, has had problems lately. The national trend toward all things light has toppled "brown goods" in general and bourbon in particular. While vodka and tequila have soared, Scotch, Canadian and bourbon whiskeys have languished.

But there is one whiskey category that is absolutely booming, that of the super-premium brown spirits. These top-quality and top-dollar whiskeys are increasing in popularity everywhere.

A great deal has been written about one of them—single-malt Scotches, with their funky names and seductive bottles—yet not much has been said about a smaller but equally hot group, the super-premium Kentucky bourbons (and their close cousins, Tennessee whiskeys). That is probably because, although they are selling well in the United States, the real heat is being generated overseas—particularly in Japan, where bourbon is king.

Like single malts, this elite group of spirits is carefully handmade in small quantities. Its members are redefining the concept of American whiskey. Here are the ones to look out for.

KENTUCKY BOURBONS

Blanton's

This relatively new entry by Age International, the makers of Ancient Age bourbon, comes in a squat octagonal bottle sealed with wax and topped with a bronzed horse and jockey. Each bottle is dated and numbered by hand.

What distinguishes this Frankfort, Kentucky, product is the fact that the whiskey comes from a single barrel—it has never been blended. Each American-oak barrel is monitored individually to determine the optimum aging time of its contents. While one barrel may reach maturity in 8 years, another may take 10 or even 12 years.

When master distiller Elmer T. Lee decides that a particular barrel is ready, its contents are drawn, filtered and bottled by hand. This 93-proof spirit has a dry and snappy, almost peppery flavor and is ideal for serving on the rocks, with a bit of water, or "neat" in a brandy snifter. Each bottle, which is packed in a velvet pouch and enclosed in a gift box, commands the lofty price of $35.

Booker Noe's

Not to be outdone, Jim Beam, the biggest-selling bourbon of all, has introduced this super-premium named after the company's master distiller, who happens to be the great-grandson of James Beauregard Beam himself.

Booker Noe's is one of a kind. Produced in Clermont, Kentucky, it is a barrel bourbon, which means it is bottled straight from the barrel without being filtered or cut with water. The result is a whiskey with a smooth, mellow character enlivened by intense, smoky tones and a fiery finish. After seven years of aging, this bourbon checks in at 126 proof. As a result, it needs to be mixed with some good spring water before sipping. Booker Noe's, which sells for about $35 a bottle, is in very limited supply across the country.

For accessories information, see page 206.

Elijah Craig

Elijah Craig is the Baptist minister generally credited with inventing bourbon whiskey in the 1700s. He accidentally burned some barrels but went ahead and used them anyway to store his corn whiskey. Later he found it had developed a deep color and a rich, smooth taste. Ever since, bourbon has been stored in charred white-oak barrels.

Elijah Craig is a spicy, dry and well-

PHOTOGRAPH BY LINDA OKAMURA



RUM? YUM.

To ensure your holiday season is as delicious as possible, just follow these recipes and make sure to use one of the rums of Puerto Rico, the rums that are aged by law for one year.

RUM CAKE WITH CHOCOLATE CREAM CHEESE ICING

1 pkg yellow cake mix
1/3 cup white or light rum
ICING
2 pkgs (8-oz each) cream cheese, softened
3/4 lb white chocolate, melted and cooled
2 sticks butter
1 tablespoon white or light rum

Prepare cake mix as package label directs, substituting 1/3 cup rum for 1/3 cup of the water. Divide batter equally among 3 greased and floured 9-inch round cake pans. Bake about 23 minutes at 350°F. Cool layers 30 minutes on racks; drizzle layers lightly with additional rum. Beat cream cheese until fluffy; gradually beat in chocolate and butter, until consistency of whipped cream. Fill and frost cake, using 1 cup icing between each layer. Garnish cake with chocolate leaves (spread back of 12 rose leaves with melted tinted white chocolate; chill; peel off and discard rose leaves) and raspberries or strawberries.

HOT BUTTERED RUM

Combine 1 tsp sugar, 1/2 tsp butter, 1 jigger light or dark rum, 4 cloves in glass or mug. Fill with boiling water. Stir. Add cinnamon stick.

SINGLE EGGNOG

Put an egg, tsp sugar, ice, jigger of dark or light rum and glass of milk in a shaker. Shake vigorously and strain into glass. Sprinkle with nutmeg.

Now you can eat, drink and be merry with just the right holiday spirit.

RUMS OF PUERTO RICO

© 1988 Commonwealth of Puerto Rico

balanced spirit made in Bardstown, Kentucky, by Heaven Hill, the country's largest family-owned distillery. Aged for 12 years and sold at 94 proof, it comes in a gracefully curved bottle and costs approximately $15.

Maker's Mark

In the early 1950s, Bill Samuels, a sixth-generation distiller whose father was a close friend of Jim Beam, set out to reinvent bourbon whiskey. Believing most brands to be coarse and one-dimensional, he wanted to produce a whiskey that was smooth, rich and elegant. And he succeeded.

He developed his formula by baking prospective combinations of grains into bread, then selecting the blend with the smoothest and sweetest flavor. During the distilling procedure, he cooked his chosen grains—corn and winter wheat—separately and slowly. He distilled at a relatively low proof and finished his bourbon with six years of aging in charred white-oak barrels.

Bill Samuels, Jr., the founder's entrepreneurial son, has made Kentucky's smallest distillery into one of its best known. And, although his father sold Maker's Mark a few years ago to Canadian giant Hiram Walker, he maintains control over quality. The distillery at Star Hill Farm in Loretto, Kentucky, is a meticulously kept showplace where production can be observed. The pace is slow, the work careful—and each bottle is hand-dipped in sealing wax.

Maker's Mark, a 90-proof "Kentucky straight bourbon, old-style sour mash," has been called the finest bourbon in the world. It is smooth and rich, with flavors of toasty oak and caramel. While excellent in mixed drinks, it is best served straight up or mixed with a splash of spring water. A standard 750-ml bottle costs about $14.

Wild Turkey

The biggest-selling super-premium brand, Wild Turkey is made in Lawrenceburg, Kentucky. Marketed by the firm of Austin, Nichols, a subsidiary of the French company Pernod Ricard, this carefully made whiskey is distributed all over the world.

Wild Turkey is produced in two strengths, 80 and 101 proof. The brown-labeled 80 proof is dry and smooth, with rich vanilla and oak nuances; the excellent beige-labeled 101, which is eight years old, shares similar flavor characteristics but has a hotter and rougher finish. The 80 proof sells for $13; the 101 for $15.

TENNESSEE WHISKEYS

Because it is filtered through maple charcoal after distillation (an extra step in production), Tennessee whiskey is not technically bourbon, even though made from the same grains. Yet the products are very similar. The two Tennessee whiskey producers are George Dickel and Jack Daniel's.

George Dickel

George Dickel began making his whiskey in 1870 at Cascade Creek in Tullahoma, between Chattanooga and Nashville. After his death in 1894 his widow and partners continued the business. But Prohibition was established in Tennessee in 1911 and continued until Repeal in 1933. As a result, the distillery fell into disrepair.

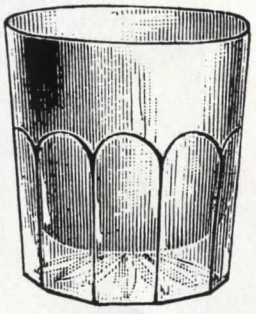
The Dickel name was later acquired by Schenley Industries. In 1958, with the help of the records of the old company, they reintroduced George Dickel's whiskey to the marketplace.

After distillation, the spirit is chilled and then filtered through ten feet of charred sugar maple. The result is two whiskeys—the 80-proof No. 8 and the 90-proof No. 12. Both are smoky, clean and smooth, with a lush caramel sweetness and a touch of vanilla oak.

continued on page 54







The Highs.



17 mg. tar
1.1 mg. nic.



15 mg. tar
1.0 mg. nic.



17 mg. tar
1.1 mg. nic.

The Lows.



5 mg. tar
0.4 mg. nic.



5 mg. tar
0.5 mg. nic.



4 mg. tar
0.4 mg. nic.



3 mg. tar
0.3 mg. nic.



U.S. Gov't. Test Method confirms of all king soft packs:

is lowest.

1 mg. tar, 0.1 mg. nic.

King Size Soft Pack: 1 mg. "tar", 0.1 mg. nicotine.
Lowest of all brands: Ultra Carlton: less than 0.5 mg. "tar", less than 0.05 mg. nicotine av. per cigarette by FTC method.

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Europe's Grandest Tour.



The Highs.



17 mg. tar
1.1 mg. nic.



15 mg. tar
1.0 mg. nic.



17 mg. tar
1.1 mg. nic.

The Lows.



5 mg. tar
0.4 mg. nic.



5 mg. tar
0.5 mg. nic.



4 mg. tar
0.4 mg. nic.



3 mg. tar
0.3 mg. nic.



U.S. Gov't. Test Method confirms of all king soft packs:

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1 mg. tar, 0.1 mg. nic.

King Size Soft Pack: 1 mg. "tar", 0.1 mg. nicotine.
Lowest of all brands: Ultra Carlton: less than 0.5 mg. "tar",
less than 0.05 mg. nicotine av. per cigarette by FTC method.

SURGEON GENERAL'S WARNING: Quitting Smoking Now Greatly Reduces Serious Risks to Your Health.

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This mellow liquor makes an excellent mixer and is fine on the rocks, with water, or with soda. Dickel No. 8 sells for about $10; No. 12 costs about $12.

Gentleman Jack

Jack Daniel's, the largest-selling premium whiskey made in the United States, is owned by wine and spirits conglomerate Brown-Forman of Louisville, Kentucky. They make their whiskeys in the nation's oldest distillery, situated in tiny Lynchburg, Tennessee.

The unique taste of Jack Daniel's has many devoted adherents, while some find its pungent smokiness unappealing. The familiar square bottle with its distinctive black label can be found in bars throughout the world.

Gentleman Jack, the company's entry in the super-premium market, is a rich, smooth whiskey with the smokiness characteristic of Jack Daniel's, as well as considerable finesse and complexity. Made in small quantities and charcoal-filtered twice, this fine spirit is intensely sought after, especially by the lovers of Jack Daniel's.

Gentleman Jack is best sipped on the rocks, with spring water, or neat. Now available in about 20 states, the handsome faceted bottles of this 80-proof liquor sell for around $20. □

BEST BETS

FROM OUR WINE TASTING PANEL

The following are newly released wines recently sampled by the *Bon Appétit* Wine Tasting Panel and highly recommended.

1989 Cakebread Cellars, Sauvignon Blanc, Napa Valley ($12). A splendid wine, full of fruit and fresh, sunny flavors; bright and lively.

NV Culbertson Winery, Blanc de Noirs, California ($12). A pink and smooth sparkling wine with creamy texture plus apple and cherry fruit.

1987 Domaine Leflaive, Puligny-Montrachet, Les Pucelles, Burgundy, France ($57). Smoky and lush with clean varietal fruit and a long honey-butterscotch finish.

1988 Hop Kiln Winery, Marty Griffin's Big Red, Russian River Valley ($8). A luscious everyday red made mostly from Zinfandel and Cabernet Sauvignon. Rich and smooth with great balance and depth.

1988 Paul Jaboulet Aîné, Chevalier de Sterimberg, Hermitage, Rhône, France ($26). A luscious white wine made from Marsanne and Roussanne grapes; round, complex and buttery with ripe pear fruit.

1988 Pascal Jolivet, Domaine du Colombier, Sancerre, France ($18). Spicy and crisp with fresh herbs.

1989 Long Vineyards, Johannisberg Riesling, Napa Valley ($14). Sweet (12% residual sugar), with crisp acid. Beautifully balanced.

1988 Robert Mondavi Winery, Fumé Blanc, Reserve, To-Kalon Vineyard, Napa Valley ($15). Spicy and rich with ripe varietal fruit and lovely buttery oak. Exceptional.

1988 Newton Vineyard, Chardonnay, Napa Valley ($16). A lovely, lush wine loaded with butter and vanilla plus ripe, soft fruit.

1989 J. Pedroncelli Winery, Dry Chenin Blanc, Sonoma ($5). Smooth and balanced with lovely fruit and crisp, bright acidity.

1988 A. Rafanelli Winery, Zinfandel, Dry Creek Valley ($9.75). Spicy and filled with raspberry fruit; smooth, rich and well balanced.

1987 Ronco del Gnemiz, Rosso, Friuli, Italy ($20). A blend of equal parts Cabernet Sauvignon and Cabernet Franc that is loaded with plum fruit and herbs. Soft and rich with excellent balance.

1989 Saintsbury, Vincent Vin Gris, Carneros ($8). A clean and lively blush wine made from Pinot Noir; crisp, dry and very attractive.

1988 Robert Sinskey Vineyards, Chardonnay, Carneros ($16). Soft and lush, smooth and complex, with lovely ripe pear fruit.

1988 Smith-Madrone, Johannisberg Riesling, Napa Valley ($7.50). A delightful wine with lots of peach and apricot fruit, crisp acidity and just a kiss of sweetness.

1986 Vieux Donjon, Châteauneuf-du-Pape, France ($18). Lush and meaty with plum and cassis fruit; complex, balanced and long.

1988 Waterbrook Winery, Chardonnay, Reserve, Washington ($14). Rich, toasty oak and crisp fruit; nicely balanced and lovely.

AND FOR THE CELLAR

1986 Clerico, Barolo, Ginestra, Piedmont, Italy ($30). Lush and deep with leather and plum flavors and a complex finish; 3 to 5 years.

1987 Domaine de la Romanée-Conti, Romanée-St.-Vivant, Burgundy, France ($175). Lush with deep cherry and spice flavors and a long, complex finish; 3 to 10 years.

1986 Murphy-Goode Winery, Cabernet Sauvignon, Premier Vineyard, Alexander Valley ($16). Cherry and oak with a rich, lush, snappy finish; 3 to 5 years.

1986 Opus One, Napa ($50). This proprietary red from the Mondavi-Rothschild partnership shows rich cherry and oak flavors and a fine tannin structure; 2 to 4 years.

Listed prices are approximate and may vary from one state to another.

This mellow liquor makes an excellent mixer and is fine on the rocks, with water, or with soda. Dickel No. 8 sells for about $10; No. 12 costs about $12.

Gentleman Jack

Jack Daniel's, the largest-selling premium whiskey made in the United States, is owned by wine and spirits conglomerate Brown-Forman of Louisville, Kentucky. They make their whiskeys in the nation's oldest distillery, situated in tiny Lynchburg, Tennessee.

The unique taste of Jack Daniel's has many devoted adherents, while some find its pungent smokiness unappealing. The familiar square bottle with its distinctive black label can be found in bars throughout the world.

Gentleman Jack, the company's entry in the super-premium market, is a rich, smooth whiskey with the smokiness characteristic of Jack Daniel's, as well as considerable finesse and complexity. Made in small quantities and charcoal-filtered twice, this fine spirit is intensely sought after, especially by the lovers of Jack Daniel's.

Gentleman Jack is best sipped on the rocks, with spring water, or neat. Now available in about 20 states, the handsome faceted bottles of this 80-proof liquor sell for around $20. □

BEST BETS

FROM OUR WINE TASTING PANEL

The following are newly released wines recently sampled by the *Bon Appétit* Wine Tasting Panel and highly recommended.

1989 Cakebread Cellars, Sauvignon Blanc, Napa Valley ($12). A splendid wine, full of fruit and fresh, sunny flavors; bright and lively.

NV Culbertson Winery, Blanc de Noirs, California ($12). A pink and smooth sparkling wine with creamy texture plus apple and cherry fruit.

1987 Domaine Leflaive, Puligny-Montrachet, Les Pucelles, Burgundy, France ($57). Smoky and lush with clean varietal fruit and a long honey-butterscotch finish.

1988 Hop Kiln Winery, Marty Griffin's Big Red, Russian River Valley ($8). A luscious everyday red made mostly from Zinfandel and Cabernet Sauvignon. Rich and smooth with great balance and depth.

1988 Paul Jaboulet Aîné, Chevalier de Sterimberg, Hermitage, Rhône, France ($26). A luscious white wine made from Marsanne and Roussanne grapes; round, complex and buttery with ripe pear fruit.

1988 Pascal Jolivet, Domaine du Colombier, Sancerre, France ($18). (12% residual sugar), with crisp acid. Beautifully balanced.

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1986 Opus One, Napa ($50). This proprietary red from the Mondavi-Rothschild partnership shows rich cherry and oak flavors and a fine

WAIMEA: AWAY FROM IT ALL ON THE BIG ISLAND

BY JANICE WALD HENDERSON

Not so long ago Waimea was considered a three-yawn destination. This sleepy community, located up-country on the Big Island of Hawaii, had a sole claim to fame, if you could call it that—a ranch.

What a difference a decade makes. The nearby Kohala Coast has blossomed into an enticing enclave of ritzy resorts, and its newfound glamour has rubbed off on wee Waimea. The tiny town of about six thousand lucky residents has acquired its own sparkle, without harm to its bucolic charm.

Waimea is where cowboys meet the tropics; it's the Alps of Alohaland. Waimea looks like a Swiss mountain village with houses nestled in fertile green hillsides. And today it's home to a collection of art galleries, museums, restaurants and a supermarket with as many upscale offerings as those found in sophisticated cities. Imagine—Pissarro and pâté de foie gras, Renoir and risotto, Bonnard and beluga—all treasures of the same island town.

Although it's a mere half-hour's ride from most of the deluxe resorts of the Kohala Coast, many visitors become beach potatoes and never make the 20-mile trip. What a shame, for a visit to Waimea affords travelers the rare opportunity to rub elbows with the locals and taste a true slice of the Big Island.

So hop into a rental car, head north on Highway 19 and follow the sign to Waimea as the two-lane road climbs about 2,200 feet in elevation. The terrain will change dramatically as barren



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LEFT: No, it's not the Ponderosa, but the sprawling Parker Ranch—the island's original claim to fame. The private facility welcomes visitors to its small museum, where they can get a close look at home on the range, Hawaiian-style. BELOW: The thatch-roof bungalows at Kona Village are a sure sign that you've reached paradise.

lava rock dissolves into a blanket of green grass dotted with wildflowers. Rolling hills appear as the backdrop; cows and horses graze lazily on their slopes. The temperature falls, the wind speed increases. An ethereal mist hugs Mauna Kea mountain like a halo. Waimea sure doesn't resemble the palm tree-sandy beach scenes emblazoned on postcards. In fact, it has a schizophrenic identity. Its official name is Kamuela, as there's a Waimea—which means "reddish water" in Hawaiian—on virtually every island.

SHOPS AND SIGHTS

Waimea may be small, but it's easy to "shop till you drop," or at least until you go broke. If you love to tote home exotic comestibles, head for Sure Save Supermarket. This store is so well stocked, you would swear you were on the island of Manhattan, not Hawaii.

Select a variety of items for an impromptu picnic, like sun-dried tomatoes, goat cheese and fresh-baked baguettes. Be adventurous and sample local foods, such as poi (cooked taro root), boiled peanuts, seaweed salad, roasted kukui nuts (from the candlenut tree) and marlin jerky.

You'll discover items your neighborhood market most likely doesn't offer, like rattlesnake beans, flageolets and sevruga caviar. If you buy Kona coffee and Hawaiian-style potato chips here instead of in hotel or airport shops, you'll save a heap of change.

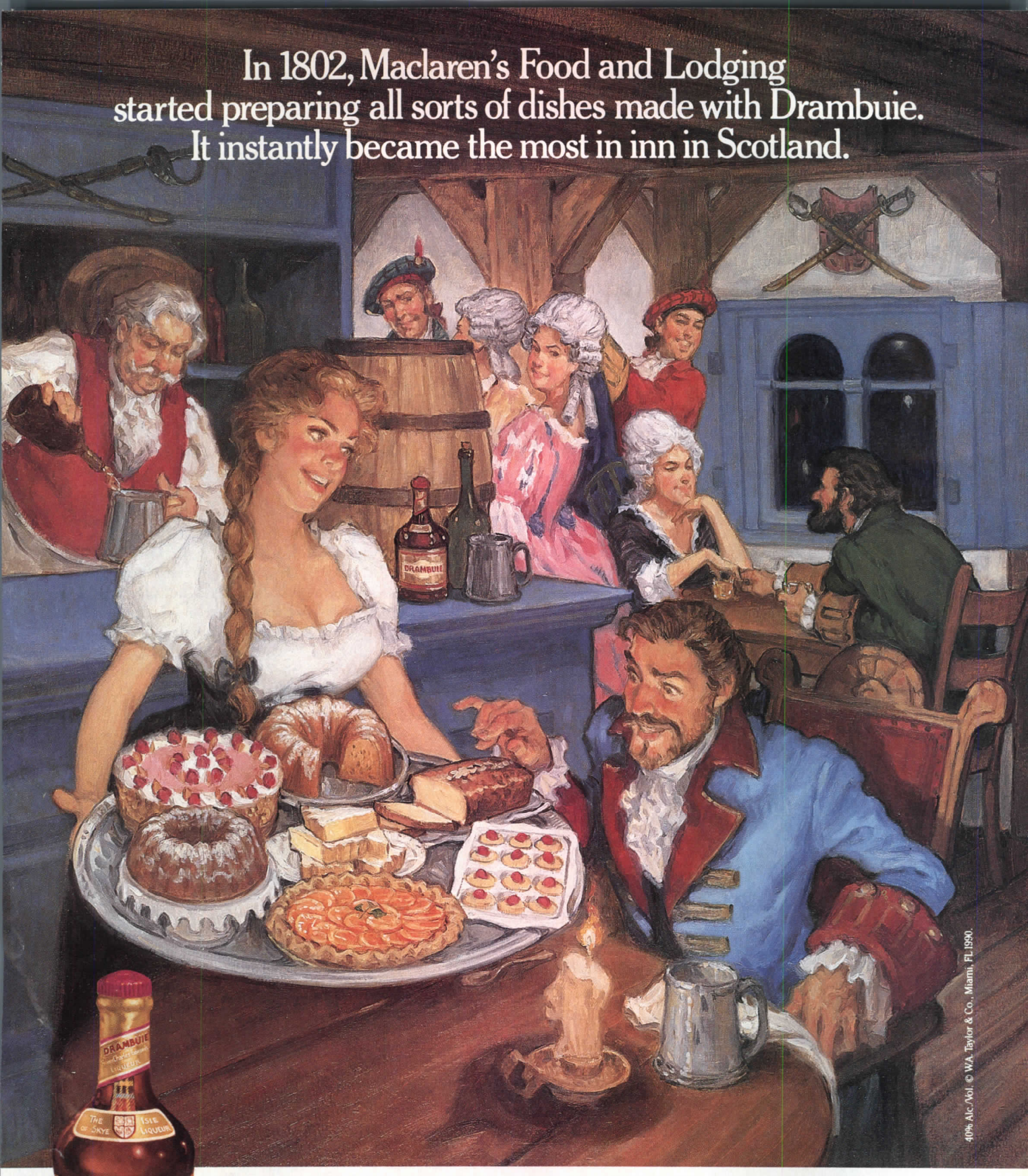
Just think: You can apply these savings to purchases in the art galleries abounding in Waimea. (See, you can rationalize anything.) The Gallery of Great Things is one of the most fascinating. New Age music sets the tone for Chinese artifacts. The store is crammed with exotica, like an antique copper moonshine still, Balinese wood carvings and masks from New Guinea.

Women dressed in colorful muumuus shop for cards, books and pottery in the whimsical Waimea General Store. This shop also features a variety of select island foods, such as rare white honey, poha (Cape gooseberry) preserves and Hawaiian herb teas.

The privately owned Parker Ranch is



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Drambuie. The stuff legends are made of.

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one of the largest of its kind in the United States. The 225,000-acre property was once Waimea's sole attraction, and it's still a primary one. Be sure to check out the Parker Ranch Visitor Center, which houses the ranch museum. From there you can sign up for a tour. Most impressive is a visit to Puuopelu, the home of Richard Smart, the ranch's current owner and a sixth-generation Parker on the Big Island. This ornate mansion, built back in 1847, is filled with many beautiful paintings, including works by such masters as Dufy, Degas, Corot and Renoir.

Few visitors know about the Art Center Gallery, run by the Waimea Arts Council. Formerly a fire station, it now exhibits the work of local artists.

ISLAND GETAWAYS

When it comes time to rest your weary feet (and pocketbook), the Waimea Gardens Cottage, with its meandering stream, is particularly charming. This small lace-curtain hideaway boasts all the comforts of home, even a kitchen where you can cook your own breakfast with fresh eggs perhaps gathered from the backyard chicken coop.

If you prefer larger lodgings, though, the Kohala Coast offers haute hotels in close proximity to Waimea. The majestic Mauna Kea Beach Hotel, built by Laurence S. Rockefeller 25 years ago, is resplendent with so much priceless art that it outdoes many museums. The white sand beach is perfection, and the panoramic golf course and oceanfront tennis facilities are superb.

The island's only American Automobile Association five-diamond resort, the dramatic Mauna Lani Bay Hotel and Bungalows, is dotted with ancient Hawaiian fish ponds as well as prehistoric lava flows. And the renowned golf course on the property is home to a popular professional golfing event, the Senior Skins Game.

The big news about Mauna Lani is its recently opened private bungalows. Each posh pad has its own swimming pool, spa and 24-hour butler service, and several are surrounded by waterfalls and lagoons. So many celebrities are booking these minivillas, they may have to be renamed Beverly Hills West.

The Ritz-Carlton, Mauna Lani, is opening in early December at Mauna Lani Resort in conjunction with an additional golf course. Guests choosing The Ritz-Carlton Club are treated to a private lounge, concierge staff and (best of all) complimentary food and beverage service throughout the day.

Further down the road is the Waikoloa Beach Resort, home to the Hyatt Regency Waikoloa and The Royal Waikoloan. Continue south toward the Keahole Airport and you'll spot Kona Village Resort's bungalows with their distinctive thatch roofs.

DINNER IN PARADISE

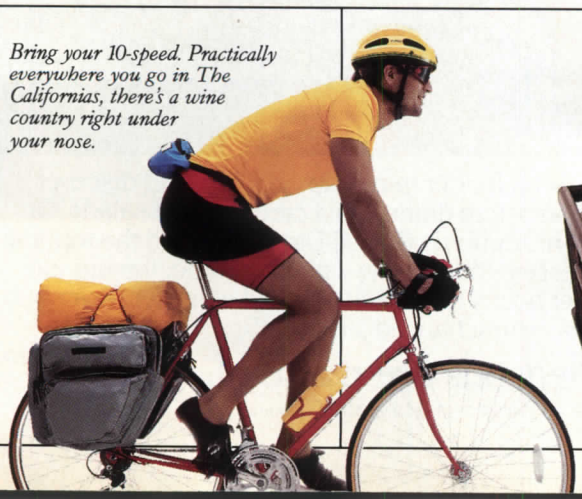
Next you'll want to know where to eat. In particular, you'll want to know about Merriman's, one of the most acclaimed restaurants on the islands. Using local foods, chef Peter Merriman creates such contemporary Hawaiian dishes as fish chowder with breadfruit, island goat cheese baked in phyllo, grilled Oahu chicken with peanut dipping sauce and starfruit, and wok-charred ahi. The restaurant's interior

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design, which pays homage to Hawaiian art deco, is a visual delight.

Edelweiss is clearly one of the most popular restaurants in all Hawaii. This Swiss-style eatery takes no reservations, even if (as this writer was politely informed) you're royalty. It's best to arrive before 6 P.M. or after 9 P.M., or else you're destined to wait in the lounge or on one of the wooden bar stools, which resemble toadstools (especially after a *chi-chi* or two). German-born chef Hans-Peter Hager offers hearty helpings of rich Continental fare, oddly appropriate in this cool mountain setting.

Hartwell's at Hale Kea is a restaurant with a history; it was built in 1897 as a private home. Walk into the antique-appointed living room and you're instantly greeted by the fragrant aroma of kiawe burning in the koa-wood fireplace. The regional American menu includes grilled lamb with spicy raspberry sauce and Waimea duckling with *lilikoi* (passion fruit) sauce. Behind the restaurant are shops and an expansive garden just right for a romantic stroll.

For a casual lunch, there's no better choice than the Kamuela Bread Dépôt. Since all the customers seem to know

continued on page 202

TRAVEL MEMO

WAIMEA

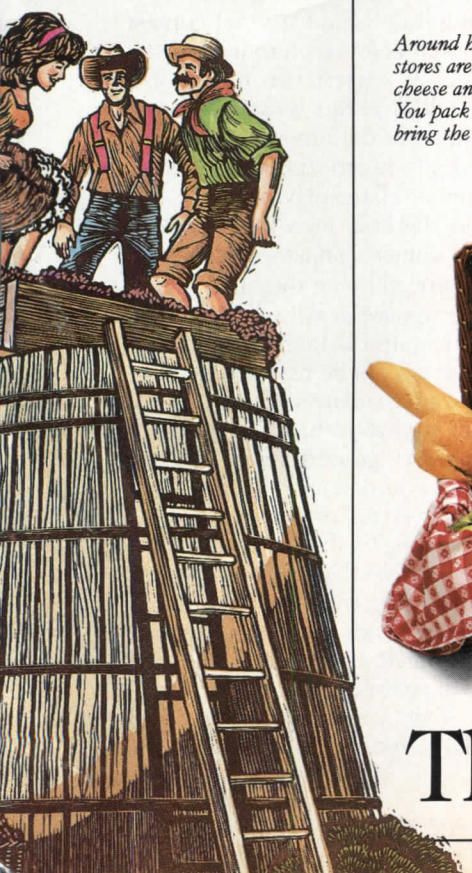
GETTING THERE: United is the only airline to fly directly to the Keahole Airport on the Big Island. United, American, Delta, Continental, TWA, Northwest, Pan Am, Hawaiian and America West airlines all fly to Honolulu International Airport on Oahu. Aloha Airlines and Hawaiian Airlines provide interisland service from Oahu to the Big Island. Honolulu is five and a half hours from Los Angeles. The Big Island is 35 minutes from Oahu.

HOTELS (all area code 808): Hyatt Regency Waikoloa, 885-1234; Kona Village Resort, 325-5555; Mauna Kea Beach Hotel, 882-7222; Mauna Lani Bay Hotel and Bungalows, 885-6622; The Ritz-Carlton, Mauna Lani, 885-0099; The Royal Waikoloan, 885-6789; Tom Araki's Waipi'o Valley hotel, 775-0368; and Waimea Gardens Cottage, telephone 885-4550.

RESTAURANTS AND MARKETS (all area code 808): Edelweiss, 885-6800; Hartwell's Restaurant at Hale Kea, 885-6095; Kamuela Bread Dépôt, 885-6354; Merriman's, telephone 885-6822; Sure Save Supermarket, telephone 885-7345.

GALLERIES AND SHOPS (all area code 808): Art Center Gallery, contact Dolly Loo, 969-2403; Gallery of Great Things, 885-7706; Waimea General Store, 885-4479.

FOR MORE INFORMATION (all area code 808): Hawaii Visitors Bureau—Big Island Chapter, 180 Kinoole Street, Hilo, HI 96720, 961-5797; Kohala Coast Resort Association, 885-4915; Parker Ranch, telephone 885-7655.



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A WINNING FOOTBALL PARTY



For the postgame show: hearty beef short ribs, spicy beans and corn bread.

DINNER FOR 12

Spicy Marinated Shrimp
Nuts and Flavored Popcorn
Assorted Beers and Soft Drinks
Run for the Border Beans
Texas Smoky Short Ribs
Green Salad with Jicama and Avocado
Fruit Salad
Corn Bread
Zinfandel or Côtes du Rhône
Black Bottom Banana Cream Pie

BY JINX AND JEFFERSON MORGAN

All right, everybody, we want a show of hands. How many of you have played touch football since you left school?

That's what we thought.

Remember how much fun it was running around the greensward inhaling the crisp autumn air, catching passes and pretending you were Crazylegs Hirsch or O.J. Simpson, avoiding the hapless defenders who hadn't a prayer of catching up with you?

Jeff remembers. Like the time when he was in the eighth grade and a new P.E. teacher showed up in the fall. This gentleman had earned an enviable collegiate reputation as a quarterback and would have made it big in the pros but for an unfortunate leg injury inflicted in a postseason bowl game by the mob of thugs and muggers called the USC defensive secondary. They did no damage, however, to the arm that had earned him the nickname "The Rifle."

You should know that this took place during the postwar population explosion in California, and the schools were hard pressed to keep up. The one Jeff attended at the time was a welter of Quonset huts and other temporary buildings arrayed around a hard, grassless playground more reminiscent of Fort Leavenworth than the halls of ivy.

On the second day of school, the new coach decided to demonstrate the finer points of the forward pass, and sent Jeff out for a long one. "Keep going," he shouted repeatedly, "farther, farther," until the school seemed a series of dollhouses in the receding distance. Then The Rifle let one fly.

The pass was a thing of beauty, a work of art that described an arc like a rainbow across the cloudless sky, the kind of Hail Mary effort one always dreamed of snagging in the end zone to win the crucial game at the final gun. It was like slow motion, the ball spiraling noiselessly ever onward as Jeff pumped forward with powerful strides, finally rising gracefully to meet it in his arms.

It was like catching a howitzer shell. The ball propelled him backward, flipping him over and dropping him like a rag doll as he then skidded painfully over the stony surface. He rose bleeding and, as he limped back toward his jeering classmates, vowed to move to another state and start a new life.

What we're proposing here is nothing quite so strenuous, but simply an easygoing little coeducational contest on a weekend afternoon to work up an appetite. We suggest two teams of 6 each (a full 11 in touch football pretty well eliminates the run as an offensive weapon), playing to strict rules to keep peace among all the players.

1. On the line, men block against men and women against women.

2. No one plays on the same side as his or her spouse or date. The reasons for this are quite obvious.

3. As there will be no referees—unless you want to invite a seventh couple unacquainted with the other guests to officiate—the ground rules, such as boundaries and length of quarters, must be agreed on in advance.

4. "Tackling" will consist of a one-handed tag. No flags allowed, as flag football usually ends up with players sprawled in heaps and grappling and groping, which can cause unpleasant feelings in mixed company.

And when you've had your fill of fullbacking, retire to the dining room

For accessories information, see page 206.

PHOTOGRAPH BY LANNEN/KELLY PHOTOGRAPHY



YOUR NEXT TRIP TO THE STORE COULD ALSO BE A TRIP DOWN MEMORY LANE.

¶ While you may not find many general stores like this anymore, fortunately you can still enjoy great tasting coffee. Introducing Maxwell House® 1892™ Slow Roasted Coffee–a blend inspired by the good old days and made that way too.

¶ Back then everybody took the time to slow roast their coffee. However, the art of slow-roasting is, sadly, an all but forgotten one. The truth is slow-roasting is the traditional way to bring out the full flavor and aroma of high grade coffee beans. It is time well spent, though, as the result is an uncommonly good cup of coffee–one that is both lusty and satisfying without being bitter.

SLOW ROASTED



¶ Next time you are shopping pick up a can of 1892™ Coffee and try it for yourself.

¶ And even though it probably will come from a supermarket, the taste just might bring back memories of stores like the one above.

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to fill your athletic appetites. We have selected a southwestern theme for this menu, since that is a part of the country where football is a religion and the gridiron is supposed to exemplify all that is noble in the human spirit, the occasional recruiting scandal notwithstanding. An ice chest of beer and soft drinks is essential to wash down the snacks during breaks in the action.

Before the game, pop the corn to enjoy between quarters. Instead of salt, season it with curry powder, Parmesan cheese, Cajun seasoning or your favorite seasoned salt. Butter is optional.

With the postgame dinner, we suggest you pour a hearty red, such as a Zinfandel or a Côtes du Rhône, to help create a convivial atmosphere in which the losers can tolerate eating at the same table as the winners.

SPICY MARINATED SHRIMP

Snack on this refreshing starter, along with nuts and popcorn, during the game. Wash them down with beer or soft drinks.

12 servings

- **3 pounds uncooked large shrimp, peeled, deveined, tails left intact**
- **¾ cup olive oil**
- **½ cup finely chopped fresh cilantro**
- **¼ cup white wine vinegar**
- **3 tablespoons fresh lemon juice**
- **3 jalapeño chilies, seeded, minced**
- **3 large garlic cloves**
- **¼ teaspoon cayenne pepper**
- **Salt and pepper**
- **3 large lemons, sliced**
- **1 large red onion, sliced**

Bring large pot of water to boil. Add shrimp and cook until pink and opaque, 3 minutes. Transfer to large bowl of ice water using slotted spoon. Drain. Place shrimp in large bowl.

Whisk together oil and next 6 ingredients in medium bowl. Season with salt and pepper. Pour marinade over shrimp. Toss to coat. Layer shrimp, lemon slices and onion in large glass bowl. Pour any remaining marinade over. Cover and refrigerate 4 hours. *(Can be prepared 1 day ahead.)*

RUN FOR THE BORDER BEANS

We originally predicated this recipe on leftovers, to wit, the remains of a smoked pork shoulder or "picnic ham." That particular cut makes a hearty broth and lends a lot of lean meat to the dish. It works just as well with ham hocks.

12 servings

- **2 pounds dried red kidney beans, picked over**
- **2½ quarts (or more) water**
- **4 pounds smoked ham hocks**
- **2 bay leaves**
- **6 teaspoons ground cumin**
- **3 tablespoons chili powder**
- **1 teaspoon dried crushed red pepper**
- **¼ teaspoon ground cloves**

recipe continued on page 66

EVEN EASIER

- If time is really short, marinate the shrimp in your favorite bottled vinaigrette dressing.
- Heat up some canned chili or baked beans instead of serving the Run for the Border Beans.
- Buy salads and corn bread.
- A variety of sliced cold deli meats could replace the ribs.
- A banana cream pie or other bakery dessert might stand in for the homemade variety.

DO-AHEAD HINTS

- Start marinating the shrimp the day before and refrigerate.
- Make beans a day or two before and reheat before serving.
- The ribs can be boiled and the sauce completed a day before cooking. Place ribs in baking dish and pour sauce over. Chill.
- Your favorite corn bread recipe can be made up to two weeks ahead of the party and frozen. Reheat just before serving.
- Prepare the custard for the pie a day before serving.

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The most important tip you'll ever need for perfect cappuccino.



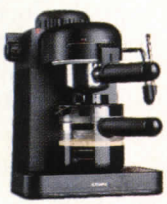
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Frankly, when it comes to perfect froth nothing can top it. Except cinnamon, nutmeg or chocolate.



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IL Primo



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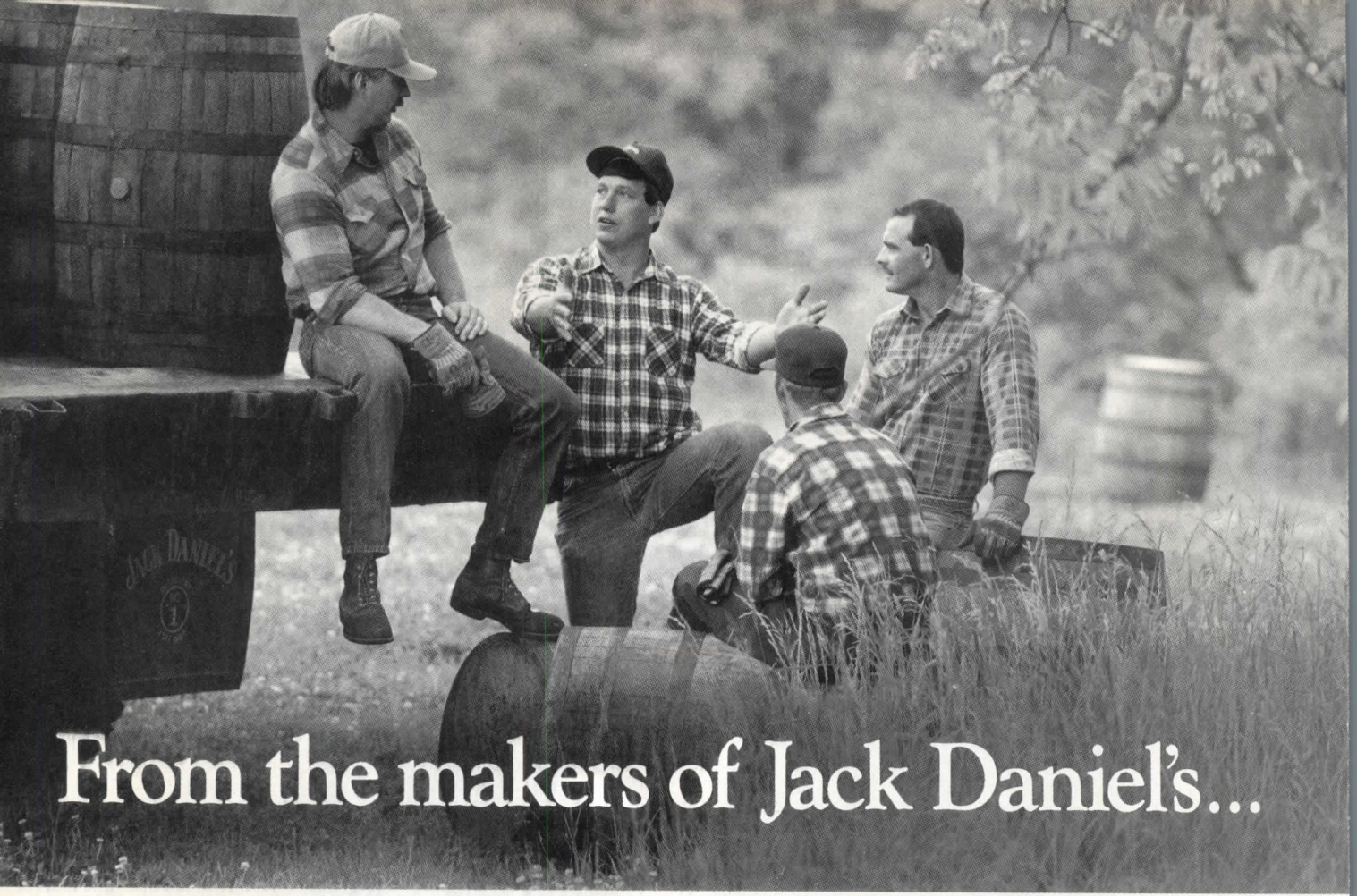


Espresso Mini



Espresso Novo

Krups offers Espresso/Cappuccino makers ranging from $80 to $350 at fine department and specialty stores. Robert Krups, North America, Closter, N J 07624



COOKING FOR FRIENDS

continued from page 64

- **8 ounces thick-slice bacon, chopped**
- **3 large onions, chopped**
- **5 large garlic cloves, minced**
- **8 medium tomatoes, peeled, chopped or 1 28-ounce can peeled plum tomatoes, drained, chopped**
- **Salt and pepper**

Place beans in large pot; add enough water to cover. Boil 2 minutes. Turn off heat. Cover and let stand 1 hour.

Drain and rinse beans. Return beans to pot. Add 2½ quarts water, ham hocks, bay leaves, 4 teaspoons cumin, 2 tablespoons chili powder, crushed red pepper and cloves. Cover partially and simmer 1 hour. Uncover and continue simmering 1 hour. (If beans appear dry, add more water 1 cup at a time.)

Meanwhile, cook bacon in heavy large skillet over medium heat until crisp, about 6 minutes. Transfer to paper towels using slotted spoon. Add onions, garlic, remaining 2 teaspoons cumin and 1 tablespoon chili powder to same skillet. Sauté over medium heat until onions are tender, 8 minutes. Add tomatoes; cook 3 minutes.

Add onion mixture to beans and simmer until beans are tender, about 30 minutes. Transfer ham hocks to bowl using slotted spoon. Cool slightly. Remove meat from ham hocks. Cut into bite-size pieces. Stir meat and bacon into beans. *(Beans can be prepared up to 2 days ahead. Cover tightly and refrigerate. Reheat over medium-low heat, stirring occasionally.)* Season beans with salt and pepper and serve.

TEXAS SMOKY SHORT RIBS

Once the game clock has expired, sit down to these meaty ribs along with a green salad, a fruit salad and some corn bread. Pour a hearty red wine.

12 servings

- **10 pounds beef short ribs**
- **3 large onions, chopped**
- **2 bay leaves**
- **Salt and pepper**
- **¼ cup vegetable oil**
- **2 celery stalks, chopped**
- **1 green bell pepper, chopped**
- **4 garlic cloves, minced**
- **2 cups catsup**
- **½ cup red wine vinegar**
- **¼ cup chili powder**
- **1 tablespoon brown sugar**
- **2 teaspoons liquid smoke flavoring**
- **1 teaspoon dried basil, crumbled**
- **1 teaspoon dried oregano, crumbled**
- **1 teaspoon ground cumin**
- **¼ teaspoon cayenne pepper**

Divide ribs, 2 onions and bay leaves between 2 large pots. Season with salt and pepper. Add enough water to each pot to cover ribs. Boil 5 minutes. Skim foam from surfaces. Reduce heat and simmer until ribs are tender, about 1½ hours. Drain, reserving 4 cups cooking liquid. Place reserved liquid in heavy medium saucepan. Boil until reduced to 1 cup, about 25 minutes.

Heat oil in heavy large skillet. Add remaining onion, celery, bell pepper and garlic. Cook until vegetables are tender, stirring occasionally, about 10 minutes. Mix in reduced cooking liquid, catsup, vinegar, chili powder, sugar, smoke flavoring, basil, oregano,

cumin and cayenne pepper. Simmer until sauce is thick, about 30 minutes.

Preheat oven to 375°F. Arrange ribs in single layer in baking pans. Pour sauce over ribs. Cover with foil. *(Can be prepared 1 day ahead. Refrigerate. Let stand 1 hour at room temperature before continuing.)* Bake ribs until heated through, about 30 minutes. Cut into individual ribs and serve.

BLACK BOTTOM BANANA CREAM PIE

Make two of these pies to serve 12 guests.

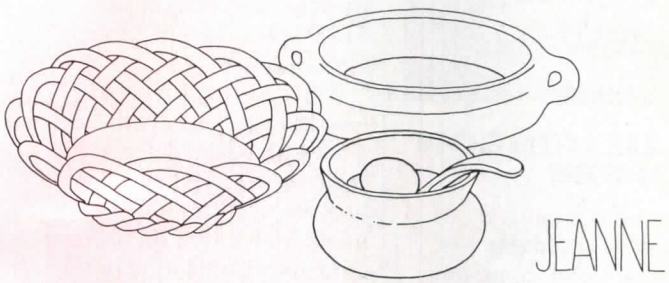
6 servings

- **6 ounces semisweet chocolate**
- **2 tablespoons whipping cream**
- **1 frozen 9-inch pie crust, baked**
- **2 cups milk (do not use lowfat or nonfat)**
- **½ cup plus 2 teaspoons sugar**
- **¼ teaspoon salt**
- **3 large egg yolks**
- **¼ cup cornstarch**
- **1 cup whipping cream**
- **1 tablespoon unsalted butter**
- **2 teaspoons vanilla extract**
- **3 large ripe bananas**
- **⅓ cup chilled whipping cream**
- **½ cup shredded sweetened coconut, toasted**

Melt chocolate with cream in heavy small saucepan over low heat, stirring constantly until smooth. Pour chocolate mixture into pie crust. Spread with back of spoon to cover bottom.

Bring milk, ½ cup sugar and salt to simmer in heavy medium saucepan over medium heat, stirring to dissolve sugar. Whisk yolks and cornstarch in medium bowl until smooth. Stir in 1 cup cream. Gradually add milk mixture to yolk mixture, whisking constantly. Return custard mixture to saucepan. Cook over medium heat until mixture thickens and boils 1 minute, stirring constantly. Turn off heat. Whisk in butter and vanilla. Strain custard into medium bowl. Place plastic wrap directly onto custard surface. Refrigerate until well chilled, at least 1 hour. *(Can be prepared 1 day ahead.)*

Thinly slice 2 bananas and arrange atop chocolate layer in crust. Spoon custard over bananas. Refrigerate. In medium bowl, beat ⅓ cup cream with remaining 2 teaspoons sugar to stiff peaks. Spread whipped cream over custard to cover completely. Cut remaining banana on diagonal into thin slices. Arrange slightly overlapping slices around outer edge of pie. Garnish center with coconut and serve. □





WHO'S WHO AND WHAT'S NEW IN THE WORLD OF WINE AND FOOD

COMPILED BY SARAH BELK

B O N



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Seattle is famous for its coffee, and the beans from Torrefazione Italia have got to be some of the city's best. Seven blends—from elegant Venezia to rich Palermo—are available by mail. Prices range from $7.40 to $8.65 per pound plus shipping. Call 800-827-2333 or 206-624-5773.

ECOLOGICAL CHOICES

Cloth kitchen towels are best for the environment (there's no waste), but sometimes paper towels are a must. Conscientious consumers may want to try recycled paper towels. A package of 15 rolls costs $18.95 plus shipping from Co-Op America.

And instead of plastic food storage bags, try those made of biodegradable cellulose, a plant fiber. The bags are microwavable, freezable, reusable and keep food just as fresh as plastic. A supply of 50 sandwich bags and 50 two-quart storage bags costs $11.50 plus shipping from Co-Op America. To order, contact Co-Op America Order Service, 49 The Meadows Park, Colchester, VT 05446; 802-655-2975.



CHRIS CONRAD

BAR NONE

Fran's Coconut Gold Bar combines a coconut and white chocolate filling, almonds and a rich Belgian chocolate coating—this is indeed the best bar in town. A box of eight bars costs $14. To order, contact Chocolates by Fran, 2805 East Madison Street, Seattle, WA 98112; 206-322-6511.



SUNDAE BEST

Doll up your favorite ice cream desserts with fruity toppings from the Northwest. Berry Fudge Toppings combine rich, dark cocoa and sweet butter with fresh strawberries, blueberries or raspberries. Their Berry Syrups have deep fruit flavors with just a whisper of liqueur. The toppings cost $8 per 11-ounce jar; the syrups, $8.50 per 16-ounce bottle. Berry jams are also available in a gift pack of three 11-ounce jars for $20.50. All prices include shipping. To order, contact From Oregon, 2787 Olympic Street, Springfield, OR 97477; 800-447-5365 or 503-747-4222.

BETTER THAN HOMEMADE

Andrea Safran and Joyce Weiner, co-owners of Wild About Chocolate!, have succeeded in putting homemade brownies to shame. One taste of theirs and you'll never want to melt chocolate again. The selection includes chocolate chip blondies, peanut butter fudge, butterscotch fudge, Heathchip, double fudge, fudge mint, walnut fudge, amaretto almond, cream cheese, raspberry and Kahlúa almond. A dozen cost $25, including shipping. Contact Wild About Chocolate!, 166A Great Road, Acton, MA 01720; 508-263-1153.

—Sally Nirenberg

V I V A N T

TABLE TALK

■ Any questions you have about preparing your holiday bird can be answered by The Butterball Turkey Talk-Line, a toll-free hotline staffed by the experts. The hotline has become sort of an American tradition in its own right—now in its tenth year. Just call 800-323-4848 from October 29 through December 21.

■ The tangy, raisinlike dried cherries from Traverse Bay Fruit Company are a tasty addition to muffins, pancakes, salads and granola, and are sulfite and preservative free. Available at specialty stores or by mail order from American Spoon Foods, 616-946-1860. A six-ounce bag costs $4.50 plus shipping.

■ The Great Chocolate Cover-Up is a new, superdelicious dipping sauce for fruit, cookies, ice cream and more. A one-pound jar of white or dark chocolate is about five dollars, plus shipping, from Sara Brook Desserts, 2005 Lexington Street, Houston, TX 77098; 713-522-4500.

■ The new, intensely flavored oils from Dilijan Products are ideal for salad dressings and marinades or for drizzling over sandwiches. A sampler box ($21.90) contains a five-ounce bottle of each flavor (garlic, onion, chili and basil) plus a recipe booklet. Contact Dilijan Products, 201-806-6048.



GLADE BIBBY ©

WINTER GETAWAY

If the holidays always leave you with a little extra padding, a winter ski vacation might be more rewarding than a week of lolling on an island beach. From February 24 to February 27, the Snowvillage Inn in New Hampshire will present classes on healthful cooking, taught by cookbook author Steven Raichlen. Instruction will be followed by lunch, and afternoons are free for skiing, hiking, ice skating or simply enjoying the clean mountain air. The $475 fee includes two hands-on classes, two cooking demonstrations, rooms, all meals and two lift tickets or a pass for ski touring. For details, contact Cook & Ski, Snowvillage Inn, Snowville, NH 03849; or call 603-447-2818.


DAVID WHEELOCK ©

LUXURY IN THE BIG EASY

When you stay at the Melrose, a charming, newly renovated Victorian guest house in New Orleans, you are picked up at the airport by limousine (which can also be hired to ferry you around the city). The pampering continues with afternoon cocktails in the parlor or on the veranda overlooking the heated pool. This small inn is an easy walk from the French Quarter. Room rates range from $195 to $395 and include airport pickup, cocktails and a buffet breakfast of New Orleans specialties. (Melrose, 937 Esplanade Avenue, New Orleans, LA 70116; 504-944-2255.)

—Heidi Yorkshire

A DASH OF DIXIE

For those with a penchant for pork and pone, there are two new books to celebrate. Joni Miller's *True Grits* (Workman Publishing, 1990) is a mail-order source for everything southern, from Tennessee Goo Goo Clusters to soft white flour for making the perfect biscuits. *Biscuits, Spoonbread, and Sweet Potato Pie* (Alfred A. Knopf, 1990) by Bill Neal is one of the best books around on southern baking. Easy-to-follow recipes plus quotes, anecdotes and historical references should make this a favorite of armchair cooks.

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BON VIVANT

GIFTS FROM THE KITCHEN

Give homemade jams and jellies a special touch with Kitchen Patches, a kit for decorating six half-pint or one-quart mason jars. It contains gummed paper labels, fabric jar tops in red, blue or green patterns and elasticized metallic bow ties. The kit costs $6.95 plus shipping. Available in housewares stores or by mail through Woodtown Specialties, R.R. 1, Box 138, Shohola, PA 18458; 717-296-3996.



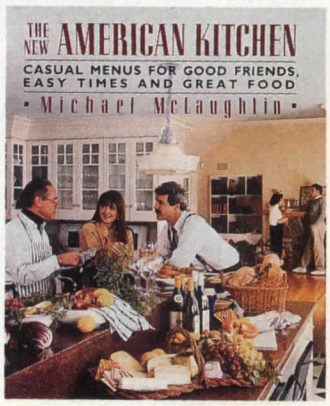


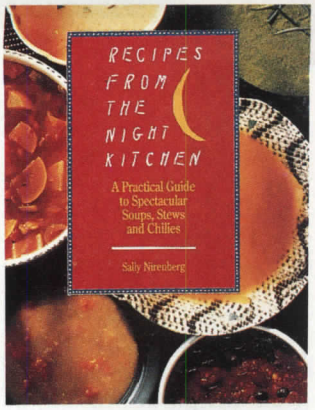
WHAT'S INN IN PENN

Just 90 minutes southwest of the hustle and bustle of New York City lies the pastoral Pennsylvania countryside, where you can restore your spirits, do some serious antique shopping and dine (or stay) at the charming 250-year-old Black Bass Hotel. The inn's Sunday Champagne brunch is particularly enjoyable. Savor homemade breads, salads and desserts while overlooking the idyllic Delaware River. (Black Bass Hotel, Route 32, Lumberville, PA 18933; 215-297-5770.)

AMERICA COOKS

The New American Kitchen (Simon & Schuster, 1990) by Michael McLaughlin is chock-full of mouth-watering recipes that will make you want to get out the whisk and spatula—fast. Try his fennel and watercress salad, molasses-glazed duck with turnips, pumpkin spoon bread and bourbon-baked apples for a delicious fall feast.





EVENING FARE

Recipes from the Night Kitchen (Fireside Books, 1990) by Sally Nirenberg is a mouth-watering collection of recipes for soups, stews and chilies. The author, formerly the chef-owner of a take-out soup shop, offers recipes for any time of year. A cool ginger and melon soup is ideal for summer, while a hearty butternut squash one with apples will hit the spot on a cold night.

SEAWORTHY SERVICE

Lend a nautical flavor to your next party by using scaled-down versions of boats as serving pieces. The handcrafted 28-inch-long mini-pirogue and lake skiff are priced at $20 and $50, respectively, plus shipping. Perfect for presenting the catch of the day. For more information, contact Ron Chapman—Shipwright, 324 East Solidelle Street, Chalmette, LA 70043; 504-277-6526.

—Zack Hanle

CHOCOLATE FAVORITES

The confectionary capitals of Europe offer a wonderful array of delights for chocolate lovers. Here are some of our favorites, ideal for gift giving and for cooking.

Pierre Koenig's deluxe handmade chocolates from France are exquisitely packaged and make a great hostess gift. The company also makes a line of kosher chocolates. Available in gourmet shops for about $30 per pound.

Le Confiseur's Treasures (assorted filled chocolates packed in jewel-tone boxes) and L'Ingots (gold foil-wrapped milk or dark chocolates filled with bits of hazelnuts and almonds) will please even the most discriminating chocoholic. A 4.4-ounce box of Treasures costs $8; a 6.3-ounce box of L'Ingots is $10. They are available in specialty stores, or call 800-654-0095 to order.



Cailler makes one of the best bars around, and no wonder: It's imported from Switzerland, where chocolate is a national addiction. They come in eight flavors and are priced at about $2.50 per 3.5-ounce bar. Find them in specialty stores, or call 800-654-0095 to order.

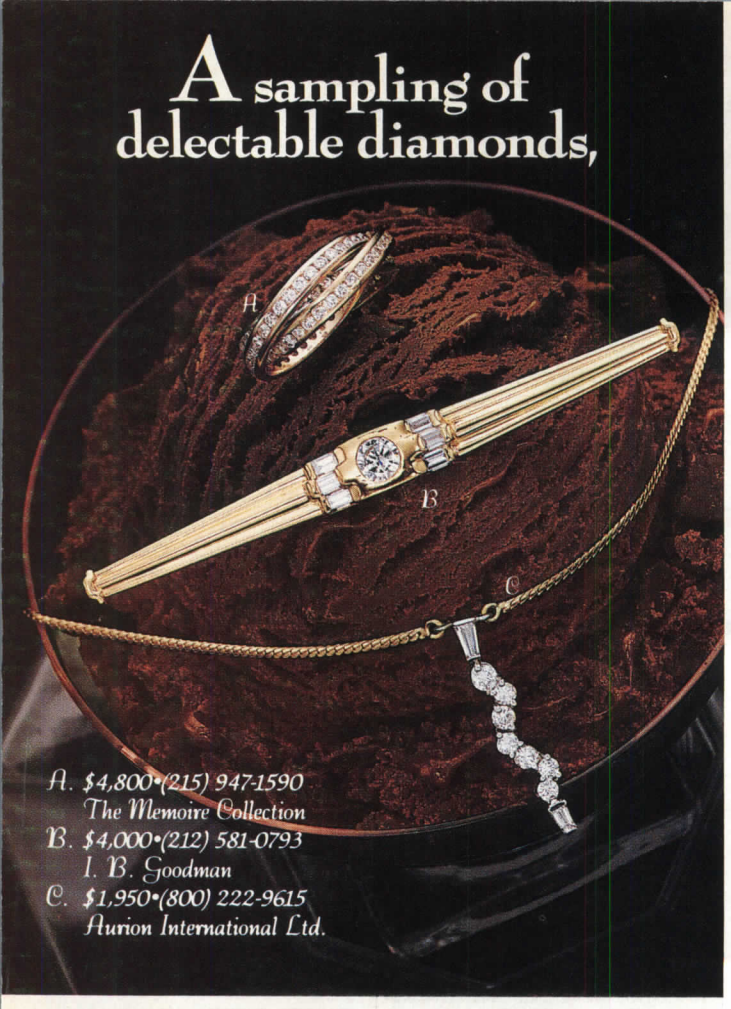
Côte d'Or bittersweet chocolate bars from Belgium deserve a permanent place on the pantry shelf for fine baking. The 3.5-ounce bars cost about $1.49 each and are available in supermarkets and specialty stores.

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DIET WATCH

WINTER WEIGHT WATCHING *Eat Healthy America,* a new booklet with good-for-you recipes, is free from the makers of Mazola corn oil. There are simple tips, basic guidelines and recipes in this booklet that will help you keep off winter pounds. Write to Mazola FACTS, Department EHA-MC, Box 307, Coventry, CT 06238.

WHY AN APPLE A DAY? Here's why. You probably already know that apples are high in fiber and low in calories, but there's more. They're also rich in vitamin C, potassium, pectin (which can help lower LDL—the "bad" cholesterol) and boron, a trace mineral that may actually help the body retain calcium.

GO ORGANIC Organically grown foods not only taste good and are good for you, but using them also supports a cleaner environment (pesticides and herbicides create toxic runoff that can pollute water sources). For a listing of organic growers in your area, call for *The Organic Network,* 517-456-4288. The international directory is $15; directories for most states are $2 each. And to find out more about pesticides in food, take a look at *Intolerable Risk: Pesticides in Our Children's Food* ($5 for a summary; $25 for the full report) and *Pesticide Alert: A Guide to Pesticides in Fruits and Vegetables* ($8.50). Get them both from the Natural Resources Defense Council, 212-727-2700.

BON VIVANT

SETTING PRETTY

Inspired by the colors near her Napa Valley vineyard, Molly Chappellet dresses her harvest tables with a rainbow of table runners. It's easy: Simply overlap dyed cotton sheets (Molly prefers strong tones like wine, grape, mustard and ocher), and use terry dish towels as napkins. For more innovative table ideas, watch for Chappellet's book, *Ideas and Inspirations from a Vineyard Garden,* to be published by Viking Studio Books next fall.



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CATSUP CRAZY

The standard stuff is fine on fries, but when you want to turn a plain burger into a veritable feast, the spicy, richly flavored new catsups from Taylor Cuisine are the answer. Three flavors—Country (with sun-dried tomatoes), Mexico (with jalapeño peppers) and Caribbean (with a hint of fruit and spice)—are available in nine-ounce bottles for $3.49. Look for Taylor E Gourmet Catsup Sauces in specialty stores. Or call 415-951-2482 for the store nearest you.



HOLIDAY READING

In their new book, *Thanksgiving Dinner* (Harper & Row, 1990), Kathryn K. and Anthony Dias Blue take as much delight in detailing the history and traditions of this celebration as they do in showing how to plan and prepare your own feast. Tempting recipes range from the classic (corn bread stuffing) to the innovative (baked pumpkins with *mascarpone* cheese-sage filling). In addition, Mr. Blue—who is *Bon Appétit*'s wine editor—offers an array of wine suggestions. □



FINE VINE

This year, rather than giving a bottle to your favorite wine fancier, consider a bronze or silver grape-cluster necklace, a silk scarf with hand-painted grapevine borders or stationery with *vitis* motifs. For a brochure or more information, contact On the Vine, P.O. Box 288, Cedarhurst, NY 11516; 516-239-1775.

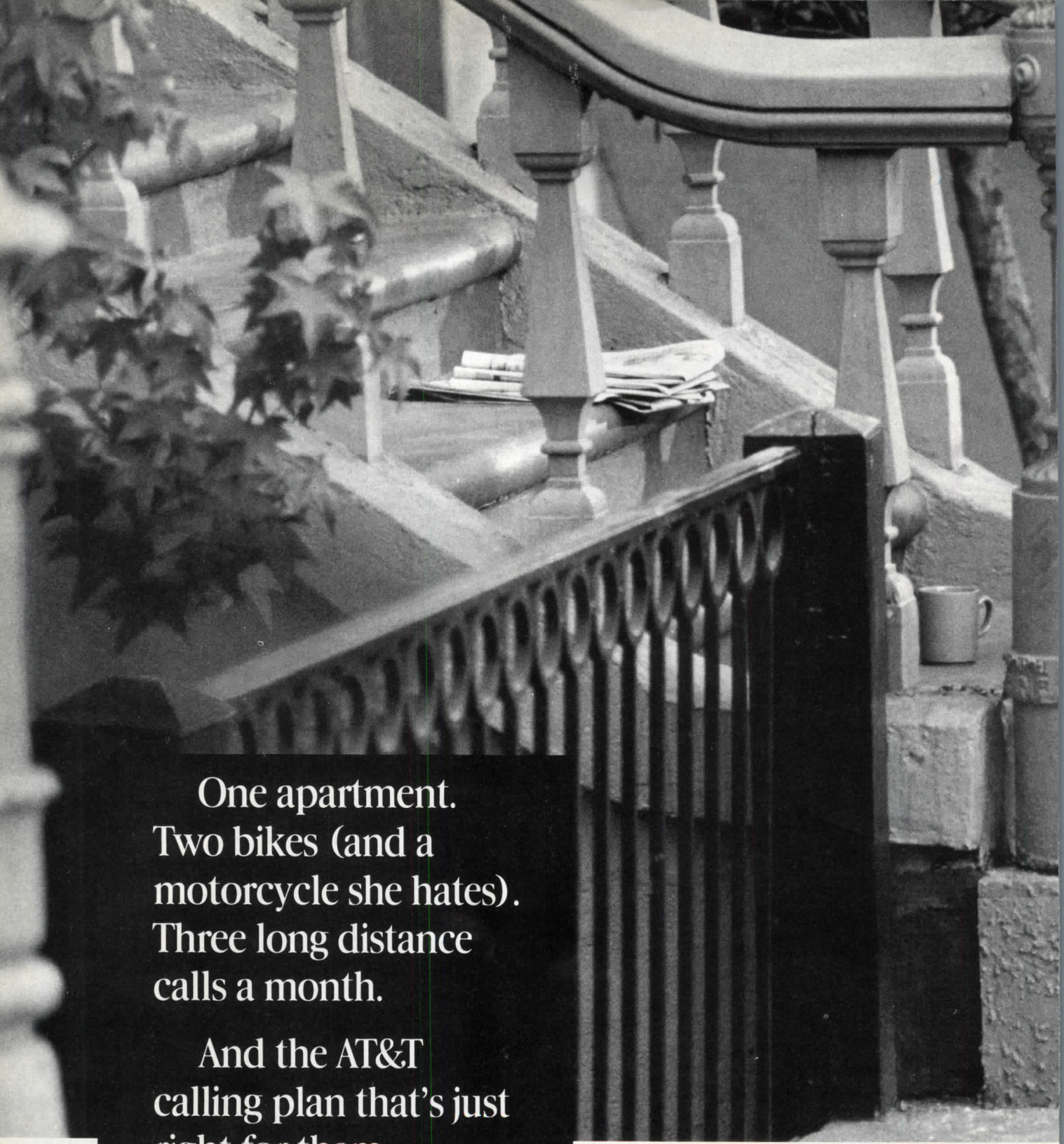
NEW WAVE COOKING

The microwave oven is more than just a baked-potato cooker: Use it to make pâté (70 minutes), *coq au vin* (55 minutes) or Christmas pudding (35 minutes). Recipes for these and other dishes—from basic scrambled eggs to walnut-glazed brown sugar pound cake—can be found in *Micro Ways* (Doubleday, 1990) by Jean Anderson and Elaine Hanna. A must for the busy cook.

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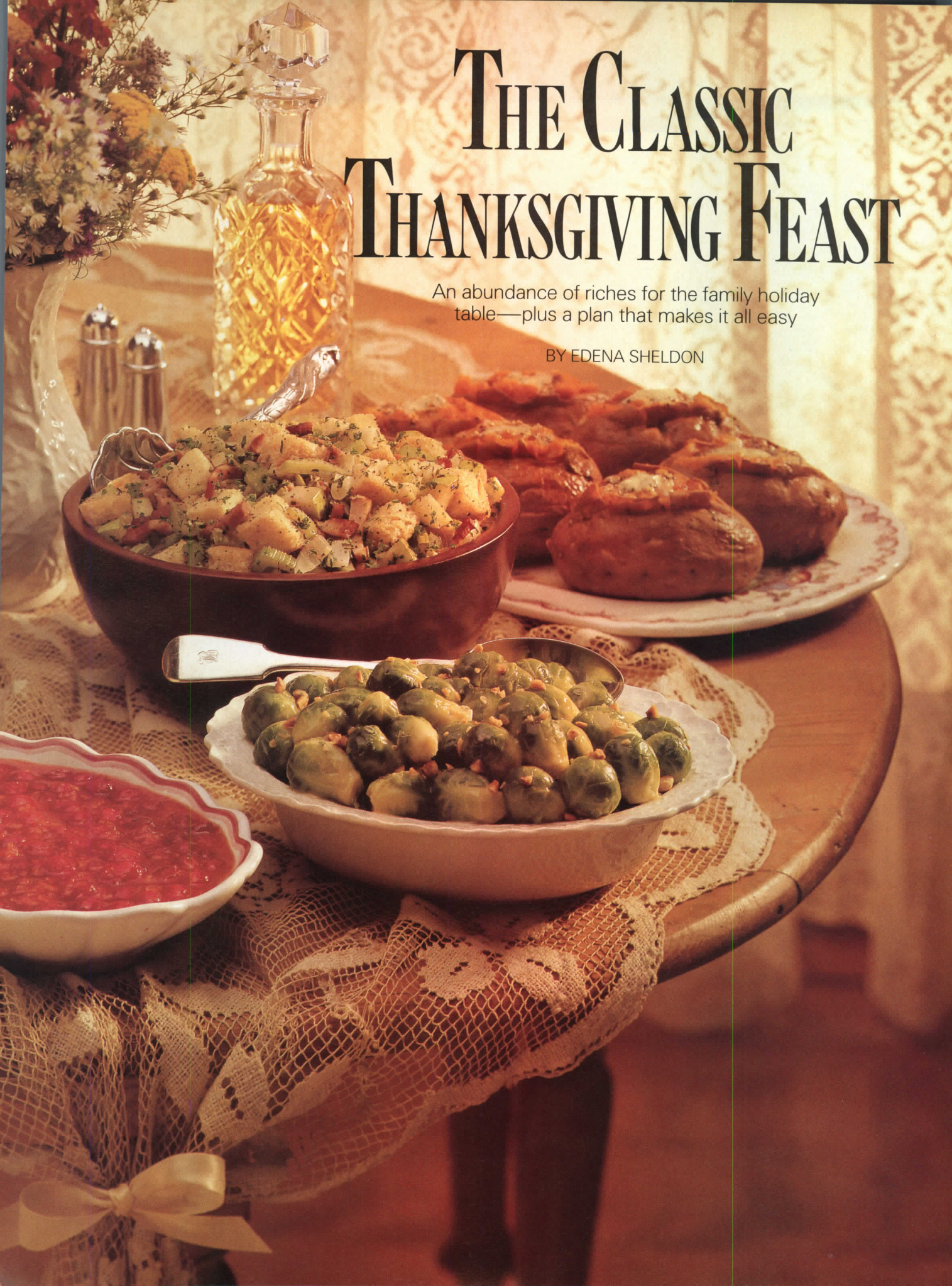
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Home for a dinner that is pure Americana (clockwise from left): succulent marmalade-glazed roast turkey; old-fashioned mashed potatoes; herbed ham and celery stuffing; roasted sweet potatoes with brown sugar; buttery brussels sprouts with hazelnuts and thyme; and cranberry-citrus sauce.

PHOTOGRAPHS BY BURKE/TRIOLO STUDIOS



The Classic Thanksgiving Feast

An abundance of riches for the family holiday table—plus a plan that makes it all easy

BY EDENA SHELDON



Thanksgiving dinner has always been my favorite meal—to cook and to eat. When I was growing up, my family and I looked forward to the feast all year long. The day would start out very early (it was usually still dark outside) with my parents piling us, still sleepy-eyed, into the big sedan and driving four hours from Los Angeles to my grandparents' house in Fresno.

It was one of the few times of the year that the dishes of our Armenian heritage gave way to pure Americana—a nod perhaps to the land of plenty that had given so much to my immigrant grandparents. The whole family (all 16 of us) would gather for this traditional sit-down feast, prepared single-handedly by my grandmother and served proudly by my grandfather. To this day I marvel at how she managed to do it. Her face shone with pleasure, with the satisfied comfort of having her entire family gathered around her.

This is my own Thanksgiving menu. It borrows some traditions from my grandmother, and I've created a few new flourishes, too. Best of all, it is simple to put together. Much of the meal's ease comes in preparing portions of it ahead of time, as many as four days before the big event. (See the Step-by-Step Party Plan for details.)

Once dinner is over and your sweet tooth has been satisfied, relax for a while and create some good memories. We used to sit in the living room, listening for the umpteenth time to my grandfather's wonderful stories about life in "the old country." The Thanksgiving holiday is always like that—a replay of familiar foods and times, a gathering of families split by the miles and a deliciously overabundant meal that we wouldn't exchange for anything.

OPPOSITE: Nutmeg croutons add crunch and spice to this savory starter—a delicious apple, leek and celery root soup.

THANKSGIVING FEAST FOR 12

Apple Soup with Nutmeg Croutons

Dry Alsatian Riesling or Sparkling Apple Cider

Old-fashioned Roast Turkey with Orange Marmalade Glaze

Herbed Sourdough, Smoked Ham and Celery Stuffing

Roasted Sweet Potatoes with Brown Sugar and Black Pepper Butter

Mashed Potatoes

Brussels Sprouts with Hazelnuts and Thyme

Cranberry-Citrus Sauce

Mixed Green Salad

California Chardonnay

Spiced Pumpkin Pecan Cake with Ginger Whipped Cream

APPLE SOUP WITH NUTMEG CROUTONS

If you're running short on time, substitute purchased croutons for homemade.

12 servings

- **6 tablespoons (¾ stick) unsalted butter or vegetable oil**
- **3 pounds leeks (white and pale green parts only), sliced**
- **4 pounds tart green apples, peeled, cored, cut into 1-inch pieces**
- **2 pounds celery root, peeled, cut into ½-inch pieces**
- **¼ cup firmly packed brown sugar**
- **4 2-inch-long cinnamon stick pieces**
- **2 tablespoons chopped fresh thyme or 2 teaspoons dried, crumbled**
- **1 teaspoon ground ginger**
- **¼ teaspoon ground allspice**
- **7 cups chicken stock or canned broth**
- **2 cups apple cider**
- **Salt and pepper**
- **⅓ cup applejack (optional)**
- **Nutmeg Croutons (see recipe)**

Melt butter in heavy large pot over medium heat. Add leeks and sauté until tender, about 20 minutes. Add apples and sauté until slightly softened, about 15 minutes. Mix in celery root, sugar, cinnamon, thyme, ginger and allspice. Add stock and cider and bring to boil, stirring occasionally. Reduce heat, cover partially and simmer until apples and celery root are very soft, stirring occasionally, about 1 hour 20 minutes. Cool 1 hour. Discard cinnamon.

Coarsely puree soup in processor in batches. Return soup to pot. Season with salt and pepper. Add applejack and simmer 20 minutes. *(Soup can be prepared 1 day ahead. Cover and refrigerate. Bring to simmer before continuing.)* Sprinkle with croutons and serve.

NUTMEG CROUTONS

Makes about 3 cups

- **3 cups ¼-inch cubes crustless seedless rye bread**
- **½ cup (1 stick) unsalted butter or vegetable oil**
- **½ teaspoon ground nutmeg**
- **½ teaspoon ground cinnamon**
- **¼ teaspoon ground allspice**
- **⅛ teaspoon pepper**

Arrange bread cubes on cookie sheet and let air-dry for 24 hours.

Melt butter in heavy large skillet over medium-high heat. Add bread and cook until golden brown, tossing frequently, about 10 minutes. Transfer to large bowl. Mix spices in small bowl. Sprinkle over croutons and toss to coat. *(Can be prepared 5 hours ahead.)*

OLD-FASHIONED ROAST TURKEY WITH ORANGE MARMALADE GLAZE

Round out the menu with some mashed potatoes and a crisp green salad.

12 servings

Marmalade Glaze

- **¾ cup orange juice**
- **¾ cup orange marmalade**
- **1 tablespoon honey**

Turkey

- **1 20-pound turkey**
- **2 teaspoons salt**
- **2 teaspoons pepper**
- **2 teaspoons dried savory, crumbled**
- **2 teaspoons dried sage, crumbled**
- **½ cup (1 stick) unsalted butter, melted**
- **2 pears, cored, thinly sliced**
- **1 large onion, thinly sliced**
- **1 celery stalk, thinly sliced**

Gravy

- **¾ cup (about) canned chicken broth**
- **5 tablespoons all purpose flour**

recipe continued on page 80

continued from page 79

Salt and pepper

For glaze: Combine orange juice, marmalade and honey in heavy medium saucepan. Bring to boil. Reduce heat and simmer until thickened, stirring occasionally, about 15 minutes. *(Can be prepared 1 day ahead. Refrigerate. Bring to simmer before using.)*

For turkey: Position rack in lowest third of oven and preheat to 375°F. Rinse turkey inside and out. Pat dry. Combine salt, pepper, savory and sage in small bowl. Rub some of mixture inside bird. Mix remaining herb mixture with melted butter and brush over turkey. On bottom of heavy large roasting pan, arrange pears, onion and celery in rectangle the size of turkey base. Place turkey atop pears and vegetables. Tie turkey legs together to hold shape.

Roast turkey 45 minutes. Reduce heat to 350°F and roast 1½ hours, basting occasionally with pan juices. Brush ⅓ of glaze over turkey. Continue roasting until meat thermometer inserted in thickest part of thigh registers 175°F, basting occasionally with remaining glaze, about 45 minutes. Transfer turkey to platter. Tent with foil while preparing gravy.

For gravy: Strain pan juices, reserving 1 cup pear and vegetable mixture. Degrease pan juices, reserving 5 tablespoons fat. Pour pan juices into measuring cup. Add enough broth to measure 3¾ cups. Heat reserved 5 tablespoons turkey fat in heavy large saucepan over medium heat. Add flour and cook until just beginning to color, stirring constantly, about 4 minutes. Add pan juices and bring to simmer, whisking constantly. Cook until gravy is thick enough to coat back of spoon, stirring frequently, about 10 minutes.

Puree 1 cup reserved pear and vegetable mixture with gravy in processor. Return to saucepan. Season with salt and pepper. Bring to simmer. Pour into sauceboat. Serve gravy with turkey.

HERBED SOURDOUGH, SMOKED HAM AND CELERY STUFFING

Makes about 12 cups

1 1-pound loaf sourdough bread, crusts trimmed, bread cut into 1-inch pieces
4 ounces thick bacon slices, cut into ½-inch pieces
¼ cup (½ stick) unsalted butter
1 large onion, coarsely chopped
½ large celery bunch with leaves, cut into ¼-inch-thick pieces
2 garlic cloves, minced
1½ tablespoons minced fresh sage or ½ tablespoon dried, crumbled
1 teaspoon dried savory, crumbled
1 teaspoon dried thyme, crumbled
¾ pound smoked ham steak, cut into ½-inch pieces
2 large Bartlett pears, cored, cut into ½-inch pieces
¼ cup minced fresh parsley
2¼ cups chicken stock or canned low-salt broth
2 tablespoons dry Sherry
Salt and pepper

Preheat oven to 300°F. Butter 9x13x2-inch baking dish. Place bread on cookie sheet. Bake until dry to touch and golden brown, about 20 minutes. Cool. Transfer to large bowl.

Cook bacon in heavy large skillet over medium-high heat just until beginning to brown. Pour off all but 1 tablespoon drippings from skillet; reserve bacon in skillet. Add butter to skillet and stir until melted. Add onion and celery and sauté until almost tender, about 15 minutes. Add garlic and herbs and sauté 3 minutes. Add ham and sauté 1 minute. Remove from heat. Mix in pears and parsley. Spoon mixture over bread cubes. Add broth and Sherry and toss gently. Season with salt and pepper. Transfer to prepared dish. *(Can be made 1 day ahead. Cover tightly and refrigerate. Bring to room temperature before continuing.)*

Preheat oven to 350°F. Cover stuffing with aluminum foil. Bake stuffing until heated through, about 1 hour.

ROASTED SWEET POTATOES WITH BROWN SUGAR AND BLACK PEPPER BUTTER

If you've never had sweet potatoes baked in their jackets, you're in for a real treat. Their natural sugar caramelizes to an almost candylike goodness.

12 servings

Black Pepper Butter

1½ cups (3 sticks) unsalted butter, room temperature
3 tablespoons fresh lemon juice
1 tablespoon grated lemon peel
1 tablespoon cracked black pepper
Salt

12 8-ounce sweet potatoes
1 cup (about) brown sugar

For butter: Using electric mixer, beat first 4 ingredients until light and fluffy. Season with salt. *(Can be prepared 4 days ahead. Cover and refrigerate.)*

Position rack in lowest third of oven and preheat to 350°F. Pierce sweet potatoes with fork. Place on oven rack and roast until very soft, about 1 hour. Transfer potatoes to platter. Cut slit in each. Top with dollop of black pepper butter. Sprinkle with sugar and serve.

BRUSSELS SPROUTS WITH HAZELNUTS AND THYME

12 servings

1 cup hazelnuts
1 tablespoon salt
1 tablespoon olive oil
4 pounds fresh brussels sprouts, ends trimmed
¾ cup (1½ sticks) unsalted butter
2½ tablespoons chopped fresh thyme or 2 teaspoons dried, crumbled
Salt and pepper

Preheat oven to 325°F. Place hazelnuts on cookie sheet and toast until brown, about 15 minutes. Wrap warm hazelnuts in dish towel and rub together to loosen skins. Unwrap and cool. Finely chop. *(Can be prepared 4 days ahead. Store in airtight container.)*

Bring large pot of water to boil. Add salt and oil. Add brussels sprouts and boil uncovered until bright green and crisp-tender, stirring occasionally, about 10 minutes. Drain. Transfer to bowl of cold water. Drain thoroughly and cool. *(Can be prepared up to 1 day ahead. Cover and refrigerate.)*

Melt butter in heavy large skillet over high heat until golden brown. Add brussels sprouts and thyme and stir un-

For accessories information, see page 206.

OPPOSITE: Start a great new tradition with this luscious pumpkin pecan cake topped with ginger-scented whipped cream.



80 Proof Brandy, © E&J Distillers, Modesto, CA

Tom Scott's *Them Changes*. Playing time, 42 minutes.



Time for something different, an E&J and soda.

continued from page 80

til heated through. Season with salt and pepper. Transfer to serving bowl. Add hazelnuts and toss gently.

CRANBERRY-CITRUS SAUCE (Cover Recipe)

Makes about 5 cups

1 small orange (unpeeled), sliced
2⅓ cups orange juice
2 cups sugar
2 tablespoons plus 2 teaspoons fresh lemon juice
2 12-ounce bags cranberries
3 tablespoons plus 1 teaspoon triple sec or other orange liqueur (optional)

Finely grind orange in processor. Combine orange juice, sugar and lemon juice in heavy large saucepan. Bring to boil, stirring until sugar dissolves. Reduce heat and simmer 5 minutes. Add ground orange and cranberries and cook until berries begin to pop, stirring occasionally, about 8 minutes. Remove from heat. Stir in triple sec. Cool completely. *(Can be prepared up to 4 days ahead. Cover and refrigerate.)* Serve cold or at room temperature.

SPICED PUMPKIN PECAN CAKE WITH GINGER WHIPPED CREAM

This delectable dessert is sure to become a holiday favorite along with the usual roster of pies. Use your prettiest fluted tube pan for making the cake.

12 servings

Nonstick vegetable oil spray
3½ cups all purpose flour
2 teaspoons baking soda
2 teaspoons baking powder
1 teaspoon salt
2 teaspoons ground cinnamon
½ teaspoon ground ginger
½ teaspoon ground allspice
½ teaspoon ground nutmeg
½ teaspoon ground cloves
1 cup (2 sticks) unsalted butter, room temperature
1¼ cups sugar
½ cup firmly packed dark brown sugar
4 large eggs, room temperature
1⅔ cups canned solid pack pumpkin
½ cup sour cream
¼ cup unsulfured molasses
2 tablespoons dark rum
1½ cups chopped toasted pecans (about 6 ounces)
½ cup minced crystallized ginger

Powdered sugar
Ginger Whipped Cream (see recipe)

Position rack in lowest third of oven and preheat to 350°F. Spray 12-cup tube pan with nonstick vegetable oil spray. Generously butter pan. Dust pan with flour; tap out excess. Mix 3½ cups flour, baking soda, baking powder, salt and spices in medium bowl. Using electric mixer, cream butter with both sugars in large bowl until very light and fluffy. Add eggs 1 at a time, beating well after each addition. Beat in pumpkin, sour cream, molasses and rum. Mix in dry ingredients, pecans and minced crystallized ginger.

Pour batter into prepared pan. Bake until tester inserted near center of cake comes out clean, about 1 hour 15 minutes. Cool cake 15 minutes in pan on rack. Turn cake out onto rack and cool completely. *(Can be prepared 8 hours ahead. Cover tightly with plastic wrap and let stand at room temperature.)*

Sift powdered sugar over top. Serve with Ginger Whipped Cream.

GINGER WHIPPED CREAM

Makes about 3½ cups

1 cup chilled whipping cream
¼ cup sour cream
2 tablespoons sugar
1½ tablespoons dark rum
¼ teaspoon ground ginger

Using electric mixer, beat first 3 ingredients in large bowl to soft peaks. Add rum and ginger and beat until almost stiff. *(Can be prepared 5 hours ahead. Cover and refrigerate.)* □

Since leaving Los Angeles for Vancouver, Edena Sheldon has been busy, writing food articles and cookbooks.

STEP-BY-STEP PARTY PLAN

Four days ahead
Prepare black pepper butter for Roasted Sweet Potatoes with Brown Sugar and Black Pepper Butter. Cover and refrigerate.

Toast and husk hazelnuts for Brussels Sprouts with Hazelnuts and Thyme. Store in airtight container.

Prepare Cranberry-Citrus Sauce. Cover and refrigerate.

One day ahead
Prepare Apple Soup. Cover tightly and keep refrigerated.

Prepare marmalade glaze for Old-fashioned Roast Turkey with Orange Marmalade Glaze. Chill.

Prepare the Herbed Sourdough, Smoked Ham and Celery Stuffing. Cover and refrigerate.

Cook brussels sprouts in boiling water. Drain. Cover and refrigerate.

Thanksgiving morning
Prepare Spiced Pumpkin Pecan Cake. Once cake is cooled, cover and let stand at room temperature.

Five hours before serving main course
Make Nutmeg Croutons. Store in airtight container.

Combine salad greens in large bowl. Cover and refrigerate. Prepare salad dressing. Cover and set aside.

Prepare Ginger Whipped Cream. Cover and refrigerate.

Four hours before serving main course
Prepare turkey for roasting.

Three and one-half hours before serving main course
Start roasting turkey.

Prepare your favorite recipe for mashed potatoes; cool. Cover and let stand at room temperature.

One hour before serving main course
Bake stuffing.

Bake sweet potatoes.

Just before serving first course
Rewarm Apple Soup.

Just before serving turkey
Strain turkey pan juices and degrease. Prepare gravy.

Finish preparing sweet potatoes.

Rewarm mashed potatoes in top of double boiler or in microwave.

Sauté blanched brussels sprouts in thyme butter; toss with hazelnuts.

Toss mixed greens with dressing.

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WAIMEA: AWAY FROM IT ALL ON THE BIG ISLAND

BY JANICE WALD HENDERSON

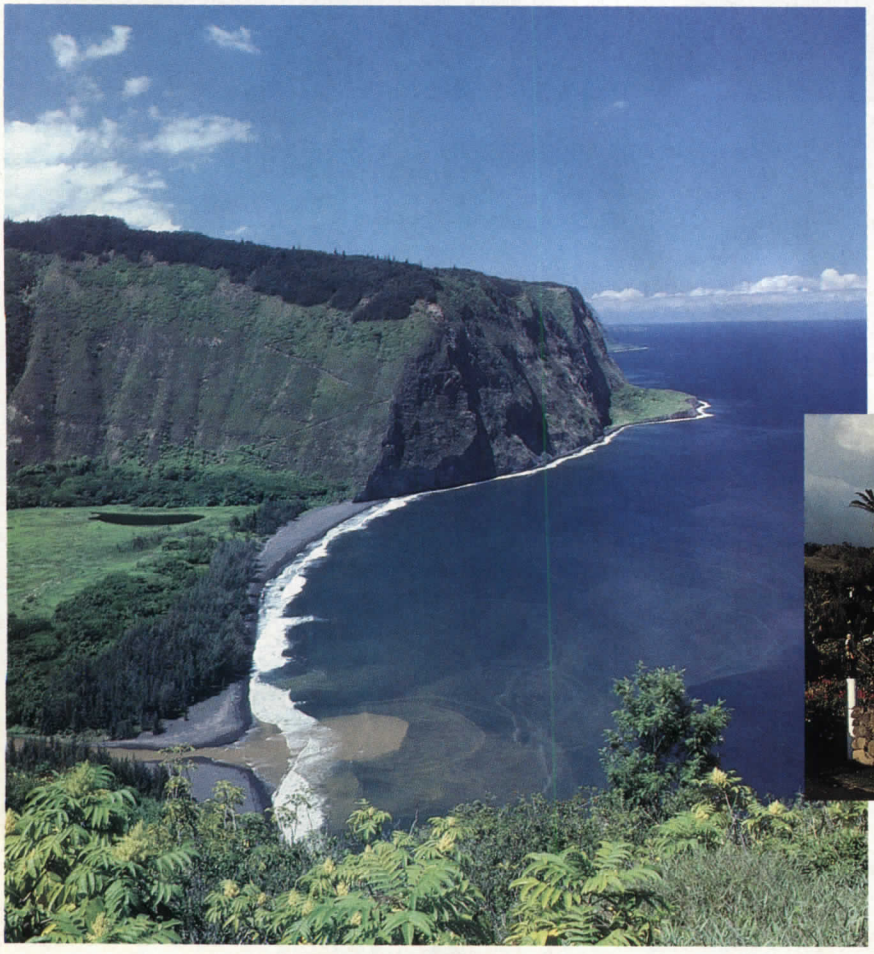
Not so long ago Waimea was considered a three-yawn destination. This sleepy community, located up-country on the Big Island of Hawaii, had a sole claim to fame, if you could call it that—a ranch.

What a difference a decade makes. The nearby Kohala Coast has blossomed into an enticing enclave of ritzy resorts, and its newfound glamour has rubbed off on wee Waimea. The tiny town of about six thousand lucky residents has acquired its own sparkle, without harm to its bucolic charm.

Waimea is where cowboys meet the tropics; it's the Alps of Alohaland. Waimea looks like a Swiss mountain village with houses nestled in fertile green hillsides. And today it's home to a collection of art galleries, museums, restaurants and a supermarket with as many upscale offerings as those found in sophisticated cities. Imagine—Pissarro and pâté de foie gras, Renoir and risotto, Bonnard and beluga—all treasures of the same island town.

Although it's a mere half-hour's ride from most of the deluxe resorts of the Kohala Coast, many visitors become beach potatoes and never make the 20-mile trip. What a shame, for a visit to Waimea affords travelers the rare opportunity to rub elbows with the locals and taste a true slice of the Big Island.

So hop into a rental car, head north on Highway 19 and follow the sign to Waimea as the two-lane road climbs about 2,200 feet in elevation. The terrain will change dramatically as barren





LEFT: A short ride brings you up to this spectacular view of Waipi'o Valley, its black sand beaches joining the emerald cliffs and turquoise waters. BELOW: White fences contain the simple life and beauty of old town Waimea.

PHOTOGRAPHS BY WILLIAM WATERFALL



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LIBBY'S FAMOUS PUMPKIN PIE

- 1 pkg. (15 oz.) Pillsbury® All Ready Pie Crusts*
- 1 tsp. flour
- 2 eggs, slightly beaten
- 1 can (16 oz.) Libby's® Solid Pack Pumpkin
- ¾ cup sugar
- ½ tsp. salt
- 1 tsp. ground cinnamon
- ½ tsp. ground ginger
- ¼ tsp. ground cloves
- 1 can (12 fl. oz.) Carnation® Evaporated Milk

Heat oven to 425° F. Prepare pie crust according to package directions for filled one-crust pie. Refrigerate remaining pie crust for later use. Flute edge to stand ½ inch above rim. Mix filling ingredients in order given. Pour into pie crust-lined pan. Bake at 425° F for 15 minutes. Reduce heat to 350° F; continue baking 35 to 45 minutes or until knife inserted near center of pie comes out clean. (If necessary, cover edge of crust with a strip of aluminum foil to prevent excessive browning.) Cool completely. Garnish, if desired, with whipped topping.

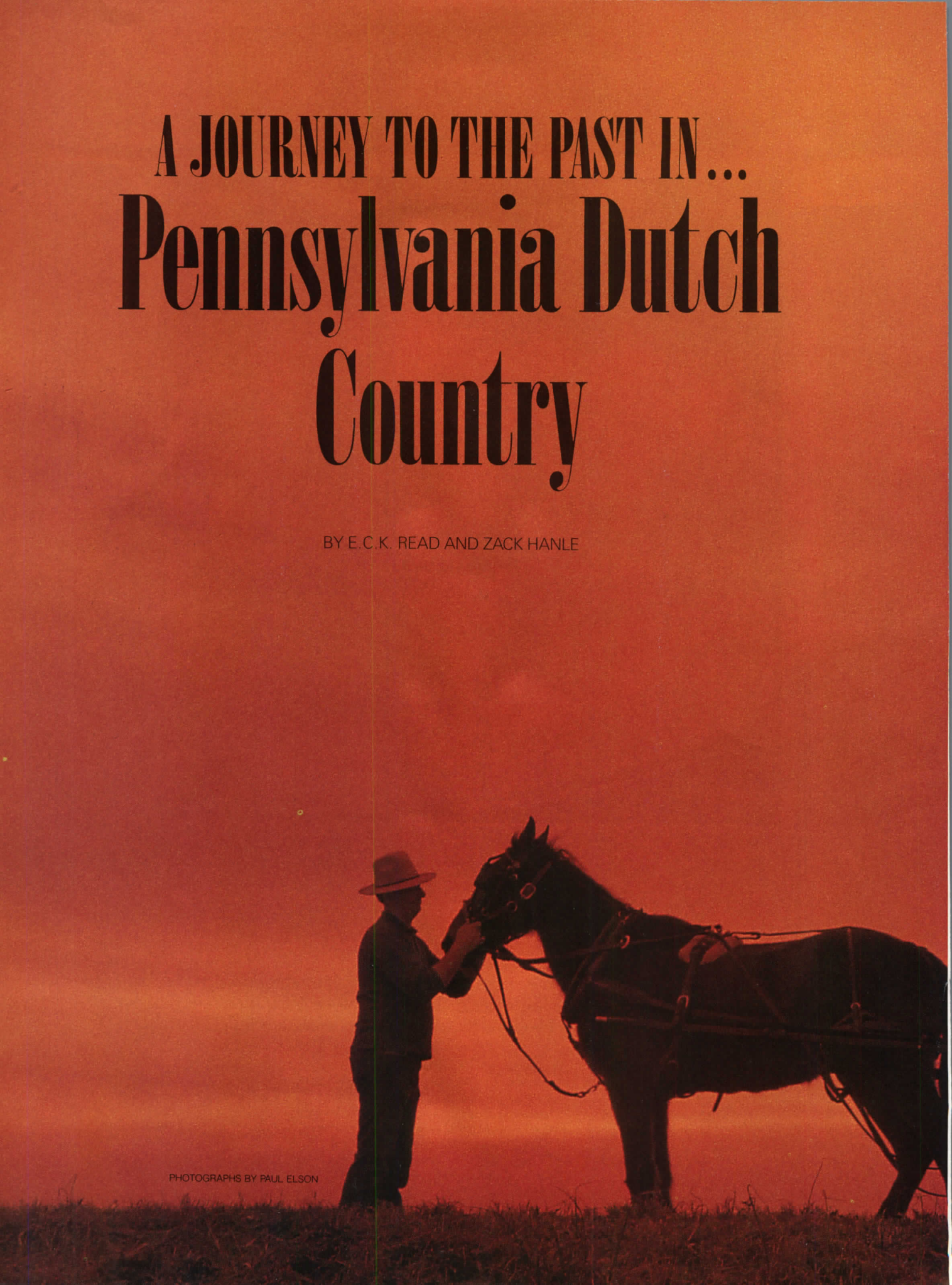
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A JOURNEY TO THE PAST IN...
Pennsylvania Dutch Country

BY E.C.K. READ AND ZACK HANLE



PHOTOGRAPHS BY PAUL ELSON



A burning sunset captures the silhouette of driver, horse and buggy along this Lancaster County road. ABOVE: Unforgettable meals with Yankee flair await at Doneckers. Busy chefs Jean-Maurice Jugé and Therese Zaleskie take a break alongside their creations in the rustic restaurant.



ABOVE: Churchtown innkeepers Jim Kent and Stuart Smith join guests for a stack of Smith's pancakes and other hearty morning temptations. RIGHT: A lone church steeple peeks out through a cluster of trees.







In the limerick, there's this woman called White who can travel faster than light: "She went walking one day in a relative way and returned on the previous night." In the Pennsylvania Dutch county of Lancaster—on the road to Paradise, Blue Ball or Bird-in-Hand—you too can overtake the past. It will appear as a horse and buggy, clicking along the highway ahead of you, indifferent to the flow of newfangled internal combustion machines.

The buggy's pilot will probably be one of the Plain People of Lancaster—Amish or Mennonite—who follow an older, simpler life, often uncluttered by phone, television or even electricity. Their clothes are as simple as their cooking, and their farms, tilled by horse or mule power, are likely more productive than any owned by the "English," as the Pennsylvania Dutch call their non-Dutch neighbors. (Dutch is, in fact, a corruption of Deutsch, signifying the Swiss and German origins of these devout people.)

They love and respect the fertile Lancaster land and what it brings so generously to the family table. The spirit of our first Thanksgiving seems ever-present here. We find it shining especially bright as we visit the area in the season of the feast itself.

AN AMERICAN WELCOME

We arrive via the Pennsylvania Turnpike, which slices through the north edge of Lancaster County on its way from Philadelphia to Ohio, and drop south on Route 222 toward the city of Lancaster. Silver-topped silos, white barns and windmills stand on every side. This is hay, corn, grain and tobacco country—its wooded intervals now dressed in autumn colors.

Reaching the old Lincoln Highway, Route 30, the county's main east-west road, we turn west toward Mount Joy and our first overnight stop, Cameron Estate Inn. Voyagers in search of this imposing mansion—once the country home of Simon Cameron, President



RIGHT: The simple elegance of The King's Cottage provides the perfect setting for afternoon tea. Private rooms offer a relaxing retreat upstairs. ABOVE: Striking Amish quilts display the local artistry.



A sign of the times in a timeless land.

Lincoln's first secretary of war—may wind up crying in the wilderness if not equipped with a county map. (The Pennsylvania Dutch Convention and Visitors Bureau's *Free Map & Visitor's Guide* is excellent, and it's available at most inns, restaurants and shops.) The place is hidden on 15 wooded acres behind the old Donegal Church and the Witness Tree, an oak some three and a half centuries old by which, in 1777, the congregation gathered to pledge support of their new nation.

The convivial mistress of the inn is Betty Groff, tenth-generation Lancastrian, ex-farmer, pillar of Pennsylvania Dutch cooking, cookbook author and publisher, and good company, as is her equally energetic (but only ninth-generation) husband and partner, Abe. Their 18 rooms are appropriately done in Federal style. Those on the first two floors are of epic proportions, with baths and fireplaces; those on the third are of more modest dimension.

After a preprandial with Betty in the sitting room under the watchful eye of Lincoln *and* Washington, whose portraits she got from an old schoolhouse when it closed, we move on to dinner. She serves sausage, peppers and corn sautéed with herbs and spices, mushrooms stuffed with crabmeat, rainbow trout, veal medallions rolled in grated cheese and breadcrumbs and other worthy examples of the inn's "French and American country cuisine."

Has Betty gone a bit Continental? At the Cameron Estate, yes. But her Pennsylvania Dutch spirit remains intact at another enterprise, Groff's Farm Restaurant, four and a half miles distant. Here, in a 1756 farmhouse, dining is family style, meaning that the food is put on the table and the customers help themselves. The menu remains faithful to old farm-country favorites: home-cured ham, prime rib, chicken Stoltzfus (chunks of bird in a cream sauce over flaky buttered pastry), mashed potatoes and assorted homemade relishes. Turkey is, of course, admitted on Thanksgiving. Additionally, since the Groff's son,





ABOVE: Neat rows of Amish hats for sale at Kauffman's general store. RIGHT: Chef Thomas Carter relaxes at Windows on Steinman Park.





ABOVE: Market Fare co-owner Tom Rothfus oversees the bountiful spread in the library room. LEFT: Proud owner Betty Groff of the Cameron Estate Inn also runs Groff's Farm Restaurant a few miles away.

continued from page 90

Charlie, won his toque at the Culinary Institute of America, he's added an à la carte menu and seafood dishes.

The Farm packs them in from all over, and Betty attributes part of its success to a mysterious stranger who dined with a few friends some years ago and said as he was leaving, "You don't know who I am, do you?"

It was Craig Claiborne, then food editor of *The New York Times*. He soon had half the civilized world aimed in the direction of Betty's farmhouse.

THE PAST SURVIVES

There are a number of other treats in this western bulge of Lancaster County. One of them, roughly between the two Groff places, is Donegal Mills Plantation and Inn. Once part of a thriving mill community, this two-hundred-acre estate is now run by Joanne Brown Zink, a dynamo who, in the course of restoring the place, has met every challenge from rampant algae in the trout pond to major floods.

The old grist mill houses a cozy restaurant where the rope-control grain elevator now carries food upstairs and brings dishes back down. The floor is brown brick, the walls sport hunting scenes and horse hardware, and there's a small bar with a stained-glass window where you can tune up for mulligatawny soup, crab cakes of Chesapeake heritage or a German herbal chicken.

Joanne shows us the miller's house nearby, where beautifully plain bedrooms await guests who prefer the simple life, as opposed to the grandeur of the mansion up the hill—a Jeffersonian classic with columned portico and period suites and rooms. On the grounds are the old bake house and gardens for herbs (to provide flavors, fragrances and dyes) and vegetables. The mill tailrace leads to the trout pond where, thanks to Joanne's fishing license, you can catch your own dinner.

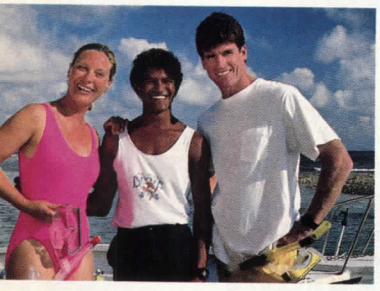
The local creek, also named Donegal after the county in Northern Ireland where the area's first settlers came from, flows into the nearby Susquehanna. On its way to Chesapeake Bay, the Susquehanna serves as the southwestern border of Lancaster County and, like all rivers, has spawned many a town and tavern along its banks.

Marietta, just south of the Plantation, is one such town. And Marietta's Railroad House of the 1820s is one such tavern—though it has seen the last of its hard-drinking rivermen and the latter-day trade from the local retired rail depot. Today it's a bed and breakfast in the Victorian tradition, with rooms that overlook the water.

On Thanksgiving Day, owners Richard and Donna Chambers offer roast pheasant on wild rice and a fresh oyster-with-vegetables pie, among other alternatives to good old tom turkey with bread or chestnut "filling," as the Pennsylvania Dutch call stuffing. In the basement tavern, chef Richard Carmany offers lighter fare in a rail buff's paradise featuring old Pennsylvania Railroad photographs, Orient Express posters, entertainment and a superb copper-topped bar.

Just downstream from Marietta is Columbia where, in pre-Civil War days, a bridge offered fugitive slaves an escape route. Once across, they could spread out to various "stations" on the underground railroad, one of which was Bube's Brewery at Mount Joy, five miles north of Columbia on the Harrisburg Pike. A survivor of the 1800s when German immigrant brewers

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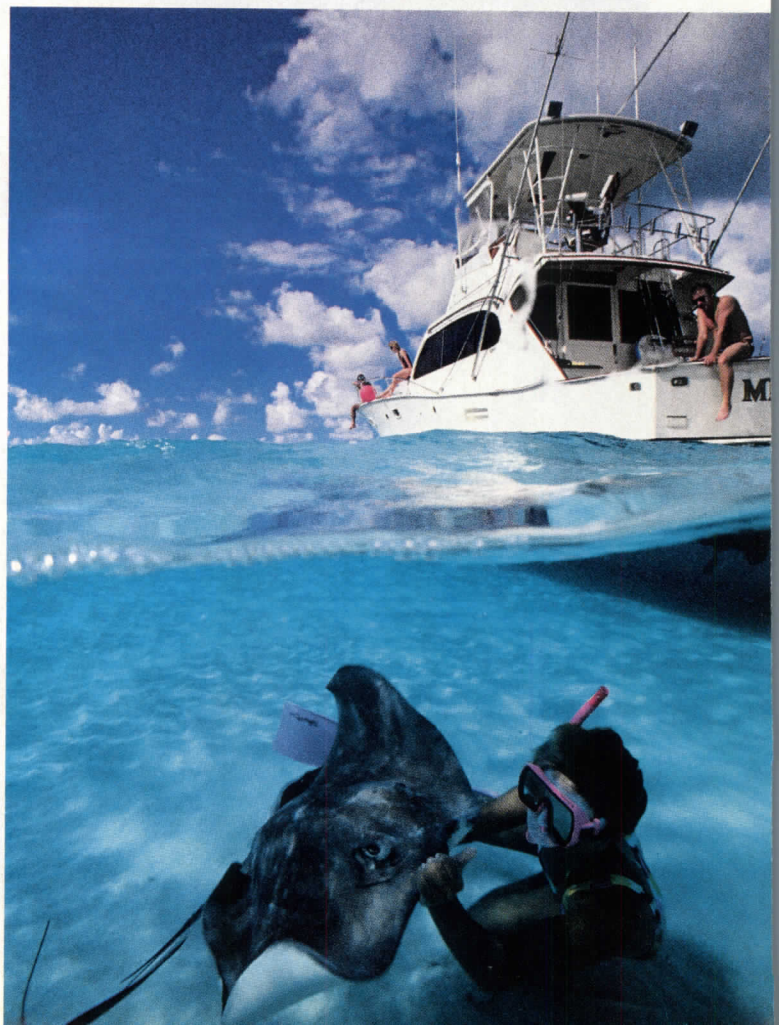
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CAYMAN ISLANDS

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made Lancaster the "Munich of the New World," Bube's, though presently not brewing, claims to be the oldest intact brewery in the United States. Its historic "underground" comprises the limestone caverns below the brewery, 43 feet deep, where the beer was aged and the slaves could hide.

Today the caverns house a restaurant called The Catacombs, with rough-hewn tables, candlelight and pewter-like flatware. Twice a month, and on the coming Thanksgiving weekend, former actor Sam Allen, one of the owners, plays feast master at a medieval banquet in the caves. Minstrels are on hand, as are a collection of lowly serfs and nubile wenches, who may pop into one's lap and read a sonnet or two. Nonspelunkers may tarry overhead in the Bottling Works, a street-level restaurant in the tavern mode that serves lunch and dinner and, when the kitchen is closed, proffers classy sandwiches all day and through half the night.

Annexed to all this is the Central Hotel, built by Bavarian brewery founder Alois Bube in 1880. Though it strives to maintain its square downtown Victorian dignity, the Central's exterior woodwork has been dolled up with bright colors, signifying light hearts within. The bar is entirely welcoming, with rose-patterned tabletops, walls depicting tastefully underdressed ladies, and a revolving silver chandelier twinkling in the beam of a spotlight. The Central's restaurant, called Alois's, has four elegant dining rooms themed to their names: the Canopy Room, the Dragonfly, the Peacock and the Trophy Room. Here, chef Ophelia Horn presents her celebrated dishes, such as veal in Port and ginger and spiced scallops with cashews.

REGIONAL WARES

In Lancaster County, art also flourishes outside the kitchen, especially among Amish quilters. We go east from Mount Joy to New Holland to find one of these renowned artisans at the Witmer Quilt Shop. The shop is in Emma Witmer's family home, where she carries on a business begun by her mother more than 30 years ago. We are invited upstairs past carefully filed bolts of fabrics in rainbow colors. Stacked on beds in two rooms are at least 150 quilts, all handmade, in traditional as well as contemporary patterns and designs. We admire grapevines, lovebirds, colonial scenes, the classic wedding ring, waves, stars, and flowers of every kind. As we take our leave we pass a sign that says, "Blessed are the quiltmakers, for they are the piecemakers."

New Holland's oldest establishment is a general store dating from 1779 and known since 1946 as Kauffman's. We have a fine time here among the "country wares." If you want a fake owl to intimidate crows, a hog scraper, shoofly pie mix, quilt patterns, a scrapple pan or a Mennonite bonnet, Kauffman's has it—plus every kind of hardware, old and new, for kitchen, home and farm. There is much history on the premises (the red brick building was once the town hall), including a small hundred-year-old jail in the basement.

For dinner, we swing north to visit Doneckers in Ephrata, not far from where we first entered the county. Upon arriving in town, we realize that the Donecker name embraces much more than food and drink. The family has, in fact, created a village within a village. Its Fashion Stores have extensive offerings by the best designers, fine accessories for dining room, bath and kitchen and, reputedly, a level of service heretofore believed extinct.

The Guesthouse features 19 rooms with antiques, hand-stenciled walls, fireplaces and an occasional Jacuzzi. A few blocks away is The 1777 House, once the home of Jacob Gorgas, clockmaker for a new nation; later a tavern stop for Conestoga wagons; now a carefully restored bed and breakfast with ten rooms named for leaders of the Ephrata Cloister, a strict religious community founded in 1732, whose Rhenish buildings still stand on Main Street. The Donecker family's latest enterprise is The Artworks, an old shoe factory born again as a workplace and showcase for artists and craftspeople.

Now, as to The Restaurant, it is the domain of an ebullient Frenchman, chef de cuisine Jean-Maurice Jugé. The dishes are in the French tradition but, as the menu explains, they "carry a distinctly American flair for the unexpected with an emphasis on simplicity and freshness." However designated, this Franco-American alliance is a winner. It lies fallow on Thanksgiving Day but is in full swing before and after.

A SIMPLE PEOPLE

Thanksgiving dinner can be had, however, at our next stop, though it's basically a bed and breakfast. The Church-



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continued from page 93

town Inn, in the small village of the same name near Lancaster County's eastern border, celebrates the day with goose as well as apple-and-grape-stuffed turkey and, on the Saturday immediately following, weekend guests are taken to a Mennonite home for a family evening of dinner and song. Innkeepers Stuart and Hermine Smith and Jim Kent have filled their 1735 fieldstone mansion with a Victorian potpourri of antiques, greenery, bric-a-brac and, in the front windows, the traditional Pennsylvania Dutch candles (now prudently electric) to welcome the traveler. Upstairs, that traveler finds easeful bedrooms furnished with American brass, high-back, four-poster, art deco walnut or Victorian sleigh beds, each of which bears an admonition to remove "the shams" (pillow covers) before retiring in the evening.

Shams off for the night, we rise next morning to start the day with an admirable stack of Stuart Smith's pancakes. Stuart has recently finished an even larger project—a new wing to accommodate special inn events like his Victorian costume ball in March. He had worried that it wouldn't open on schedule, but his construction crew resolved any apprehensions.

"They are Mennonites, and when they tell you it's going to be done by Saturday, it's done by Saturday," he says. "We've learned that, with the Plain People, you can seal a six-figure deal on just a handshake."

We are to learn more about the integrity and other attributes of the Amish and the Mennonites at The People's Place, a few miles southwest at the town of Intercourse on the Old Philadelphia Pike. Here there's a presentation that sheds light on their beliefs and customs and may suggest that their "backward" ways hold a lesson or two for a fast-forward world. The People's Place also includes an art gallery, a pottery shop, a quilt museum, a country store purveying crafts, and a bookshop.

(Item: The Mennonites are named for Menno Simons, a Catholic priest from Holland who, in 1536, joined the Anabaptists or "rebaptizers." This group had split from both the Roman Church and the Protestant Reformers, seeking a purer faith free of state control. The Amish take their name from Jakob Ammann, a Swiss Mennonite elder who, believing the movement had lost its purity, broke away in 1693 to form his own Christian fellowship. Most Amish groups are conservative cousins of the Mennonites.)

Neighboring The People's Place is a little community called Kitchen Kettle Village, comprising some 30 shops and restaurants. While craftspeople are everywhere making and selling things of wood, wicker, tin, twine, leather, brass, pewter and clay, we find it difficult to get past the Bake Shop and the Jam and Relish Kitchen. The former lures the innocent with sticky buns, fruit breads, pies and cookies. The latter has a team of bonneted Amish maidens canning some 50 different jams, jellies and relishes as the season dictates.

We lunch at the Kling House Restaurant, once the residence of the village's founders. On the menu, under Lancaster Favorites, we target beef and pickled beets with horseradish sauce and Snitz and Knepp, which features sliced ham, dried apples and potato dumplings with chowchow (a mustard-flavored relish) on the side.

Across the street, the nonaffiliated Village Harness Shop, "where friends



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of horses meet," is having none of this come-visit claptrap. Its sign reads: "No tourist except for horse riding and driving equipment. No camera."

To be sure, the Amish and the Mennonites, for religious reasons, don't care to have their pictures taken.

SHOPS AND SHIPS

South of the Old Philadelphia Pike, which is main street for Intercourse, the Lincoln Highway (Route 30) pursues a roughly parallel east-west course and unabashedly woos the tourist trade. Among the attractions are shopping malls and factory outlets, the main aggregation of which is at Rockvale Square. This monster complex thoughtfully provides a British double-decker bus to waft shoppers to and fro among its more than 90 outlet stores.

For those who want to spend their money on the morrow as well as today, there are the 113-unit Rockvale Village Inn and the recently launched Fulton Steamboat Inn. A reminder that the father of the original steamboat was a Lancastrian born and bred, this faux sidewheeler "floats" in its own mini-Mississippi and has three decks of staterooms and cabins, each with television, refrigerator and microwave.

Outside the "steamboat," Route 896 crosses the Lincoln Highway and takes us south, partway to Strasburg, to the Hershey Farm Motor Inn and Restaurant. Not to be confused with that chocolate place that lies just northwest of Lancaster County, Hershey Farm is a sizable enterprise with 58 guest rooms and an extensive restaurant presenting family-style cuisine, a "Penn Dutch" smorgasbord or à la carte dining.

Thanksgiving here is an all-you-can-eat proposition, family style only. Baked ham shares top billing with the turkey, and there are a couple of items—dried sweet corn and cracker pudding—that may be new to non-Lancastrians. The corn, available at county stores, is reconstituted with water and has a surprisingly fresh taste. The pudding is a concoction of crackers, coconut, eggs and lots of sugar.

A mile south, at the Historic Strasburg Inn, the family-style Thanksgiving in Neesly Hall parades seafood Newburg, baked chicken and roast pork in addition to turkey and ham. The dried sweet corn reappears, as does the ubiquitous shoofly pie for dessert. A traditional dinner is also served at the Inn's Washington House, a replica of the original hostelry that served stage coaches on the Conestoga Trail. In either location, attention must be paid to the homemade pumpkin muffins. These and other treasures may be bought for future snacks, as the Strasburg Inn, like Hershey Farm, has its own bake shop and gift shop.

The Inn can comfortably embrace halls and houses because it stands on 58 acres. Its five buildings, with 103 rooms done in Colonial style, look out onto Amish fields where vintage Pennsylvania Dutch families like the Lapps and the Stoltzfuses may well be gathering cabbage, broccoli, cauliflower or pumpkins at this time of year.

ENTER THE MACHINE AGE

Next door to the inn, those who have turned exclusively to the horse and buggy for transportation can see what they missed at Gast Classic Motor Cars. This well-mounted exhibit of shiny, mint-condition oldies features one of the 51 Tuckers produced, a 1948 Torpedo for which proprietor Jeff Gast said goodbye to $275,000. But, above all, Strasburg is a steam train town.

Born in 1832, the Strasburg Rail Road calls itself the "Road to Paradise" because, quite literally, it travels to the town of Paradise and back. On its 45-minute run from the East Strasburg Depot, passengers do get a glimpse of a more poetic paradise—some of the finest farmlands in North America slide by, serene and fertile as they ever were. The big coal-burning locomotives will be on the job November weekends and the Friday after Thanksgiving, and every day in the fall months preceding.

Right across Strasburg Road from the depot is the Railroad Museum of Pennsylvania, a gallery of memorabilia and an indoor showplace for several steam locomotives and many different train cars. They seem quietly proud, perhaps lost in dreams of the Broadway Limited, the Tahoe, the Lotus Club.

As an end piece, there's an establishment down the road called the Red Caboose. It actually boasts 19 of them, together with a Victorian dining car, now resurrected as motel units and restaurant. In addition, a retired Pullman coach houses one of the finest private collections of whistles, bells, headlamps, semaphores, switch lights and other hardware from the age of steam.

We must detrain, however, in favor of a night's lodging at the Sheraton



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PENNSYLVANIA DUTCH COUNTRY

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Lancaster Golf Resort and Conference Center back up north on the Lincoln Highway. We fear that the name and size (330 rooms) don't quite resonate with Amish farm life, plain ways or even shoofly pie. But there's a lot to be said for 225 green acres set about with 27 holes of golf and a driving range, four indoor and eight outdoor tennis courts, indoor and outdoor swimming pools, exercise room and sauna.

For family outings, the pièce de résistance may well be the free children's programs. On the four-day Thanksgiving weekend, as on weekends through the year and daily in the summer season, guests may leave their 6- to 12-year-old children with "Kids World" counselors at 10:00 A.M. and pick them up at 11:00 P.M. They will have a full day of games, arts and crafts, movies, contests, hayrides and swimming. There are tot-size programs, too.

Afterward, we move on to a nearly pure and unadorned embodiment of Lancaster County at The Amish Farm and House, a working farm dating from 1715. A competent lady named Josephine guides us through the fieldstone farmhouse. We learn many things, among them that girls wear buttons until the age of eight, after which they fasten their clothes with straight pins, that boys get courting buggies when they're 16, that women wear black aprons and capes after they're married, that all those benches in the front room are to accommodate church services, which move from house to house through the Amish community.

CITY LIFE

We now head west to visit the city of Lancaster, the one-time (in 1777) capital of the U.S. At midtown Penn Square stands the red-brick Central Market, the oldest publicly owned, continuously operating farmer's market in the country. We browse through over 80 stands of produce, meats, baked goods, handcrafts and flowers, hefting baskets here, sniffing horseradish there, ogling schmierkase (a cottage-type cheese), snickerdoodles (cinnamon cookies) and souse (pickled and jellied pork bits and vegetables).

Thus primed for an evening meal, we are quite glad to slip into Market Fare, a restaurant just across the street from the Central Market. Tom Rothfus, the amiable young co-owner, specializes in seafood fresh from Maryland and elsewhere, as well as chicken, duck and beef. The downstairs dining rooms gentle guests with cushioned armchairs and walls well dressed in nineteenth-century paintings and shelves filled with books. Above, at street level, the casual Market Fare Café offers quicker, lighter dishes, like soups and salads.

Having thus supped at the Market Fare on Market Street, we think it fit to stay the night at The King's Cottage on King Street, a few minutes east of downtown. This white stucco, red-tile-roof bed and breakfast has a Spanish mission-style exterior unusual in the area, and five bedrooms, each with a private bath. Owners Jim and Karen Owens have furnished their carefully restored manse with antiques and reproductions and polished new life into its hardwood floors, crystal chandeliers and stained-glass windows. Tea is served in the afternoon, a good time to shuffle through the menu basket, a collection of what local restaurants offer, and to check the "opinion book" in which guests have written their thoughts on same. As for us postdinner



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arrivals, we must be content with chocolates and liqueurs in the library.

Breakfasting at a common table, we encounter some eye-openers unknown to the corner diner at home: pears marinated in strawberry puree, lightly chocolated, with whipped cream and an upscale French toast laved with orange butter. A convoy of sensible Lancaster sausages keeps things in balance.

When we commend Karen on her version of family-style dining and ask her advice on the plain Pennsylvania Dutch variety, she says she and Jim often refer people to Jack and Dee Dee Meyer. The Meyers and their six children, members of a group of Plain People called River Brethren, welcome guests to their family table for an evening of good food, hymns and discussion. Travelers may also run into Jack Meyer at Abe's Buggy Rides near Bird-in-Hand, where he does some driving.

On good advice from the Pennsylvania Dutch Convention and Visitors Bureau, which is just off the Lincoln Highway (Route 30) about a mile northwest of The King's Cottage, we spend much of our last day touring the southwestern part of the county. We follow Pequea Creek down to the Susquehanna, winding through campgrounds and scattered cabins—some mere shanties, others rather gentrified. It is hilly, wooded country, unlike the rest of Lancaster, and draws few tourists. We are rewarded at last by sweeping views of the Susquehanna—wide, blue and stately as it divides at Weise Island below the Safe Harbor Dam.

Back in the city of Lancaster for dinner, we once again abandon the simple life and settle into a top-drawer French restaurant, Windows on Steinman Park. The park, a cozy brick canyon between buildings, is garnished with greenery that sparkles after dark with small white lights. The show inside is produced by chef Thomas Carter in a handsome setting that wanders upward through three or four artfully staggered levels. Fish and game are stars here. For ambience and artistry at the stove, Windows may well be Lancaster's most engaging restaurant.

On this high note, we repair to Bird-in-Hand to enjoy the quiet hospitality of Sally and Ed Davis in their Victorian mansion and carriage house, now a bed and breakfast called Greystone Manor. The Manor invites lower speeds. In the living room, guests may lounge on a cushioned bench in a bay window or read on a dark rose settee or a rocker by the light of porcelain lamps. In the bedrooms, cherubic young ladies peer wanly down from oval frames while, on the dressers, a pair of long gloves, lace sleeves or a beaded evening bag may be laid out as if for the lady of the house.

In the morning, we fuel up on a diversity of muffins, prowl Sally's basement gift and craft shop and admire Ed's allegedly squirrelproof bird feeder in the side yard. The road home takes us out the northeast sector of the county on Route 272 where, at Adamstown on Sunday, antique buffs can find literally hundreds of dealers at such markets as Renninger's and Stoudt's.

The Amish and Mennonites are fine bargainers and know a good buy when they see one. Watch them as they shop—the men in black felt hats (straw in summer) and somber jackets and trousers. The youngsters in matching hats, capping shining blond hair. The young girls in bonnets and colorful dresses follow demurely in their black-garbed and bonneted mamas' footsteps. It is quite a scene, one that must be observed for a distinct and diminishing view of the past.

Our Lancastrian sojourn is over. We have seen and tasted the riches of the season as our forebears knew it in this meticulously and lovingly farmed oasis. We have even done a sizable chunk of Christmas shopping in the new malls and centers. Now, feeling fulfilled in a quiet and old-fashioned way, we are ready to go back to the future.



STU'S POTATO PIE

A delicious and easy side dish from Churchtown Inn. Serve as an accompaniment to breakfast, lunch or dinner.

8 servings

- **6 large eggs**
- **½ cup chopped green onions**
- **½ teaspoon salt**
- **½ teaspoon pepper**
- **3 cups diced, peeled, cooked potatoes or frozen diced hash browns, thawed**
- **6 ounces grated Swiss cheese (about 1½ cups)**
- **4 ounces ham, diced**
- **½ cup chopped green bell pepper**
- **½ cup half and half**

Preheat oven to 350°F. Generously butter 9-inch pie dish. Whisk eggs, on-

continued from page 97

ions, salt and pepper in large bowl. Add potatoes, cheese, ham, bell pepper and half and half. Stir to blend. Pour into prepared dish. Bake until set, about 1 hour 20 minutes. Cut into wedges.

SAUTEED TURKEY BREASTS WITH SAFFRON-HERB SAUCE

A bachelor's Thanksgiving dish. Betty Groff serves this quick sauté of turkey breast and guarantees no turkey sandwich leftovers. Using lowfat sour cream allows for fewer calories and for boiling the sauce without separation.

6 servings

Saffron-Herb Sauce

- **2 tablespoons (¼ stick) unsalted butter**
- **2 tablespoons all purpose flour**
- **3 cups chicken stock or canned low-salt broth**
- **Pinch of saffron**
- **2 tablespoons chopped fresh chives**
- **2 tablespoons chopped fresh parsley**
- **1 tablespoon chopped fresh mint**
- **2 teaspoons chopped fresh tarragon or ¾ teaspoon dried, crumbled**
- **¼ cup lowfat sour cream**

Turkey

- **1½ pounds turkey breast fillets, cut on diagonal into ¾-inch-thick pieces**
- **1 tablespoon unsalted butter**
- **Salt and pepper**
- **⅓ cup dry white wine**

For sauce: Melt butter in heavy medium saucepan over medium heat. Add flour and stir 2 minutes. Gradually whisk in stock and saffron. Bring to boil, stirring constantly. Boil until reduced to 1¼ cups, stirring occasionally, about 25 minutes. Remove from heat. Add chives, parsley, mint and tarragon. Stir in sour cream. *(Can be prepared 1 day ahead. Cover and chill.)*

For turkey: Place turkey pieces between waxed paper. Pound to ½-inch thickness. Melt butter in heavy large skillet over medium heat. Season turkey with salt and pepper. Add to skillet and cook until golden and cooked through, about 1½ minutes per side. Transfer to platter and keep warm.

Add white wine to skillet and bring to boil, scraping up any browned bits. Boil until reduced to 2 tablespoons, about 3 minutes. Whisk in sauce. Simmer until heated through and slightly thickened, about 3 minutes. Season with salt and pepper. Serve turkey, passing sauce separately.



PUMPKIN PECAN CHEESECAKE

The Railroad House's streusel-topped cheesecake makes a great fall dessert.

10 servings

Topping

- **¾ cup firmly packed golden brown sugar**
- **6 tablespoons (¾ stick) butter, chilled**
- **1½ cups chopped pecans (about 5½ ounces)**

Cheesecake

- **1½ cups graham cracker crumbs**
- **1 cup sugar**
- **6 tablespoons (¾ stick) butter, melted**
- **3 8-ounce packages cream cheese, room temperature**
- **¾ cup firmly packed golden brown sugar**
- **5 large eggs**
- **1 pound canned solid pack pumpkin**
- **½ cup whipping cream**
- **½ teaspoon ground cinnamon**
- **½ teaspoon ground nutmeg**
- **¼ teaspoon ground cloves**

For topping: Place sugar in small bowl. Add butter and cut in until mixture resembles coarse meal. Stir pecans into mixture. Set aside.

For cheesecake: Blend crumbs, ¼ cup sugar and butter in medium bowl. Press crumb mixture in bottom and up sides of 9x2½-inch springform pan. Chill.

Preheat oven to 325°F. Using electric mixer, beat cream cheese in large bowl until smooth. Mix in remaining ¾ cup sugar and brown sugar. Add eggs 1 at a time and beat until fluffy. Blend in pumpkin, cream, cinnamon, nutmeg and cloves. Pour into crust. Bake until center no longer moves when pan is shaken, about 1½ hours.

Sprinkle topping over cheesecake. Bake 15 minutes. Transfer to rack to cool. Cover and refrigerate overnight. *(Can be prepared 2 days ahead.)*

SPICY PEAR MUFFINS

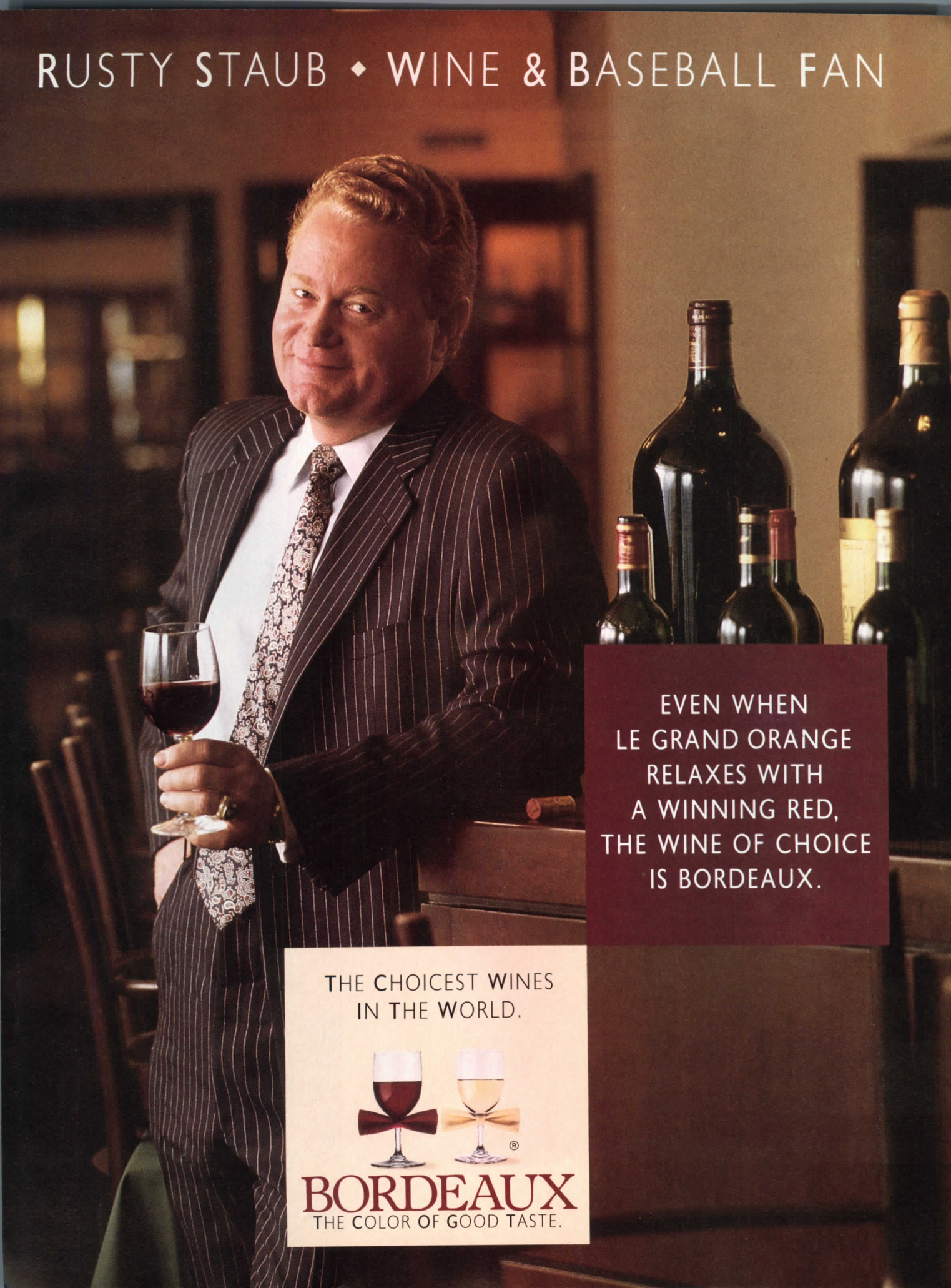
These fruit-studded muffins from The King's Cottage are hard to resist.

Makes 18

- **4 large pears (about 2 pounds), peeled, cored, diced**
- **1 cup sugar**
- **½ cup vegetable oil**
- **2 large eggs, beaten to blend**
- **2 teaspoons vanilla extract**
- **2 cups all purpose flour**
- **2 teaspoons baking soda**
- **2 teaspoons ground cinnamon**
- **1 teaspoon ground nutmeg**
- **1 teaspoon salt**
- **1 cup raisins**
- **1 cup chopped walnuts (about 3½ ounces)**

Preheat oven to 325°F. Butter 18 muffin cups. Mix pears and sugar in medium bowl. Blend oil, eggs and vanilla in large bowl. Combine flour, baking soda, cinnamon, nutmeg and salt in another medium bowl. Stir pear mixture into egg mixture. Mix in dry ingredients. Fold in raisins and walnuts; do not overmix. Divide batter among prepared cups. Bake until tester inserted in centers comes out clean, 30 minutes. Serve warm or at room temperature. □

E.C.K. Read is a New York-based freelance food and travel writer. Zack Hanle is Bon Appétit*'s editor-at-large.*


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Heritage Pies

A harvest of seasonal flavors
in six delicious desserts

BY MARCY GOLDMAN

I can't imagine a holiday more steeped in tradition and rich with heritage than Thanksgiving. Especially when it comes to dessert.

Most holidays thrive on flamboyant grand finales—decadent chocolate creations, towering frosted cakes and sophisticated mousses and pastries. But Thanksgiving virtually demands a more humble sweet: pie. Open-face, latticework or deep-dish, pies are most fitting at this time of year when home-style fare is used to celebrate family culture, American history and the pilgrim spirit.



OPPOSITE: The holidays wouldn't be the same without such pleasures as traditional Dutch-style apple pie—or the very contemporary coupling of blueberries and cranberries in a crimson pie.

PHOTOGRAPH BY DAN WOLFE



continued from page 100

This collection of pies features some revamped American classics and some new homespun treats, all created to be in keeping with the warmth of the Thanksgiving holiday. You might try serving a few as part of a pie "buffet," or mix and match with your favorite heirloom recipes. They're sure to be a hit.

DUTCH-STYLE APPLE PIE

A beautiful lattice-topped dessert.

8 servings

- **⅓ cup golden raisins**
- **2 Sour Cream Pie Crust Dough disks (see recipe)**
- **3 pounds Golden Delicious apples, peeled, cored, thinly sliced**
- **¼ cup sugar**
- **¼ cup firmly packed golden brown sugar**
- **3 tablespoons all purpose flour**
- **2 tablespoons fresh lemon juice**
- **1 teaspoon ground cinnamon**
- **1 teaspoon grated lemon peel**
- **1 egg**
- **1 tablespoon milk**
- **Additional sugar**
- **Whipping cream (optional)**

Cover raisins with water in heavy small saucepan. Bring to boil. Remove from heat. Cover and let stand until raisins are plump, at least 2 hours.

Preheat oven to 425°F. Roll 1 pie crust disk out on lightly floured work surface to 13-inch-diameter round. Press into bottom and 2 inches up sides of 9-inch-diameter springform pan with 2½-inch-high sides. Roll second disk out to thickness of ¼ inch. Transfer to sheet of waxed paper. Using pastry wheel or knife, cut pastry on paper into ½-inch-wide strips. Refrigerate pastry dough strips until firm.

Drain raisins. Combine raisins, apples, ¼ cup sugar, ¼ cup brown sugar, flour, lemon juice, cinnamon and lemon peel in large bowl. Beat egg and milk in small bowl to blend. Spoon apple mixture into pastry-lined pan. Arrange dough strips atop filling in lattice pattern, brushing ends with egg mixture. Press lattice ends to lower crust to seal. Brush pastry lattice with egg mixture. Sprinkle pie lightly with sugar.

Bake pie until apples are tender and crust is golden brown, about 1 hour. Cool slightly. Serve warm or at room temperature with cream if desired.

CRIMSON PIE

This fabulous treat gets its color and flavor from sweet blueberries and tart cranberries. Fresh or frozen fruit can be used.

8 servings

- **½ small orange (unpeeled), cut into pieces, seeded**
- **4 cups frozen blueberries (about 1½ pounds), thawed**
- **12 ounces cranberries**
- **1½ cups sugar**
- **3 tablespoons cornstarch**
- **2 Sour Cream Pie Crust Dough disks (see recipe)**
- **2 tablespoons (¼ stick) unsalted butter, cut into pieces**
- **Milk (do not use nonfat)**
- **Additional sugar**

Coarsely grind orange in processor or blender. Transfer to heavy medium saucepan. Add blueberries, cranberries, 1½ cups sugar and cornstarch. Boil mixture over medium-high heat until thick, stirring constantly, about 3 minutes. Cool completely.

Position rack in center of oven and preheat to 400°F. Roll 1 pie crust disk out on lightly floured surface to ⅛-inch-thick round. Roll dough up on rolling pin and transfer to 9-inch-diameter glass pie dish. Gently press into place. Trim edges, leaving ¼-inch overhang; reserve trimmings. Spoon berry filling into crust, mounding slightly in center. Dot filling with butter.

Roll second pie crust disk out on lightly floured surface to 12-inch-diameter round. Roll up on rolling pin and unroll over pie. Trim edges. Pinch edges together to seal. Crimp edges to make decorative border. Make several slashes in top crust to allow steam to escape. Brush crust with milk.

Gather reserved trimmings and roll out to ⅛-inch-thick round. Using cookie cutter or small sharp knife, cut out 6 or 7 small leaf shapes. Place leaves decoratively atop pie in center. Press gently. Brush leaves with milk. Sprinkle top of pie with sugar.

Place pie on rimmed cookie sheet and bake until crust is golden brown, about 50 minutes. Cool on rack 1 hour. Serve warm or at room temperature.

THE PERFECT CRUST: EASY AS PIE

Preparing a good pie crust has become something of a lost art. However, the recipe here for a sour cream pie crust changes that. It is trouble free, works with any filling, is easy to make, and can be prepared a month ahead and stored in the freezer.

- First comes the flour. Using two kinds—cake and all purpose—creates an appropriate balance. The light flour imparts flakiness and a short crumb, and the sturdier flour provides a solid body and shape.
- Next to consider are the butter and shortening. Nothing contributes a better flavor or baking aroma than butter. It also helps brown the crust nicely. Vegetable shortening is, however, also necessary for the tender flakiness that is the hallmark of excellent pastry. The combination guarantees superb results.
- Sour cream is another flavor enhancer and is the secret to a tender pie crust. Since it is acidic, it inhibits the formation of gluten, which can make the pastry tough.
- Sugar and salt round out this ensemble of ingredients and lend flavor and color. Together they bring out the simple pastry taste, and the sugar also has caramelizing properties that give a crust golden color.

For accessories information, see page 206.

COUNTRY MARKET RAISIN PIE

A comforting combination of raisins and citrus in a homey and appealing pie. The filling and crust can be prepared ahead.

8 servings

- **2 cups golden raisins**
- **⅓ cup raisins**
- **3 cups boiling water**
- **¾ cup firmly packed golden brown sugar**
- **⅓ cup orange juice**
- **3 tablespoons cornstarch**
- **3 tablespoons fresh lemon juice**
- **2 teaspoons grated orange peel**

recipe continued on page 104



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continued from page 102

2 Sour Cream Pie Crust Dough disks (see recipe)

1 egg
1 tablespoon milk
Vanilla ice cream (optional)

Combine all raisins in large bowl. Pour boiling water over. Let raisins stand until slightly softened, about 10 minutes. Drain, reserving 1½ cups water. Transfer reserved water to heavy medium saucepan. Add sugar, orange juice, cornstarch, lemon juice and orange peel to water. Boil over medium-high heat until mixture begins to thicken, stirring constantly, about 4 minutes. Mix in raisins and continue cooking mixture until thick and bubbling, stirring constantly, about 5 minutes. Transfer to bowl and refrigerate until cool, about 1 hour. *(Can be prepared up to 1 day ahead.)*

Position rack in center of oven and preheat to 400°F. Roll 1 pie crust disk out on lightly floured surface to ⅛-inch-thick round. Roll dough up on rolling pin and transfer to 9-inch-diameter glass pie dish. Gently press into place. Trim edges leaving ¼-inch overhang. Spoon raisin filling into crust.

Roll second disk out on lightly floured surface to 12-inch-diameter round. Roll up on rolling pin and unroll over pie. Trim edges. Pinch edges together to seal. Crimp edges with fork to make decorative border. Make several slashes in top so steam can escape.

Beat egg and milk in small bowl to blend. Brush crust with egg mixture. Place pie on rimmed cookie sheet. Bake until crust is golden brown, about 35 minutes. Serve pie warm or at room temperature with ice cream, if desired.

PEAR AND CUSTARD TART

6 servings

1 Sour Cream Pie Crust Dough disk (see recipe)

4 medium pears, peeled, cored, thinly sliced
2 tablespoons (¼ stick) chilled unsalted butter, cut into small pieces
2 tablespoons golden brown sugar
⅔ cup half and half
1 large egg
1 egg yolk
¼ cup sugar
1 teaspoon vanilla extract
⅛ teaspoon almond extract
Ground nutmeg
Ground cinnamon

Roll pie crust disk out on lightly floured work surface to ⅛-inch-thick round. Roll dough up on rolling pin and transfer to 9-inch-diameter tart pan with removable bottom. Gently press into place. Trim and finish edges. Refrigerate crust 30 minutes.

Preheat oven to 375°F. Line pastry with foil or parchment and fill with dried beans or pie weights. Bake 15 minutes. Remove beans and foil and continue baking 10 minutes. Cool.

Arrange pears in pastry, forming concentric circles and overlapping slices slightly. Dot with butter; sprinkle with brown sugar. Bake tart until pears are tender, about 20 minutes.

Meanwhile, whisk half and half, egg, egg yolk, ¼ cup sugar and vanilla and almond extracts in medium bowl to blend. Pour over pears. Sprinkle lightly with ground nutmeg and cinnamon. Continue baking until custard is set, about 30 minutes. Cool. Serve tart warm or at room temperature.

CARAMELIZED PECAN PUMPKIN TART

For this tart, the creamy chilled pumpkin filling, topped with crunchy sugar-coated pecans, gets browned under a hot broiler.

8 servings

Crust

¼ cup finely chopped pecans
1 Sour Cream Pie Crust Dough disk (see recipe)

Filling

2 cups canned solid pack pumpkin
2 large eggs
½ cup firmly packed golden brown sugar
¼ cup sugar
1 teaspoon ground cinnamon
½ teaspoon ground ginger
⅛ teaspoon ground cloves
Pinch of ground nutmeg
1⅔ cups half and half
1 teaspoon vanilla extract

Topping

⅔ cup firmly packed golden brown sugar
½ cup chopped pecans
3 tablespoons unsalted butter

1 cup chilled whipping cream, whipped to peaks (optional)

For crust: Sprinkle half of pecans onto lightly floured work surface. Place pie crust disk atop pecans. Sprinkle with remaining pecans. Roll dough out to ⅛-inch-thick round. Roll dough up on rolling pin and transfer to 9-inch-diameter tart pan with removable bottom. Gently press into place. Trim and finish edges. Refrigerate 30 minutes.

For filling: Preheat oven to 400°F. Whisk pumpkin, eggs, both sugars and spices in large bowl to blend. Stir in half and half and vanilla extract.

Place crust-lined pan on rimmed cookie sheet. Pour filling into pan. Bake until filling is set, about 45 minutes. Cool on rack. Refrigerate tart until cold, about 2 hours. *(Can be prepared up to 6 hours ahead.)*

For topping: Combine sugar and pecans in medium bowl. Cut in butter until mixture is coarse meal.

Preheat broiler. Sprinkle topping evenly over tart. Broil until sugar melts and bubbles, watching carefully, about 1 minute. Cool 15 minutes. Cut into wedges and serve with whipped cream.

WALNUT BUTTER TART

Decadent and delicious. Serve with vanilla ice cream or whipped cream.

8 servings

1 Sour Cream Pie Crust Dough disk (see recipe)

1 cup maple syrup
⅓ cup light corn syrup
⅔ cup firmly packed brown sugar
½ cup (1 stick) unsalted butter
Pinch of salt

1 cup walnuts (about 4 ounces)

4 large eggs

Roll pie crust disk out on lightly floured surface to ⅛-inch-thick round. Roll dough up on rolling pin and transfer to 9-inch-diameter glass pie dish. Gently press into place. Trim edges

continued on page 204



Too Good To Keep Under Wraps.

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For sources and prices, see page 208.

ALL-AMERICAN GIFTS

The classics, whether in fashion, food or cookware, never seem to go out of style. Trends may come and go, but like a comfortable pair of jeans and a crisp white cotton shirt, the tried and true are always a sure bet. On these pages, we offer just such an array of made-in-America gifts for your favorite food lover. From sea to shining sea, they represent the best of our country's know-how. Most of these items are available by mail, too, making holiday shopping that much easier.

BY SARAH BELK

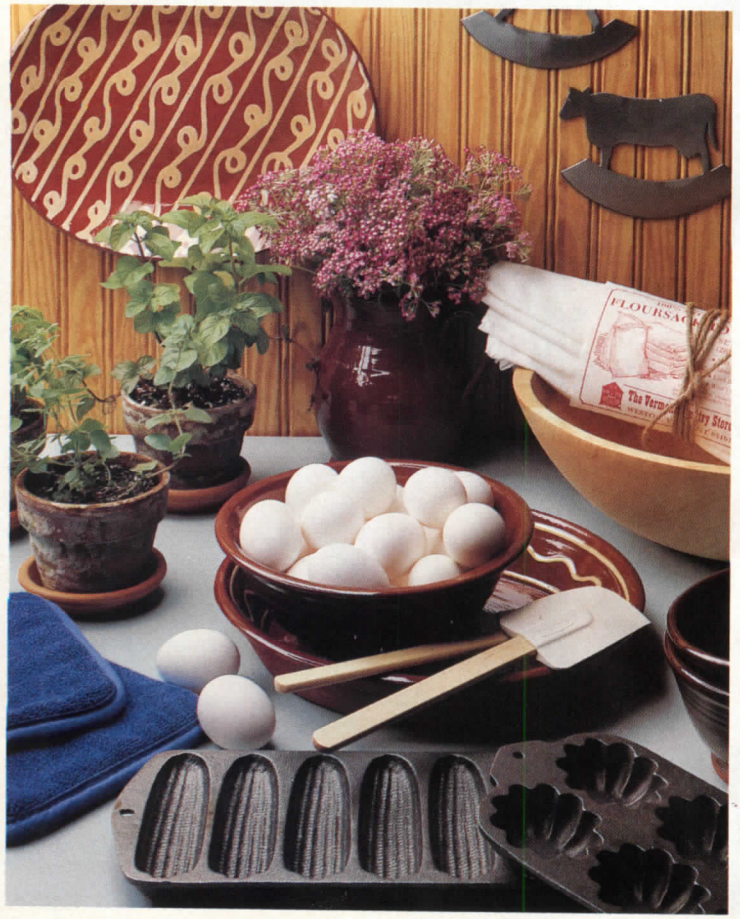


FOR THE PANTRY (OPPOSITE, CLOCKWISE FROM TOP LEFT): BOURBON CREMES; WHITE CAT CORN POPCORN; SPECKLED HEART STONEGROUND GRITS FROM CALLAWAY GARDENS COUNTRY STORE; MAPLE SUGAR FROM THE VERMONT COUNTRY STORE; FRAN'S PECANS; FRUITCAKE FROM COLLIN STREET BAKERY; THE VERMONT COUNTRY STORE MAPLE SYRUP; MACADAMIA NUTS FROM MAISON GLASS; PEANUT BRITTLE FROM A SOUTHERN SEASON; HENRY'S FARM FILBERT BUTTER; THE VERMONT COUNTRY STORE APPLE CIDER SYRUP; OATMEAL-RAISIN COOKIES FROM DAVID'S COOKIES; RITZ DISH TOWELS FROM DEAN & DELUCA AND WILLIAMS-SONOMA; ROASTED HAZELNUTS FROM HENRY'S FARM; BLACK WALNUTS FROM AMERICAN SPOON FOODS; VIRGINIA PEANUTS FROM THE PEANUT SHOP OF WILLIAMSBURG; AMERICAN SPOON FOODS DRIED BLUEBERRIES; GRANOLA FROM WALNUT ACRES; THE VERMONT COUNTRY STORE CIDER JELLY; AND NUNES FARMS ROASTED ALMONDS. CURIO AND CONSOLE COURTESY OF PENNSYLVANIA HOUSE. LEFT, CLOCKWISE FROM TOP: NEW ENGLAND CURED WOODLAND HAM FROM NODINE'S SMOKEHOUSE; VIRGINIA SMITHFIELD HAM FROM SMITHFIELD COLLECTION; TENNESSEE SMOKED TROUT FROM BUCKSNORT TROUT RANCH; OREGON BLUE CHEESE FROM IT'S FROM OREGON; NORTHWEST PRECUT KIPPERED SALMON FROM PORT CHATHAM PACKING COMPANY; AND VERMONT CHEDDAR CHEESE FROM CABOT FARMERS' COOPERATIVE CREAMERY.

PHOTOGRAPHS BY JERRY SIMPSON

ALL-AMERICAN GIFTS

FOR THE KITCHEN (OPPOSITE, CLOCKWISE FROM LEFT): COBALT GLASS STORAGE JAR FROM PENNSYLVANIA HOUSE; COPPER STOCKPOT AND SAUCEPANS FROM ALL-CLAD; GRANITEWARE COFFEEPOT FROM COMMUNITY KITCHENS; GREEN TERRY CLOTH DISH TOWELS BY RITZ; WARING BLENDER; KITCHENAID MIXER; MEASURING CUPS FROM PYREX; WHITE RITZ DISH TOWEL FROM DEAN & DELUCA; PIE PAN FROM PYREX; MAPLE CARVING BOARD BY J. K. ADAMS; BAKING DISHES FROM PYREX; BOW-BACK STOOL FROM THOMAS MOSER CABINET MAKERS; "BASKET" PATTERN QUILT FROM THE GAZEBO. BELOW, CLOCKWISE FROM TOP RIGHT: COW-SHAPE IRON CHOPPER FROM THOMAS LOOSE BLACKSMITHS; FLOUR-SACK DISH TOWELS FROM THE VERMONT COUNTRY STORE; MAPLE BOWL FROM WILLIAMS-SONOMA; ALL REDWARE SERVING PIECES FROM OLD STURBRIDGE VILLAGE; RUBBERMAID SPATULAS; CAST-IRON PANS BY LODGE; AND POT HOLDERS BY RITZ FROM DEAN & DELUCA.







For sources and prices, see page 208.



ALL-AMERICAN GIFTS

FOR THE TABLE (OPPOSITE, CLOCKWISE FROM TOP RIGHT): OVAL TRAYS FROM SHAKER WORKSHOPS; PEWTER CANDLESTICK BY KENT; BRASS CANDLESTICKS AND GLASSES FROM COLONIAL WILLIAMSBURG; CANDLES FROM J & M COUNTRY CANDLES; ALL NANTUCKET BASKETRY FROM THE FOUR WINDS CRAFT GUILD; SPATTERWARE BY BENNINGTON POTTERS; JEREMIE WOODEN FRUIT; OVAL CARRIER BY SHAKER WORKSHOPS; GORHAM SILVER-PLATED TRAY; NAPKIN FROM THE VERMONT COUNTRY STORE; PEWTER JEFFERSON CUPS BY KIRK STIEFF; SILVER-PLATED MINT JULEP CUPS BY J. C. BOARDMAN; "WINDSOR SHELL" STERLING SERVING PIECES FROM OLD NEWBURY CRAFTERS; SHAKER WORKSHOPS BASKET; ROWE POTTERY WORKS SALT-GLAZED TABLEWARE; GREEN PITCHER FROM THE METROPOLITAN MUSEUM OF ART; BLUE VASE FROM WINTERTHUR MUSEUM AND GARDENS; TALL BLUE VASE FROM THE ART INSTITUTE OF CHICAGO; AND ONEIDA PEWTER REVERE BOWLS. TABLE AND CHAIR COURTESY OF IAN INGERSOLL CABINETMAKERS; QUILT BY LAURA FISHER ANTIQUE QUILTS & AMERICANA. BELOW, CLOCKWISE FROM TOP LEFT: TRAYS AND BOXES BY SHAKER WORKSHOPS; DEAN & DELUCA SPATTERWARE; SWEET NELLIE PLACE MAT; WILTON ARMETALE CHARGER; REED & BARTON NAPKIN RINGS; FLATWARE BY OLD NEWBURY CRAFTERS; TRIVET BY IAN EDDY BLACKSMITH; CANDLE FROM BUONANNO-PERIN. QUILT FROM THE GAZEBO.



For sources and prices, see page 208.



After dessert, Martha and Rick (center) and friends lounge by the fire in the living room. Rick's antique toy collection and sips of New York State ice wine are the postprandial entertainment.

An Intimate Thanksgiving

A cozy setting and an elegant menu, just for friends

BY SARAH BELK

Everyone has a favorite Thanksgiving memory. It is usually of a quiet and relaxed day spent lingering over a hearty meal with family and friends. The menu isn't fancy or formal, but is filled with familiar and much-loved foods. That's the kind of entertaining that Martha Peyton Reynolds and her husband, Rick, prefer to do on this most American of holidays. "I like to keep everything simple," says Martha. "All it really takes are a few close friends, a homespun table setting and a delicious meal to create all the warmth and nostalgia of a big, more traditional Thanksgiving gathering."

Recipes begin on page 116.





ABOVE AND LEFT: Martha's charming home in Westchester County, New York, sets the perfect mood for the day. So does her hearty menu of spicy yam soup, roast turkey with whole wheat and currant stuffing, creamy potato gratin, and zucchini and bell pepper sauté. "I serve the appetizer in the kitchen, since everyone comes there first to see what's simmering and cooking. Once our guests are fortified by a bite of roasted red pepper dip and a glass of wine, they start to help out and dinner becomes a shared event. That makes for a much friendlier and more gracious feeling once we sit around the table. And isn't that what the holidays are all about?"

PHOTOGRAPHS BY WYATT COUNTS

For accessories information, see page 206.



Martha and Rick like to keep their party rich with American heritage. "Our menu is very regional—even the wines are made in New York. And the table is set with an eclectic mix of some older, amusing pieces and some newer, more elegant ones. It's important that the table be as inviting as the food."

It's also important to Martha that her menu be a healthful one. "I certainly don't want to lose the traditional recipes, but I can keep them from being too heavy. People don't want to feel guilty about what they eat on Thanksgiving. My menu makes that easier for everyone."





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BULLOCK'S

continued from page 114

EASY AND ELEGANT THANKSGIVING DINNER FOR SIX

Roasted Red Bell Pepper Dip

Clinton Vineyards
Seyval Blanc '86
or
Le Rêve Winery American
Sauvignon Blanc '86

Yam Soup with Cardamom Cream

Baguette Slices with Parsley Butter

Bridgehampton Winery
Chardonnay '88

Turkey with Whole Wheat and Currant Stuffing

Potato Gratin with Thyme

Sauté of Zucchini and Bell Peppers

Fresh Pear Relish

Bidwell Vineyards Merlot,'87

Apple-Cranberry Crisp with Maple Whipped Cream

Wagner Vineyards Finger Lakes
Johannisberg Riesling
Ice Wine '88

ROASTED RED BELL PEPPER DIP

This recipe was created by Martha for a friend's wedding. It's ready in minutes. Offer your guests a chilled dry white Seyval Blanc or Sauvignon Blanc.

Makes about 2½ cups

1 green onion, cut into 1-inch pieces
2 7-ounce jars roasted red peppers, drained
1½ tablespoons fresh lemon juice
1 cup whipped cream cheese

Toasted French bread slices
Steamed broccoli florets

Finely chop onion in processor. Add peppers and lemon juice and blend until finely chopped. Add cream cheese and blend to coarse puree. Transfer to bowl. Cover and refrigerate at least 1 hour. *(Can be prepared 2 days ahead.)*

Place bowl with dip in center of platter. Surround with bread and broccoli.

YAM SOUP WITH CARDAMOM CREAM

A cardamom-flavored sour cream adds a delicious touch to this festive starter. Pair it with a fruity Chardonnay.

6 servings

7 cups (about) chicken stock or canned broth
3½ pounds yams, peeled, diced
1 large onion, chopped
¼ cup (½ stick) unsalted butter
¼ teaspoon (or more) ground nutmeg
Salt and pepper

1 cup sour cream
¼ teaspoon ground cardamom
Baguette Slices with Parsley Butter (see recipe)

Bring 6 cups stock to boil in heavy large saucepan. Add yams, onion and butter. Reduce heat. Cover and simmer until yams are very soft, about 35 minutes. Cool slightly. In processor, puree yams with stock in batches. Return soup to saucepan. Thin with additional stock if desired. Add ¼ teaspoon nutmeg. Taste, adding more nutmeg if desired. Season with salt and pepper. *(Can be prepared 1 day ahead. Cover with plastic wrap and refrigerate.)*

Mix sour cream and cardamom in small bowl. Bring soup to simmer. Ladle into individual tureens or bowls. Top each with dollop of sour cream and serve with baguette slices.

BAGUETTE SLICES WITH PARSLEY BUTTER

6 servings

½ cup packed fresh Italian parsley leaves or regular parsley leaves
½ cup (1 stick) unsalted butter, room temperature
1 teaspoon fresh lemon juice
Salt and pepper

1 French bread baguette, sliced diagonally
Fresh Italian parsley leaves or regular parsley leaves

Finely chop ½ cup parsley in processor. Add butter and lemon juice and

blend until thoroughly combined. Transfer to bowl. Season with salt and pepper. *(Can be prepared 2 days ahead. Cover and refrigerate. Bring parsley butter to room temperature before using.)*

Spread parsley butter over one side of each baguette slice. Top each with fresh parsley leaf and serve.

TURKEY WITH WHOLE WHEAT AND CURRANT STUFFING (Cover Recipe)

The stuffing that bakes inside the bird is nice and moist. The remainder gets baked in a separate dish, with extra stock added to impart the same texture. If using the Giblet Broth, instead of chicken stock or canned broth, in the gravy, you'll need to make it before starting turkey preparation. Pour a fruity Merlot when serving.

6 servings

Turkey

- **1 12-pound turkey (neck, heart and gizzard reserved for Giblet Broth* and liver reserved for gravy)**
- **1 large orange, halved**
- **Salt and pepper**
- **Whole Wheat and Currant Stuffing (see recipe)**
- **2 eggs**
- **⅔ cup chicken stock or canned broth**
- **6 tablespoons (¾ stick) unsalted butter, room temperature**
- **6 tablespoons (¾ stick) unsalted butter, melted**

Gravy

- **6 tablespoons all purpose flour**
- **3 cups Giblet Broth, chicken stock or canned low-salt broth**
- **1 tablespoon butter**
- **Heart and gizzard reserved from Giblet Broth**
- **1 hard-boiled egg, finely chopped (optional)**

For turkey: Preheat oven to 450°F. Butter 8-cup soufflé dish. Cut off turkey wing tips. Rinse turkey inside and out. Dry thoroughly. Place turkey on rack set in large roasting pan. Squeeze juice from orange over turkey and into cavity. Season turkey inside and out with salt and pepper. Spoon 4 cups stuffing into cavity of turkey. Mix 2 eggs and ⅔ cup stock into remaining stuffing in bowl. Transfer stuffing to

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prepared soufflé dish; cover and refrigerate. Rub 6 tablespoons room-temperature butter over turkey.

Roast turkey 45 minutes. Reduce oven temperature to 350°F. Roast turkey until meat thermometer inserted in thickest part of thigh registers 175°F, basting turkey occasionally with melted butter, about 1 hour 15 minutes (uncover stuffing in dish and place in oven for final 45 minutes).

Transfer turkey to platter; tent with foil. Remove stuffing from oven.

For gravy: Pour turkey pan juices into bowl; do not rinse pan. Degrease pan juices, reserving 6 tablespoons fat. Pour 6 tablespoons fat back into roasting pan. Place pan over medium heat. Add flour to pan and stir 3 minutes. Stir degreased pan juices and 3 cups Giblet Broth into pan and bring to boil, scraping up any browned bits and stirring constantly. Simmer until gravy thickens, stirring frequently, about 8 minutes. Pour into medium saucepan.

Melt 1 tablespoon butter in heavy small skillet over medium heat. Add liver and sauté until cooked through, about 6 minutes. Cool slightly. Chop liver. Mix liver and chopped heart, gizzard and egg into gravy. Bring to simmer. Transfer to sauceboat.

Serve turkey with Whole Wheat and Currant Stuffing and gravy.

***Giblet Broth**

Makes 3 cups

8 cups water
1½ pounds turkey necks
Neck, heart and gizzard from 12-pound turkey
1 1-inch-thick onion slice
1 celery stalk, chopped
1 teaspoon dried thyme, crumbled

Combine water, turkey necks, heart and gizzard, onion, celery and thyme in heavy large saucepan. Bring to boil. Reduce heat and simmer 1½ hours. Strain, reserving heart and gizzard. Return broth to saucepan and boil until liquid is reduced to 3 cups, about 30 minutes. Chop heart and gizzard and reserve for gravy. *(Can be prepared 1 day ahead. Cover and refrigerate broth, heart and gizzard separately.)*

WHOLE WHEAT AND CURRANT STUFFING

Makes about 12 cups

1¾ pounds whole wheat bread, crusts trimmed, bread broken into large pieces
2 ounces dried shiitake mushrooms
3 cups hot water
1 cup (2 sticks) unsalted butter
¾ cup chopped shallots or green onions
2 teaspoons dried thyme, crumbled
1 cup dried currants
1 cup lightly toasted unsalted shelled sunflower seeds
Ground nutmeg
Salt and pepper

Preheat oven to 350°F. Grind bread in batches in processor to coarse crumbs. Spread crumbs out on 2 heavy large cookie sheets. Bake until dry, stirring occasionally, about 20 minutes. Cool. Transfer to large bowl.

Place mushrooms in small bowl. Add 3 cups hot water. Let soak 30 minutes. Drain mushrooms; reserve 1 cup soaking liquid. Cut off mushroom stems and discard. Cut caps into ¼-inch-thick slices. Melt ½ cup butter in heavy large skillet over medium heat. Add shallots and sauté until soft, 5 minutes. Add remaining ½ cup butter and thyme and stir until butter melts.

Mix mushrooms, currants and sunflower seeds into breadcrumbs. Add butter mixture and stir until well mixed. Stir in 1 cup reserved mushroom soaking liquid. Season to taste with nutmeg, salt and pepper.

POTATO GRATIN WITH THYME

White wine adds a tangy flavor to this rich, satisfying side dish.

6 servings

1½ cups whipping cream
1 cup dry white wine
1 cup milk (do not use lowfat or nonfat)
2 garlic cloves, finely chopped
3 pounds russet potatoes, peeled, cut into ⅛-inch-thick slices
Salt and pepper
1 tablespoon minced fresh thyme or 1 teaspoon dried, crumbled

Preheat oven to 400°F. Mix cream, wine, milk and garlic in bowl. Arrange half of potatoes in 12-cup baking dish. Season generously with salt and pepper. Sprinkle with half of thyme. Pour half of cream mixture over. Repeat layering with remaining ingredients. Bake until potatoes are tender and top is light golden brown, about 1 hour.

SAUTE OF ZUCCHINI AND BELL PEPPERS

A light and colorful accompaniment to the roast turkey and stuffing.

6 servings

¼ cup (½ stick) unsalted butter or olive oil
1 large garlic clove, minced
1 large green bell pepper, cut into matchstick-size strips
1 large yellow bell pepper, cut into matchstick-size strips
1 pound zucchini, cut into matchstick-size strips
1 tablespoon fresh lemon juice
Salt and pepper

Melt butter in heavy large skillet over medium-high heat. Add garlic, then bell peppers and sauté until peppers begin to soften, about 5 minutes. Add zucchini and sauté until crisp-tender, about 4 minutes. Add lemon juice. Season with salt and pepper. Transfer vegetables to bowl and serve.

FRESH PEAR RELISH

Offer as a refreshing alternative to the more traditional cranberry sauce.

Makes about 2 cups

½ small orange (unpeeled)
1 large ripe pear, peeled, cored, cut into ¼-inch dice
3 tablespoons honey
1 tablespoon fresh lemon juice
1 tablespoon chopped crystallized ginger
¼ teaspoon ground cinnamon
⅛ teaspoon ground cloves

Finely chop orange in processor. Transfer to small bowl. Add all remaining ingredients and toss to combine. *(Can be prepared 4 hours ahead. Cover with plastic wrap and refrigerate.)*

continued on page 204



May 28, 1954

Camp Port Antonio, Jamaica

Days: I am completely, totally mesmerized by this place, these people, especially the aura of mystery that descends the moment I ask about the legend of Tia Maria.

There's more to Grandfather's favorite liqueur than just legendary taste, I'm convinced. And I intend to find out what it is.

C. Andrews

Tia Maria

The recent discovery of a lost journal sheds new light on the 300-year-old legend of Tia Maria liqueur. It reveals how, in the early 1950s, an adventurous young American named Cynthia Andrews went on a journey in search of the legend of Tia Maria she'd heard her grandfather describe. We share excerpts of her journal and letters with you here and invite you to taste the legendary Tia Maria. Smooth. Delicate. Flavorful. Straight or over ice. To learn more about Cynthia Andrews and the Tia Maria legend, write to: Tia Maria, 501 Brickell Key Dr., Miami, FL 33131.



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Low-Calorie Comfort Food

Lighten up November dinners with these streamlined classics

BY RICHARD SAX

PHOTOGRAPHS BY MYRON BECK



DINER-STYLE TURKEY MEAT LOAF
227 CALORIES

OPPOSITE: This classic dish is brimming with chunks of vegetables. Tomatoes mixed with vinegar and brown sugar provide the flavor of catsup—but not the calories. For a side dish, potatoes are mashed with just their cooking liquid, without milk or cream.

UNFRIED "FRIED" CHICKEN
474 CALORIES

ABOVE: Traditionally loaded with fat, this dish was lightened by marinating chicken pieces with a peppery nonfat yogurt sauce, sprinkling them with breadcrumbs and just a drizzle of olive oil, then baking. Served hot or cold, this unfried chicken is *un*believable.

L. WILLINGER/FPG



UPDATED PORK AND BEANS

308 CALORIES

ABOVE: The old brown sugar and molasses combo goes modern—pork tenderloins are bathed in an orange-soy marinade, and then roasted. The accompanying white bean compote features bell peppers and jalapeño for zesty flavor and color.

Comfort food. It's amazing how two simple words—now standard *food-speak*—can conjure up warm sensations of childhood contentment, adult consolation and sheer pleasure. We all know the feeling and the food, and we all love them. (If you don't get any comfort from eating well, I doubt you'd be reading this magazine.)

The problem, if you want to consider it a problem, is that so much of the fare that provides all this sentiment also provides plenty of calories, saturated fat and cholesterol. Meat loaf, mashed potatoes, chewy ribs, rice pudding—all carry hefty nutritional "price tags."

The solution seems simple. Recast these cherished recipes in streamlined versions, stripping away fat and calories wherever possible. Why not low-calorie meat loaf, creamless cream soups, lowfat spaghetti and meatballs?

Well, the solution isn't that simple. Just cutting down on fat may make a dish good for you, but it won't always taste good. The food can be dry and flavorless. The trick is to fiddle with cooking methods so you can still make old favorites taste the way you recall. This is comfort food, remember.

So I played with several techniques and found a variety of ways to streamline these dishes: using pureed cooked vegetables as a thickener instead of a fat-rich roux, choosing lean cuts of meat, and preparing simple pan reductions or glazes in place of long-simmered fatty sauces, for example.

It's also important to determine which foods have plenty of flavor on their own. Those such as tomato sauce and roasted peppers are naturally delicious and don't need enriching. Use ingredients like these when trying to cut down on calories and fat.

The general idea is, of course, moderation, not deprivation. After a while you might find, as I have, that you cook this way not because you have to cut down, but because you've discovered how to make food that is healthier for you and that tastes just as good.

Now that's *real* comfort food.

LIGHT BUT CREAMY CLAM CHOWDER

The chowder is thickened with a puree of vegetables and then adjusted with lowfat milk—no flour or cream is used. Minced ham stands in for the traditional bacon, which also reduces the calorie count. Garlic is not traditional, but enriches the flavor. This soup can be prepared ahead, but may need to be thinned slightly when reheated. Using this basic chowder method, you can replace the clams with lean fish fillets, shrimp or scallops.

4 servings

216 calories per serving
34 milligrams cholesterol
4 grams fat

2 dozen Littleneck or 3 dozen Manila clams, scrubbed
1 cup cold water

2 teaspoons vegetable oil
2 medium onions, chopped
2 celery stalks, trimmed, chopped
1 large carrot, halved lengthwise, thinly sliced
2 tablespoons minced ham
1 large garlic clove
2 fresh thyme sprigs or ¼ teaspoon dried, crumbled
4 fresh parsley sprigs
¾ teaspoon salt
1 pound boiling potatoes, peeled, quartered lengthwise, thinly sliced
2 8-ounce bottles (about) clam juice

1 cup lowfat (1%) milk
Salt and pepper
Hot pepper sauce (such as Tabasco)

2 tablespoons chopped fresh parsley
1 green onion, thinly sliced on diagonal
Fresh thyme leaves or dried, crumbled
Paprika

Place clams and water in heavy large Dutch oven. Bring water to boil. Cover pot and steam clams just until they open, about 5 minutes. Transfer clams to bowl. Discard any that do not open. Reserve steaming liquid. Strain juices exuded by clams into bowl and steaming liquid through strainer lined with damp paper towel and reserve.

Heat oil in same pot over low heat. Add onions, celery, carrot, ham, garlic, thyme, parsley sprigs and salt. Cover and cook vegetables until tender, stirring occasionally, about 8 minutes. Mix in potatoes, clam steaming liquid and enough bottled clam juice to just cover vegetables. Cover pot. Simmer until potatoes are tender, 15 minutes.

Discard herb sprigs. Transfer half of vegetables and ½ cup vegetable cooking liquid to processor and puree. Return contents of work bowl to pot. Add milk and bring soup almost to simmer; do not boil. Adjust consistency by pureeing more vegetables for thicker chowder or adding more clam juice for thinner chowder. Remove clams from shells and add to chowder. Season with salt, pepper and hot sauce. *(Can be prepared 1 day ahead. Cover and refrigerate. Reheat gently before continuing.)*

Add chopped parsley and green onion to chowder. Ladle into bowls. Sprinkle with thyme and paprika.

DINER-STYLE TURKEY MEAT LOAF

The streamlining here is done in several places: using ground turkey instead of the usual beef-pork-veal blend, cutting back on the eggs and packing the meat mixture with plenty of vegetables sautéed in just a trace of fat. Canned tomatoes mixed with vinegar and brown sugar provide the flavor of catsup without its hefty calorie count. Serve with lowfat mashed potatoes made by mashing boiled potatoes with a little of their cooking liquid—butter and cream aren't necessary. You won't believe how delicious they are.

6 servings

227 calories per serving
118 milligrams cholesterol
11 grams fat

2 teaspoons olive oil
1 onion, chopped
1 carrot, chopped
1 celery stalk, chopped
3 mushrooms, chopped
2 garlic cloves, minced
1 green onion, thinly sliced
1 teaspoon fresh thyme leaves or ¼ teaspoon dried, crumbled
Salt and pepper
2 tablespoons chopped fresh parsley

⅔ cup drained canned tomatoes, 2 tablespoons juices reserved
1 tablespoon balsamic vinegar or red wine vinegar
1 tablespoon dark brown sugar
Dash of hot pepper sauce (such as Tabasco)
½ cup fresh breadcrumbs
1 egg, beaten to blend
1½ pounds ground turkey

Heat 1¼ teaspoons oil in heavy large nonstick skillet over medium-high heat. Add onion, carrot, celery, mushrooms, garlic, green onion and thyme. Season with salt and pepper. Sauté until vegetables begin to color, about 6 minutes. Transfer to medium bowl. Add parsley. Cool mixture slightly.

recipe continued on page 124

LOW-CALORIE COMFORT FOOD

continued from page 123

Position rack in center of oven and preheat to 375°F. Combine tomatoes and 2 tablespoons reserved juices, vinegar, sugar and hot pepper sauce in large bowl. Mash mixture with fork, finely breaking up tomatoes. Lightly mix in breadcrumbs and egg, then turkey. Gently stir in vegetable mixture.

Transfer mixture to nonstick or lightly oiled 8½x4½-inch loaf pan. Brush surface of meat loaf with remaining ¾ teaspoon olive oil. Bake until loaf shrinks from sides of pan and top is light brown, about 1 hour.

Spoon juices off meat loaf and reserve. Let meat loaf stand 10 minutes. Cut into thick slices. Spoon some reserved juices over each portion.

"NEW WAVE" IRISH STEW

This updated dish does not simmer for hours on the stove, but instead is a quick pan sauté sauced with herb-flavored pan juices, and garnished colorfully with steamed vegetables. Cooking the lamb on the bone reduces cost and adds flavor, but you'll need to trim the fat carefully.

4 servings

341 calories per serving
71 milligrams cholesterol
10 grams fat

16 garlic cloves, unpeeled
2¼ teaspoons olive oil
12 small new potatoes (about 10 ounces), unpeeled
2 large carrots, cut into matchstick-size strips
½ small savoy cabbage, cut into 4 wedges
5 ounces snow peas
4 7-ounce loin lamb chops, trimmed of all fat
Salt and pepper
8 small fresh shiitake mushrooms* (about 4 ounces) or button mushrooms, stems trimmed
2 cups chicken stock or canned low-salt chicken broth
1 cup beef stock or canned broth
¾ teaspoon fresh thyme leaves or large pinch dried, crumbled
1 tablespoon chopped fresh parsley
Fresh thyme sprigs

Preheat oven to 400°F. Place garlic cloves in small baking dish. Drizzle with 1½ teaspoons olive oil. Roast until garlic is tender when pierced with knife, turning occasionally, about 15 minutes. Cool garlic cloves. Peel and cut into thick slices. Set aside.

Bring 2 inches of water to boil in base of steamer. Set potatoes on steamer rack. Steam 15 minutes. Add carrots and cabbage and steam until vegetables are almost tender, about 4 minutes. Add snow peas and steam until vegetables are just tender, about 1 minute longer. Keep vegetables warm.

Meanwhile, season lamb with salt and pepper. Heat remaining ¾ teaspoon olive oil in heavy large nonstick skillet over medium-high heat. Add lamb chops and cook to desired degree of doneness, about 5 minutes per side for medium-rare. Transfer chops to center of plates and keep warm.

Remove all but thin film of fat from skillet. Add mushrooms to skillet and sauté until beginning to soften, about 3 minutes. Add chicken stock and beef stock and bring to boil, scraping up any browned bits. Transfer mushrooms to small dish using slotted spoon. Boil stock mixture until thickened slightly, about 15 minutes. Remove from heat. Return mushrooms to stock and add garlic slices, ¾ teaspoon thyme and parsley. Season with salt and pepper. Arrange cooked vegetables decoratively around lamb chops. Spoon mushroom sauce over chops. Garnish each plate with fresh thyme sprigs and serve.

**If unavailable, 1 ounce dried can be substituted. Soak in hot water to cover 30 minutes. Drain and squeeze dry.*

HERBED VEAL MEATBALLS AND SPAGHETTINI

Since these meatballs are made without an egg or breadcrumb binder, you should be careful not to overcook them.

4 servings

537 calories per serving
70 milligrams cholesterol
11 grams fat

12 ounces ground veal
2 tablespoons chopped fresh parsley
1 teaspoon chopped fresh tarragon or ⅛ teaspoon dried, crumbled
1 teaspoon chopped fresh basil or ⅛ teaspoon dried, crumbled
¾ teaspoon grated lemon peel
⅛ teaspoon crushed fennel seeds
Salt and pepper
2 large garlic cloves
2 teaspoons olive oil
2 cups Almost Fat-free Chunky Tomato Sauce (see recipe)
2 tablespoons chopped fresh parsley
2 tablespoons chopped fresh basil or 2 teaspoons dried, crumbled
12 ounces spaghettini pasta
Fresh parsley sprigs
¼ cup freshly grated Parmesan cheese

Mix first six ingredients in large bowl. Season with salt and pepper. Finely mince 1 garlic clove and add to veal mixture. Form meat into compact ¾-inch balls, moistening palms lightly with water if necessary. Place meatballs on waxed paper-lined cookie sheets. Cover and refrigerate at least 30 minutes. *(Can be prepared 1 day ahead.)*

Crush remaining garlic clove. Heat oil in heavy large skillet over medium-low heat. Add garlic and cook until golden, about 3 minutes. Discard garlic. Increase heat to medium-high. Add meatballs in batches and brown on all sides, about 6 minutes. Transfer to platter using slotted spoon. Pour off fat from skillet, leaving browned bits. Add tomato sauce to skillet and bring to simmer, scraping up browned bits. Mix in meatballs and any juices they have exuded. Cover skillet. Simmer until meatballs are just cooked through, stirring occasionally, about 3 minutes. Stir in 2 tablespoons chopped parsley and 2 tablespoons chopped fresh basil.

Meanwhile, cook spaghettini in large pot of rapidly boiling salted water until just tender but still firm to bite, stirring occasionally. Drain well. Divide pasta among 4 warm bowls. Spoon meatballs and sauce over. Garnish with parsley sprigs. Serve with cheese.



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AN EXOTIC BLEND WITH ORANGE PEEL, FRUITY HERBS, AND CLOVES



It was a **COLD** *night and I had a hot date with* Mr Bubble *and an even hotter cup of tea so I poured a big steaming cup,* **INHALING** *the rich rush of orange as I s a u n t e r e d to the tub to test it with my toe (Just Right) I s a n k in and sipped small orange spice sips as the* steam warmed *my face and swirled through the room until there was nothing else but me and a river of* Orange Blossoms *lightly lapping against a spicy slightly* CINNAMON *shore the lazy lull of its waves* **SUDDENLY** *broken by a big long* **slurrrrrrrp?!** *The plug had been pulled.* Mr Bubble *made a* **noisy** *exit down the drain.*



A DIFFERENT CUP OF TEA

continued from page 124

ALMOST FAT-FREE CHUNKY TOMATO SAUCE

A versatile sauce that goes well with any pasta. Use it also with sautéed chicken, grilled fish or in an omelet. It can be made ahead (the recipe doubles easily) and can be frozen for up to one month.

Makes about 4½ cups

58 calories per ½ cup
0 milligrams cholesterol
1 gram fat

1 teaspoon olive oil
1 medium onion, chopped
½ red bell pepper, chopped
1 bay leaf
Pinch of dried thyme, crumbled
Pinch of dried oregano, crumbled
Pinch of dried crushed red pepper
3 garlic cloves, minced
2 28-ounce cans crushed tomatoes with puree
2 tablespoons chopped fresh basil or 2 teaspoons dried, crumbled
Salt and pepper

Heat oil in heavy large nonstick saucepan over medium heat. Add onion, bell pepper, bay leaf, thyme, oregano and crushed red pepper. Sauté until onion is tender, about 5 minutes. Add garlic and cook 2 minutes. Mix in tomatoes and basil. Reduce heat and simmer until sauce becomes thick puree, stirring frequently, about 30 minutes. Remove bay leaf. Season with salt and pepper. *(Tomato sauce can be prepared ahead. Cover and refrigerate 3 days or freeze up to 1 month.)*

UPDATED PORK AND BEANS

Pork tenderloins, the filet mignon of pork, are low in fat and exceedingly tender. I have eliminated the brown sugar and molasses from the beans. In their place, bell peppers go into the white bean compote for extra flavor, color and nutrition.

4 servings

308 calories per serving (with beans)
92 milligrams cholesterol
10 grams fat

1¼ pounds pork tenderloins (2 pieces)
¼ cup orange juice
1½ tablespoons low-sodium soy sauce
2 teaspoons (about) olive oil
2 large garlic cloves, crushed
2 fresh rosemary sprigs or ¼ teaspoon dried, crumbled
2 fresh thyme sprigs or ¼ teaspoon dried, crumbled
Pepper

Bean Compote (see recipe)
Fresh rosemary sprigs
Thin orange slices

Place pork, orange juice, soy sauce, 1 teaspoon oil, garlic, rosemary and thyme in shallow nonaluminum dish. Season with pepper. Turn pork to coat well. Cover and refrigerate 1 to 6 hours, turning pork over occasionally.

Position rack in center of oven and preheat to 375°F. Remove pork from marinade and wipe dry. Bring marinade to boil in heavy small saucepan. Set aside. Heat remaining 1 teaspoon oil in heavy large nonstick skillet over medium-high heat. Add pork and brown on all sides, about 5 minutes. Transfer to baking dish. Roast about 20 minutes for medium. Baste twice with marinade. Let rest 5 minutes.

Slice pork thinly on diagonal. Arrange overlapping slices in curved pattern on 4 plates. Pour pan juices over. Spoon portions of warm bean compote next to pork. Garnish with rosemary sprigs and orange slices and serve.

BEAN COMPOTE

More than an accompaniment to the pork, this bean dish can be doubled or tripled and served as a salad or side dish with any main course. It is especially delicious with barbecued chicken or ribs.

4 servings

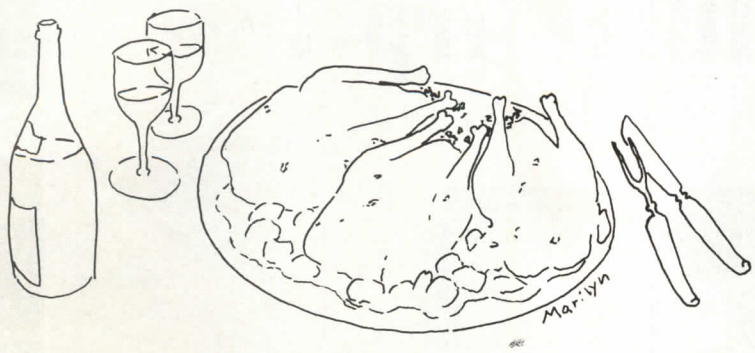
117 calories per serving
0 milligrams cholesterol
4 grams fat

½ medium red bell pepper
½ medium yellow bell pepper
½ medium green bell pepper
1 15-ounce can cannellini beans, rinsed, drained
3 tablespoons finely chopped red onion
1 green onion, green part only, thinly sliced on diagonal
1 ripe plum tomato, cored, seeded, cut into small pieces
2 garlic cloves, minced
½ pickled jalapeño pepper, minced
1 tablespoon fresh lemon juice
1½ teaspoons Sherry wine vinegar
3 tablespoons chopped fresh parsley
1 tablespoon olive oil
1 teaspoon minced fresh rosemary or ¼ teaspoon dried, crumbled
Salt and pepper

Preheat broiler. Line cookie sheet with foil. Arrange pepper halves skin side up on prepared sheet. Broil peppers until skins are blackened, about 8 minutes. Wrap in foil and cool slightly. Remove skin, seeds and ribs from peppers. Cut peppers into ½-inch pieces. Place peppers and any exuded juices in medium bowl. Mix in beans, red onion, green onion, tomato, garlic, jalapeño, lemon juice and vinegar. *(Can be prepared 6 hours ahead. Cover and chill.)*

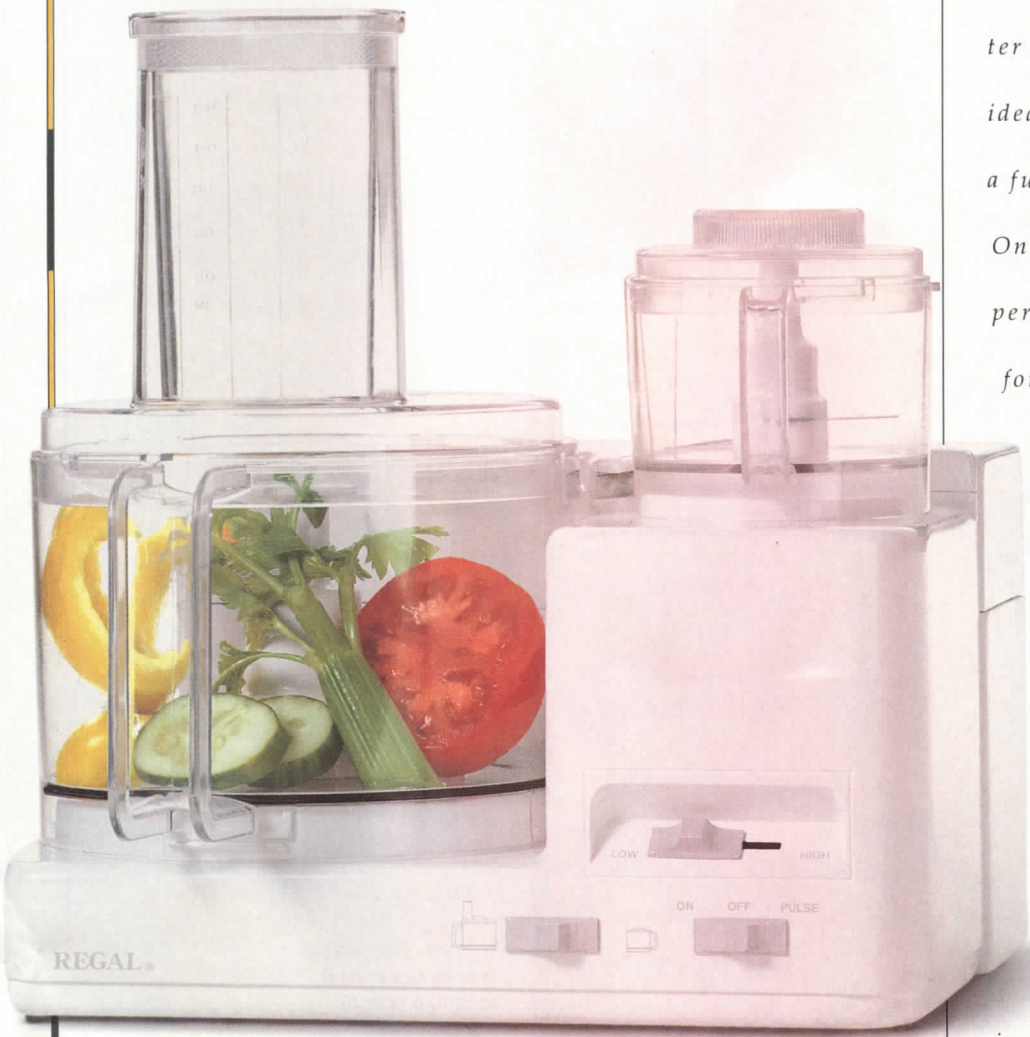
Stir bean mixture in heavy medium skillet over medium heat until just warm. Mix in parsley, olive oil and rosemary. Season with salt and pepper.

recipe continued on page 212



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Our new Processor Plus is the food preparation center that makes Regal *the ideal gift. On the left, it's a full-size food processor. On the right, a mini chopper with a special insert for grinding fresh coffee. Or, get our deluxe model with a blender and three extra blades. The latest in a full line of models, they feature a sliding speed control and a compartment in back for blade storage. Looks like our success just keeps feeding on itself.*

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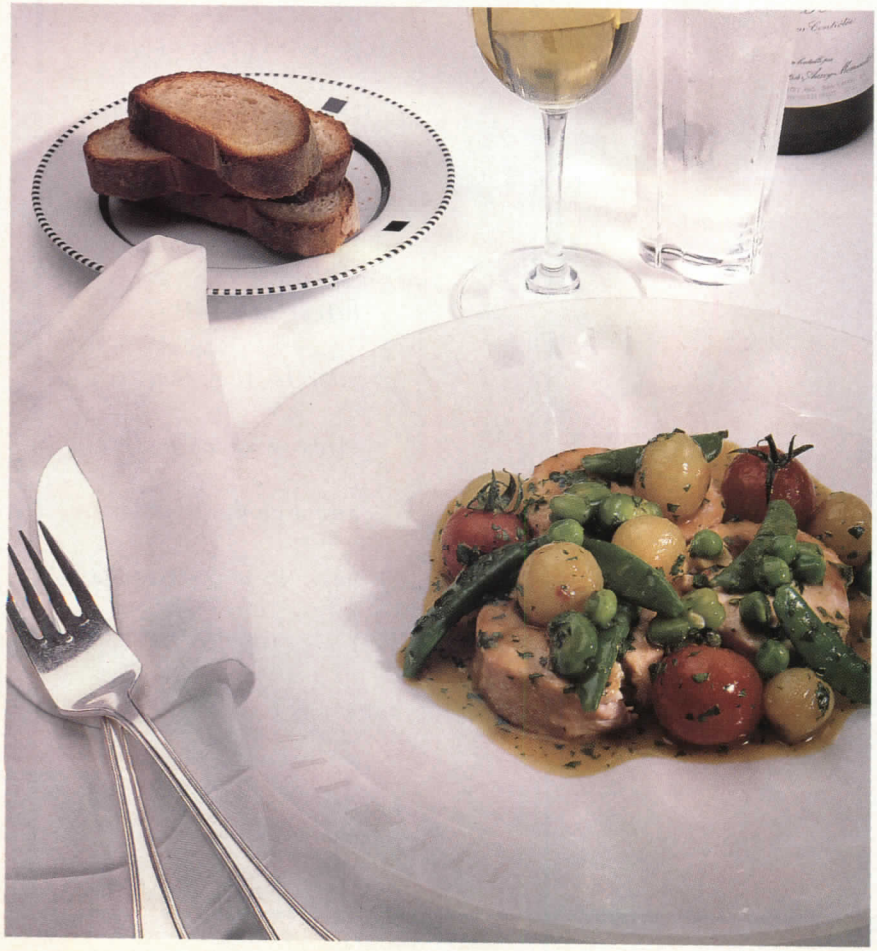
HOLLYWOOD STAR
PATINA

It's hard to think of the Los Angeles restaurant firmament without Patina. Although open just one year, it feels as if it has always been here, or perhaps always should have been.

It's hard to think of another Los Angeles restaurant that became an "instant classic" as instantly as Patina did. But it's not hard to figure out why. It exudes the style, integrity and sense of purpose rare in a place so young.

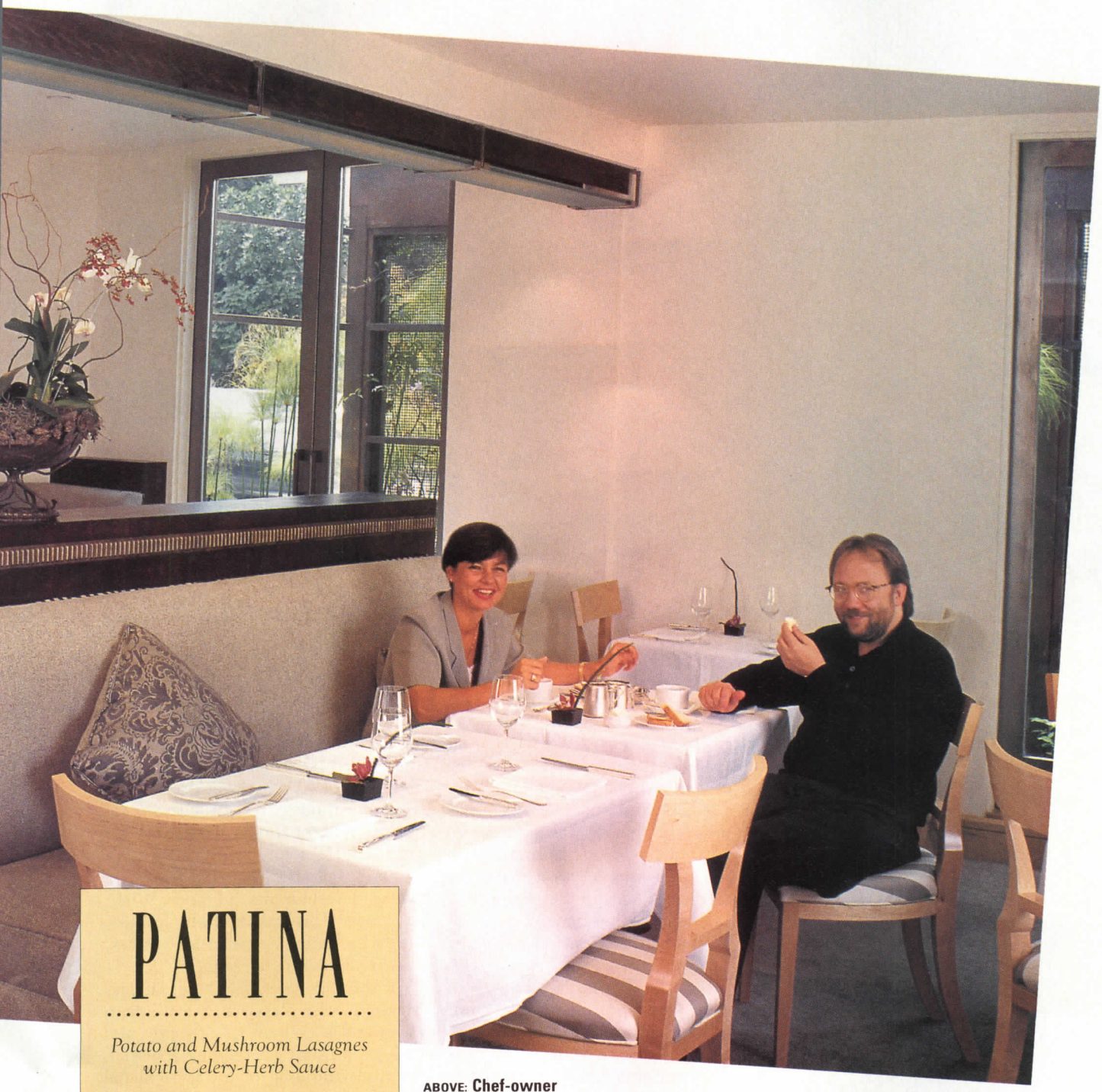






TOP LEFT: The perfect way to end a meal at Patina is with a snifter of vintage Cognac or Armagnac chosen from their very impressive selection. LEFT: Salmon with fava beans, peas, cherry tomatoes and pearl onions reflects the flavors of the Mediterranean.

PHOTOGRAPHS BY STEVEN ROTHFELD



PATINA

Potato and Mushroom Lasagnes with Celery-Herb Sauce

Shallot-stuffed Chicken on Savoy Cabbage

Parsnip Chips

Salmon with Peas, Fava Beans and Pearl Onions

Corn Crème Brûlée

ABOVE: **Chef-owner Joachim Splichal and his wife, Christine, start the day in the restaurant's stunning, sun-splashed main dining room.**



ABOVE: Chef de cuisine Traci des Jardins shares the kitchen and the kudos. BELOW: Sweet and silken corn crème brûlée is one of Splichal's signature desserts.



And that's exactly the way owners Joachim and Christine Splichal planned it. The German chef and his French wife, all too familiar with ephemeral triumphs, decided that their first restaurant would last.

Because, as Splichal explains, "Patina is our life and our home. We even live upstairs. We want it to evolve, mature, become part of the community. We've added a patio, we'll make the rooms nicer, build up the wine cellar, buy art, improve the kitchen."

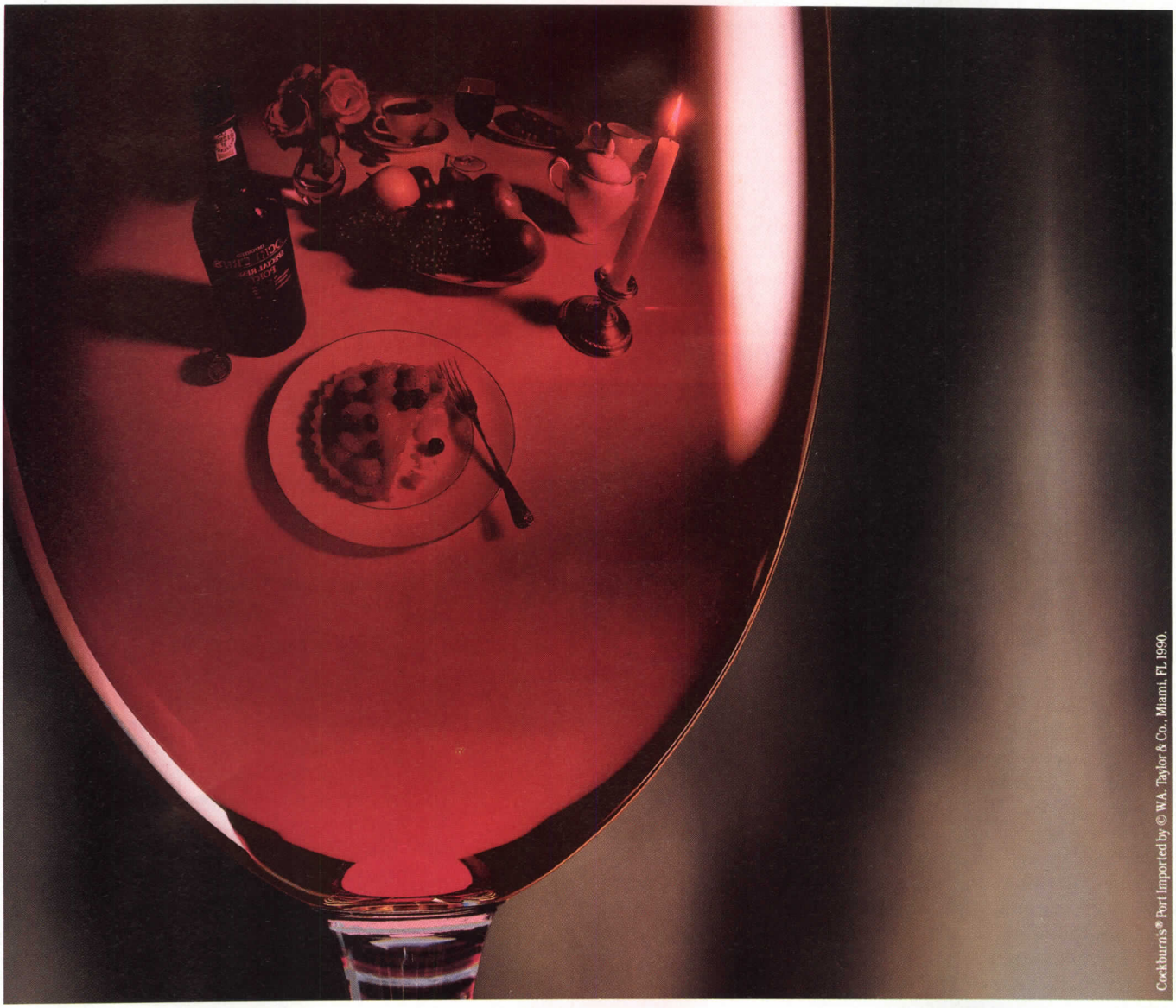
The kitchen of mention is run by Splichal's talented young *chef de cuisine* Traci des Jardins. This woman from a small California farming town has worked with Alain Senderens at the three-star Lucas-Carton in Paris and the Troisgros family at the three-star Troisgros in Roanne. But she got her prime-time start with Splichal at the Seventh Street Bistro in downtown Los Angeles and her loyalty is obvious.

It was at the bistro that the Los Angeles restaurant-going public got its first taste of Splichal's cutting-edge interpretation of classic cuisine. Prior to that, he was ensconced in business tycoon David Murdock's private Regency Club in Westwood, where he was lured by consulting chef Louis Outhier.

Outhier was no fool. Splichal's credentials were impressive, especially for a man who never wanted to be a chef and started cooking by accident at the "late" age of 20. After whisking his way through various parts of the world, he decided that the time had come to "get serious." He wrote work-solicitation letters to all the Michelin two- and three-star restaurants in France. When he received an answer from Jo Rostang's La Bonne Auberge in Antibes, he was Mediterranean bound.

At the auberge Splichal met Jacques Maximin, who played a critical role in shaping his culinary philosophy and career. "Jacques gave me no less than my understanding of food," Splichal says. By the time Maximin left to head up the kitchen of the Chantecler in the Hôtel Négresco in Nice, the two were not only colleagues with a dynamic symbiosis, but good friends as well. So it was no surprise that Maximin took Splichal with him. The team manned the Chantecler kitchen until Splichal departed four years later, after helping the restaurant win two Michelin stars.

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COCKBURN'S SPECIAL RESERVE
THE GRAND FINALE

PATINA

continued from page 130

Which brings us back to Los Angeles. After stays at the Regency Club and the Seventh Street Bistro, Splichal transferred to Max au Triangle, a new restaurant of avant-garde design located in an upscale shopping complex in Beverly Hills. What he had intimated at the bistro, he shouted at Max: He was a brilliant, daring, uncompromising chef whose food was beautiful, bold and thought provoking. But, most of all, it was utterly delicious.

Unfortunately, Max didn't make it. It was likened to a movie that's a wild critical success but a box-office failure. Reviewers and aficionados waxed euphoric, but the general public retreated after the initial hoopla died down.

Not taking time to lick wounds, a disappointed but determined Splichal changed gears. He went into a highly successful international consulting business, for which he opened one hit hotel restaurant after another. In the back of his mind, however, he knew that his next big move would be to open his own establishment. But only when the time and place were right.

And when they were, so was he. And the public was ready. With the Splichals in total control (Christine, with her wit, charm and M.B.A., is an integral part of Patina's success), everything seemed to fall into place. "I made some very important decisions," Splichal says. "I wanted an intimate, highly personalized restaurant where people would feel at home—nothing pretentious, intimidating or just for special occasions. I wanted customers to feel like they could come every day and find something on the menu they wanted to eat. I think what I cook now is much more accessible—more down to earth. But I still have things for folks who want an adventure. Sometimes they surprise me. I had calf's brain on the menu one week and sold 28 portions."

There's no doubt that Splichal is doing the right thing. His clientele—by day people from the neighboring movie, music, publishing, advertising and financial businesses, by night a savvy food and wine crowd from all over town—certainly seems to think so.

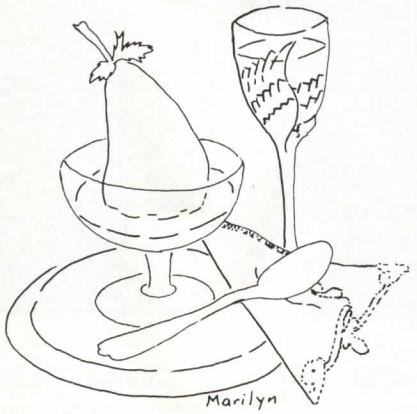
The small, oft-changing menu is an expression of Splichal's passions. His love for the strong flavors of southern France is evident in offerings such as sea bass with artichokes, *tapénade* and basil chips; lamb salad "niçoise style"; lobster minestrone; and lamb with *socca* (chick-pea flour crepes of Nice), gnocchi and Provençal vegetables.

His obsession with potatoes cannot be denied. On one particular menu there was sweetbread, potato and foie gras salad; shrimp with mashed potatoes and potato truffle chips; potato lasagne with wild mushrooms; cod with potatoes, leek and *pancetta*; and lamb gratin with garlic mashed potatoes.

Splichal's trademark sense of humor when it comes to American food is shown off in inventions such as red bell pepper soup with a miniature BLT; "stack of grits pancakes" with chicken livers and bacon; croissant pudding with bourbon custard sauce; and homemade doughnuts with ice cream.

Patina's four small, spare yet richly detailed dining rooms designed by Cheryl Brantner provide the perfect backdrop for Splichal's cuisine. And the food gets to the exquisitely appointed tables in high style.

It's hard to think of a restaurant anywhere that is as aptly named as Patina. It indeed has the aura of "something grown beautiful with age."



POTATO AND MUSHROOM LASAGNES WITH CELERY-HERB SAUCE

4 servings

¼ cup (½ stick) unsalted butter, melted
3 large russet potatoes, peeled
Salt and pepper
5 tablespoons unsalted butter
2 cups chopped oyster mushrooms (about 6 ounces)
1 cup chopped fresh shiitake mushrooms* (about 3 ounces)
1 cup chopped button mushrooms (*about* 3 ounces)
1 large shallot or green onion, finely chopped

Celery-Herb Sauce**

Preheat oven to 400°F. Brush two large cookie sheets with melted butter. Line cookie sheets with parchment paper. Brush parchment with butter. Trim each potato into 3x2-inch rectangle. Slice each rectangle lengthwise into ⅛-inch-thick slices, forming twenty 3x2-inch slices. Arrange potato slices in single layer on parchment. Brush potato slices with butter and season with salt and pepper. Bake until tender, about 12 minutes. Cool.

Melt 5 tablespoons butter in heavy large skillet over medium-high heat. Add all mushrooms and cook until mushrooms are dry, stirring occasionally, about 8 minutes. Add shallot and continue cooking until mushrooms are brown, about 4 minutes. Season with salt and pepper. Cool slightly.

Brush small cookie sheet with melted butter. Carefully transfer 1 potato slice to sheet. Spoon 1 scant tablespoon mushroom mixture onto potato slice. Top with second potato slice. Continue layering with 3 more scant tablespoons mushroom mixture and 3 more potato slices, ending with potato slice. Repeat process with remaining potato slices and mushroom mixture forming 3 more "lasagnes." *(Can be prepared 2 hours ahead. Cover loosely.)*

Preheat oven to 350°F. Bake lasagnes until heated through, about 15 minutes. Remove from oven; preheat broiler. Broil lasagnes until just golden, about 1 minute. Transfer to 4 plates. Surround lasagnes with sauce.

**If unavailable, ¾ ounce dried shiitake mushrooms can be substituted. Soak in hot water to cover 30 minutes. Drain; squeeze mushrooms dry.*

Celery-Herb Sauce

Makes about 1½ cups

16 tablespoons (2 sticks) unsalted butter, room temperature
1 1-pound bunch celery, leaves and stalks chopped

recipe continued on page 134

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The day it first rolled off the assembly line, Ford Taurus began winning awards. From the most respected automotive and consumer magazines to design associations, the praise for Taurus has been almost universal. Now, some might think that all this acclaim would lead us to sit back and rest on our laurels. One drive and it's obvious they couldn't be more wrong.

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Ford

PATINA

continued from page 132

3 medium leeks (white and pale green parts only), chopped
1 large onion, chopped
4 fresh parsley sprigs
2 fresh thyme sprigs or 1 pinch dried, crumbled
1 teaspoon whole white peppercorns
2½ cups dry white wine
3 cups water

Melt 4 tablespoons butter in heavy 3-quart saucepan over medium-low heat. Add celery, leeks, onion, parsley, thyme and peppercorns. Sauté until vegetables are tender, stirring occasionally, about 15 minutes. Add wine, increase heat and boil until liquid is reduced by half, about 20 minutes. Add water and continue boiling until liquid is reduced to 1½ cups, about 30 minutes. Strain, pressing on solids to extract as much liquid as possible. Boil celery liquid until reduced to ¾ cup, about 15 minutes. *(Can be prepared up to 1 day ahead; refrigerate.)*

Return celery liquid to boil. Add 6 tablespoons butter and continue boiling 1 minute. Transfer mixture to blender. Add remaining 6 tablespoons butter and blend until sauce is thickened and emulsified. Use immediately.

SHALLOT-STUFFED CHICKEN ON SAVOY CABBAGE

This gets garnished with Parsnip Chips and served with a rich, buttery sauce.

4 servings

Chicken

6 medium shallots, halved, peeled
1 tablespoon vegetable oil
4 boneless chicken breast halves
4 tablespoons chopped fresh basil
Salt and pepper

Cabbage

6 cups thinly sliced savoy cabbage, about 1 pound
2 ounces (about 3 slices) bacon, finely chopped
¼ cup (½ stick) unsalted butter

Assembly

2 tablesoons (¼ stick) unsalted butter
Buttery Thyme Sauce*
Parsnip Chips (optional, see recipe)

For chicken: Preheat oven to 450°F. Place shallots in center of large piece of foil. Drizzle shallots with oil. Enclose shallots in foil. Roast until shallots are tender when pierced with small sharp knife, about 35 minutes. Cool. *(Can be prepared 1 day ahead; refrigerate.)*

Pound chicken breasts between sheets of plastic wrap to thickness of ½ inch. Place breasts skin side down on work surface. Sprinkle each breast with 1 tablespoon chopped basil. Season with salt and pepper. Arrange 3 roasted shallot halves lengthwise down center of each breast. Fold long chicken breast sides in to enclose shallots completely. Tuck ends in, forming cylinder. Tie chicken at 1-inch intervals to secure. *(Chicken can be prepared 8 hours ahead. Cover and refrigerate.)*

For cabbage: Bring large pot of salted water to boil. Add cabbage and return to boil. Simmer until cabbage is crisp-tender, about 2 minutes. Strain. Rinse cabbage under cold water. *(Cabbage can be prepared 4 hours ahead.)*

Cook bacon in heavy large skillet over medium-high heat until golden brown and crisp, stirring occasionally, about 5 minutes. Add 4 tablespoons butter and let melt. Add cabbage and cook until heated through, stirring occasionally, about 5 minutes.

To assemble: Preheat oven to 500°F. Melt butter in heavy large ovenproof skillet over high heat. Add chicken and cook until brown, about 3 minutes per side. Season with salt and pepper. Place skillet with chicken in oven and roast until chicken is cooked through, about 15 minutes. Let stand at room temperature for 5 minutes.

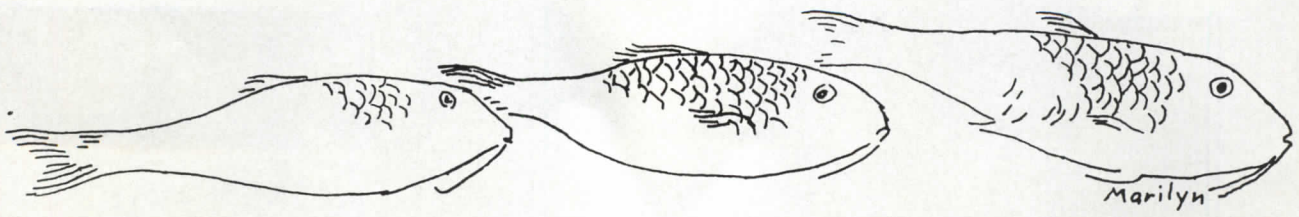
Meanwhile, reheat cabbage if necessary. Spoon about ⅔ cup cabbage mixture on each plate. Remove string from chicken. Slice chicken on diagonal in ¾-inch-thick pieces. Arrange chicken slices atop cabbage on each plate. Spoon ¼ cup sauce over each. Serve with Parsnip Chips if desired.

***Buttery Thyme Sauce**

Makes about 1 cup

1 pound chicken necks and backs
1 celery stalk, chopped
½ small carrot, chopped
2 medium shallots, chopped
1 garlic clove, chopped
1 fresh thyme sprig or 1 pinch dried, crumbled
¼ cup dry white wine
4 cups chicken stock or canned low-salt broth
½ cup (1 stick) unsalted butter, room temperature

recipe continued on page 136





You can always tell a Colombian Coffee party by the way the crowd is dressed.

100% Colombian Coffee

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Preheat oven to 425°F. Place chicken necks and backs in heavy large ovenproof saucepan. Roast in oven until brown, about 20 minutes. Add celery, carrot, shallots, garlic and thyme and continue roasting until vegetables just begin to brown, about 5 minutes.

Remove pan from oven and place over medium-high heat. Add wine and boil until liquid is reduced to 2 tablespoons, stirring up any browned bits in pan. Pour in chicken stock. Simmer over medium-low heat until liquid is reduced to 1 cup, about 30 minutes. Strain, pressing on solids to extract as much liquid as possible. *(Can be prepared 2 days ahead; refrigerate.)*

Bring sauce mixture to boil in heavy medium saucepan. Add ½ cup butter. Boil until slightly thickened and reduced to 1 cup. Use immediately.

PARSNIP CHIPS

4 servings

3 large parsnips, peeled
Vegetable oil (for deep frying)
Salt

Hold narrow tip of parsnip, resting thick end on work surface. Using vegetable peeler, shave parsnip into long thin ribbons. Turn parsnip and repeat process for each side. Repeat shaving with remaining parsnips.

Heat oil in heavy wide 4-inch-deep pot. Shake 1 handful of parsnips into oil; do not crowd. Fry until crisp and light golden, stirring occasionally, about 1 minute. Remove with slotted spoon; drain on paper towels. Season with salt. Repeat with remaining parsnips in batches. *(Parsnips can be prepared up to 6 hours ahead. Cover lightly and store at room temperature.)*

SALMON WITH PEAS, FAVA BEANS AND PEARL ONIONS

4 servings

1 10-ounce basket pearl onions
12 *cherry tomatoes*



Whatever seafood you're cooking—sole or swordfish, tuna or trout—don't submerge it in a *heavy* olive oil.

Use olive oil from Spain, instead. It's so light and unobtrusive, it flatters a seafood dish rather than overpowering it.





Clearly, this fact hasn't escaped European cooks, who use more Spanish olive oil than any other kind.

Of course, there's a health side to the

When you cook with Spanish olive oil, the



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lightness of Spanish olive oil, as well. It has no cholesterol, and very little saturated fat.



But somehow, European cooks don't worry about cholesterol.

But then again, they don't *have* to – they've been using Spanish olive oil for years.



Olive Oil from Spain. It's the olive oil that's used in more European kitchens.℠

Olive Oil from Spain

a seafood dish
fish doesn't get drowned.



2 cups shelled fresh fava beans (about 1¾ pounds unshelled) or frozen lima beans
Salt
1½ cups shelled fresh peas (about 1¾ pounds unshelled) or frozen peas
6 tablespoons olive oil
¼ cup white wine
2 cups chicken stock or canned unsalted broth
4 ¾-inch-thick salmon fillets (about 6 ounces each)
Pepper
1 bunch parsley, minced

Bring heavy small saucepan of water to boil. Add pearl onions and boil 5 minutes. Drain. Rinse under cold water; drain. Using small sharp knife, cut off root end of pearl onions. Pinch pointed end of onions between thumb and finger to slip off peel.

Bring another heavy small saucepan of water to boil. Add cherry tomatoes and boil 30 seconds. Using slotted spoon, remove tomatoes from water. Rinse under cold water; drain. Carefully peel tomatoes, leaving stem attached. Return water to boil. Add fresh fava beans and a pinch of salt and simmer until beans are tender, about 20 minutes. (Or cook frozen lima beans according to package directions.) Drain. Rinse under cold water to cool. Carefully peel tough outer skin off fava beans, leaving bean intact.

Place fresh peas and pinch of salt in same saucepan. Cover with water. Bring peas and water to simmer. Continue simmering until peas are tender, about 10 minutes. (Or cook frozen peas according to package directions.) Drain. Rinse peas under cold water; drain. *(Vegetables can be prepared 8 hours ahead. Cover each vegetable separately and refrigerate.)*

Heat 2 tablespoons oil in heavy large skillet over medium-high heat. Add pearl onions and sauté until golden brown, about 5 minutes. Add wine to skillet and simmer until wine is reduced to glaze, about 8 minutes. Add stock. Simmer until onions are tender, about 20 minutes. Using slotted spoon, transfer onions to plate. Continue to boil stock mixture until reduced to ⅔ cup, about 10 minutes. *(Can be prepared 2 hours ahead. Let onions stand at room temperature. Refrigerate stock.)*

continued on page 212

DRESSING FOR THE HOLIDAYS

Old-fashioned flavors in great new recipes that show off your turkey in style

BY MICHAEL McLAUGHLIN

This is prime time for carbohydrate lovers. As the holiday season nears its grand finale, there is a virtual blizzard of good things to eat, like home-baked breads and rolls, fruitcakes and cookies, starchy nibbles of all sorts. Not only is excess expected, it's also encouraged.

The real mother lode, though, is struck when a steaming bowl of dressing makes its way to the groaning board. Rich with butter and stock, redolent of onions and herbs and made intriguing by such additions as

OPPOSITE: Seasonal ingredients—fruits, fresh vegetables, nuts, grains, herbs and spices—create an appealing still life on this country-style table.

PHOTOGRAPH BY LANNEN/KELLY PHOTOGRAPHY


BUAL
1745
COSSART, GORDON
Thyme

continued from page 138

dried fruit, wild mushrooms, chestnuts or oysters, the holiday dressing stands out among all the tempting savories.

And I do mean *dressing*, not stuffing. These bread- or grain-based dishes are baked separately from the turkey or whatever you're serving. Since I almost always bake my turkey unstuffed (it roasts more quickly, stays juicier and the doneness is easier to predict), dressings are the norm at my house.

Another bonus of this system is that the amount prepared is limited only by the size of your appetite and your baking dish. And should you want to serve two different ones at the same meal (I confess), you can do so with ease. Let me also point out that the turkey, tented with foil, will stay hot for an hour or more after it is done, time during which your oven is free for baking the dressing(s) and heating other side dishes.

If you're like me, you adore dressing so much that you include it in menus other than those featuring a traditional turkey. (Thanksgiving and Christmas are, after all, only the anchor meals of two months of big-league entertaining and great eating.) I think these savory dishes, particularly my four current favorites below, are perfect accompaniments to a crown roast of pork, a fillet of beef, a roast goose, a brace of pheasant, three French hens, two turtledoves and—well, you get the idea.

Be sure to save some room for dessert, but please—won't you have just one more spoonful of dressing. . . .

To cook any of the following dressings inside a bird, reduce the liquid in the recipe by one-half cup to yield a slightly drier mixture.

FRUITED WILD RICE AND PECAN DRESSING

Pairing rice with fruits and nuts is a long-standing and comfortable holiday tradition. Delicious with roast turkey, duck or pork, this is particularly compatible with game like goose, pheasant or venison.

12 servings

1½ cups wild rice (about 9 ounces)
½ cup (1 stick) unsalted butter
1 cup large pecan pieces (about 4 ounces)
2 large onions, finely chopped
2 large leeks, white and light green parts only, finely chopped
2 teaspoons dried thyme, crumbled
2 bay leaves
1½ cups long-grain white rice (about 10 ounces)
4 cups chicken stock or canned broth
Salt and pepper
1¼ cups coarsely chopped dried apricots (about 6 ounces)
1½ cups cranberries
⅔ cup golden raisins

Cover wild rice with hot water in large bowl. Let soak 30 minutes. Drain.

Position rack in lowest third of oven and preheat to 350°F. Melt butter in 4½- to 5-quart Dutch oven over medium heat. Add pecans and cook until crisp and fragrant, stirring occasionally, about 5 minutes. Using slotted spoon, remove pecans and reserve.

Add onions, leeks, thyme and bay leaves to Dutch oven. Cover and cook over low heat until vegetables are almost tender, stirring occasionally, about 15 minutes. Add wild rice, white rice and stock to vegetables. Season with salt and pepper. Bring to boil. Cover and bake dressing until liquid is absorbed, about 30 minutes.

Mix apricots, cranberries and raisins into rice. Cover and bake until fruit softens, about 15 minutes. Discard bay leaves. Mix in ¾ cup pecans. Bake uncovered 15 minutes. Let stand 5 minutes. Transfer to large bowl. Sprinkle with remaining ¼ cup pecans.

HERBED ONION BREAD DRESSING

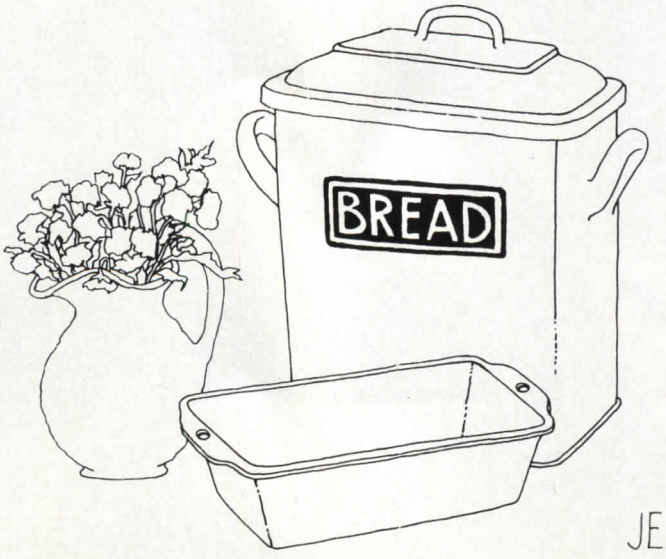
My mother, Shirley McLaughlin, always prepares this for the holidays. She uses generous amounts of poultry seasoning, onions, celery and dried herbs. I've made only one change: For fresh green color, I've added lots of chopped parsley.

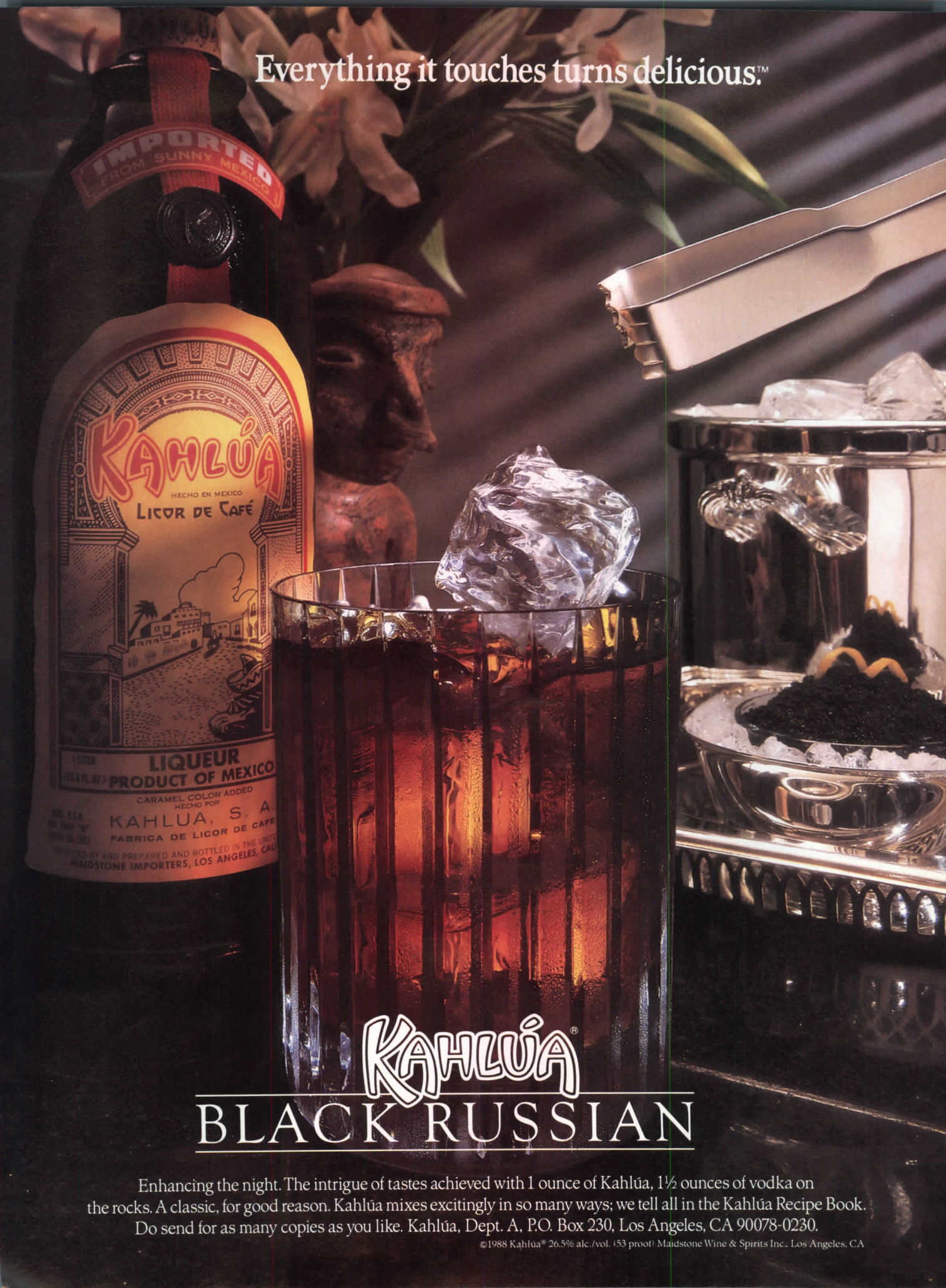
12 servings

2 1-pound loaves firm-textured white bread, end pieces discarded, bread torn into bite-size pieces
½ cup (1 stick) unsalted butter
2 large onions, finely chopped
5 large celery stalks, finely chopped
2 bay leaves

recipe continued on page 142

For accessories information, see page 206.





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continued from page 140

1 tablespoon poultry seasoning
1 teaspoon dried thyme, crumbled
3½ cups (about) turkey stock or canned chicken broth
1 cup chopped fresh parsley (preferably Italian)
3 eggs, beaten to blend
Salt and pepper

Position rack in top third of oven and preheat to 350°F. Place bread pieces in large baking pan. Bake until lightly toasted and crisp, stirring occasionally, about 30 minutes. Cool.

Butter 13x9x2-inch glass baking dish. Melt butter in heavy large skillet over medium-low heat. Add onions, celery, bay leaves, poultry seasoning and thyme. Cover; cook until vegetables are tender, stirring occasionally, about 15 minutes. Discard bay leaves. Transfer to large bowl and cool.

Add bread to vegetables in bowl. *(Can be prepared 2 hours ahead. Let stand at room temperature.)* Add stock, chopped parsley and eggs and stir until ingredients are thoroughly combined. Season with salt and pepper. Spoon into prepared baking dish, packing down gently. Bake dressing until firm and light brown, about 50 minutes.

CORN BREAD DRESSING WITH OYSTERS, RED PEPPERS AND HAM

As a child, I dreaded finding oysters in the dressing. One eccentric aunt always included them and when we visited her, I knew I'd have to chew carefully and swallow fast to get my usual three helpings of dressing down without encountering one of those despised mollusks. Today I enjoy oysters and always add them to this southern-style corn bread variation. To avoid last-minute fuss, I make the bread one day early. Then I assemble the dressing and bake it in a casserole to serve alongside my golden-brown holiday bird. If you make your own or use a packaged corn bread mix, you'll need about 14 cups of coarse crumbs for this recipe.

Makes 12 to 14 servings

6 tablespoons (¾ stick) unsalted butter
1 large onion, chopped
4 ounces smoked ham, cut into ¼-inch pieces
2 bay leaves
1 teaspoon dried thyme, crumbled
2 large red bell peppers, cut into ¼-inch pieces
1 bunch green onions, thinly sliced
Buttermilk Corn Bread (see recipe), crumbled
2 cups (about) chicken stock or canned broth
18 freshly shucked oysters with their juices or two 8-ounce jars fresh oysters, drained, juices reserved
2 eggs
1 tablespoon hot pepper sauce (such as Tabasco)
Salt

Position rack in top third of oven and preheat to 400°F. Generously butter 13x9x2-inch glass baking dish.

Melt butter in heavy large skillet over medium heat. Add onion, ham, bay leaves and thyme. Cook until onion is translucent, stirring occasionally, about 5 minutes. Mix in red peppers and green onions. Cook until vegetables begin to soften, stirring occasionally, about 5 minutes. Transfer to large bowl. *(Can be prepared 2 hours ahead. Let stand at room temperature.)*



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Discard bay leaves from onion mixture. Add corn bread crumbs. Add enough chicken stock to reserved oyster juices to measure 2 cups. Blend eggs and hot pepper sauce into stock. Mix into corn bread. Season with salt.

Spoon half of dressing in prepared baking dish. Evenly space oysters over dressing, leaving 1-inch border at edges. Spoon on remaining dressing. Bake until top of dressing is crisp and golden brown, about 40 minutes. Let stand 5 minutes before serving.

BUTTERMILK CORN BREAD

This old family recipe, which makes good eating on its own, is the basis for my corn bread, oyster and red pepper dressing.

Makes 1 loaf

- **2 cups all purpose flour**
- **2 cups yellow cornmeal**
- **½ cup sugar**
- **1 tablespoon plus 1 teaspoon baking powder**
- **½ teaspoon salt**
- **2 cups buttermilk**
- **½ cup (1 stick) unsalted butter, melted, cooled**
- **2 eggs**

Preheat oven to 375°F. Butter 13x9x2-inch glass baking dish. Combine first 5 ingredients in large bowl. Whisk buttermilk, butter and eggs in medium bowl to blend. Gradually add buttermilk mixture to dry ingredients, stirring until just blended (batter will be very thick). Spoon batter into prepared dish. Bake until top of bread is light golden brown and tester inserted in center comes out clean, about 30 minutes. Cool. Cover bread loosely. Let stand overnight at room temperature before using in dressing.

BAKED FOUR-GRAIN DRESSING WITH MUSHROOMS AND MADEIRA

A rich and deeply flavorful side dish, this dressing is good with roast duck, goose or pheasant as well as turkey.

12 to 14 servings

- **1 cup wild rice (about 6 ounces)**
- **7 cups chicken stock or canned broth**
- **1½ ounces dried porcini mushrooms, rinsed well**
- **½ cup (1 stick) unsalted butter**
- **1 large onion, chopped**
- **4 medium carrots, peeled, diced**
- **2 bay leaves**
- **1 teaspoon dried thyme, crumbled**
- **1 cup Madeira**
- **Salt and pepper**
- **1 cup short-grain brown rice**
- **1 pound button mushrooms, trimmed, quartered**
- **1 cup pearl barley, rinsed**
- **1 cup medium granulation kasha***
- **1 cup minced fresh parsley**

Cover wild rice with hot water in medium bowl. Let soak at least 30 minutes. Bring 2 cups stock to boil in heavy small saucepan. Remove from heat. Add dried porcini mushrooms to stock and let soak until softened, stirring occasionally, about 30 minutes.

Drain rice. Drain mushrooms; reserve soaking liquid. Chop mushrooms coarsely. Pour off clear portion of mushroom soaking liquid and reserve, discarding sediment at bottom.

Preheat oven to 350°F. Melt ¼ cup butter in heavy 4- to 5-quart Dutch oven over medium heat. Add porcini mushrooms, onion, carrots, bay leaves and thyme. Cover and cook until vegetables are tender, stirring occasionally, about 15 minutes. Mix in reserved mushroom soaking liquid, Madeira and remaining 5 cups stock. Season with salt and pepper. Add wild rice and brown rice. Bring mixture to boil; stir well. Cover and bake 35 minutes.

Meanwhile, melt remaining ¼ cup butter in heavy large skillet over high heat. Add button mushrooms and sauté until beginning to brown, about 5 minutes. Season with salt and pepper.

Mix button mushrooms, barley and kasha into dressing in Dutch oven. Cover and bake until grains are tender and liquid is absorbed, about 30 minutes. Stir in ¾ cup parsley. Adjust seasoning. Let stand 5 minutes. Transfer to large serving bowl. Sprinkle remaining parsley over top and serve.

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Michael McLaughlin's latest book is The New American Kitchen, *recently published by Simon and Schuster.*



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A TASTE OF SONOMA SPARKLERS

Visiting the houses of Iron Horse and Korbel is a study in wine country contrasts

BY ANTHONY DIAS BLUE

California sparkling wine has come a long way in a short time—further than any other type of American wine, in just the past few years. Domestic producers have steadily been elevating their art to higher and higher levels: Now, some of what's made here is every bit as good as the best French bubbly. Largely we have the French Champagne houses to thank for that; since the mid-1970s they have imported boatloads of know-how and money to California.



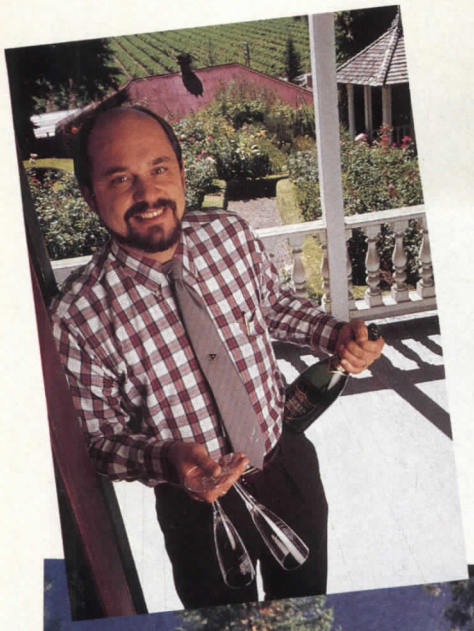


PHOTOGRAPHS BY JOHN HARDING





Partner and winemaker Forrest Tancer (far left) and the Sterling family (left to right), Audrey, Barry and Joy, toast the success of their sparkling wine. The Iron Horse Ranch and Vineyards is one of the most beautiful wineries in Sonoma. The flowers (right) are especially lovely.



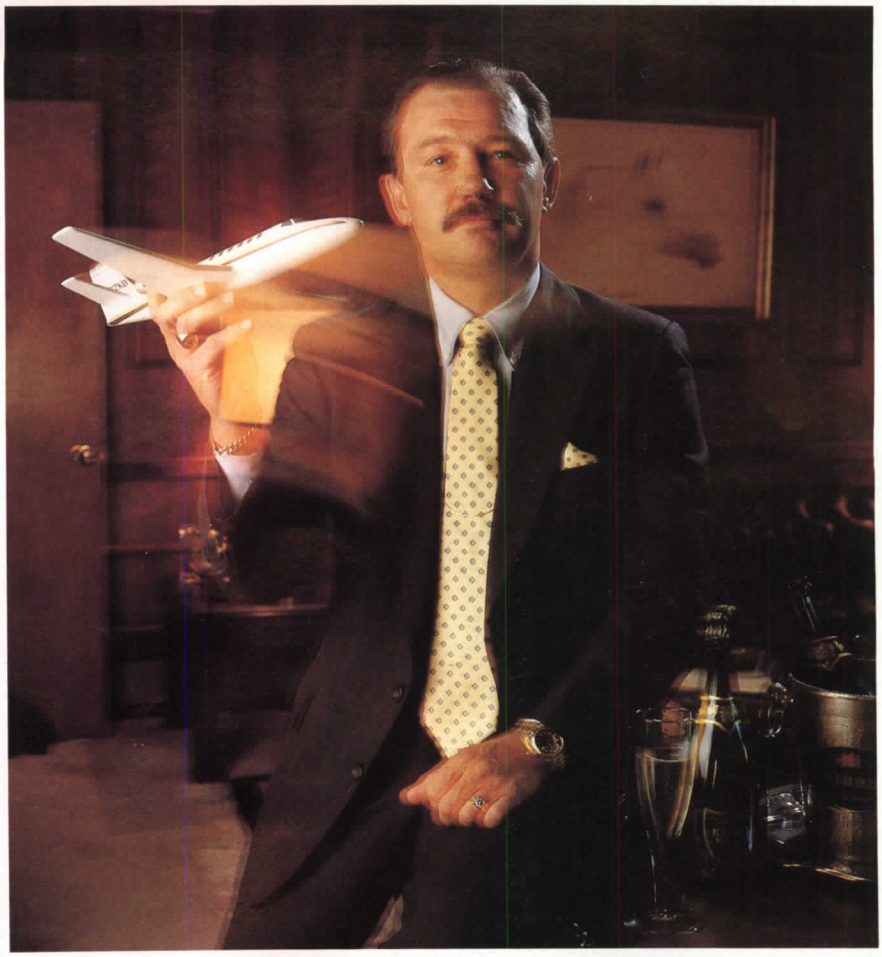
But credit should also go to wineries owned and operated by Americans—and to two in particular. Both Iron Horse Vineyards and F. Korbel and Bros. have had a significant impact on the growth of the California sparkling wine industry. Together they have established Sonoma County as prime sparkling wine territory. And while they're located just minutes apart—Iron Horse in the cool Green Valley and Korbel to the north, in the Russian River Valley—the two operations are quite different in size. Iron Horse, a small, meticulous winery, puts out about 15,000 cases of sparkling wine every year, while Korbel, America's leading volume producer of bubbly made with the *méthode champenoise* (the painstaking system used in the Champagne district, in which the secondary fermentation takes place in the individual bottles), produces an average of 1.3 million cases annually.

In terms of size, Iron Horse and Korbel don't have a lot in common. But in terms of goals and direction, they share an important aim—to make a better, and then *even better*, sparkling wine; they plan never to rest on their laurels. No doubt this is why success has come so quickly to their industry. Here's a closer look at these two quite different and yet similar producers.

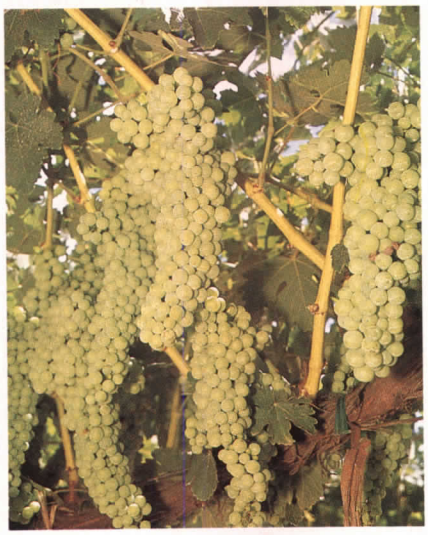
IRON HORSE VINEYARDS

In 1967, when they were living in Paris, Barry and Audrey Sterling started looking for a winery site. For the first few years they focused on France, but in 1974, on their return to California, they began looking in the Sonoma area, where Audrey was raised.

Barry was a successful international attorney, but he had grown weary of the life. "I was a hired gun," Barry told me, as we sat looking over the gently rounded hills of the three-hundred-acre property. "People would call me in to deal with a crisis, and when it was over, I was no longer needed. I wanted something with continuity. I can't paint or









LEFT: The Russian River Valley has been home to Korbel winery since 1882. OPPOSITE TOP: Bob Stashak, Korbel's Champagne master. ABOVE: Chardonnay grapes ripe for the picking. TOP: Owner Gary B. Heck with a model of his private plane.

continued from page 147

write; so making wine is as creative as I could be. And," he added with a wry smile, "if nobody else drinks it, I can."

There's not much chance of that. Iron Horse easily sells all the wine it makes, including some highly regarded still wines—Fumé Blanc, Chardonnay, Pinot Noir and Cabernet Sauvignon. All Iron Horse wines are made from grapes grown on the estate or on the Alexander Valley ranch of partner-winemaker Forrest Tancer.

"The partnership has a dream," Forrest says. "We want to produce a quality of sparkling wine that has not yet been made in California. We have the soil and we have open minds; all that we need is a little time."

The Sterlings' daughter, Joy, a former television journalist, is another partner in the firm and the winery's marketing director. "This was a dramatic change for all of us," she pointed out. "We quickly found out that making wine is a way of life, not a business."

Iron Horse uses Chardonnay and Pinot Noir, the most prevalent varieties in the Champagne district, in its sparkling wines. "We used to pick everything at an average sugar level," Joy told me, "but now we pick through the vineyard several times, paying the picking teams a cash bonus for being fastidious. We pick for riper fruit so we can let the famous California sunshine smile through the grapes."

Iron Horse makes wines drier than many producers who finish their sparkling wines with a hefty *dosage* (the addition of sugar syrup before the final corking). "Our dosage is lower," Barry points out, "because the fruit is riper."

The Sterlings' home sits at the top of a hill overlooking the ranch. It is surrounded by one of the most beautiful gardens in the wine country. Inside, rustic paneling and ceiling-high bookcases give the downstairs area a feeling that is both stylish and cozy.

With two bottles of experimental sparkling wines to sample, I sat in the Sterling living room and discussed "house style" with Barry and Joy. (Every great producer of Champagne or sparkling wine has a style that remains consistent year after year.)

"We strive for wines that are fruity but not heavy," Barry said. "We want good varietal flavor plus a little yeastiness showing through."

"Ultimately," Joy added, "we want our wines to be light, crisp and dry, but with plenty of complexity."

Even though Iron Horse sparkling wines have been highly praised by experts and consumers alike, the Sterlings and Forrest Tancer are always trying to improve their technique.

"These two wines reveal the direction we are heading," said Barry. "One is 100 percent barrel-fermented; the other is 30 percent barrel-fermented."

This is important because nearly all Champagne and sparkling wine producers now employ steel tanks for the initial fermentation. The small (60-gallon) French oak barrels that were traditionally used are very expensive and naturally raise the price of the wine. But the Sterlings are gambling that the increase in quality will make the extra cost worthwhile.

It should pay off: The wines I tasted were lovely—rich and toasty, with forward fruit and elegant structure. As Barry said, "We work hard to make each vintage that much better than the one that came before."

F. KORBEL AND BROS.

The Korbel brothers came to the Russian River Valley from Germany in the mid-nineteenth century. Their intention was to turn the native redwoods into lumber and, believe it or not, cigar boxes. As they cleared land, they discovered that the soil they were uncovering was prime farmland. They planted grapes and shipped their first "Champagne" in 1882.

In 1954 the winery was purchased by Adolf L. Heck, a third-generation descendant of winemakers from the Alsace-Lorraine region, between France and Germany. The winery expanded considerably during Mr. Heck's tenure.

After Adolf's death in 1984, his strong, personal management style was carried on by his son, Gary B. Heck, an intelligent and intense man who works hard and plays hard. He sits comfortably at the helm of a multimillion-dollar company that has 250 employees.

Gary Heck is a 42-year-old dynamo who eschews the typically laid-back wine country lifestyle and chooses instead a high-energy existence that includes drag racing at nearby Sears Point Raceway. And Gary is every bit as intense about his company.

"What we are trying to do here is make quality wine at a good price," he told me in his roomy office, where he is surrounded by symbols of his life—a model of his plane, ribbons won by his Arabian horses and pictures of the three drag-racing cars.

We took a golf-cart tour of the 18-acre facility. Korbel's entire enormous sparkling wine production derives from this big winery, which was built by the Korbel brothers as a logging mill.

"There are 350,000 square feet of space here," Gary pointed out, "and we are in the process of adding an 80,000-square-foot shipping facility."

"We are always working to improve our techniques," said Bob Stashak, Korbel's Champagne master. This talented 38-year-old has worked at Korbel since his graduation from the University of California at Davis in 1973. "We have developed a patented continuous dejuicer [for juicing the grapes], though we haven't been able to improve on Adolf Heck's invention for mechanical riddling" (the process whereby the spent yeast from the secondary fermentation is tipped into the neck of the bottle for easy removal).

According to Gary, Adolf Heck did not invent the riddling machine because of his great interest in technology. "I'm lazy," Heck reportedly explained to his son. "I'm not going to turn all those damn bottles by hand."

Korbel owns 450 producing acres of vineyard. But even the current expansion to 640 acres will provide only a tiny fraction of the fruit needed to satisfy the winery's insatiable appetite for grapes. "We have long-term 'evergreen' contracts with our growers," says Gary, "which means, essentially, that the contracts are valid indefinitely at the going market price—as long as the growers provide quality grapes."

The Korbel style is ripe, fruity and undeniably American. It has a decided swagger and a firm handshake, but it has a soft and gentle heart. "We refuse to stand still," Bob Stashak says. "We are constantly improving the product and doing things to test the limits."

In Bob's office we tasted an experimental 1987 wine that had been partially barrel-fermented. Like Iron Horse's wines-in-the-works, it was delicious.

So here's to the future—of the two wineries and of the whole California sparkling wine industry. □

Bon Appétit *wine editor Anthony Dias Blue is the author of* American Wine *(Harper & Row, 1988).*

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ABOVE: This large kitchen features coved cooking area with used bricks and hand-painted tiles imported from Portugal by International Tile. Appliances include Chambers cooktop and Char-Glo grill by Thermador at right. Above are two powerful Thermador fans. At right is baking center with Gaggenau convection oven and two warming drawers by Thermador, each with a crisp and a moist setting. Around the corner is cleanup area with Franke sink and faucet and KitchenAid dishwasher below. Custom alder cabinets have nine coats of paint for soft golden color. NEAR RIGHT: Edie was delighted to have two working islands in her kitchen. "There are times



For sources, see page 213.



when I'm working at the vegetable sink and I don't even go near the other island. I think the arrangement makes my kitchen seem small and cozy," she explains. Prep island has large stainless steel sink and faucet by Franke. Below are built-in knife drawer, roll-out produce bins and storage space for large bowls. Opposite (not shown) are Sub-Zero refrigerator and freezer. RIGHT: Den and small family dining area lead into kitchen. At left is convenient breakfast area with Quasar microwave above right and large Whirlpool oven below. Tableware courtesy of The Dining Room Shop. All food styling is by Edie Greenberg.

American Country Kitchen

Hand-painted tiles and used bricks accent this inviting room

Edie Greenberg's stunning kitchen is the result of an overstuffed Manila folder.

For more than a decade this cooking teacher, recipe tester and food stylist had collected clippings from magazines with the hope that one day she would be able to create her own dream kitchen. The chance finally came a few years ago when she and her family moved into their home in La Jolla, California.

Edie had many requirements for this new room. A large area with streamlined work spaces was primary. But she also wanted a place that was warm and comfortable—a "family" room, as well as a cooking room. A tall order, yes, but with years of research behind her, she was able to pull it off, and quite nicely.

Consider the two islands. Edie knew that she needed the extra work and storage space an island would provide, but one long island would have cut the room in half and limited mobility. So a pair of islands were built—each with its own function. The one nearer the main sink and refrigerator is a prep area with a vegetable sink and plenty of counter space. The second one is used for buffet serving, plating food for dinner parties and a general gathering spot for the family.



It was vital that the kitchen, because of its vast size (450 square feet), be divided into specific work stations. The breakfast area across from the table holds the coffee maker, toaster, mugs, cocoa and sugar. Next door is the microwave, oven, cooktop, grill and a purified water tap to fill stockpots. The bake center has a convection oven, two warming drawers, a marble countertop and storage for baking supplies.

With that finished, Edie turned to the challenge of making the room inviting and cozy, to fit with the feeling of the rest of the house. Used brick, warm woods and country accents do the trick and are elements of design that can be found throughout the home. Hand-painted Portuguese tiles are the kitchen's crowning glory.

Ten years may seem like a long time to plan a kitchen, but it paid off for Edie Greenberg. It made her dream come true. □

—By Tricia Callas

PHOTOGRAPHS BY JOAN HIX-VANDERSCHUIT


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2 small loaves french bread (8 oz. each), cut in half lengthwise
8 oz. cream cheese or Neufchatel cheese
1 envelope (1.0 oz.) Hidden Valley Ranch® Milk Recipe Original Ranch® Salad Dressing Mix
4 cups assorted toppings (i.e., chopped onions, peppers, grated cheese)

Slice bread crosswise into 1-inch fingers, leaving attached. Mix cream cheese and salad dressing mix together. Spread on bread. Pile on toppings. Broil until brown and bubbly. Makes about 4½ dozen fingers.

Pictured top

Hidden Valley Ranch Buffalo Wings

24 chicken wings/drummettes
1 envelope (1.0 oz.) Hidden Valley Ranch® Milk Recipe Original Ranch® Salad Dressing Mix
⅓ cup margarine, melted
¼ cup hot pepper sauce (less, if desired)
3 tablespoons vinegar
½ teaspoon paprika

Preheat oven to 400°F. Dredge chicken in salad dressing mix. Dip in mixture of margarine, pepper sauce and vinegar. Arrange on baking pans and sprinkle with paprika. Bake 25-30 minutes. Turn, sprinkle with paprika and bake at 450°F for 20-25 minutes, or until brown.

Serving suggestion: Prepared Hidden Valley Ranch® Milk Recipe Original Ranch® Salad Dressing Mix and celery sticks.

Pictured lower left

Hidden Valley Ranch Oyster Crackers

¾ cup salad oil
1 envelope (1.0 oz.) Hidden Valley Ranch® Milk Recipe Original Ranch® Salad Dressing Mix
½ teaspoon dill weed
¼ teaspoon lemon pepper
¼ teaspoon garlic powder
12-16 oz. plain oyster crackers

Whisk together the first five ingredients. Pour over crackers, stirring to coat. Place on baking sheets and bake at 275°F for 15-20 minutes. Makes 11-12 cups.

Pictured bottom right

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Roast Turkey with Chestnut Stuffing

Edna Lewis is head chef at the landmark Gage & Tollner restaurant in Brooklyn, author of three excellent cookbooks, and a national treasure in the minds of aficionados of fine food. A native Virginian, she learned her trade by watching relatives refine recipes that had been in her family for generations. Here she shares part of that rich southern legacy by preparing a succulent roast turkey with a delicious chestnut stuffing; she even shows how to carve it.



PHOTOGRAPHS BY BRIAN LEATART





1 To begin stuffing preparation, Edna Lewis sautés vegetables with herbs and combines them with cubes of bread in a large bowl. Next, she cooks chestnuts until they are brown and mixes them into the stuffing.

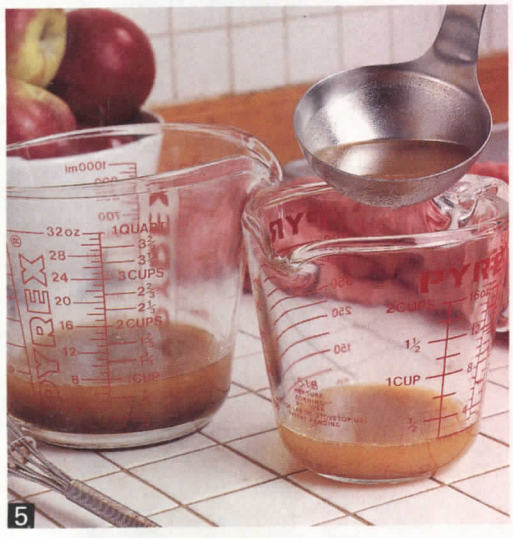
2 The turkey is loosely filled with stuffing in the main and neck cavities. It's important not to pack the stuffing tightly, as it expands while it cooks.



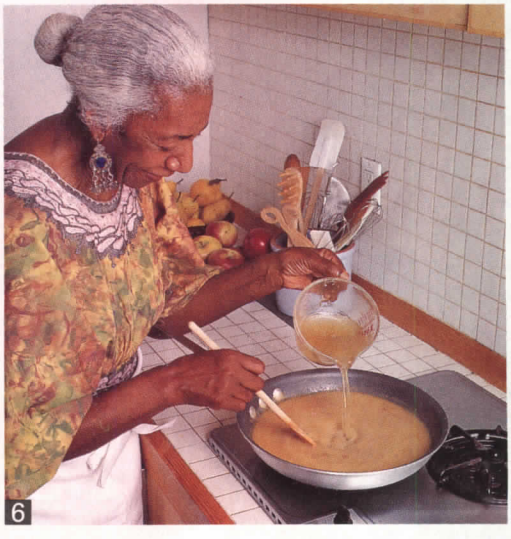


3 Kitchen string is used to lace up the main cavity. Needlework keeps the stuffing in place and all juices inside the bird.

4 More kitchen string is wrapped several times around the turkey legs to help hold the bird's shape during oven roasting.



5 After the turkey is removed from the oven, the pan juices are poured into a measuring cup. The fat that rises to the surface is spooned off; 1/2 cup of the fat is reserved for making the flavorful gravy.



6 The reserved fat is heated in a heavy large skillet. Flour is added, and the mixture, called a roux, is cooked and stirred constantly until brown. Broth and pan drippings are mixed into the roux, and the gravy is cooked.

ROAST TURKEY WITH CHESTNUT STUFFING

A delicious old-fashioned turkey with a simple chestnut stuffing. If fresh chestnuts are unavailable in your area, roasted chestnuts packed in jars make an equally good substitute. (You will not need to boil those.) Present the whole bird at the table, then in your kitchen carve the breast and leg pieces into neat slices for serving (the carving technique is shown in the photographs at right).

10 servings

Chestnut Stuffing

2 pounds fresh chestnuts or three 8-ounce jars vacuum-packed roasted whole chestnuts
1 cup (2 sticks) unsalted butter
2 medium onions, chopped
1½ cups chopped celery with leaves
1½ tablespoons rubbed or ground dried sage
2 teaspoons dried thyme, crumbled
2 teaspoons pepper
2 1-pound loaves white bread, crusts trimmed, bread cut into ⅓-inch cubes
Salt

Cut X on 1 side of each fresh chestnut (if using) with small sharp knife. Cook whole fresh chestnuts in large saucepan of simmering water 12 minutes. Remove pan from heat. Remove 1 chestnut from water using slotted spoon. Grasp chestnut in dish towel. Using small sharp knife, peel off chestnut shell and inner dark skin. Repeat with remaining chestnuts. Coarsely chop fresh or vacuum-packed roasted chestnuts. *(Can be prepared 1 week ahead. Wrap tightly and freeze. Thaw chestnuts completely before using.)*

Melt ¼ cup butter in heavy large skillet over medium heat. Add onions, celery, herbs and pepper and sauté until onions are tender, about 10 minutes. Place bread cubes in large bowl. Pour onion mixture over. Melt ¼ cup butter in same skillet over medium heat. Add fresh or vacuum-packed chestnuts and sauté until golden brown, about 8 minutes. Add to bread mixture. Melt remaining ½ cup butter in same skillet. Pour over bread mixture and toss well.

recipe continued on page 158

Expert Carving Tips



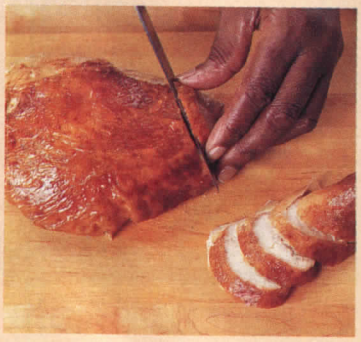
Edna uses a boning knife to cut through skin and thigh joint to remove leg-thigh.



To remove half breast in one piece, she makes a cut through turkey skin and along breastbone.



Using a carving fork as aid, Edna carefully lifts the half breast and removes it from the bone.



Next, the turkey half breast is cut on a slight diagonal into thin, attractive slices for the serving platter.



In the final carving step, the meat from the turkey leg-thigh piece is cut off the bone and into thin slices.

For accessories information, see page 206.



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COOKING CLASS

continued from page 156

Season with salt. *(Stuffing can be prepared 1 day ahead. Cover and chill. Bring to room temperature before using.)*

Turkey Broth

6 cups water
Neck, gizzard and heart from 15-pound turkey

Bring all ingredients to boil in heavy large saucepan. Reduce heat and simmer until liquid is reduced to 3 cups, about 1 hour. Strain. *(Can be prepared 1 day ahead. Cover and refrigerate.)*

Roast Turkey

1 15-pound turkey
½ cup (1 stick) unsalted butter, room temperature

Preheat oven to 425°F. Butter 8-cup baking dish. Rinse turkey inside and out. Pat dry. Fill neck-end cavity loosely with some of chestnut stuffing. Fill main cavity loosely with some of stuffing. Sew main cavity closed. Tie legs together. Tuck wings under body. Place turkey breast side up on rack in large roasting pan. Rub butter over turkey. Transfer remaining stuffing to prepared dish. Cover stuffing with foil.

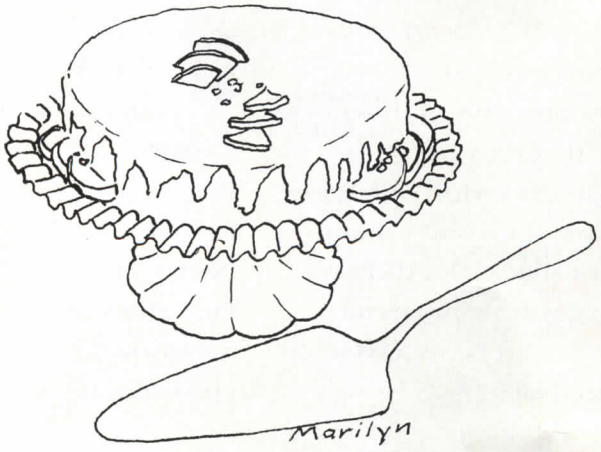
Roast turkey 45 minutes. Reduce oven temperature to 350°F. Roast turkey until meat thermometer inserted in thickest part of thigh registers 175°F, basting turkey frequently with pan drippings, about 2 hours 15 minutes. (Place stuffing in covered baking dish in oven during last 45 minutes.) Transfer turkey to platter, reserving drippings in roasting pan for gravy. Tent turkey with foil to keep warm and let stand 20 minutes while preparing gravy.

Gravy

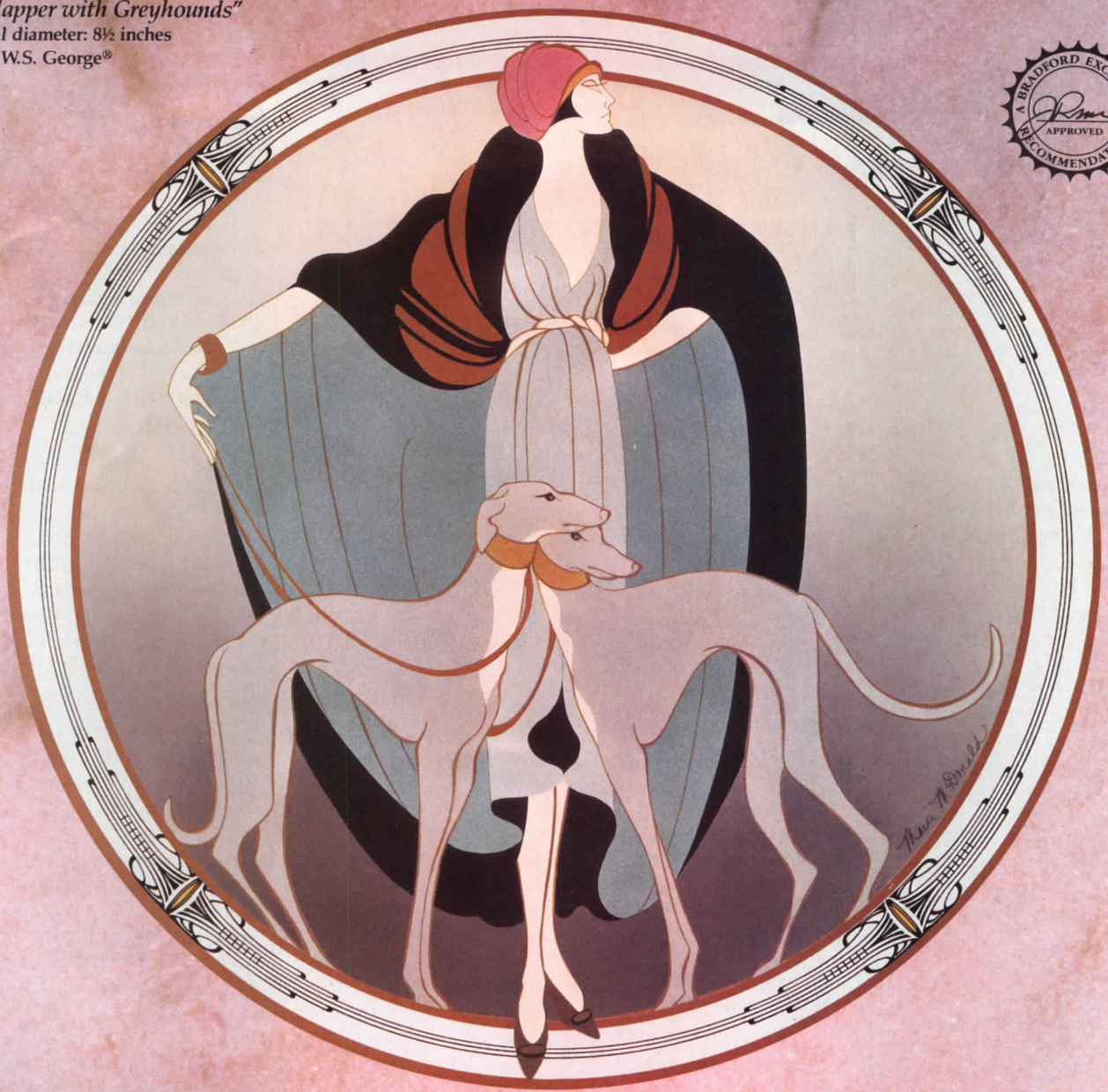
⅓ cup all purpose flour
2 teaspoons minced fresh thyme or ½ teaspooon dried, crumbled
Salt and pepper

Scrape bottom of roasting pan to loosen any browned bits. Pour contents of pan into large measuring cup. Let stand until fat rises to surface. Spoon off fat from measuring cup, reserving ½ cup. Add 3 cups turkey broth to pan drippings in measuring cup. Pour reserved ½ cup fat into heavy large skillet. Cook fat over medium heat until hot. Add flour and cook until golden brown, stirring constantly, about 4 minutes. Add broth mixture and bring to boil, stirring constantly. Cook until sauce thickens, stirring frequently, about 10 minutes. Add thyme. Season with salt and pepper.

To carve turkey: Working on 1 side of turkey and using boning knife, neatly cut through skin and thigh joint to remove leg-thigh piece. Cut off wing. Cut through skin and along center breastbone to remove half breast in 1 piece. Place breast skin side up on carving board. Cut breast meat crosswise on slight diagonal into slices. Carve leg-thigh piece into slices. Repeat carving on opposite side of bird. Arrange turkey pieces decoratively on platter. Serve turkey with gravy and stuffing. □



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Terezinha de Melo, Arlington, Massachusetts. "I live alone, but if you looked in my refrigerator you'd never guess it. I believe in a well-stocked kitchen, especially for baking—you see, I'm a pastry chef. But my real passion is creating new recipes. Whenever I'm cooking, my mind's constantly going, Now how can this be changed? How can it be better? My dream is to write a cookbook on ethnic dishes, mostly Portuguese ones, because they're very simple and very good. My mother, who is from the Azores, doesn't speak any English, so when I was little I translated all the recipes for her. Now I work at a bake shop on Bunker Hill near downtown Boston. Some days I start at 3:00 A.M., but I don't mind. It's a great job, because I get to be creative and also because I'm home by 3 o'clock every day!"

■ ■ ■ ■

STREUSEL COFFEE CAKE

Makes 2

½ cup firmly packed brown sugar
½ cup rolled oats
2 teaspoons cinnamon
¼ cup (½ stick) chilled butter

3 cups all purpose flour
1½ teaspoons baking powder
1½ teaspoons baking soda



An easy streusel coffee cake for a busy morning.

½ teaspoon nutmeg
¾ cup (1½ sticks) unsalted butter, room temperature
1⅓ cups sugar
3 eggs
1 teaspoon vanilla
1½ cups plain yogurt

1 medium apple, peeled, cored, chopped

Preheat oven to 350°F. Grease two 9x5x3-inch loaf pans. Combine first 3 ingredients in small bowl. Cut in ¼ cup chilled butter using fingers or pastry blender until mixture resembles coarse meal. Set streusel mixture aside.

Sift flour, baking powder, baking soda and nutmeg into large bowl. Using electric mixer, cream ¾ cup butter and 1⅓ cups sugar together in another large bowl until fluffy. Add eggs 1 at a time, beating well after each addition. Mix in vanilla. Fold in dry ingredients alternately with plain yogurt, beginning and ending with dry ingredients.

Pour about 1½ cups batter into bottom of each prepared pan. Sprinkle ⅓ cup streusel over each. Sprinkle ¼ of apple over each. Divide remaining batter, streusel and apple between pans, beginning with batter. Run small sharp knife through batter to create swirl. Bake until golden brown and toothpick inserted into centers comes out clean, about 55 minutes. Cool on rack. Serve warm or at room temperature.

■ ■ ■ ■

WHITE CHOCOLATE CHIP AND CASHEW COOKIES

These cookies are also great made with regular semisweet chocolate chips.

Makes about 3 dozen

2½ cups all purpose flour
1 teaspoon baking soda
¼ teaspoon salt
¼ teaspoon nutmeg
1 cup (2 sticks) unsalted butter, room temperature
1 cup sugar
¼ cup unsulfured molasses
2 eggs
1 teaspoon vanilla
1½ cups roasted unsalted cashews (about 7½ ounces), chopped
½ cup white chocolate chips

Sift first 4 ingredients into medium bowl. Using electric mixer, cream butter, sugar and molasses in large bowl until fluffy. Beat in eggs and vanilla. Mix in dry ingredients. Add cashews and chocolate chips. Refrigerate 1 hour or overnight.

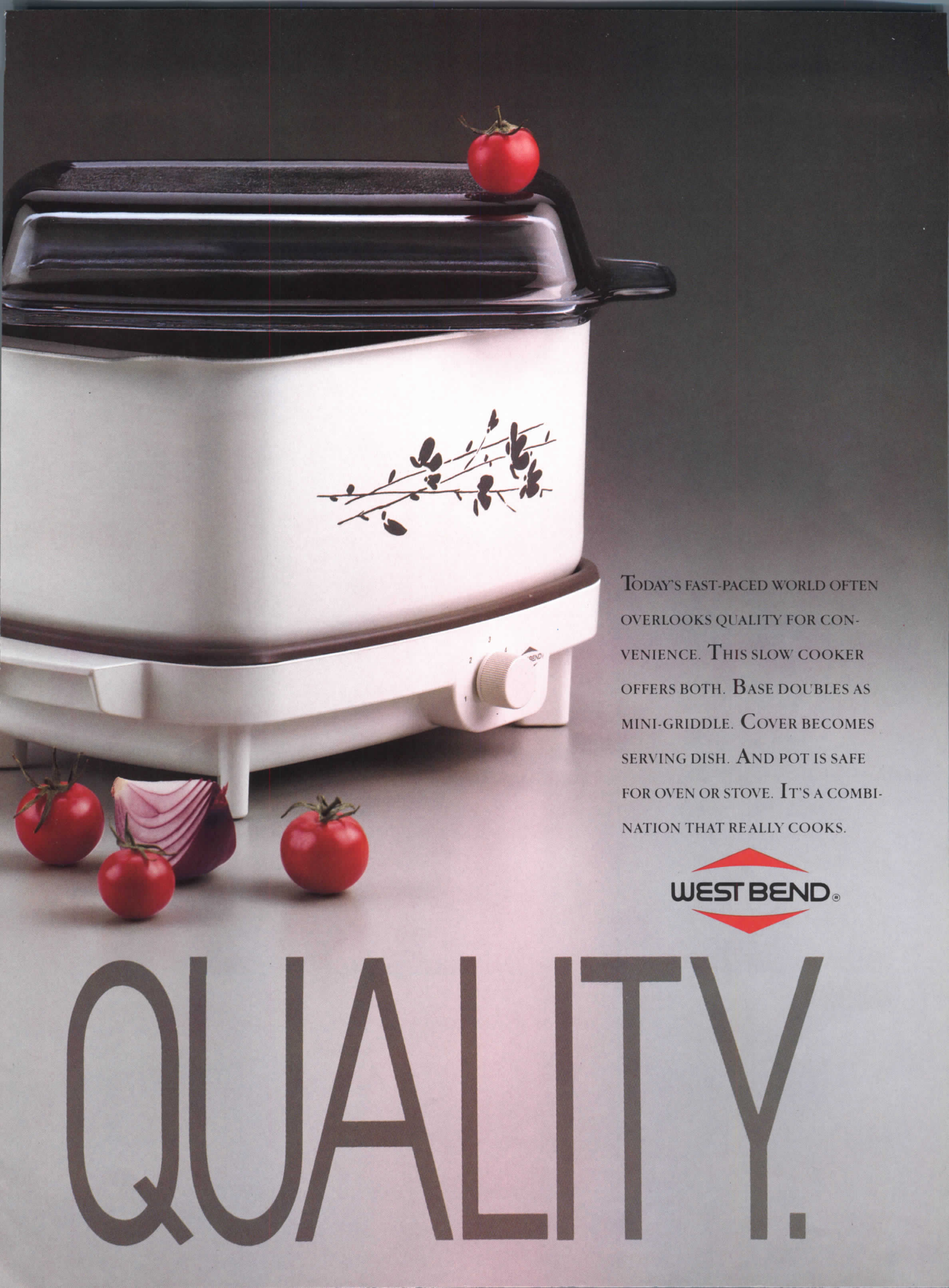
Preheat oven to 350°F. Grease cookie sheets. Drop dough by rounded tablespoonfuls onto sheets, spacing 2 inches apart. Bake until golden brown, about 12 minutes. Cool on cookie sheets 2 minutes. Transfer to rack and cool completely. *(Can be prepared 1 week ahead. Store in airtight container.)*

David B. Sussman, Farmington, Connecticut. "My mom used to come home from work, look into a magazine and then just whip up something for dinner. I guess I'm the same way. My wife, Audry, and I both work, and we usually get home late—around seven o'clock. There's a health food store nearby that has a good supply of fresh vegetables and a big specialty section, so one of us will stop there on the way home and pick up something for that night. To stock up on the staples, we'll go shopping together every couple of weeks. My wife's a good cook, but she seems to have even less free

continued on page 165

For accessories information, see page 206.

PHOTOGRAPH BY ANN MITCHELL



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time than I do, so I prepare more of our meals. I don't mind—I've been cooking since I was a kid, when my parents would go out on Saturday night and my younger brother and sister and I would fend for ourselves. Being the oldest, I was in charge. To this day my sister can barely boil water in a pan! But for my wife and me, cooking's a hobby: You come home from a long day at work and it relaxes you."

PENNE WITH VEGETABLES AND OLIVES

4 servings

- **1 small broccoli bunch, cut into florets**
- **4 tablespoons olive oil**
- **2 large garlic cloves, minced**
- **1 tablespoon dried oregano, crumbled**
- **1 teaspoon lemon juice**
- **½ teaspoon crushed red pepper flakes**
- **½ pound mushrooms (about 2 cups), sliced**
- **1 medium zucchini, sliced**
- **2 tablespoons dry white wine**
- **¼ cup chopped green olives**
- **3 plum tomatoes, chopped**
- **8 ounces penne or other tubular pasta, freshly cooked**
- **Grated Romano**

Cook broccoli in large saucepan of boiling water until crisp-tender, about 4 minutes. Drain well.

Heat 2 tablespoons olive oil in heavy large skillet over medium-high heat. Add garlic, oregano, lemon juice and red pepper flakes. Cook until garlic is just golden, stirring constantly, about 30 seconds. Reduce heat to medium and add mushrooms and zucchini. Cook until just tender, stirring occasionally, about 5 minutes. Add wine and simmer 2 minutes. Add broccoli, olives and tomatoes; cook until broccoli is tender, about 4 minutes.

Place pasta in large bowl and toss with remaining 2 tablespoons olive oil. Add vegetable mixture and combine well. Serve, passing Romano separately.



SESAME STIR-FRIED CHICKEN

You can find the ethnic ingredients for this tasty one-dish meal in the oriental section of your supermarket.

4 servings

- **1 pound boneless skinless chicken breasts, cut into 1-inch-wide strips**
- **4 teaspoons soy sauce**
- **½ cup dry Sherry**
- **2 teaspoons cornstarch**
- **2 tablespoons peanut oil**
- **6 ounces snow peas**
- **4 garlic cloves, minced**
- **1 teaspoon chili paste with garlic**
- **1 8-ounce can sliced bamboo shoots, drained**
- **1 8-ounce can water chestnuts, drained**
- **¼ cup canned chicken broth**
- **2 tablespoons sesame seeds, toasted**
- **3 green onions, sliced**
- **1 teaspoon oriental sesame oil**
- **Steamed rice**
- **Additional soy sauce**

Place first 4 ingredients in bowl and stir. Let marinate 15 minutes.

Heat oil in wok or heavy large skillet over medium-high heat. Add snow peas, garlic and chili paste and stir-fry 30 seconds. Add chicken with marinade and stir-fry 3 minutes. Add bamboo shoots and water chestnuts and stir-fry until chicken is almost cooked through, about 2 minutes. Mix in broth. Add sesame seeds and green onions; stir-fry 30 seconds. Add sesame oil and toss to coat. Serve with rice, passing soy sauce separately.

Midge Stark, Los Altos, California. "When it comes to cooking, I'm a traditionalist. My husband and I prefer the fresh flavors of meals made from scratch. Since I work part-time, I have come up with a few tricks so that we can still eat the way we like without my spending a long time in the kitchen. For one thing, I keep my freezer well stocked with basics. When I bake bread or prepare pie crusts, I make several and freeze the extras. And I buy large quantities of fresh herbs like parsley, chop them in the processor, then dry and freeze them separately in plastic bags. The same goes for lemon peel and fresh-squeezed lemon juice. And my cupboards are equally well stocked. All I have to do is pull a few things from the freezer in the morning before work, and then do all the prep work when I get home. That way I don't have to spend much time in the kitchen to put together a good home-cooked meal."

MARINARA SAUCE

A simple all-purpose tomato sauce that's perfect over pasta as well as meats and seafood. Prepare a double batch and freeze the extra to have for another time.

Makes about 1½ cups

- **3 tablespoons olive oil**
- **2 onions, chopped**
- **1 garlic clove, minced**
- **2½ cups peeled, seeded, diced tomatoes**
- **¼ teaspoon dried oregano, crumbled**
- **¼ teaspoon sugar**
- **Pinch of dried basil, crumbled**
- **Salt and pepper**

Heat oil in heavy medium saucepan over medium heat. Add onions and garlic and sauté until translucent, about 5 minutes. Add tomatoes, oregano, sugar and basil and simmer until thickened, stirring occasionally, about 1 hour. Season with salt and pepper.

OLD-FASHIONED SPAGHETTI AND MEATBALLS

2 to 4 servings

- **½ pound ground beef**
- **1 egg**
- **1½ slices white bread, torn into small pieces**
- **2 tablespoons grated Parmesan**
- **Salt and pepper**
- **¼ cup olive oil**
- **1½ cups Marinara Sauce (see recipe)**

recipe continued on page 166

- **8 ounces spaghetti, freshly cooked**
- **Additional grated Parmesan**

Combine first 4 ingredients in medium bowl. Season with salt and pepper. Form mixture into 1½-inch-diameter meatballs. Heat oil in heavy large skillet over medium-high heat. Add meatballs in batches (do not crowd) and cook until brown on all sides, about 8 minutes.

Meanwhile, warm Marinara Sauce in heavy small saucepan over low heat. Pour sauce over spaghetti. Top with meatballs. Serve immediately, passing additional Parmesan separately.

ITALIAN BREAD FILLED WITH MUSHROOMS

4 to 6 servings

- **1 1-pound round loaf Italian bread**
- **2 tablespoons butter**
- **2 tablespoons olive oil**
- **2 small onions, chopped**
- **2 green onions, chopped**
- **1½ pounds mushrooms, sliced**
- **4 ounces Gorgonzola cheese, crumbled**

Preheat oven to 350°F. Using serrated knife, cut top off bread and reserve. Cut out inside of bread, leaving ¾-inch shell. Place bread and top on cookie sheet. Bake until lightly toasted, about 10 minutes. Keep bread warm.

Meanwhile, melt butter with oil in heavy medium skillet over medium heat. Add both onions and sauté until golden brown, about 10 minutes. Add mushrooms and cook until tender, about 10 minutes. Reduce heat to low. Add cheese and stir until thoroughly blended, about 4 minutes (do not boil). Pour mixture into loaf. Replace top and serve, cutting base and top into wedges.

Nancy Faulkner Wiersum, Naperville, Illinois. "Cooking has been a serious hobby of mine for years. I've studied in Italy, and I even won an award once for 'Chicago's Greatest Cheesecake' with my peanut butter and chocolate marble cheesecake. But I really got interested in recipes that can be prepared quickly when my husband, Ken, and I were both working full-time and both in graduate school. Now, even though I'm a temporarily retired nurse, my two-year-old, Ben, keeps me busier than ever. I'm always looking for shortcuts and do-ahead dishes. Ken's a capable cook, but since he met me—well, now he's an excellent taster. Sometimes when we eat out, I'll come home and try my own version of a dish I particularly liked. And little Ben is always ready to help. I just took a picture of him wearing an apron and holding a rolling pin. Of course, he was rolling a carrot. . . ."

BEN'S CHUNKY APPLESAUCE

A favorite of Nancy's son.

8 servings

- **6 pounds green apples, peeled, quartered, cored**
- **1 cup raisins**
- **½ cup dried currants**
- **½ cup apple juice**
- **¼ cup sugar**
- **1 teaspoon ground cinnamon**
- **¼ teaspoon ground nutmeg**

Combine all ingredients in heavy 3-quart saucepan. Cover and cook over medium-low until apples are tender, stirring occasionally, about 45 minutes.

LENTIL-BEEF CHILI

To make this a vegetarian chili, use an additional eight ounces of lentils instead of the pound of ground beef.

6 servings

- **1 pound ground beef**
- **2 tablespoons vegetable oil**
- **1 onion, chopped**
- **2 leeks (white and pale green parts only), chopped**
- **1 red bell pepper, chopped**
- **1 green bell pepper, chopped**
- **4 green onions, chopped**
- **2 garlic cloves, chopped**
- **8 ounces lentils**
- **2 28-ounce cans crushed tomatoes**
- **1½ cups water**
- **2 tablespoons plus 1 teaspoon chili powder**
- **2½ teaspoons salt**
- **2 teaspoons dried marjoram, crumbled**
- **2 teaspoons dried oregano, crumbled**
- **2 teaspoons dried basil, crumbled**
- **1 teaspoon pepper**
- **1 cup grated Parmesan**
- **Sour cream**

Heat heavy medium skillet over medium-high heat. Add ground beef and cook until beef is brown, crumbling with fork, about 5 minutes. Drain well. Heat oil in heavy 3-quart saucepan over medium-high. Add onion and next 5 ingredients. Sauté until onion is tender, about 8 minutes.

Add beef, lentils and next 8 ingredients to saucepan. Cover and simmer until lentils are tender, stirring occasionally, about 1½ hours. Stir in Parmesan. Simmer, uncovered, until mixture is thick, about 15 minutes. Serve, passing sour cream separately.

GARLIC BREAD

6 servings

- **½ cup (1 stick) butter, melted**
- **4 garlic cloves, minced**
- **1 1-pound loaf unsliced French bread baguette, halved lengthwise**
- **4 tablespoons grated Parmesan**
- **Paprika**
- **Pepper**

Preheat broiler. Combine butter and garlic. Place bread on cookie sheet. Brush bread halves with butter mixture. Sprinkle each bread half with 2 tablespoons Parmesan. Season with paprika and pepper. Broil until golden brown. Cut into 1-inch-wide slices and serve.

Paula Zsiray, Logan, Utah. "Both my husband, Stephen, and I work for the school district. I'm a library media teacher and he's director of research and development. We have a seven-year-old and a four-year-old, and because our work and school schedules vary so much, we often eat dinner at a different time each night—whenever we all get home. No one in our family is real big on left-

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overs, so I usually prepare meals that have enough to go around but nothing extra. We eat a lot of soups and one-dish casseroles, which are my husband's favorite kind of dinner. Stephen doesn't cook—except to make breakfast on Christmas morning. But his mother taught me how to make a lot of things. She's part Italian, and the first time she saw me making meatballs she yelled, 'That's not the way you do it!' And I have to admit, hers are a lot better than mine ever were."

CORN CHOWDER

2 servings

- **1 17-ounce can creamed corn**
- **2 cups milk (do not use lowfat or nonfat)**
- **1½ cups frozen diced hash brown potatoes (about 6 ounces)**
- **1 green onion, chopped**
- **3 pieces bacon, cooked, crumbled**
- **Salt and pepper**

Combine first 5 ingredients in heavy medium saucepan. Simmer over medium heat until soup is slightly thickened, stirring occasionally. Season with salt and pepper and serve.

POTATO-CHIVE SOUP

4 servings

- **1½ pounds russet potatoes, peeled, cut into 1-inch pieces**
- **4 cups canned chicken broth**
- **1 cup (about) milk**
- **1 tablespoon butter**
- **1 tablespoon chopped fresh chives**
- **⅓ cup sour cream**
- **Salt and pepper**
- **Additional sour cream**

Combine potatoes and broth in heavy 2-quart saucepan. Cover and simmer until potatoes are very tender, stirring occasionally, about 45 minutes. Let mixture cool slightly.

Purée potato mixture in batches in blender or processor. Return soup to saucepan. Stir in enough milk to thin to desired consistency. Mix in butter and chives. Bring to simmer. Remove from heat and mix in ⅓ cup sour cream. Season with salt and pepper. Serve, passing additional sour cream separately.



Deborah Thomas-Gruby, Boynton Beach, Florida. "I'm the mother of two wonderful children, ages three and one-and-a-half, so you can imagine how little time I have to spend in the kitchen. With Shaun and Lisa hanging on my legs, preparing meals can be almost impossible. But if I have one or two appetizers ready before dinner for my husband and kids to munch on, I can be free to work in the kitchen. You see, I come from a long line of cooks. My great-grandmother emigrated from Ireland in 1863, and I've collected her old recipes. The orange pecans are hers, and I intend to hand that one down to my children as well. My mother is also an excellent cook who made ethnic dishes long before they were popular. When I was growing up, the neighborhood kids always wanted to eat at our house. I hope it's the same with my children."

CHILI CON QUESO

This spicy appetizer is perfect for a last-minute party.

8 servings

- **¼ cup plus 2 tablespoons (¾ stick) butter**
- **1 large onion, chopped**
- **¼ cup plus 2 tablespoons all purpose flour**
- **1 28-ounce can peeled tomatoes, drained, chopped**
- **1 4-ounce can diced green chilies**
- **4 ounces cream cheese, cut into pieces**
- **12 ounces cheddar, grated (about 3½ cups)**
- **Hot pepper sauce (such as Tabasco)**
- **Tortilla chips**

Melt butter in heavy large saucepan over medium heat. Add onion and sauté until translucent, about 12 minutes. Stir in flour. Continue to cook until flour is just golden, stirring constantly, about 4 minutes. Mix in tomatoes, chilies and cream cheese and cook until cheese melts, stirring frequently, about 3 minutes. Simmer until mixture is slightly thickened, about 5 minutes. Add cheddar and stir until melted and mixture bubbles, about 4 minutes. Season with hot pepper sauce. Transfer to chafing dish or fondue pot. Serve with tortilla chips.

SKEWERED MARINATED FLANK STEAK

8 appetizer servings

- **¾ cup vegetable oil**
- **½ cup dry red wine**
- **¼ cup soy sauce**
- **2 tablespoons lemon juice**
- **1 tablespoon Worcestershire sauce**
- **1 tablespoon dry mustard**
- **1 tablespoon chopped fresh parsley**
- **1½ teaspoons pepper**
- **1 pound flank steak, cut across grain into 1-inch strips**
- **Bamboo skewers**

Whisk first 8 ingredients in small bowl. Place steak in baking dish. Pour marinade over. Cover and marinate 2 hours or overnight, stirring occasionally.

Preheat broiler. Thread steak strips on skewers; discard remaining marinade. Place skewers on broiler pan and cook to desired doneness, about 3 minutes per side for medium-rare.

ORANGE PECANS

Makes about 4 cups

- **1 cup sugar**
- **¼ cup orange juice**
- **1 tablespoon grated orange peel**
- **4 cups pecan halves (about 1 pound)**

Line cookie sheet with waxed paper. Bring first 3 ingredients to boil in heavy large saucepan over medium heat, stirring constantly. Boil 30 seconds. Stir in pecans. Spread pecans on waxed paper. Cool completely. Separate pecans if

necessary. *(Can be prepared up to 1 week ahead. Store in airtight container.)*

William Detraz, Virginia Beach, Virginia. "I've been in the military for 15 years, and I've seen a lot of the world in that time. In my travels, I've always made a point of seeking out the small, family-style restaurants. They give the best sense of what the local cooking is all about. When I really like something, I'm usually able to persuade the owners to give me the recipe. At home my wife lets me take over the kitchen duty, and I experiment with the recipes I've collected.

"My passion for food goes all the way back to when I was five years old and my mother first started teaching me how to cook. I even enjoy preparing quick weekday meals—and I have a lot of easy dishes in my repertoire. The stir-fry recipes I have from the Orient are the best for that kind of cooking. I just heat up the wok and then add whatever vegetables and meat I have in the refrigerator."

■ ■ ■ ■

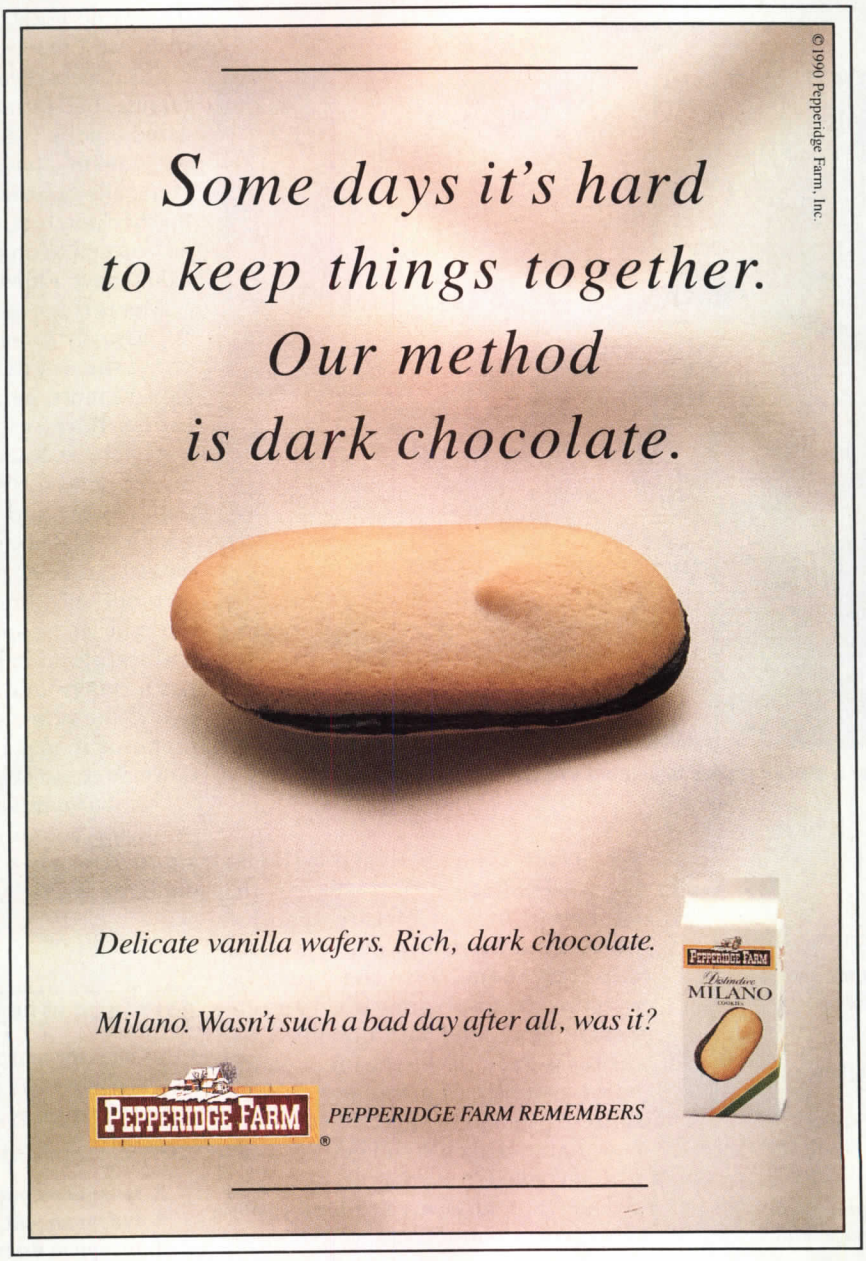
OMELETS MEXICANA

8 servings

- **1 pound ground beef**
- **1 small onion, diced**
- **1 teaspoon chili powder**
- **1 teaspoon ground cumin**
- **1 teaspoon dried oregano, crumbled**
- **1 teaspoon garlic salt**
- **½ green bell pepper, diced**
- **½ red bell pepper, diced**
- **½ cup prepared hot or mild salsa**
- **16 eggs**
- **8 tablespoons (about) vegetable oil**
- **2⅔ cups grated cheddar**
- **Sour cream**

Cook beef and onion in heavy large skillet over medium heat until brown, stirring frequently, about 10 minutes. Pour off drippings. Add next 4 ingredients and cook 4 minutes, stirring frequently. Stir in bell peppers and salsa. *(Can be prepared 1 day ahead. Cover and refrigerate. Rewarm over low heat before continuing.)*

Whisk 2 eggs until well blended. Heat 1 tablespoon oil in nonstick skillet over medium-high heat. Pour eggs into skillet. Using spatula, lift edges of eggs as they cook, letting uncooked part run underneath until omelet is set. Spoon ½ cup meat filling over half of omelet. Sprinkle ⅓ cup cheese over. Slide out onto plate, folding omelet over filling. Keep warm. Repeat process for remaining 7 omelets, adding more oil to skillet as necessary. Top each with a dollop of sour cream.



■ ■ ■ ■

NEW JERSEY BURGERS

A packaged stuffing mixture accents ground beef.

6 servings

- **1½ pounds ground beef**
- **½ cup packaged seasoned dry stuffing mix**
- **2 tablespoons canned beef broth**
- **½ medium onion, chopped**
- **1 garlic clove, minced**
- **½ teaspoon Worcestershire sauce**
- **2 tablespoons beaten egg**
- **3 tablespoons butter**
- **4 ounces mozzarella, thinly sliced**
- **6 rye bread slices, toasted**
- **Mustard**
- **Catsup**

Mix first 7 ingredients in bowl. Chill 30 minutes.

Form beef mixture into six 1-inch-thick patties. Melt butter in heavy large skillet over medium-high heat. Add patties and cook 5 minutes. Turn; top with cheese. Cook to desired degree of doneness, about 5 minutes. Place 1 bread slice on each plate. Top with burger. Pass mustard and catsup. □

—By Jeanne Thiel Kelley and Scott Smith

THE WEEKDAY COOK



Come in from the cold to a dinner of pork tenderloin and mashed potatoes.

MENU I

*Salt- and Pepper-crusted Pork**
*Mashed Potatoes with Sautéed Leeks**
Broccoli
Ginger Cookies

MENU II

*Hearty Rutabaga, Carrot, Parsnip and Sausage Soup**
*Blue Cheese Corn Bread**
Green Salad
Ripe Pears
*Recipe included

BY KAREN KAPLAN AND KRISTINE KIDD

It is our contention, and we doubt you'd disagree, that some of the best things in life are acquired tastes. And we've acquired a taste for most of them. Yes, the stuff we wouldn't dream of eating when we were wandering around with unrefined appetites is the stuff we dream of eating now—oysters, caviar, foie gras, truffles, smoked fish and the like. Thank goodness that the expense and rarity of most of them preclude overindulgence.

There are, however, acquired tastes of a different nature. Not everything we have learned to love is costly or hard to get. Some of it is just weird, maligned or misunderstood. We are talking about things like organ meats, strong cheeses and tofu. You get the picture.

Many of these acquired tastes have become so much a part of our culinary repertoire that it's hard to think back to when the mere thought of them made us grimace. But there was a time when the act of eating a piece of cheese that didn't come pressed between two pieces of plastic was not within the realm of possibility. A review of this month's recipes helps prove the point.

In Menu I, we rub a pork tenderloin with salt, rosemary, garlic and lots of black pepper. Pepper is something we used to sneeze at when we were young, but now we just can't get enough of it. The same goes for garlic. For a side dish, we offer mashed potatoes with sautéed leeks. Leeks? Yikes! Even if our families had introduced us to the elongated onions (which wasn't the case), we wouldn't have touched them, let alone allowed them to sully our sacred mashed potatoes. And to have suggested broccoli as an accompaniment only would have added insult to injury.

Menu II is even more unbelievable. We actually *chose* to make something out of three of the ingredients we used to hate most: parsnips, rutabagas and carrots. But roots get lots of applause in our kitchens now. We turn the triumvirate of good-for-you vegetables into a rich, creamy and delicious soup. The addition of sausage makes it a hearty main course. A green salad and our fabulous corn bread are the go-withs. We take an instant corn muffin mix and transform it by adding egg, milk, green onions and blue cheese. That's right: The veiny, smelly, crumbly stuff that used to make us hold our noses is now one of our favorite flavorings.

Without our acquired tastes, where would this column be? You know, there are only so many variations on the peanut butter and jelly sandwich.

SALT- AND PEPPER-CRUSTED PORK

Offer with the mashed potatoes and some steamed broccoli. Have crunchy ginger cookies for an easy dessert.

2 servings; can be doubled or tripled

2 teaspoons pepper
1 teaspoon salt
1 teaspoon dried rosemary, crumbled
1 large garlic clove, minced
1 12-ounce (about) pork tenderloin
1 tablespoon olive oil

Combine pepper, salt, rosemary and garlic in small bowl. Rub over pork. Let pork stand at least 15 minutes.

recipe continued on page 172

For accessories information, see page 206.

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GENERAL FOODS

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Preheat oven to 400°F. Heat oil in heavy medium ovenproof skillet over high heat. Add pork and brown on all sides, about 6 minutes. Transfer skillet with pork to oven and roast until pork is cooked through, turning occasionally, about 20 minutes. Slice and serve.

MASHED POTATOES WITH SAUTEED LEEKS

2 servings; can be doubled or tripled

- **2 baking potatoes, peeled, cut into ¾-inch pieces**
- **2 tablespoons (¼ stick) butter**
- **2 large leeks, sliced (white and light green parts)**
- **¼ cup milk**
- **Salt and pepper**

Cook potato pieces in large pot of boiling water until tender.

Meanwhile, melt 2 tablespoons butter in heavy medium skillet over medium-low heat. Add leeks and cook until tender and beginning to color, stirring frequently, about 10 minutes.

Drain potatoes and return to pot. Mash. Mix in milk. Stir in leek mixture. Season with salt and pepper and serve.

HEARTY RUTABAGA, CARROT, PARSNIP AND SAUSAGE SOUP

This wintry soup can be enhanced with any sausage you like. We find it a great dish in which to use the lowfat turkey sausages now available. The blue cheese corn bread and a green salad make ideal accompaniments. Finish with ripe pears.

2 servings; can be doubled or tripled

- **2 tablespoons olive oil**
- **6 ounces smoked turkey sausage, cut into ½-inch dice**
- **1 large onion, chopped**
- **3 small parsnips, peeled, diced**
- **1 medium rutabaga, peeled, diced**
- **1 large carrot, peeled, diced**
- **1 14½-ounce can beef broth**
- **1 14½-ounce can chicken broth**
- **¼ cup half and half**
- **½ teaspoon dried thyme, crumbled**
- **Salt and pepper**

Heat oil in heavy large saucepan over medium-high heat. Add sausage and sauté until brown on all sides, about 7 minutes. Transfer to plate using slotted spoon. Add onion to saucepan. Reduce heat to medium and cook until tender, stirring occasionally, about 8 minutes. Add parsnips, rutabaga and carrot and cook 5 minutes, stirring occasionally. Add broths. Bring to boil. Reduce heat and simmer until vegetables are tender, about 40 minutes.

Puree soup in batches in processor. Return to saucepan. Mix in half and half and thyme. Season with salt and pepper. Add sausage. *(Can be prepared 1 day ahead. Cover and chill.)* Heat through. Ladle into bowls and serve.

BLUE CHEESE CORN BREAD

A delicious new take on an old favorite.

4 to 6 servings

- **1 8½-ounce package Jiffy corn muffin mix**
- **1 egg**
- **⅓ cup milk**
- **½ cup crumbled blue cheese (about 2 ounces)**
- **2 green onions, chopped**
- **1 teaspoon pepper**

Preheat oven to 350°F. Grease 8-inch square baking pan. Combine all ingredients in medium bowl and mix until blended. Spread in prepared pan. Bake until firm to touch and golden brown, about 30 minutes. Cool slightly. Cut into squares and serve hot. □

THE COOK'S GLOSSARY

Here is some information we thought you would find interesting about a few of the items we mention in this month's column.

LEEK: A hardy biennial plant—it can survive snow—the leek is a member of the onion family and has a distinctive flavor and texture that lend themselves to anything from stocks, soups and stews to gratins, casseroles and savory pies. It is one of the traditional ingredients in the French pot-au-feu, as well soups like the Scottish cock-a-leekie, the Irish *brotchàn roy* and the Welsh *cawl* (the leek is the national symbol of Wales). It must be cleaned as carefully as spinach or wild mushrooms.

BLUE CHEESE: This domestically made, blue-veined, 50-percent-fat cheese can vary from creamy and mild to crumbly and quite sharp. The ones made by large manufacturers have the salty tang and crumbly texture that work well for garnishing and cooking. They are less appealing as after-dinner cheeses and don't quite stack up to the best blue-veined types from Europe. There are, however, three American specialties that do compare favorably: Oregon blue, Minnesota blue and Iowa Maytag blue.

PARSNIP: A sweet root vegetable native to Europe but now also grown in North America. Shaped like a carrot, it has a brown exterior, which needs to be removed with a vegetable peeler, and a white interior. It is at its most flavorful in winter but is sold year-round. It can be steamed, boiled, braised, roasted, pureed, used in soups and stews and made into fritters or chips.

RUTABAGA: Also called a Swede or Swedish turnip, this round orange-fleshed root is part of a plant that originated in Europe but is now common in the United States. In the Midwest it is often served mashed and candied. Cook it the same way you would a parsnip.

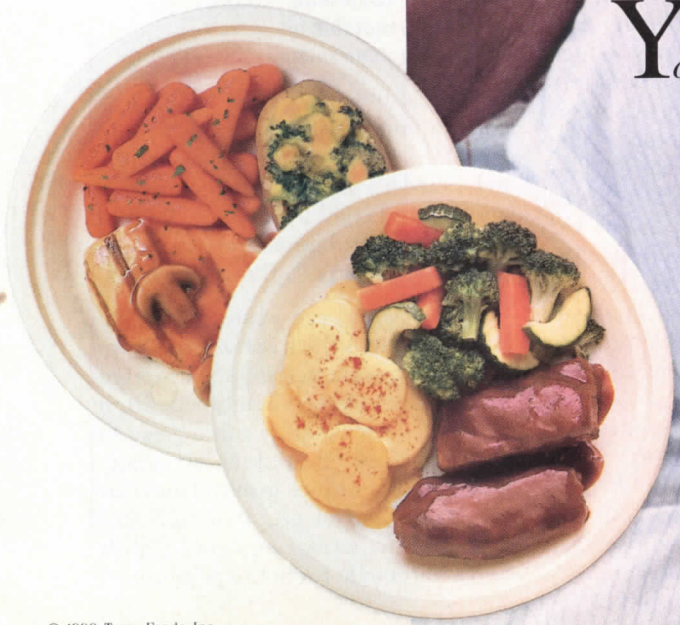


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CRANBERRIES: NATURALLY GOOD



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RECIPES

Cranberry-Cornmeal Muffins
Turkey, Wild Rice and Cranberry Salad
Sparkling Cranberry and Apple Punch
Salmon with Cranberry and Leek Sauce

BY RICHARD SAX AND MARIE SIMMONS

Why limit the colorful cranberry, which bursts with tart flavor and offers multiple health benefits, to a mere once-a-year role at Thanksgiving? There are certainly plenty of good reasons to savor this noble Yankee berry before and after the holiday season.

One of the reasons is actually quite well known. Cranberries have long enjoyed a folkloric reputation as a cure-all for a number of ailments, chiefly kidney stones and bladder infections. And with good cause: Recent research cited in Jean Carper's *The Food Pharmacy* (Bantam, 1989, paperback) indicates that cranberry juice may very well contain a powerful chemical that can help ward off the most common type of bacteria that causes such maladies.

Fresh cranberries are also a good source of fiber, offer decent amounts of vitamin C and potassium, and weigh in at only 25 calories for about ¼ cup.

Of course, that's before you add sugar. But when you cook with fresh cranberries, you can use much less sweetener than is found in purchased preparations. Indeed, our favorite cranberry dishes highlight the plump red fruit's natural tang and acidity.

The easy-to-make sparkling punch, with a base of cranberry juice cocktail, is a refreshing, not-too-sweet bowl of (alcohol-free) holiday cheer. Made into a sauce for salmon, the fruit offers a nice contrast to the rich fish. Cranberries also provide a colorful accent to our moist yet crunchy three-grain cornmeal muffins. And we've added the berries to wild rice and leftover turkey for a tasty main-course salad.

Fresh cranberries are available only in season—roughly late September through the end of the holidays. So tuck a couple of bags into your freezer now, and you can cook with this deliciously healthful berry all year long.

CRANBERRY-CORNMEAL MUFFINS

Makes 12

1¼ cups unbleached all purpose flour
¼ cup whole wheat flour
½ cup cornmeal
½ cup sugar
1 tablespoon baking powder
1 teaspoon baking soda
½ teaspoon ground cinnamon
Pinch of salt
1 cup cranberries

1 large egg
1 large egg white
1¼ cups buttermilk
¼ cup vegetable oil
¼ cup golden raisins

Preheat oven to 425°F. Line 12 ⅓-cup muffin tins with paper muffin cups. Combine flours, cornmeal, sugar, baking powder, baking soda, cinnamon and salt in bowl of processor. Pulse to blend. Add cranberries and process until coarsely chopped. Transfer to bowl.

Beat egg and egg white in medium bowl to blend. Whisk in buttermilk and oil. Add liquid ingredients to dry ingredients. Mix until just combined. Stir in raisins. Divide mixture among muffin cups. Bake until muffins are golden brown and toothpick inserted into centers comes out clean, about 20 minutes. Transfer to rack and cool slightly. Serve warm or at room temperature.

For accessories information, see page 206.

PHOTOGRAPH BY LANNEN/KELLY PHOTOGRAPHY

SPICE AND SLICE



Del Monte® Italian Style Stewed Tomatoes have all the delicious spices you need to make everyday meatloaf a Roman holiday.

ITALIAN STYLE MEATLOAF

1 lb. lean ground beef
6 oz. hot Italian sausage or spicy bulk sausage
1 can (14½ oz.) *Del Monte* Italian Style Stewed Tomatoes
1 cup fresh bread crumbs
½ cup chopped onion
½ cup chopped green pepper
1 egg, beaten

In large bowl, combine all ingredients; mix well. Place in 4½ x 8-inch loaf pan. Bake at 350°F, 1 hour; drain. 6 servings.

Preparation time: 10 minutes
Cook time: 1 hour

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TURKEY, WILD RICE AND CRANBERRY SALAD

6 servings

3 cups plus 1 tablespoon water
1 cup wild rice
½ teaspoon salt

1 cup cranberries
1 tablespoon sugar

½ cup diced carrot
¼ cup olive oil
2 tablespoons fresh lemon juice
1 small garlic clove, minced
Salt and pepper

¾ pound cooked turkey, shredded (about 2 cups)
½ cup chopped celery
½ cup chopped fresh parsley
½ cup chopped red onion
¼ cup raisins
Green leaf lettuce

Bring 3 cups water, wild rice and ½ teaspoon salt to boil in heavy medium saucepan. Cover and cook over medium-low heat until rice is tender and water is absorbed, about 55 minutes. Cool rice completely. Set aside.

Combine cranberries and remaining 1 tablespoon water in heavy small saucepan. Cook over medium-low heat until cranberries just begin to soften, stirring constantly, about 2 minutes. Add sugar and cook over high heat until sugar is dissolved and cranberries are tender, about 5 minutes. Transfer to plate and refrigerate until chilled.

Steam carrot until crisp-tender, about 4 minutes. Rinse carrot with cold water to cool. Whisk olive oil, lemon juice and garlic to blend in small bowl. Season dressing with salt and pepper.

Combine rice, carrot, turkey, celery, parsley, onion and raisins in large bowl. Pour dressing over. Add cranberries and toss thoroughly. *(Can be prepared 8 hours ahead. Cover and refrigerate.)* Line 6 plates with lettuce leaves. Divide salad among plates and serve.

continued on page 179

HEALTHY MAIL ORDER: GREAT FOR GIFTS, TOO

THE OREGON PLUM

Whether you choose the plump, sweet Parson or the tangy Italian variety, we think you'll find these prunes from the Pacific Northwest the best you've ever tasted. They're great for eating out of hand or incorporating in baked goods. A sampler package including one pound of each is $9.95, postpaid. The Oregon Plum, P.O. Box 286, Salem, OR 97308; brochure available.

GRAY'S GRIST MILL

For delicious corn bread, muffins and polenta with intense flavor, try this super-fresh white johnnycake cornmeal. It's stone ground and comes from a Rhode Island mill that dates to 1675. A two-pound bag of johnnycake meal is $6.95, including postage. And for a taste of another traditional Yankee favorite, there's also a two-pound package of corn-wheat-rye pancake mix, same price. Can't choose? Order the gift package, a one-pound bag each of johnnycake and pancake meal plus an eight-ounce jar of Vermont maple syrup, at $15.95, postpaid. Other items are available, plus a free brochure with recipes. Gray's Grist Mill, P.O. Box 422, Adamsville, RI 02801; call 508-636-6075.

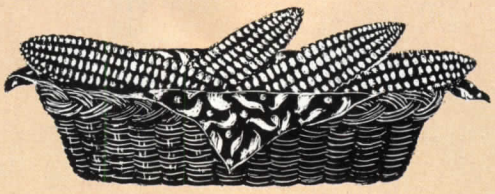
CASCADE CONSERVES

Outstanding in flavor and low in sugar, these 75 percent fruit preserves also feature sleek packaging that makes them worthy gifts. Our favorites include wild blackberry, red sour cherry, marionberry and a tart, ruby-colored Willamette red raspberry fruit syrup that's excellent over vanilla frozen yogurt. Twelve-ounce jars range from $6 up to $10 for the more exotic varieties, and there are 1.5-ounce samplers for $1.25 each. Shipping is $3.50 for all orders. Cascade Conserves, Inc., P.O. Box 8306, Portland, OR 97207; 503-243-3608.

FRESH MOZZARELLA

If you've never tasted just-made mozzarella, you're in for a treat: Its sweet, milky flavor bears little resemblance to the supermarket variety. The Mozzarella Company in Dallas ships the freshly made article in impeccable condition. It's a good source of protein and lower in fat than most cheeses. And there are flavored mozzarella rolls, mild Texas goat cheese and smoked *scamorza* cheese as well. Several gift baskets are available, starting at $25, postpaid. The Mozzarella Company, 2944 Elm Street, Dallas, TX 75226; or telephone 214-741-4072.

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continued from page 176

SPARKLING CRANBERRY AND APPLE PUNCH

A festive, nonalcoholic holiday refresher.

12 servings

Cranberry Ice Cubes*
1 quart chilled cranberry juice cocktail
3 cups chilled sparkling apple juice or cider
2 cups chilled sparkling water
½ cup fresh lemon juice
1 orange, thinly sliced
1 lemon, thinly sliced

Place Cranberry Ice Cubes in punch bowl or large pitcher. Add remaining ingredients; stir to combine.

Cranberry Ice Cubes

Makes 2 trays

1 quart (about) cranberry juice cocktail

Pour enough cranberry juice cocktail into 2 ice cube trays to fill. Freeze. *(Can be prepared 1 month ahead.)*

SALMON WITH CRANBERRY AND LEEK SAUCE

4 servings

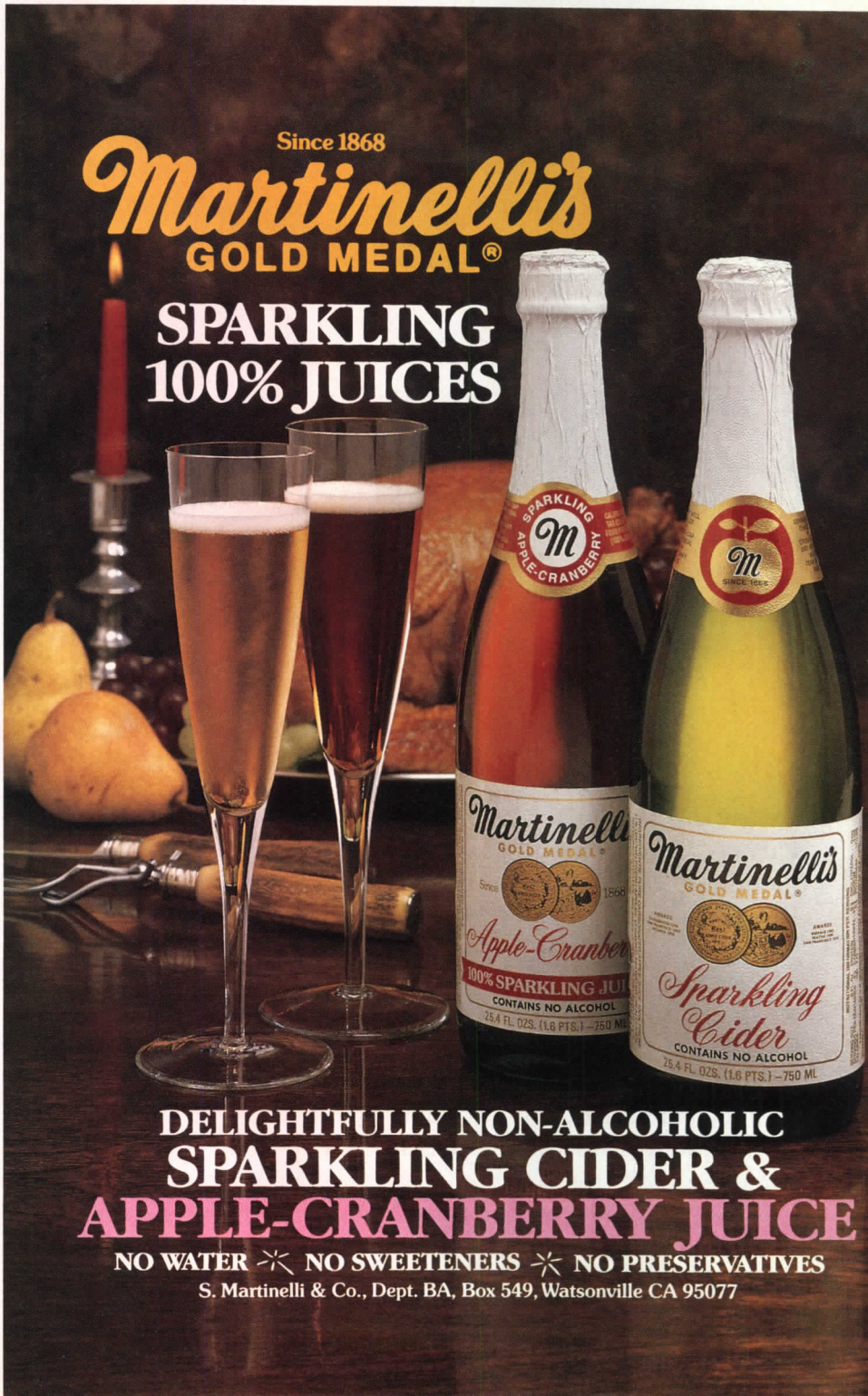
1 tablespoon olive oil
1 large leek (white and pale green parts only), finely chopped
1 cup cranberries
½ cup cranberry juice cocktail
Pinch of dried thyme, crumbled
1 cup water
1 tablespoon raspberry or red wine vinegar
1 teaspoon sugar
Salt and pepper
1 small leek (white and pale green parts only), cut into matchstick-size strips
4 5-ounce skinless salmon fillets

Heat oil in heavy large skillet over medium-high heat. Add chopped leek and sauté until tender, about 10 minutes. Add cranberries, cranberry juice cocktail and thyme. Cook until cranberries just begin to soften, about 3 minutes. Using slotted spoon, transfer 12 cranberries to small plate; reserve for garnish. Add water to remaining cranberries in skillet and bring to boil. Reduce heat and simmer 5 minutes. Cool cranberries slightly.

Strain cranberry-leek mixture into heavy small saucepan, pressing on solids to extract as much liquid and pulp as possible. Discard solids. Bring sauce to boil. Reduce heat and simmer until reduced to ¾ cup, about 5 minutes. Add vinegar and sugar. Season with salt and pepper. Keep warm.

Steam leek strips until crisp-tender, about 3 minutes. Keep warm.

Preheat broiler. Place salmon fillets on broiler pan. Season with salt and pepper. Broil salmon until cooked through, turning once, about 7 minutes. Transfer salmon to plates. Spoon sauce around each fillet. Garnish with leek strips and reserved cranberries. □





THE GREAT CHEESES OF ITALY

BY KAREN HALLAL

In the province of Parma, "there is a mountain of grated Parmesan cheese, inhabited by people who do nothing but make macaroni and ravioli."

These lines are from Giovanni Boccaccio's fourteenth-century masterpiece, the *Decameron*, in which he tells of an ignorant Florentine painter who sets off in search of a fictitious land of plenty. And while this story and others in the collection chide the foolishness of humanity, they also provide insight into life at that time. So among other things, we learn that even six hundred years ago the irreplaceable mainstays of Italian cuisine were cheese and pasta.

And both have flourished. In Italy today, there are hundreds of types of pasta and cheese. Pasta is the official dish of Italy; its cheeses are also considered a national treasure. So much so, that for the classic types, the government has designated particular appellations of origin, just as there are for wines. The system is called the *Denominazione di origine controllata* (DOC) and it went into effect in 1955. Production of all DOC cheeses is supervised by designated consortia of cheesemakers. These consortia ensure that each cheese is made in the proper region, according

ILLUSTRATION BY MARY YANISH

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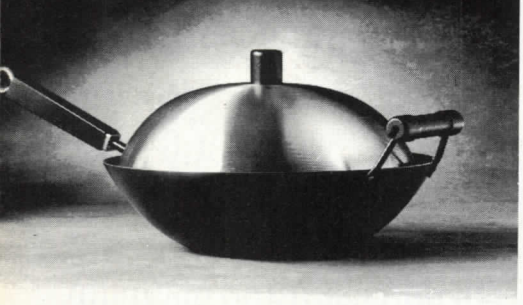
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ITALIAN CHEESES

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to strict guidelines that will result in the most authentic product.

The cheeses under their supervision are Asiago, *Bra, Castelmagno, Fiore Sardo,* Fontina, Gorgonzola, *Grana Padano, Murazzano, Parmigiano-Reggiano,* Pecorino Romano, Pecorino Siciliano, *Raschera* and *Robiola di Roccaverano.* If a cheese comes from Italy labeled with one of these names, its authenticity is guaranteed. In addition, there are seven other cheeses that, while not regulated by the DOC program, are subject to quality supervision: caciocavallo, *Montasio, mozzarella di bufala, pressato,* provolone, *Ragusano* and *Taleggio.* These cheeses can be made anywhere in Italy, but production is monitored carefully.

At a basic level, these cheeses differ in several ways: what animal (cow, sheep or goat) is used to produce the milk; whether the milk remains whole or is skimmed; the production method; and whether the cheese is eaten fresh or aged. Beyond these, there are such important factors as the breed of animal; whether the milk is pasteurized or raw; whether the milk comes from one milking or is combined with milk produced another time; and where and on what the animals graze.

Perhaps the most important factor determining flavor and quality is the cheesemaker. The small dairy farmers of rural Italy are craftsmen who take great pride in their cheesemaking skills. They follow age-old methods and care for each cheese meticulously as it ages. The cheese they make naturally tastes very different from that produced by large industrial concerns.

Like all others, Italian cheese can be divided into the fresh, soft, semisoft and hard categories. The fresh are best if eaten almost immediately. Because of that, they are difficult to come by here in the United States. In addition, if they are made from unpasteurized milk, they may not be imported to this country for health reasons. (According to the FDA, all raw-milk cheeses must be aged at least 60 days.)

STARTING FRESH

Nonetheless, there are still some classic Italian cheeses to be found in this country. Among the fresh cheeses, these include the famous *mascarpone,* a triple-cream cow's milk cheese originally from Lombardy in northern Italy. Its mild taste is pleasantly touched with a hint of acidity. Mascarpone is currently popular as a component in the *torta di formaggio* (cheese "cake" consisting of mascarpone layered with other cheeses as well as such things as fresh basil, nuts or dried figs) available in many cheese shops. Widely used in Italian cooking, mascarpone makes a rich topping for fruit and is an excellent filling in cakes and pastries. It is perhaps best known as a component of *tiramisù*—the "pick-me-up" dessert that's become a menu must at Italian restaurants everywhere.

Italy produces a number of popular semisoft cheeses. Under this heading is a whole category known as *pasta filata.* It includes such southern Italian cheeses as mozzarella, caciocavallo,

A CHEESE-BUYER'S GUIDE

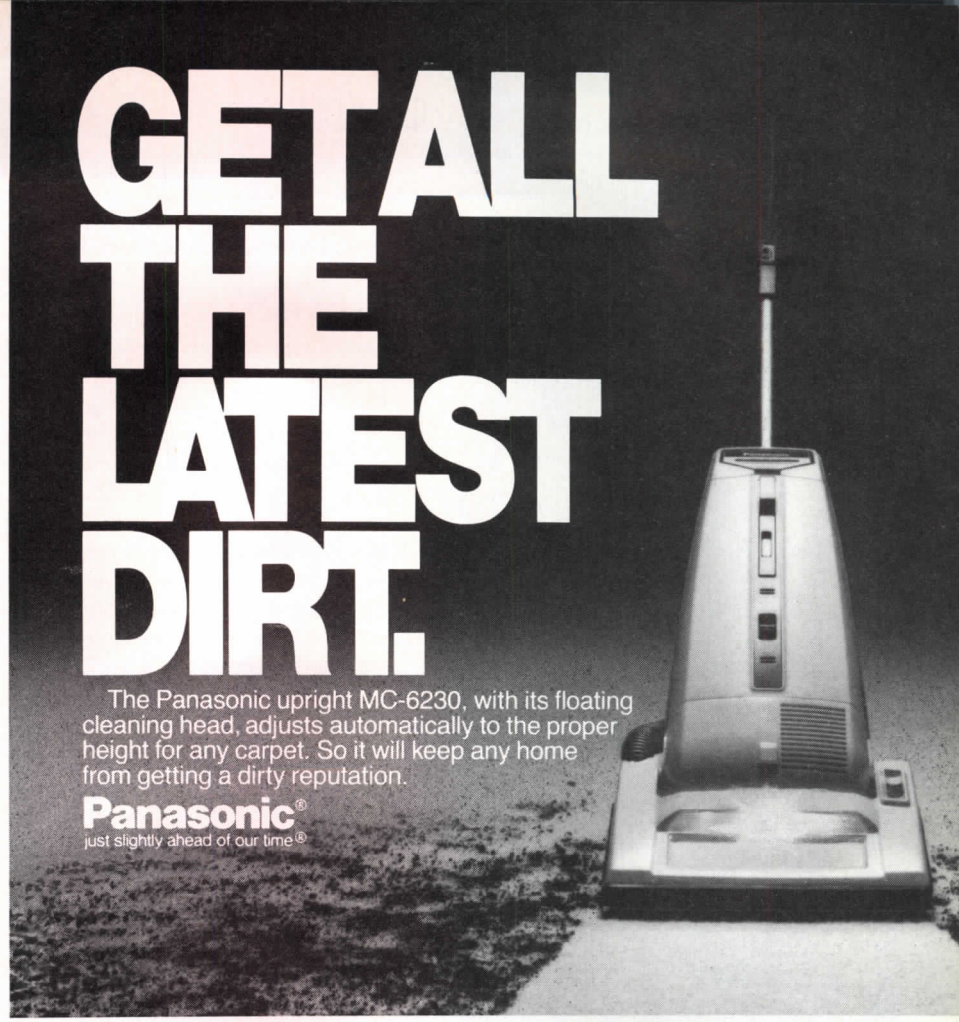
If there are no Italian delis or specialty foods shops in your neighborhood, here are a few companies that sell authentic Italian cheeses through the mail. Write or call to inquire further about selection and price information.

Ideal Cheese Shop
1205 Second Avenue
New York, NY 10021
(212) 688-7579

Todaro Bros.
555 Second Avenue
New York, NY 10016
(212) 679-7766

Balducci's
11-02 Queens Plaza South
Long Island City, NY 11101
(718) 786-9690

Dean & DeLuca
560 Broadway
New York, NY 10012
(800) 221-7714
In New York State:
(212) 431-1691



scamorza and provolone, which are made by the same basic method. The term means "spun paste," referring to the cheese's finely layered interior.

Initially, the milk is cooked with rennet (a substance that activates the curdling process and is derived either from the stomach of certain young animals or from certain plants) to form curds. The curds are then crumbled, for mozzarella, or left as is, for provolone, and placed on a slanted table so that the liquidy whey drains off. During this process, the curds begin to dry and solidify into a solid mass. After about three hours (or one to three days, for provolone), this mass is cut into long strips, which are then placed in a kettle and covered with boiling water.

After that, the curds are shaped according to tradition. For mozzarella, for instance, as the strips float to the surface, they are quickly torn into pieces. (It is this tearing action, called *mozzare* in Italian, that gives mozzarella its name.) Each piece is formed by hand into a ball that is soaked in cold water for several minutes and then in a brine solution for 10 to 12 hours.

For such cheeses as provolone and caciocavallo, once the strips float to the top of the water, they are cut rather than torn. And they are formed into different shapes: usually sausages for provolone (although sometimes such amusing forms as pigs or people) and large pears for caciocavallo.

THE MILD ONES

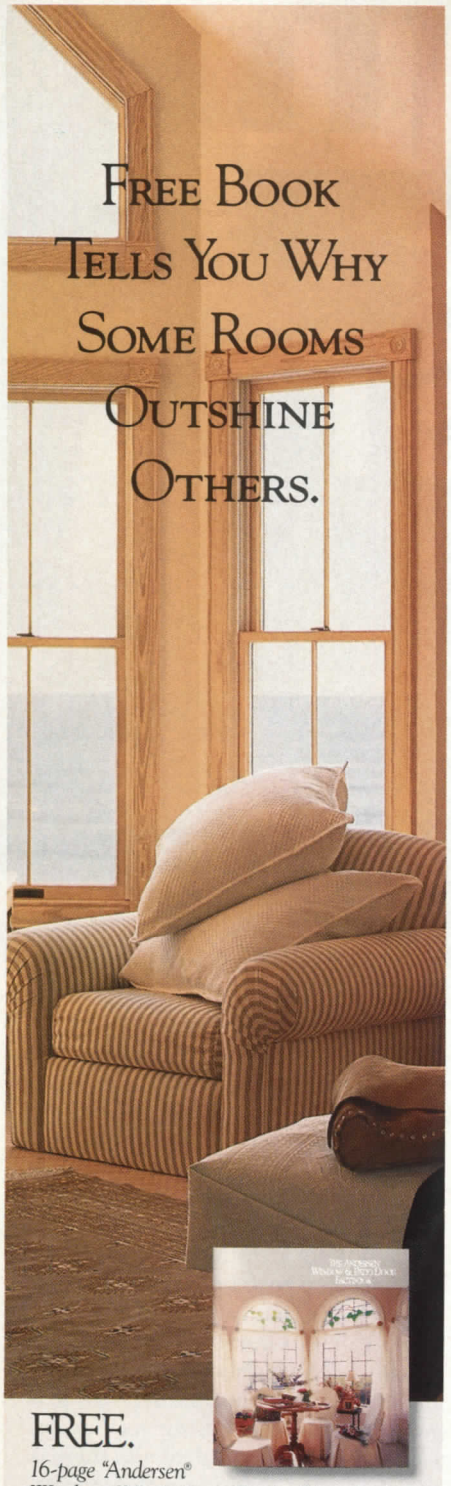
Mozzarella di bufala, the most famous pasta filata cheese, is made in Campania and Latium from whole water-buffalo milk. It is best eaten fresh, when the cheese is usually sold floating in its own whey. Mozzarella that is meant for short-term storage is formed into such shapes as eggs, balls and braids, hardened in cold water and then shipped. Or for even longer storage—and interesting flavor—the cheese is occasionally smoked. Nowadays, both in the United States and Italy, cheese labeled mozzarella is often actually made from cow's milk (since buffalo are becoming increasingly rare). This would more properly be called *fior di latte* ("flower of milk," meaning the best part) or scamorza. Mild-tasting and smooth-melting, mozzarella is a versatile cheese. It adapts easily, in dishes from eggplant Parmesan to pizza to even mozzarella burgers. Fresh mozzarella, on the other hand, is best when prepared simply. One delicious idea is to mix sliced cheese and tomatoes and top with chopped fresh basil, extra-virgin olive oil, salt and freshly ground pepper.

Provolone is another well-known pasta filata cheese. Made from cow's whole milk, it is produced throughout Italy. It is ripened anywhere from two to six months and can also be smoked. A younger provolone has a smooth, creamy texture and mild flavor, making it a good table cheese. It is excellent in sandwiches, such as grilled provolone with prosciutto, or layered with cold cuts and roasted red pepper strips on a long Italian roll that has been drizzled with olive oil. The older cheese is more pungent and savory, and its density makes it suitable for grating.

Caciocavallo is a cow's-milk pasta filata cheese from southern Italy. It was supposedly well known to the ancient Romans (although the first written reference to it appeared in 1335). It is aged about three months. When eaten young, it is mild and sometimes slightly smoky. The texture is similar to that of cheddar and, like mozzarella, it can be used for cooking. As it matures, it develops a sharp, tangy flavor with a more granular texture, making it ideal for grating. It has a pear-shaped figure topped by a stubby neck. For aging, a cheese is tied to each end of a string and the pair is then hung from a pole. This method of "riding" on a support suggests the reason for its name, which translates as "cheese on horseback."

Then there are other semisoft types. Taleggio, for instance, is a mild-flavored cheese that originated in the Taleggio Valley of Lombardy. It has traditionally been cow's whole-milk cheese made from uncooked curds. Now it is produced in neighboring regions, as well as the Taleggio Valley, and there is a cooked curd version on the market, which is not as flavorful as the original. Taleggio is aged 30 to 40 days, and its buttery texture and agreeable taste make it nice with cheese and fruit.

Fontina d'Aosta is a semisoft, cow's whole-milk cheese from the mountainous Val d'Aosta region of northern Italy. Named for Mount Fontin, it has a mild flavor and smooth texture. The original Fontina has been imitated widely. As with most imitations, none is as good as the original. This is the cheese intended for the classic Piedmontese *fonduta*, a type of Italian fon-



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ITALIAN CHEESES

continued from page 183

due, and it often accompanies the cornmeal pudding known as polenta.

THE HARD FACTS

But the most famous Italian cheeses are the pungent, hard ones known as *grana*. Technically, this category includes only the classic hard cheeses of Emilia-Romagna and Lombardy: Parmigiano-Reggiano, *Grana Piacentino*, *Grana Lodigiano* and Grana Padano. Of these, the finest (indeed one of the finest cheeses in the world) is Parmigiano-Reggiano—more commonly known in this country as Parmesan. In recent years, however, the term *grana* has come to include all other hard Italian cheeses—Asiago, Pecorino Romano and Montasio, for instance.

Grana cheese is made by cooking the milk to produce curds, which are then pressed and aged, usually for many months. The cheese has a grainy, crumbly texture (the name means grain) and pronounced flavor. When young, it can be sliced and served as a table cheese; an older grana is perfect for grating, its more common use.

The legendary Parmigiano-Reggiano is a grana cheese that by law is produced only in the northern Italian provinces of Parma, Mantova, Reggio nell'Emilia, Modena and Bologna. From cow's partly skimmed milk, it is made according to traditions dating back to the eleventh century A.D. (The people of Parma insist that the cheese has actually been made in their area for almost two thousand years.)

These traditions specify, for instance, that the annual production be limited to the period between mid-April through mid-November—when the grass in this northern region is at its best and the milk, therefore, at its richest. The milk must also come from both morning and evening milkings and aging must take place in a naturally cool environment—not one with an artificially maintained temperature.

(Another tradition is to feed the whey, a by-product of the curdling process, to the local pigs of Parma. This has the beneficial side effect of adding special flavor to the famous prosciutto hams that come from those pigs.)

By the seventeenth century, Parmesan was so prized that Samuel Pepys wrote about the digging of a giant pit to bury a cache of Parmesan and so protect it from the flames of the great fire of London in 1666. It was hard to come by in the American colonies, as evidenced by Ben Franklin's longing for a "receipt for making Parmesan cheese."

Parmesan is quite salty because its long aging (18 months minimum) has evaporated much of its water and concentrated the cheese's salts. After two years of aging, the cheese is called *vecchio*, or "old"; after three years, it is *stravecchio*, or "very old." Many Italians, however, prefer Parmesan *stravecchione*, a fine product that has spent at least 4—and even as many as 20—years being carefully aged.

There are many Parmesans available, but the real McCoy will have the words "Parmigiano-Reggiano" molded into the rind for easy identification. Although often thought of as only a grating cheese, Parmesan is especially prized for eating, lovely when sliced paper thin and eaten with fruit (pears make an excellent choice).

OTHER GRANAS

Pecorino is any sheep's milk cheese, and a number of locales specialize in pecorino. The two best known are granas: Pecorino Romano, made in Sardinia and Latium, and Pecorino Siciliano, from Sicily. Both of these are hard, whole-milk cheeses with a sharp flavor, making them best for grating.

Romano is the oldest known Italian cheese: One account—dating from the first century B.C.—describes its manufacture. It is made from November to June (the rainy season, when there is much more grass for the sheep) and is aged at least eight months.

Pecorino Siciliano also is made during the winter and spring. It is not cured as long but has a much spicier taste. In fact, one version, known as *pepato* ("peppered"), is embedded with black peppercorns. Another name for Pecorino Siciliano is *canestrato*, from the Sicilian word for the type of baskets used to form the cheese. (This practice is actually quite ancient, and the Italian word for cheese, *formaggio*, is a reference to the *forma*—"baskets"—that were used to mold most cheeses.)

One of the best-known cheeses from Sardinia is Fiore Sardo, a hard pecorino cheese, which is at least as old as the more famous Pecorino Romano. Made from sheep's whole milk (uncooked), it is aged for four to six months. Fiore Sardo has an intense,

full flavor and makes an excellent grating cheese. Although often available in wheels, its traditional shape resembles two short cones joined at the base.

Asiago is a cow's milk cheese made from partially skimmed milk. It takes its name from a village in its production region of northern Italy. It has a sharper flavor than Parmesan and, like its more well-known cousin, can be used at the table when young and then for grating as it gets older and harder.

PRINCE AMONG BLUES

Finally, in a category all by itself is Gorgonzola—the famous blue cheese of Italy. While there are many blues in the world, only French Roquefort and English Stilton are held in as high regard as Gorgonzola. A cow's whole-milk cheese, it is believed to have originated sometime in the Middle Ages.

The story is that in those times, the cows of Lombardy wintered in the Lomelina Valley south of Milan and then went north to mountain pastures in the summer. On the way up and back, the herdsmen would pause in the village of Gorgonzola to milk their cows. This milk was left behind and the resourceful villagers would make it into cheese, which they aged in nearby caves.

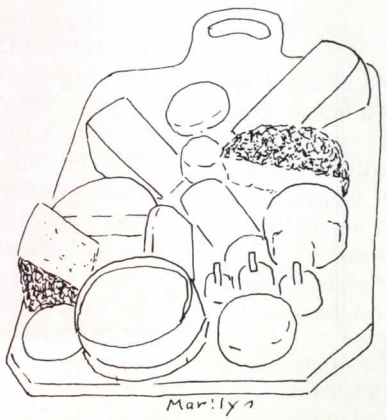
Compared with the fairly straightforward process involved in producing such cheeses as mozzarella, the making of Gorgonzola is an involved procedure. The milk is curdled and the curds then cubed, placed in molds and drained. After being gently heated, the curds are salted and then drained an additional three to four days. The cheese is then set aside for curing.

The classic method for creating the famous blue veins is to pierce the cheese with long needles, thus allowing the mold (originally contributed by the caves used for storage) to penetrate deep inside. Nowadays, however, this is often not left to chance, and the cheese is inoculated with the special penicillium molds particular to Gorgonzola. The cheese is then ripened for only two to three months before coming to market. Although some—labeled Mountain Gorgonzola—is aged in the original caves, the majority now does so in modern temperature-controlled warehouses. One of the most pungent and strongly flavored blues, Gorgonzola is a tasty addition to salads and pastas and is excellent when eaten with fruit. Another idea is to mix it with a little unsalted butter and walnuts or pine nuts, then spread the mixture on toast and briefly broil to melt it slightly.

While there are hundreds of different cheeses made in Italy today—many of them from small farmhouse operations—only a few of them are available in the United States, and fewer still are widely distributed. Although Americans are gradually becoming more familiar with the high-quality specialty cheeses, many will never be exposed to the vast variety that Italy has to offer, either owing to federal regulations prohibiting their importation or because many cheeses are made on such a small scale that they are eaten only locally.

Still, all the cheeses mentioned here are carried in Italian markets and specialty foods stores throughout the country. In addition, there are several excellent mail-order concerns that will ship them. So now there's no reason to settle for imitation—the real thing is at hand and ready to be enjoyed. □

Karen Hallal is research editor of Bon Appétit. *She likes all Italian food.*



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WINE PRESS

BY HANK RUBIN

PRIME TIME

I was given a bottle of 1964 Chambolle-Musigny for my birthday. I understand that it is a fine Burgundy. Any information you can give me about it would be greatly appreciated.

Guy A. Polce
Macungie, Pennsylvania

For centuries, Burgundy has produced some of the world's best wines. Your bottle of Chambolle-Musigny is from the Côte de Nuits, one of the six main regions of the area. But understanding Burgundian wine labels is complicated by the fact that certain villages have added the name of their most famous vineyard to their own. This holds true for the village of Chambolle—which became, for the purposes of wine labeling, Chambolle-Musigny. In other words, your bottle is from the village of Chambolle, but not necessarily from the Musigny vineyard.

The majority of wines from the Côte de Nuits are red, produced from Pinot Noir vines. The grapes are blue-black and thick skinned. It is from the skins that the wine gets its redness, as the juice and pulp are colorless. In the case of Chambolle-Musigny, some Pinot Blanc is added.

Your bottle is fully mature and ready to drink now; don't keep it much longer. As is typical of the wines of Chambolle, it should be elegant and delicate rather than powerful. I would recommend having it with either red meat or fowl. It is currently valued at about $75.

INHERIT THE WINE

I have recently inherited a very large wine collection. I know a fair amount about wine, but I'd like to get some facts on these specific bottles. Do you know of any reference sources that could help me? I'd also like information on the value of the wine.

Michael Rubino
Livingston, New Jersey

A new, semiannual publication called Wine Price File *is perfect for anyone with an extensive wine collection and interest in prices. The latest edition (January-June 1990) has data on 4,900 different wines. The 374-page volume covers the years from 1858 to 1986 and features a complete index. Each entry includes the producer, region and statistics on vintage, bottle size and current selling price. In addition, the listing notes the source of the wine's price (auction or retail) and the date the figure was offered.*

Each issue is hardbound and costs $30. To order, contact Wine Price File, Box 1007, Darien, CT 06820; or you can telephone 203-655-2448.

LITTLE-KNOWN GEM

For a housewarming gift, my husband and I received a bottle of Château Mayne-Viel Grand Vin de Bordeaux, vintage 1978. Could you tell us about the history of the vineyard and the quality of the wine? Is it ready to drink?

Jennifer and Larry Beaty
Dallas, Texas

Your bottle of Mayne-Viel was produced in the Fronsac district, a small area in the partly wooded countryside of Bordeaux. The medieval town of Fronsac is the district's center. The wines of Fronsac have fine texture, with the distinctive bouquet peculiar to Cabernet Franc—the area's most important grape variety. Long overshadowed by its more famous neighbors, St.-Emilion and Pomerol, Fronsac's wines are often delectable.

The Mayne-Viel estate has been producing wine for hundreds of years. It belonged to the Paty family for over three centuries, during which time Fronsac wines enjoyed a fine reputation. Sold on the death of André-Joseph Paty in 1809, it passed into the hands of the Brisson-Fontemoings. Since 1918, it has been owned and operated by the Sèzes, who have greatly upgraded both the vineyard and the wines produced there.

The vineyard, comprising some 173 acres, produces a little more than 18,000 cases a year. The wine is entirely estate bottled. Your 1978 is a well-made, fruity red wine with good concentration and character. It would retail for between $12 and $18. Mayne-Viel is quite drinkable and should continue to improve for another five to eight years.

CHAMPION CHARDONNAY

Several years ago I purchased a few bottles of 1979 Chardonnay from Far Niente Winery in the Napa Valley. I've heard that this wine is now a prized collector's item. Could you please tell me how long it will be drinkable and its approximate retail price?

Robert H. Chiostergi
Newnan, Georgia

At a recent tasting, the 1979 Far Niente Chardonnay showed excellent golden color. The flavor was rich and full bodied, although the wine had lost most of its fruitiness. All in all, it is holding quite well. If you open it soon, you can expect some nice drinking. If you want to wait, I believe it will keep for another one to two years. Actually, with excellent storage, it could probably go for another two years beyond that. The wine's retail value is between $75 and $100 a bottle.

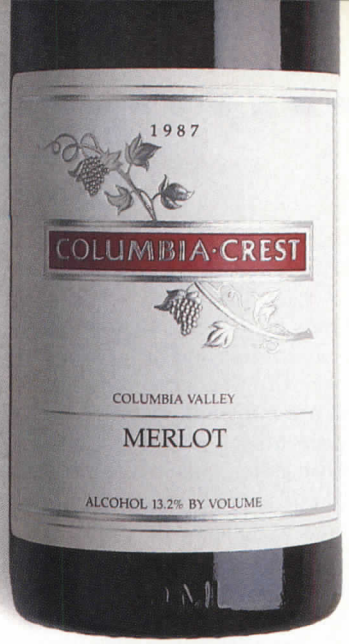
INDIAN VINEYARD

Last year I attended a wedding reception where I was introduced to a delightful new Canadian wine called Nordique Blanc. A guest informed me that it was made by the Inkameep Indians in British Columbia. I would like to buy a case of the wine, but have been unable to find it in my area. Could you please tell me who the distributor is and how I could order some?

J. Wilson
Charlotte, North Carolina

Aside from some name confusion, your fellow guest was right. Inkameep, however, is the name of the winery, not the tribe, that produces Nordique Blanc. The Osoyoos Indians run Inkameep Vineyards in British Columbia's Okanagan

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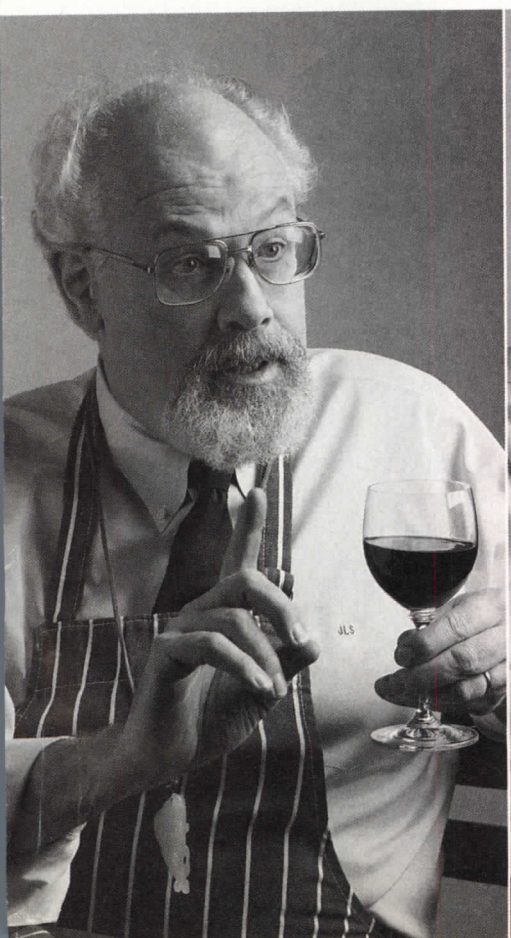


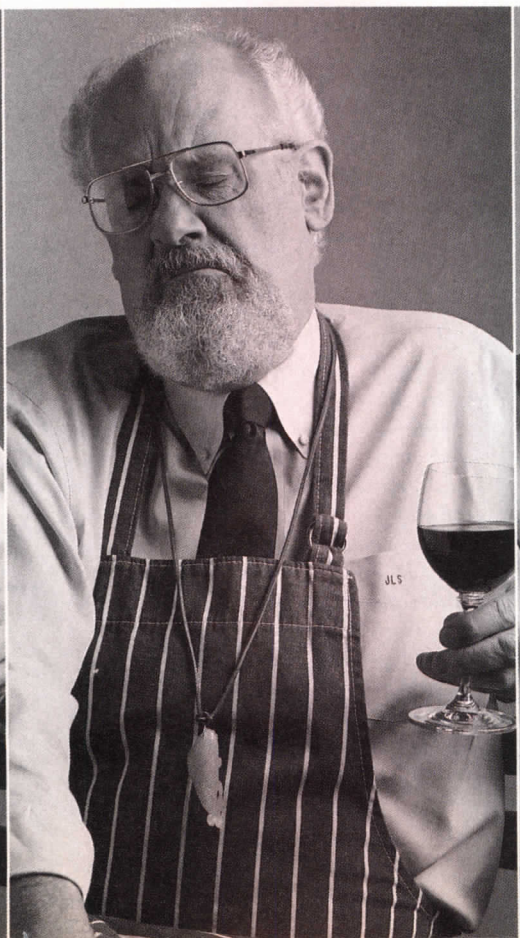
"What you eat and drink should satisfy your spirit, not just your appetite."

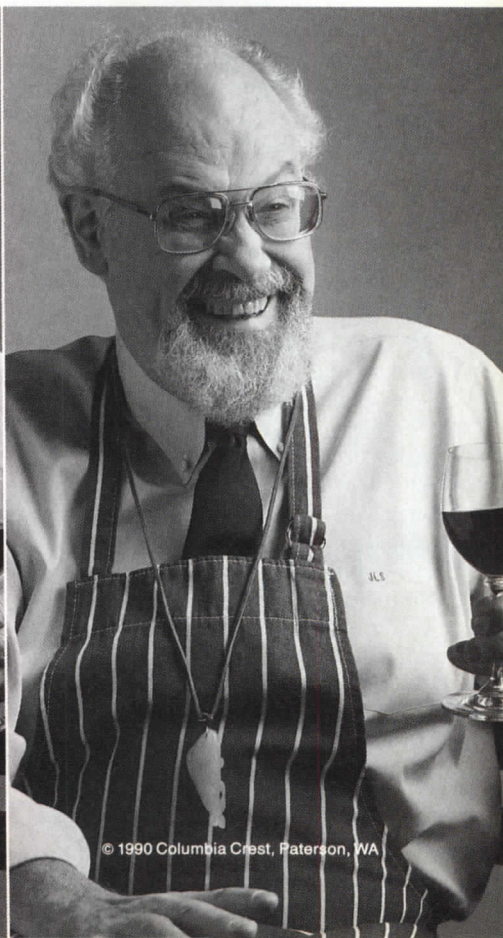
"Drinking wine isn't like playing golf. There are no real rules that must be followed, just enjoy it."

"Wine is a symbol of joy. This Merlot would make any meal a celebration."

Jeff Smith, *The Frugal Gourmet*







Valley, the birthplace of their ancestors.

The Inkameep property is not far from the U.S. border. Like eastern Washington, it stands in the rain shadow of the Cascade Mountains and has a similarly dry climate. But the almost desertlike conditions are mitigated by the presence of long, deep lakes that line the valley. The surprisingly mild microclimates they create make it possible to grow vinifera grapes (such as Chardonnay and Riesling) instead of the hardier French-American hybrids usually necessary in harsh climes. Inkameep is experimenting with many vinifera varietals, including Ehrenfelser, a Sylvaner-Riesling cross used to produce Nordique Blanc. The wine itself is crisp and dry with hints of apricot and tropical fruit in the bouquet.

The wine is distributed by Middleton White Imports and currently is available in major cities in New York, California and Illinois, and will soon be offered in other metropolitan areas.

Since it has not reached your vicinity, the best way to obtain Nordique Blanc is to have your local wine retailer contact Middleton directly: 74 West 85th Street, New York, NY 10024; 212-721-4848.

SOUTHERN EXPOSURE

Whenever I read about Italian wines, the only ones mentioned are from Tuscany, Piedmont and the Veneto. Are there good ones from southern Italy?

Margi Cappella
Lowell, Massachusetts

Traditionally, southern Italy has produced high-alcohol wines of little distinction that were sold in bulk to France to give body to some of their weaker wines; to northern Italy for making vermouth; or sold as vino da tavola. *More recently, however, there have been some good wines from Italy's southern half.*

The Mastroberardino winery in Campania has an excellent reputation. East of Naples, in the hills of Avellino, winemaker Antonio Mastroberardino has carried on the tradition of fine winemaking that was started by his great-grandfather, who founded the firm in 1878.

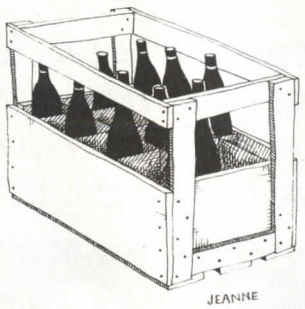
The winery produces red, rosé and white wines. Two of its outstanding whites are the Greco di Tufo and Fiano di Avellino. The dry Fiano is light in color, with elegant body and texture, and is characterized by the scent of pear and hazelnuts. The Greco has a dry and delicate aroma with a hint of bitter almond.

Mastroberardino also makes single-vineyard, estate-bottled versions of these wines, which are more concentrated and intense than the originals. The Greco di Tufo comes from the Vignadangelo vineyard and the Fiano from the Vignadora. The bottles are labeled accordingly.

Also among the vineyard's notables is the red Taurasi. With its robust character, full aroma and ruby-garnet color, it has been called the Barolo of the south.

Even farther south, on the island of Sicily, Corvo is noted for its fresh, clean and crisp wines, including dry whites and full reds. One of its best whites, Colomba Platino, is a pale, delicate and tart wine.

Other noteworthy wines from the island include white Marmertino, red Faro, and the reds and whites of Etna.



WHEN TO OPEN UP

I'd like to know when wines should be opened. Is there a general rule, or does it vary with different types of wines?

Mark Oxton
Scarborough, New York

Unfortunately, there are no pat formulas for determining when wines should be opened, because of variances in dozens of factors. Among them are the type of wine; its vintage or growing season; where the grapes were grown; the levels of alcohol, sugar and acid and their balance in the wine; the procedures of the winemaker; how the bottle was stored; and the preferences of the wine drinker. At a recent tasting, one colleague remarked that the older he got, the younger he liked his wines. I happen to think the opposite.

While there is no exact science, there are some broad rules of thumb that you can follow. In general, Champagnes and other sparkling wines are ready for opening and drinking when they are released into the market. Wines without a vintage date are usually the same.

Vintage dated wines are different. Whites such as Gewürztraminer, Soave, California Riesling, Sauvignon Blanc and white Bordeaux are usually best when young, so drink them within two to three years. Generally, Chardonnays and white Burgundies should be opened within five years. And for the most part, red Bordeaux and Cabernet Sauvignon take five years or more to smooth out.

But for every rule I give you, there are myriad exceptions. Some Beaujolais are immediately drinkable, but I have tasted magnificent ones 10, 15 and even 20 years old. I have heard of century-old Bordeaux that were judged still to be at least a generation away from their peak.

I hope these very general guidelines will make the decision to open—or not to open—a little bit easier.

SUPERB FIND

While packing to move, my father found a bottle of 1964 Dom Pérignon. We are curious about its drinkability and current value. Can you help?

Jill Jacoby
Baltimore, Maryland

The worth and quality of your Champagne largely depend on how it has been stored. If it has been left undisturbed in a cool, dark spot, consider yourself lucky.

Dom Pérignon is a top-of-the-line Champagne from the prestigious house of Moët & Chandon. If your bottle is in excellent condition, its value is between $125 and $150. It should be drinkable and have a very fine flavor, although its character will be altogether different from the freshness of a younger bottle. The taste for older Champagnes is usually an acquired one. Some wine experts have found that the older Dom Pérignons possess a rather rich and toasty bouquet that makes them quite intriguing.

PORTUGAL'S YOUNG GREEN WINES

My brother-in-law recently visited Portugal and was very impressed with the wines. One that he liked in particular was called a green wine. Unfortunately, he can't remember its name. Do you know anything about this wine and why it has such an odd designation?

Kip Manthie
Oroville, Washington

The green wines of Portugal, called vinhos verdes, *come from the northwestern*

corner of the country. The name has nothing to do with the wines' color. They are green only in the sense of being young and fresh. Actually, both whites and reds fall under this classification, but the reds, which can be highly astringent, are rarely seen outside their native Portugal.

When sold in their homeland, these wines are usually crisp and very dry, with a light sparkle, but those produced for export are often made with a hint of sweetness to give them wider appeal.

Vinhos verdes imported to this country are Casa Mendez, Aliança, Caves Acacio, Adega Coop. Ponte de Lima, Sociedade Agricola da Quinta da Cardiga Golega, Jose Rodrigues da Silva and Aveleda. You should be able to find them at your neighborhood wine shop.

PRIZED REMY

In 1975 I obtained a special-edition bottle of Cognac celebrating Rémy Martin's 250th anniversary. It has been a prized possession. Any information you can give me on this milestone bottling, including estimated value, would be greatly appreciated.

D.F. Kingman
Santa Barbara, California

Among the more than two hundred producers of Cognac in France, Rémy Martin has distinguished itself as one of the top. The firm was founded in 1724, but did not attract worldwide attention until two hundred years later when onetime grower André Rénaud married a Mlle Frapin, whose family owned several large estates in the Cognac region.

Under the direction of Rénaud, Rémy promoted itself as a producer offering only Cognacs made from grapes grown in the Petite and Grande Champagnes. These are the two central subregions that are thought to offer the best grape-growing conditions, such as a mild climate and a chalky soil. Many experts believe that grapes from the Champagnes produce a superior-quality Cognac.

Decades of keen marketing strategy created international popularity for variations of the spirit, including Rémy's VSOP Cognac, with its frosted glass bottle and a label showing a map of Cognac with the Champagnes at its core.

Your Rémy Martin 250th Cognac blends very old and special stock. Little was sold when it was first released. It now appears often at auctions in Great Britain, where it usually commands more than £200, or upwards of $375.

PICASSOS IN THE CELLAR

My husband and I own two bottles of 1973 Château Mouton-Rothschild with the Picasso label. The wine has been well kept; the cork has never dried out. What are our bottles worth?

Sarah Bigelow
Cocoa, Florida

Mouton labels have an interesting history in the art world, dating back to the 1940s when a large V for victory appeared on the 1945 Mouton-Rothschild bottle to mark the end of World War II. Every year since then, the château has commissioned different artists, including Jean Cocteau, Salvador Dali and Andy Warhol, to paint a new creation. The 1973 Picasso work, with its figures in revelry, is titled "Bacchanale." It was not commissioned for the label but rather is a reproduction of a painting that Mouton has in its private museum. It was chosen to mark the year of Picasso's death.

The label value of your bottle of 1973 Mouton is greater than that of the wine inside, creating a peculiar, but not uncommon, situation. It is a little late for the light vintage of that year and it is still drinkable, but not great. If the label is in mint condition, the bottle could be worth $100 or slightly more. In any case, for the wine's sake, don't keep it longer.

WINE-LABEL COLLECTORS

I have lived overseas for most of the last 25 years. While residing in Europe, Africa and the Far East, I accumulated a modest collection of wine labels. Do you know of any wine-label collecting club in the United States?

M. Paul Moore
Hong Kong

There is an organization called The Wine Label Collectors Club of America. Its quarterly newsletter, called The Wine Label, *offers members information on labels, artists and wineries, including the latest trends in label design, results of label contests around the country, news on winemakers and their labels, plus "how-to" information of interest to collectors. An advertising page details where to contact other collectors to trade labels. There's also a specially selected label of interest included in each issue.*

This organization does not have any actual meetings. A one-year subscription to the newsletter is $10. To join, write to The Wine Label, *429 Via de la Paz, Pacific Palisades, CA 90272.* □

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THE COOK'S EXCHANGE

Do you have an interesting, challenging, previously unpublished recipe you would like to share with other Bon Appétit *readers? It could be a heritage recipe from your family files, a new variation on an old favorite, or a showstopper you have developed. Send one or more to The Cook's Exchange,* Bon Appétit, *5900 Wilshire Boulevard, Los Angeles, CA 90036. The material becomes our property and will not be returned. Because of the volume of mail received, we cannot respond to all submissions.*

I'm always looking for low-cholesterol recipes to serve my family. Often the ingredients sound tempting, but the result is disappointing. So I decided to challenge myself by developing a healthier version of our favorite breakfast treat—cinnamon rolls. Instead of using eggs and butter in the dough, I substituted potatoes and a little vegetable oil. And the filling, which has lots of raisins, brown sugar and cinnamon, is absolutely delicious.

Nadia Marmach
Winnipeg, Manitoba

LOW-CHOLESTEROL CINNAMON ROLLS

Makes 10 rolls

1 large russet potato, peeled

1 envelope dry yeast
½ teaspoon sugar
½ cup warm water (105°F to 115°F)

½ cup evaporated milk
¼ cup honey
3 tablespoons vegetable oil
1 teaspoon salt
5 cups (about) unbleached all purpose flour

2 egg whites, beaten to blend
1¼ cups firmly packed dark brown sugar
1 cup raisins
2 teaspoons ground cinnamon
Vegetable oil

Cook potato in medium saucepan of boiling water until tender, about 30 minutes. Drain, reserving ¾ cup cooking liquid. Mash potato and transfer 1 cup to large bowl, reserving remainder for another use. Mix ¾ cup cooking liquid into potato. Cool to lukewarm.

Sprinkle yeast and sugar over ½ cup warm water in small bowl; stir to dissolve. Let yeast mixture stand until foamy, about 10 minutes. Add yeast to mashed potato mixture.

Add milk, honey, 3 tablespoons oil and salt to potato mixture. Stir in enough flour, 1 cup at a time, to form soft dough. Knead dough on lightly floured surface until smooth and elastic, adding more flour if dough is sticky, about 5 minutes. Let dough rest on floured work surface 20 minutes. Gently punch dough down.

Grease large bowl. Add dough, turning to coat entire surface. Cover bowl. Let dough rise in warm area until doubled in volume, about 40 minutes.

Grease large cookie sheet. Gently punch dough down. Roll dough out on lightly floured surface to 20x15-inch rectangle. Brush dough with egg whites. Mix brown sugar, raisins and cinnamon in medium bowl. Spread sugar mixture over dough, leaving 1-inch border on all sides. Starting at 1 long side, roll dough up jelly roll fashion to form cylinder. Pinch seam to seal. Cut cylinder into 2-inch-wide pieces. Arrange rolls on prepared sheet, placing cut side up and spacing 2 inches apart. Brush rolls with vegetable oil. Let cinnamon rolls rise until doubled in volume, about 35 minutes.

Preheat oven to 350°F. Bake rolls until golden brown, about 30 minutes. Cool slightly in pan on rack. Serve warm or at room temperature.

My family loves homemade bread, especially whole wheat. A few months ago, I decided to surprise everyone with a new rendition. I mixed sunflower and sesame seeds into the dough and traced the surface of each loaf into five sections. I sprinkled different toppings in a pattern on the spaces. The result is great looking—and great tasting. Every slice has a unique and crunchy flavor.

Sue Ellison
Edgewater, Colorado

SESAME AND SUNFLOWER WHOLE WHEAT BREAD

This recipe can easily be doubled.

Makes 2 loaves

2 cups whole wheat flour
1 envelope dry yeast
1½ cups milk
¼ cup honey
1 tablespoon sesame or vegetable oil
1 egg, separated
½ cup cracked wheat*
2 teaspoons salt
1¾ cups (about) unbleached all purpose flour

½ cup salted shelled sunflower seeds
2½ tablespoons sesame seeds

1 tablespoon water
2 teaspoons chopped pecans
2 teaspoons rolled oats
2 teaspoons caraway seeds
2 teaspoons fennel seeds
2 teaspoons poppy seeds
2 teaspoons sesame seeds

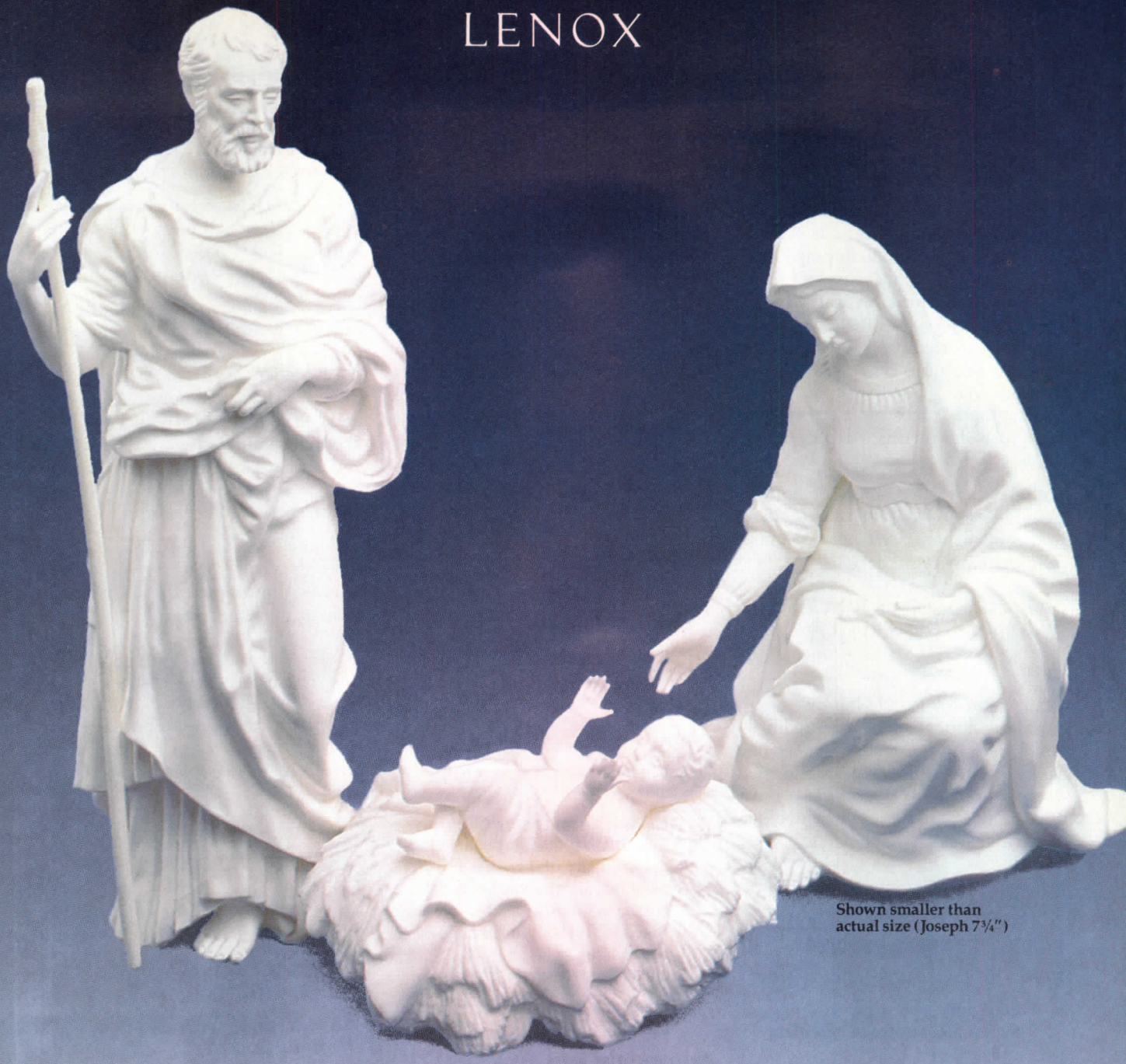
Combine 1½ cups whole wheat flour and yeast in large bowl. Heat milk, honey and sesame oil in heavy large saucepan over medium heat to 115°F, stirring occasionally. Remove saucepan from heat. Add milk mixture to dry ingredients. Stir in egg yolk, remaining ½ cup whole wheat flour, cracked wheat and salt. Mix in enough all purpose flour ½ cup at a time to form soft, slightly sticky dough. Knead on lightly floured surface until smooth and elastic, adding more all purpose flour if very sticky, about 10 minutes.

Lightly oil large bowl. Add dough, turning to coat entire surface. Cover bowl with kitchen towel. Let dough rise in warm draft-free area until doubled in volume, about 1¾ hours.

Grease cookie sheet. Punch dough down. Mix in sunflower seeds and 2½ tablespoons sesame seeds. Turn dough out onto lightly floured surface and knead until smooth. Divide dough in half. Pat each half into 1½-inch-thick round. Place on prepared sheet. Cover and let rise in warm draft-free area until almost doubled, about 1¼ hours.

recipe continued on page 192

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Preheat oven to 375°F. Using sharp knife, cut ⅛-inch-deep, 1-inch-diameter circle in center of one round. Starting at outside of circle, cut ⅛-inch-deep slit to edge of loaf. Repeat 4 more times, spacing evenly apart and dividing bread into fifths. Repeat with second loaf. Beat egg white with 1 tablespoon water. Brush over loaves. Sprinkle pecans in center of each loaf. Sprinkle oats, caraway seeds, fennel seeds, poppy seeds and 2 teaspoons sesame seeds into divided spaces.

Bake until loaves are brown and sound hollow when tapped on bottom, about 50 minutes. Transfer to racks and cool slightly. Serve bread warm or at room temperature.

**Also called bulgur, available at natural foods stores and supermarkets.*

I didn't think I could improve on my mother's chocolate bread pudding—but I did! Adding coffee liqueur and whipping cream made a great dessert even better. It's very chocolaty, has a texture almost like a soufflé, and is perfect with vanilla ice cream.

Judith Dern
San Francisco, California

CHOCOLATE BREAD PUDDING

6 servings

- **2 cups milk**
- **3 ounces unsweetened chocolate, chopped**
- **3 cups fresh coarse white breadcrumbs**
- **4 large eggs**
- **¾ cup sugar**
- **¼ cup (½ stick) unsalted butter, melted**
- **1 teaspoon vanilla extract**
- **½ teaspoon cinnamon**
- **¼ teaspoon salt**
- **1 cup whipping cream**
- **¼ cup Kahlúa or other coffee liqueur**

Preheat oven to 325°F. Butter 10-cup soufflé dish. Scald milk in heavy medium saucepan. Reduce heat to low. Add chocolate and stir until melted. Place breadcrumbs in large bowl; pour chocolate mixture over.

Whisk eggs, sugar, butter, vanilla, cinnamon and salt in medium bowl. Whisk in cream and Kahlúa. Pour over breadcrumb mixture and stir to combine. Transfer to prepared soufflé dish. Bake until pudding puffs up and center is almost set, about 1 hour. Serve warm.

I've been fiddling around with interesting ways to stuff chicken and have come up with a number of unusual combinations. For this elegant dish, I use boneless chicken breasts and roll them with a creamy goat cheese and basil filling. Serve it with the mushroom-wine sauce, rice pilaf and a green salad for a lovely supper.

Deborah Bernstein
Warwick, New York

CHICKEN BREASTS STUFFED WITH GOAT CHEESE AND BASIL

4 servings

Chicken

- **4 boneless chicken breast halves, skinned**
- **½ cup fresh goat cheese (such as Montrachet) (about 4 ounces)**
- **2 green onions, thinly sliced**
- **3 basil leaves, shredded or 1 teaspoon dried, crumbled**
- **Salt and freshly ground pepper**
- **1 egg, beaten to blend**
- **½ cup dry breadcrumbs**
- **2 tablespoons (¼ stick) unsalted butter, melted**

Mushroom-Wine Sauce

- **¼ cup (½ stick) unsalted butter**
- **½ pound mushrooms, sliced**
- **¼ cup dry white wine**
- **⅔ cup chicken stock or canned low-salt broth**
- **4 tablespoons chilled unsalted butter (½ stick), cut into 4 pieces**
- **Salt and pepper**

For chicken: Preheat oven to 350°F. Pound chicken between sheets of waxed paper to thickness of ¼ inch using meat mallet. Pat chicken dry.

Combine cheese, green onions and basil in small bowl. Season with salt and pepper. Spread cheese mixture lengthwise over half of each chicken piece. Tuck short ends in. Roll chicken up, starting at one long side, into tight cylinders. Tie ends with string to secure. Dip chicken in egg, allowing excess to drip into bowl. Roll in breadcrumbs, shaking off excess. *(Can be prepared 4 hours ahead. Refrigerate.)*

Place chicken in 8-inch square baking dish. Pour 2 tablespoons melted butter over. Bake until cooked through, about 20 minutes.

For sauce: Meanwhile, melt ¼ cup butter in heavy large skillet over medium heat. Add mushrooms and sauté until tender, about 8 minutes. Add wine and boil 3 minutes. Add stock and boil until liquid is reduced by half, about 6 minutes. Remove from heat and swirl in 4 tablespoons cold butter 1 piece at a time. Season sauce with salt and freshly ground pepper.

Remove string from chicken. Cut rolls crosswise into ½-inch-thick rounds. Fan on plates. Serve immediately, passing sauce separately.

My boss is wild about Snickers candy bars, so I created the ultimate dessert for him. It's a chocolate and peanut three-layer cake filled with a buttercream of—you guessed it.

Peggy Rossi
Roseville, California

SNICKERS CAKE

For convenience, you can use the mini candy bars available in one-pound bags.

12 servings

Cake

- **10 ounces semisweet chocolate, finely chopped**
- **1¼ cups (2½ sticks) butter, room temperature**
- **1½ cups sugar**
- **8 large eggs, separated, room temperature**
- **2 teaspoons vanilla extract**
- **1¼ cups roasted unsalted peanuts, coarsely chopped (about 6 ounces)**
- **1 cup cake flour**
- **Pinch of cream of tartar**

Buttercream

- **5 egg yolks**
- **1½ cups plus 1½ tablespoons sugar**
- **1½ cups water**
- **10 ounces semisweet chocolate, finely chopped**

recipe continued on page 194



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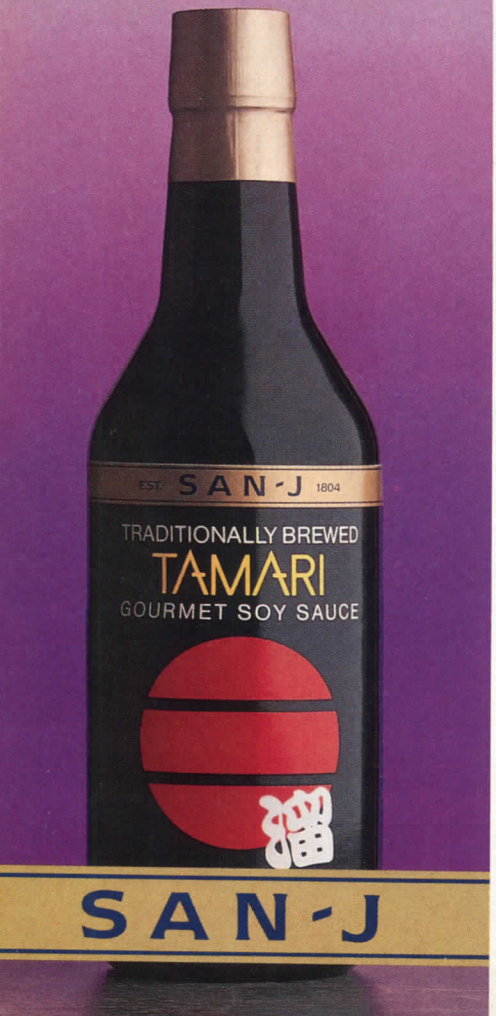
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THE COOK'S EXCHANGE

continued from page 192

2¼ cups (4½ sticks) unsalted butter, cut into tablespoon-size pieces, room temperature
10 1-ounce Snickers bars, chopped into small pieces

For cake: Preheat oven to 350°F. Grease three 8-inch-diameter cake pans with 1½-inch-high sides. Line bottoms with waxed paper.

Melt chocolate in top of double boiler over simmering water; stir until smooth. Remove from over water and cool to barely lukewarm.

Using electric mixer, cream butter in large bowl until light and fluffy. Gradually add 1¼ cups sugar, beating until smooth. Beat in egg yolks 1 at a time. Mix in vanilla. Stir in chocolate, then peanuts. Sift flour over batter and gently fold in. (Batter will be very thick.)

Using clean dry beaters, beat whites with cream of tartar in another large bowl to soft peaks. Gradually add remaining ¼ cup sugar and beat until stiff but not dry. Fold ½ of whites into batter to lighten. Gently fold in remaining whites. Divide batter among prepared pans. Bake until tester inserted in centers comes out clean and tops are crusty, 25 to 30 minutes. Cool in pans on racks 10 minutes. Run small sharp knife around pan sides to loosen, if necessary. Turn out onto racks. Peel off paper. Cool to room temperature. *(Cakes can be prepared 2 days ahead. Wrap tightly and refrigerate.)*

For buttercream: Using electric mixer, beat yolks in bowl until pale yellow and slowly dissolving ribbon forms when beaters are lifted, 5 minutes.

Meanwhile, stir sugar and water in heavy medium saucepan over low heat until sugar dissolves. Increase heat and boil without stirring until candy thermometer set in syrup registers 234°F to 240°F (soft-ball stage).

Beat hot syrup into egg yolks in slow steady stream. Continue beating until thick and cool, about 10 minutes.

Melt chocolate in top of double boiler over simmering water; stir until smooth. Remove from over water and let stand until cool but still liquid.

Gradually beat butter into yolk mixture 1 tablespoon at a time. Add chocolate and stir to combine. Transfer 2 cups buttercream to small bowl; stir in chopped Snickers bars.

To assemble cake: Place one cake layer on platter top side down. Spread half of Snickers buttercream over. Top with second cake layer. Spread remaining Snickers buttercream over. Top with third cake layer. Spoon 1 cup plain buttercream into pastry bag fitted with medium star tip. Frost top and sides of cake with remaining buttercream. *(Can be assembled 2 days ahead. Cover with cake dome and refrigerate.)* Bring cake to room temperature before serving.

I often have dinner at a local Thai restaurant. My favorite dish on their menu is a delicious peanut soup—it's spicy and has a thick, creamy texture. Instead of asking the chef for his recipe, I decided to create my own version.

Barbara Frewen
Shoreview, Minnesota

CURRIED PEANUT SOUP

4 servings

1 tablespoon peanut oil
1 medium onion, halved, sliced
3 garlic cloves, minced
3 tablespoons curry powder
4 cups (or more) chicken stock or canned broth
⅓ cup rice
3 medium carrots, peeled, sliced
½ cup creamy peanut butter (do not use old-fashioned style or freshly ground)
1½ teaspoons sugar
Finely chopped green onions
Chopped fresh cilantro

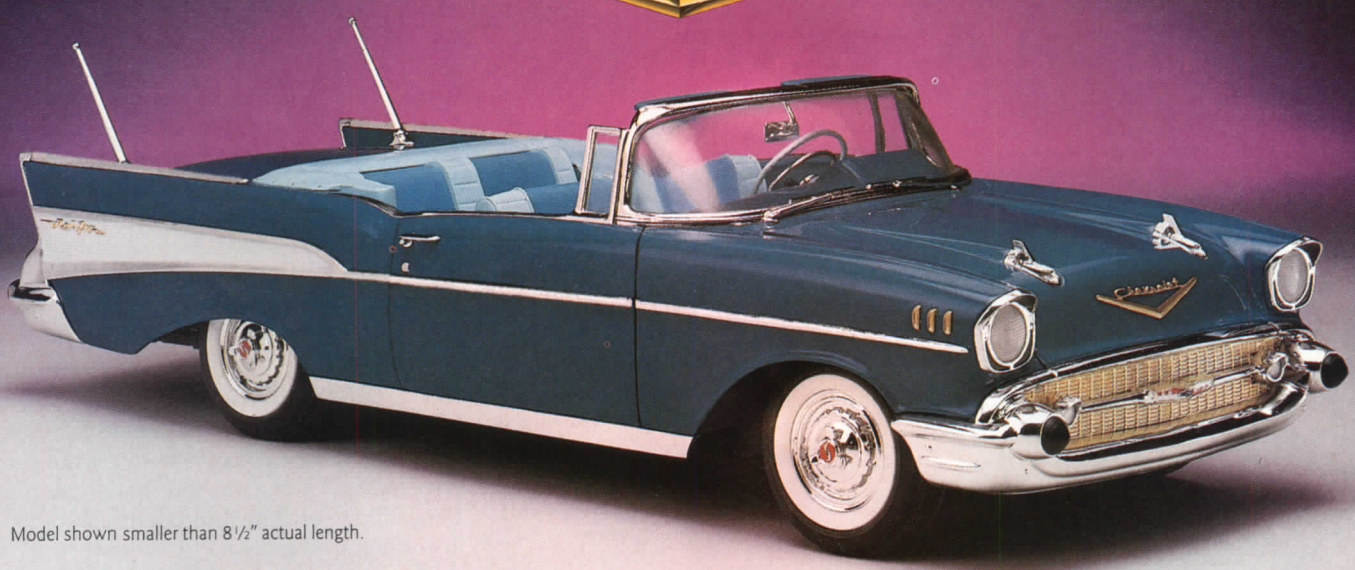
Heat oil in heavy large saucepan over medium-high heat. Add onion, garlic and curry powder and sauté until onion is translucent, about 6 minutes. Add 4 cups stock and bring to boil. Stir in rice and carrots. Reduce heat and simmer until rice is very tender, stirring occasionally, about 20 minutes.

Puree half of soup in blender or processor with peanut butter. Return puree to saucepan. *(Can be prepared 1 day ahead. Cover and refrigerate.)* Stir soup until heated through, thinning with more stock if desired; do not boil. Mix in sugar. Ladle soup into bowls. Sprinkle with green onions and cilantro. □

—Compiled by Gaylen Ducker Grody

The 1957 Chevrolet Bel Air

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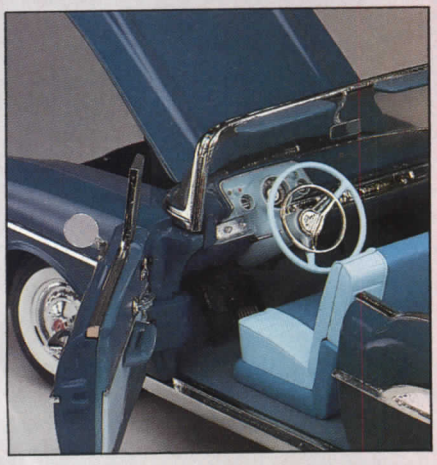
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THE EXPERTS ANSWER

ASK BON APPETIT

Something puzzling you about a recipe, an ingredient, an obscure kitchen tool or a culinary technique? Please send your questions to: Ask Bon Appétit, 5900 Wilshire Boulevard, Los Angeles, CA 90036. The material becomes our property and will not be returned. Because of the volume of mail received, we regret we are unable to answer all inquiries personally. Letters of general interest will be printed in this column as space allows.

LOCATING LAVENDER

I have an interesting recipe for lavender ice cream but can't find any lavender in my area. Can you help?

Gayle L. Pope
St. Clair Shores, Michigan

Lavender, whose flowers have long been used to scent everything from jellies, drinks and ices to sachets, soaps and cologne, is available at many specialty stores. You can also get the dried flowers by mail for $1.40 per ounce from a company called Herbal Effect. There is a $10 minimum order and shipping is $2.95 for orders up to $20. There is also a 20 percent discount on orders of eight ounces or more. For information, contact Herbal Effect, 616 Lighthouse Avenue, Monterey, CA 93940; (408) 375-6855.

If you would like a more convenient source for this fragrant, versatile plant, you might want to try growing it. Fox Hill Farm grows a number of different lavender varieties that they will ship, as potted or unpotted seedlings, to home gardeners. The three-inch potted plants are $3 each and the unpotted ones (called Super Babies) are $1.75 each. Shipping is extra. To order, write to Fox Hill Farm, 444 W. Michigan Avenue, Parma, MI 49269; or call 517-531-3179.

USES FOR WALNUT OIL

I was recently given a can of walnut oil but do not know how to use it. Does *Bon Appétit* have any suggestions?

Mrs. John Crowe
Whitmore, California

The best use of walnut oil is in vinaigrette dressings. It has a rich flavor that brings a special touch to salads and goes especially well with those that include fruit such as pears or apples, blue cheese and nuts. We suggest that you blend it with a good wine vinegar such as Sherry vinegar rather than the distilled or cider types. And if you find the flavor a bit too strong for your taste, try mixing it with a mild olive oil or other vegetable oil.

Occasionally you may find a recipe for walnut pastry or an Italian cake that includes oil. In these cases, using walnut oil will enhance the nut flavor and add a nice nuance. Keep in mind that walnut oil must be kept in the refrigerator (where it will last several years) as it will quickly turn rancid at room temperature.

ITALY AND CILANTRO

I am taking a cooking class on Italian food, and the instructor insists that Italians cook with cilantro rather than parsley. I've spent a lot of time in Italy and do not remember ever tasting that distinctive herb. Have I lost my mind?

D. Gaver
Everett, Washington

Don't worry, you're not crazy. We just wonder how much your instructor really knows about Italian food. Parsley is used all over Italy, specifically the broad-leafed type known in this country as Italian parsley. Cilantro, though, is rarely ever used. Perhaps your teacher is confused because Italian parsley closely resembles cilantro. But the flavors are quite different—and impossible to confuse.

A COOK'S DICTIONARY

In the past few years I have enjoyed many new foods and dishes. I find it exciting but sometimes overwhelming. Not only do I often not know what something is, I can't even pronounce it. Do you know of any comprehensive list of culinary terms, their definitions and their pronunciations?

Julie Swanson
Wausau, Wisconsin

There are two new books on the market that should more than meet your needs. The smaller of the two, Food Lover's Companion *by Sharon Tyler Herbst (Barron's Educational Series, 1990, $10.95 in paperback), covers over three thousand food, wine and culinary terms, including their pronunciations, and discusses many of them in depth.*

None of the definitions in Joyce Rubash's Master Dictionary of Food & Wine *(Van Nostrand Reinhold, 1990, $24.95 in hard cover) is as lengthy as those given by Herbst. But this source does list more than eight thousand terms and includes not only pronunciations but also the country of origin for each. Either book—or both—would be an excellent addition to any kitchen library.*

HINTS FOR COUNTRY HAMS

Help! I received a large Smithfield ham last Christmas and want to serve it but have memories of a previous bad experience. I prepared my last country ham according to directions, soaking it for 24 hours before simmering it in water. At the end, it was still too salty and somewhat stringy. Any suggestions for success this time around?

Jeanne B. Murphy
Atlanta, Georgia

The Smithfield ham is one of America's great national foods. Producers follow a three-hundred-year-old tradition in which the fresh hams are rubbed with salt and pepper and dry-cured for at least a month, then smoked five days and finally air-dried anywhere from six months to two years. Stored in a dry, cool area, the ham will keep almost indefinitely.

As the ham dries, its salts concentrate, making for an extremely salty product. While an extended soaking period really does help reduce these high levels, a country ham will still be very salty. The key is in the slicing. Country hams are not supposed to be cut in huge slabs like the regular supermarket variety. Instead, make paper-thin slices, similar to prosciutto. And, as with prosciutto, you can even slice and serve an uncooked Smithfield for finer, more delicate taste and texture. Presented this way, you get a lot of flavor with a minimum of salt.

Proper slicing technique should also help you avoid your other problem, stringiness. Always slice meat across the grain for the tenderest results. In addition, make sure the cooking water never boils. The ham should simmer very slowly, covered, either atop the stove (about 25 minutes per pound) or in the oven.

We decided to consult an expert for advice on oven cooking and contacted V.W. Joyner and Company, a venerable Smithfield smokehouse. Joyner recommends an involved process for oven-cooking hams. The technique requires preheating the oven to 375°F. Place the ham in a roaster, add water to cover, then top with a lid. Set in the oven and immediately increase the heat to 500°F for ten minutes. Then turn off for three hours. Turn back on to 500°F for 15 minutes; then turn off again and leave the ham in for six to eight hours. Joyner says it is important never to open the oven door during this process and to cook at 500°F for only those 25 minutes. The resulting ham is said to be extra moist and tender.

CHERRY PRESERVES

My husband's favorite cake is the Black Forest chocolate-cherry cake that appeared in the December 1981 *Bon Appétit*. Unfortunately, the stores in my area no longer carry the sour cherry preserves necessary for spreading between the cake layers. Does any company sell them via mail order?

Claire Birnbaum
Fort Lee, New Jersey

American Spoon Foods offers two types of fruit preserves that will serve your needs. Their regular sour cherry preserves (item no. 15) come packed in ten-ounce jars and cost $5.25 each. They also make something called Spoon Fruit—preserves sweetened with fruit juice concentrate rather than refined sugar. A nine-ounce jar of sour cherry Spoon Fruit (item no. 37) sells for $5 and the black cherry (item no. 86) is $5.25. Shipping on all items is extra. Write to American Spoon Foods, P.O. Box 566, Petoskey, MI 49770; or call 800-222-5886.

CHEF'S HAT HISTORY

When *Bon Appétit* does stories on well-known chefs, there are often pictures of them wearing tall white hats. What is the history of this hat?

Ellen Thorberg
Hollister, California

There are many stories about the origin of the tall toque blanche *("white hat") worn by most chefs today. Some trace it back to the Byzantine Empire or to the ancient Assyrians. However, it is unlikely that these stories are accurate. Throughout history, cooks and chefs have worn headgear of many kinds and colors, which were determined by the particular country's prevailing fashions. Books from the past show some of these styles: berets, skullcaps, even Napoleonic hats.*

Like many modern culinary customs, the toque blanche comes from France. In the 1700s French cooks wore stocking caps that varied in color according to rank. Then, around the end of that century, M. Boucher, chef to the great statesman Talleyrand, supposedly demanded that all his cooks wear white caps in the kitchen for sanitary reasons.

Gradually, white toques (patterned and named after a type of hat that had been popular since the Middle Ages) replaced the stocking caps. But at first they were not tall. Rather, they consisted of a puffy mound of linen or ticking fabric pleated to a wide band that circled the forehead. By the early 1900s, though, the stiff, high hats gained in popularity, because of both their impressive appearance and their airy comfort.

Today they are considered an essential element of a chef's uniform. Although there are some who do not use them (including a few Master Cooks in England who still wear the official black skullcap of their office), toques are found in most kitchens throughout the world.

CURLING CHOCOLATE

Many cake recipes say to "garnish with chocolate curls." How is this done?

Kathy D. Miller
Columbia, Missouri

There are two kinds of curls you can make, depending on the type of presentation you want. For less-fancy desserts, small curls and shavings can be easily made from a piece of good-quality dark or white chocolate. The chocolate, which should be at room temperature, should be held in waxed paper or plastic wrap so it doesn't melt in your hand.

Using a standard swivel-blade vegetable peeler, shave the smooth side of the bar with firm, even strokes. Let the curls fall directly onto the cake or onto waxed paper. If you don't plan to use the curls immediately, put the waxed paper on a plate or cookie sheet and place in the refrigerator for up to a week, or in the freezer for as long as a month.

For a more elegant presentation, coarsely chop about three ounces of the same good-quality chocolate. Melt it in the top of a double boiler set over barely simmering water, stirring frequently. Pour onto a marble slab or the underside of a baking sheet, spreading as thinly as possible with a long metal spatula. Then

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let the chocolate cool until almost set.

To make the curls, use a sharp chef's knife, metal pastry scraper or a clean putty knife. Holding the blade at a 45-degree angle to the surface, scrape it across the chocolate to form long scrolls. As with the shavings, these can be used immediately or stored in the refrigerator or freezer.

COOKWARE REPAIR

I have a couple of 40-year-old aluminum pots (Club Aluminum brand) that are in good condition. However, the handles were rusting and when I tried to unscrew them, they broke off in the slots. Do you know of someone who can remove the broken pieces and replace them with new handles?

E.A. Krueger
Lakewood, California

A Wear-Ever cookware distributor in Southern California also repairs aluminum pots and pans of all types. Although they do not have parts for your particular brand, they would be able to adapt handles to fit. Drilling out the old handles and replacing them with new ones will cost approximately $18.50 per piece. Shipping is extra, and the pots should be insured through the carrier. For more information, contact Wear-Ever Aluminum Cookware, 14623 E. Palm Avenue, Hacienda Heights, CA 91745; telephone 818-336-3877.

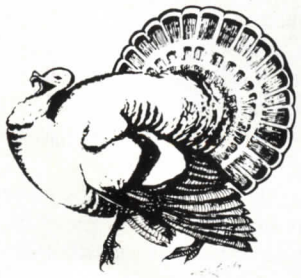
CARBON STEEL KNIVES

I am a die-hard fan of carbon steel knives and am always looking to add to my collection. Unfortunately, most stores today seem to sell only blades made from a stainless/carbon steel blend. Where can I find some good, old-fashioned pure carbon ones?

Virginia Cioffletti
Madison, Wisconsin

Carbon steel knives have long been prized in professional and home kitchens because they hold a sharp edge well and are easy to sharpen. Their only drawback has been a tendency to rust and discolor. Stainless, on the other hand, won't discolor but is more difficult to sharpen. A few years back, knife manufacturers devised a method of fusing carbon and stainless steel to create an implement that resists rust and can also be readily sharpened. Still, for many cooks, nothing beats pure carbon steel.

La Cuisine Kitchenware carries a large selection of both the pure carbon and the steel-blend knives from France and West Germany. To inquire about types, sizes and pricing, contact them at 323 Cameron Street, Alexandria, VA 22314; 800-521-1176.



THE ORIGINAL TOM AND JERRY?

I have heard there are both British and American versions of the Tom and Jerry cocktail. If so, what are the differences between them? And where—and when—was it created?

John L. Barber
Wayne, Pennsylvania

There are many variations of the Tom and Jerry, a concoction of rum and brandy mixed with a spiced, sweet egg batter and served hot. None, though, seem to be specific to a particular country.

The origin of the Tom and Jerry is uncertain. Its creation is sometimes attributed to an American bartender, Jerry Thomas, who achieved fame in 1862 as the author of the first book on cocktails, The Bon Vivant's Guide; or, How to Mix Drinks. *While Thomas may have helped spur interest in the drink, it actually predated his career.*

The libation has also been attributed to a British boxing authority, Pierce Egan, who wrote a book in 1821 called Life in London; or, The Days and Nights of Jerry Hawthorne and His Elegant Friend Corinthian Tom. *But an engraving from 1810 showing a Tom and Jerry advertisement in an American tavern (we Yanks were very big on rum in those days) disproves that theory.*

So while it is certain that this classic drink has been enjoyed on both sides of the Atlantic for close to two hundred years, we may never know exactly where and when it first appeared.

HUNGARIAN SWEET

While honeymooning in Hungary, my husband and I happened to see a little pastry shop with a sign that said, simply, *Kalács*. Inside was a row of cylindrical cakes rotating on spindles over a bed of coals. Of course, we just had to try one, which we found had a delicate flavor and a texture that contrasted nicely with the crackly caramel coating. What was this unusual treat, and can I make it back here in the States?

Jessica Meltsner
Chicago, Illinois

What you had was a traditional Hungarian sweet called kürtoskalács *(kürtos means "bugler," referring to its hornlike shape, and kalács means "cakes"). They are similar to the German* Baumkuchen *in that both are turned on spits over coals, but there the similarity ends. While the Baumkuchen is made with a batter that is brushed on layer by layer, kürtoskalács are made with a doughnutlike yeast dough that is cut into strips and then rolled in spirals over tubes. Just before serving, the cakes are sprinkled with sugar, which is allowed to caramelize.*

We found a recipe for this dessert in George Lang's definitive work The Cuisine of Hungary *(Atheneum, 1982).*

FREEZER STORAGE

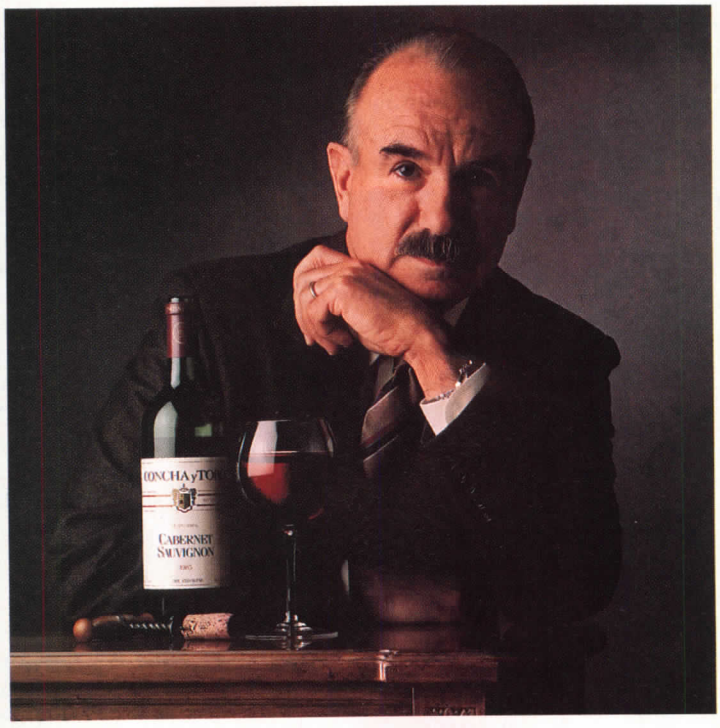
I love to bake and often store nuts, butter and flour in my freezer to maintain their freshness. However, I remember hearing that once thawed, food should never be refrozen. After baking with these items, is it safe to freeze the cakes and cookies they go into?

Loretta Riccardi
Edison, New Jersey

Yes, it is safe to freeze baked goods that contain previously frozen ingredients. It is also safe to freeze cooked dishes made with frozen ingredients as long as the dish has been thoroughly cooked.

Problems with defrosted food come up with meats, poultry, seafood, vegetables, stocks and sauces—ingredients that could possibly contain bacteria. During the thawing process the bacteria will multiply as the food approaches room temperature. Then, if the item is refrozen, the bacteria will continue to grow until the food freezes completely. Since the item

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ASK BON APPETIT

continued from page 198

would have to be thawed again before being cooked, the microbes would have a third opportunity to increase, making food poisoning a likely proposition. Therefore, once defrosted, these ingredients should never be refrozen unless they have been completely cooked.

TRUE ITALIAN BREAD

I've always loved Italian bread, but a friend of mine who just got back from a trip to Italy says that the bread over there is much different from what we get here. What information can you give me about "real" Italian bread?

John Howard
Denver, Colorado

Your friend is right. The Italian bread available in most stores in the United States is not representative of the myriad styles of bread made in that country.

In general, the bread available here under the name "Italian" is a hybrid—a traditional recipe that has been adapted to appeal to American tastes. For instance, most Italian breads sold here are sprinkled with sesame seeds, which is a Sicilian custom. In Sicily, however, the loaves are usually made with finely milled semolina flour (from durum wheat, the same flour considered essential for making the best pasta), which provides a golden tint and chewy texture. Made here without the semolina and using a slightly varied recipe, the bread has come to resemble more what we think of as white French bread.

Italians consider bread the most basic and essential part of a meal. They often call it pane e companatico—*"bread and something to accompany it." In Italy, each region and town have their own special breads, and it is estimated there may be as many as two thousand varieties. From the hearty cornmeal* pan Giallo *of Lombardy to the flat* schiacciata *of Florence to such fruit-studded Christmas specialties as the Veronese* pandoro *and Milanese* pannettone, *there is a bread to suit every occasion and taste.*

If you would like to sample some of these tasty loaves but have no Italian bakery nearby, you might be interested in The Italian Baker *(Harper & Row, 1985) by Carol Field. This well-researched book contains dozens of recipes for breads, rolls, pizzas and cakes.* □

—By Karen Hallal

SHORTCUTS WITH STYLE

continued from page 48

work bowl as necessary, about 1 minute. Transfer egg mixture to large bowl.

Shredding Disk: Stand carrot pieces in feed tube. Shred using firm pressure. Mix carrots into dried fruit mixture. Add ¼ cup dry ingredients and toss to coat, separating fruit pieces. Stir fruit mixture gently into egg mixture. Fold in remaining dry ingredients.

Transfer batter to prepared bundt pan. Bake until tester inserted near center of cake comes out clean, about 50 minutes. Cool cake in pan on rack 10 minutes. Turn cake out onto rack and cool completely. *(Can be prepared 2 days ahead. Wrap and store at room temperature.)* Place cake on platter. Sift powdered sugar over and serve.

ORANGE AND LEMON CHEESECAKE

10 to 12 servings

Crust

16 gingersnaps (about 4 ounces), broken in half
8 whole graham crackers (about 4 ounces), quartered
Peel of 1 orange (orange part only), removed in strips
Peel of 1 lemon (yellow part only), removed in strips
¼ cup sugar
¼ cup (½ stick) unsalted butter, room temperature

Filling

1 cup plus 2 tablespoons sugar
Peel of ½ orange (orange part only), removed in strips
Peel of ½ lemon (yellow part only), removed in strips
4 large eggs
1 pound cream cheese, cut into 8 pieces, room temperature
3 tablespoons all purpose flour
¼ teaspoon salt
3 tablespoons fresh lemon juice
1 tablespoon orange juice
1 cup whipping cream

Topping

1½ cups sour cream
2 tablespoons sugar
¼ teaspoon vanilla extract

Position rack in center of oven and preheat to 325°F. Set large cookie sheet in oven to preheat. Generously butter 9-inch-diameter springform pan with 2½-inch-high sides. Set aside.

For crust: Insert *Steel Knife.* Place gingersnaps, graham crackers, orange and lemon peel strips in work bowl. Chop coarsely, using on/off turns. Process until uniformly minced, about 30 seconds. Add sugar and butter to work bowl. Process until ingredients are well combined, about 15 seconds.

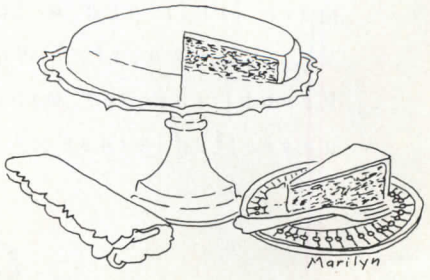
Press crumb mixture firmly into bottom and 1½ inches up sides of prepared pan. Wipe work bowl and steel knife clean with paper towels.

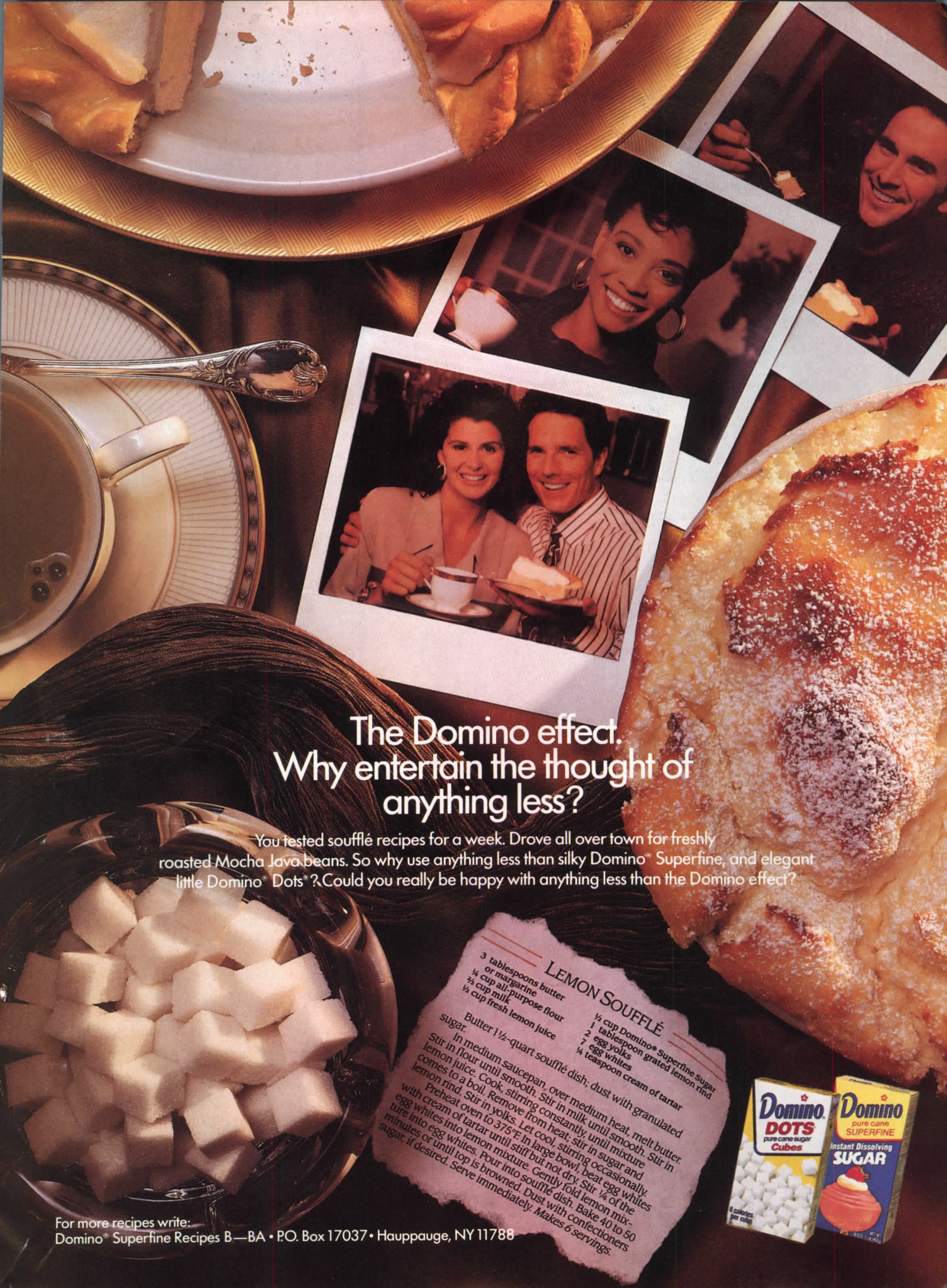
For filling: Place ½ cup sugar and orange and lemon peel strips in work bowl. Process until peels are finely minced, about 1 minute. Add remaining ½ cup plus 2 tablespoons sugar and eggs. Process until mixture is fluffy, about 1 minute. Scrape down sides of work bowl. Add cream cheese, flour and salt. Process until batter is smooth, stopping to scrape down sides of bowl as needed, about 1 minute. With machine running, add lemon and orange juices, then cream. Process until mixture is smooth, about 30 seconds.

Pour cheesecake batter into prepared crust. Place pan onto cookie sheet in oven. Bake until cake is golden brown around edges and gently set in center, about 1¼ hours. Transfer cheesecake to rack and cool 5 minutes. Maintain oven temperature.

Meanwhile, prepare topping. Blend sour cream, sugar and vanilla extract thoroughly in medium bowl.

Spoon sour cream mixture atop cheesecake; smooth top. Bake 5 minutes. Transfer to rack and cool. Cover and refrigerate overnight. Run small sharp knife around pan sides to loosen cake. Release pan sides. Cut cheesecake into wedges and serve. □





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LEMON SOUFFLÉ

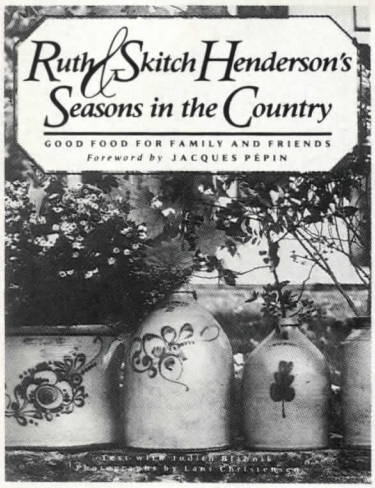
3 tablespoons butter or margarine
¼ cup all-purpose flour
⅔ cup milk
½ cup fresh lemon juice
½ cup Domino® Superfine Sugar
1 tablespoon grated lemon rind
2 egg yolks
7 egg whites
¼ teaspoon cream of tartar

Butter 1½-quart soufflé dish; dust with granulated sugar.

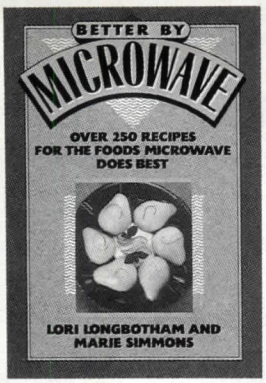
In medium saucepan, over medium heat, melt butter. Stir in flour until smooth. Stir in milk until smooth. Stir in lemon juice. Cook, stirring constantly, until mixture comes to a boil. Remove from heat; stir in sugar and lemon rind. Stir in yolks. Let cool, stirring occasionally. Preheat oven to 375°F. In large bowl, beat egg whites with cream of tartar until stiff but not dry. Stir ¼ of the egg whites into lemon mixture. Gently fold lemon mixture into egg whites. Pour into soufflé dish. Bake 40 to 50 minutes or until top is browned. Dust with confectioners sugar, if desired. Serve immediately. Makes 6 servings.

For more recipes write:
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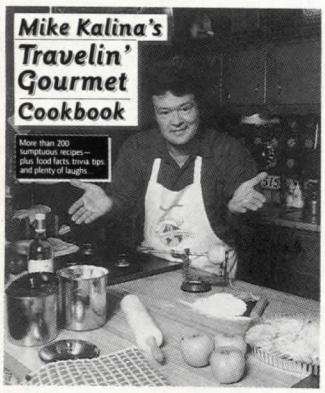
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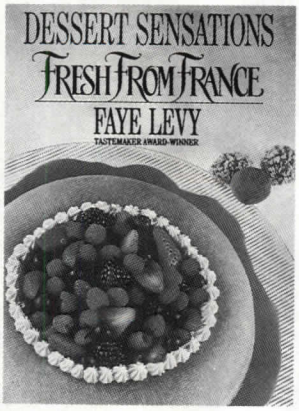
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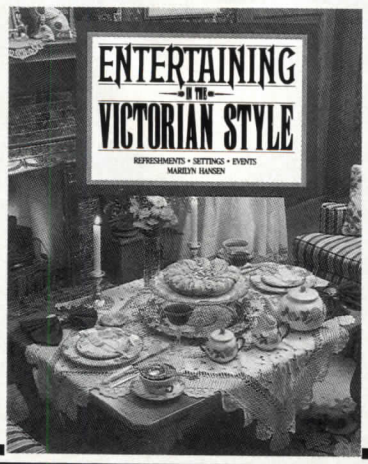


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BON VOYAGE

continued from page 61

one another in this cafe-bakery, they pass more gossip than the popular *paniolo* (cowboy) bread. Grab a table and chow down with vegetable quiche, to the accompaniment of laid-back Willie Nelson recordings. The quiche here is so good that it may just bring the retro French pie back into vogue.

HEAVENLY EXCURSION

When it's time to move on from dining to other adventures, don't miss Waipi'o Valley. It may be only a 35-minute-or-so drive from Waimea, but it's a veritable microcosm of paradise. There seem to be more legends about Waipi'o than there are potato chips in Maui. For example, local legend has it that Waipi'o is the gateway to the otherworld. And it's a fact that it was once the playground of Hawaiian royalty.

Various tours of this remote valley are offered, and they all employ four-wheel drive vehicles. The road down is narrow and bumpy enough to make those who ate wish that they hadn't.

But oh, is it worth the rather harrowing descent. The valley encompasses a wide black sand beach (all the more startling in contrast to the royal blue water), thick growths of taro patches, an abundance of trees laden with tropical fruit and everywhere the fragrance of ginger and pikake blossoms.

Soak up the Shangri-la scenery. You might stumble upon wild horses, which are actually as mellow as vacationers after a few mai-tais. This valley is also home to large lava rocks, said to be the remains of an ancient Hawaiian temple called a heiau, where human sacrifices were performed. Look up to the steep cliffs surrounding the valley—there's a splendiferous sight of waterfalls.

Some 60 people live in the valley today. Most are taro farmers; some are dropouts from the modern world. And there's actually a hotel in this isolated setting. It lacks an official name, but it's owned by Tom Araki and is called everything from the Waipi'o Hilton to the Waipi'o No Name Hotel. There are only five rooms and a communal kitchen, there's no electricity—yet general managers of the island's most luxurious hotels have been known to check in for some serious relaxation.

In fact, all of Waimea is the ideal spot to indulge in some serious relaxation—and a lot of fun. □



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Glazed Raspberry Orange Turkey

1 pkg. (about 2 lb.) TURKEY STORE™ Fresh Turkey Breast Roast
1 tsp. ground sage
½ tsp. thyme leaves
½ tsp. pepper
½ tsp. salt (optional)
1 tsp. grated orange peel
1 c. orange juice
2 c. fresh or frozen raspberries or cranberries (unthawed)
⅓ c. sugar

Heat oven to 350°F. In 9 x 9-inch or 11 x 7-inch shallow baking pan, place turkey breast roast. Pour orange juice over turkey; sprinkle with sage, thyme, pepper, salt and orange peel. Bake, basting occasionally, for 1 hour and 20 minutes. Combine raspberries and sugar. Place around turkey breast. Continue baking for 10 to 15 minutes or until thermometer pops up. Let stand 10 minutes before slicing. 8 servings.

Nutrition Information Per Serving (1/8 of recipe)—Calories 177, Protein 26 g, Carbohydrate 15 g, Fat .88 g, Cholesterol 71 mg, Sodium 178 mg.

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leaving ¼-inch overhang. Crimp edges to make decorative border. Refrigerate crust at least 30 minutes.

Bring both syrups, brown sugar, butter and salt to boil in heavy medium saucepan over medium-high heat, stirring until sugar dissolves. Reduce heat and continue cooking 5 minutes, stirring occasionally. Cool.

Position rack in center of oven and preheat to 350°F. Line crust with foil or parchment and fill with dried beans or pie weights. Bake 15 minutes. Remove beans and foil and continue baking until golden brown, about 10 minutes. Cool. Place walnuts on large cookie sheet. Bake until lightly toasted, about 8 minutes. Cool walnuts slightly. Maintain oven temperature.

Whisk eggs into syrup mixture. Mix in walnuts. Pour into prepared crust. Bake until center moves only slightly when dish is shaken, about 35 minutes. Cool completely before serving.

SOUR CREAM PIE CRUST DOUGH

Makes enough for 2 crusts

- **¼ cup plus 2 tablespoons sour cream**
- **2 tablespoons ice water**
- **1 teaspoon sugar**
- **¾ teaspoon salt**
- **2¼ cups all purpose flour**
- **¼ cup cake flour**
- **½ cup (1 stick) chilled unsalted butter**
- **½ cup chilled solid vegetable shortening**

Combine sour cream, water, sugar and salt in small bowl. Combine both flours in large bowl. Cut in butter and shortening with fingers or pastry blender until mixture resembles coarse meal. Add sour cream mixture and stir just until dough forms. Turn dough out onto lightly floured work surface. Divide in half. Form each half into ball; flatten into disk. Wrap each disk in plastic. Refrigerate 1 hour. *(Can be prepared 1 month ahead; freeze.)* □

Montreal resident Marcy Goldman is a free-lance food writer as well as a restaurant and bakery consultant.

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APPLE-CRANBERRY CRISP WITH MAPLE WHIPPED CREAM

A hearty, down-home dessert. Accompany with a Johannisberg Riesling.

6 servings

- **1 cup rolled oats**
- **¾ cup unbleached all purpose flour**
- **¾ cup firmly packed dark brown sugar**
- **1 teaspoon ground cinnamon**
- **½ teaspoon salt**
- **¼ teaspoon ground nutmeg**
- **½ cup (1 stick) unsalted butter, cut into pieces**
- **¾ cup chopped toasted walnuts**
- **10 large tart green apples, peeled, cored, cut into ¼-inch-thick slices**
- **1⅓ cups cranberries**
- **⅓ cup sugar**
- **2 tablespoons fresh lemon juice**
- **Maple Whipped Cream (see recipe)**

Mix first 6 ingredients in small bowl. Add butter and cut in until mixture resembles coarse meal. Mix in walnuts. *(Crumb topping can be prepared 1 day ahead. Cover and refrigerate.)*

Preheat oven to 375°F. Butter 12-cup baking dish. Combine apples, cranberries, ⅓ cup sugar and lemon juice in large bowl; toss gently. Transfer fruit to prepared dish. Sprinkle rolled-oats topping over. Cover with foil and bake 20 minutes. Uncover and continue baking until apples are tender and topping browns, about 40 minutes. Cool slightly. Spoon crisp into bowls. Top each with dollop of Maple Whipped Cream and serve.

MAPLE WHIPPED CREAM

Makes about 2 cups

- **1 cup chilled whipping cream**
- **1 tablespoon (or more) pure maple syrup**

Whip cream in large bowl to soft peaks. Beat in 1 tablespoon syrup. Taste, adding more maple syrup if sweeter flavor is desired. Continue whipping to firm peaks. *(Can be prepared 1 day ahead. Refrigerate.)* □

Bon Appétit *senior editor Sarah Belk has a book on southern cooking due out next spring from Simon and Schuster.*

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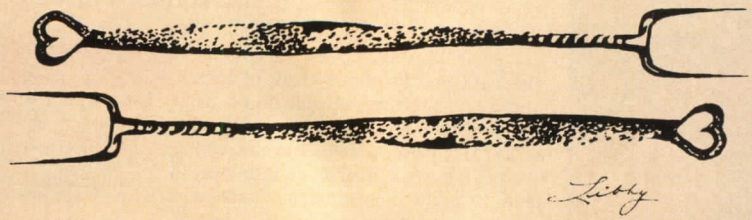
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Accessories in This Issue

Cover: "Liberty Blue" dinner plates, glass serving bowl, sterling ladle and stag-handle carving set all available at **Paulette's Treasures,** 995 E. Green St., Pasadena, CA 91106. **"Blue Willow"** platter, hand-woven American coverlet circa 1900 and Danish pine table circa 1900 all available at **Lexington Place,** 552 S. Lake Ave., Pasadena, CA 91101. **"La Ronde des Fruits"** plate (beneath glass bowl) by **Gien** available at **Port O'Call,** 906 Granite Dr., Pasadena, CA 91101. **"Home Sweet Home"** lithograph circa 1869 by **Currier & Ives** courtesy of **Museum of the City of New York,** Fifth Ave. at 103rd St., New York, NY 10029. Vegetables courtesy of **Frieda's Finest,** P.O. Box 58488, Los Angeles, CA 90058.
Page 14: Early edition of *The Adventures of Tom Sawyer* available at **Heritage Book Shop,** 8540 Melrose Ave., Los Angeles, CA 90069. Antique **Coca-Cola** bottle and glass courtesy of **L. Boswell** from Los Angeles, California. Ribbon and flag available at **Raffia,** 10250 Santa Monica Blvd., Los Angeles, CA 90067.
Page 44: Cake plate and mother-of-pearl dessert forks available at **Foster-Ingersoll,** 805 N. La Cienega Blvd., Los Angeles, CA 90069. **"Weymouth Estates"** dessert plates, cups and saucers by **Lenox** available at **Geary's,** 351 N. Beverly Dr., Beverly Hills, CA 90210. Cream damask cloth by **Anichini** available at **Zero Minus Plus,** 500 Broadway, Santa Monica, CA 90401. Georgian chest circa 1770 available at **Ralf's Antiques,** 807 N. La Cienega Blvd., Los Angeles, CA 90069.
Page 50: "Harmonie" glass and decanter by **Baccarat** and magnifying glass all available at **Geary's** (see address above). Desk set available at **Beverly Stationers,** 422 N. Beverly Dr., Beverly Hills, CA 90210. Chess set, painting, vase and books available at **Chez Monché,** 925 Boston Ct., Pasadena, CA 91106.
Page 62: Metal bread basket available at **Gazebo Antiques,** 8210 Melrose Ave., Los Angeles, CA 90046. Glass beer mugs available at **Cost Plus,** 8487 W. Third St., Los Angeles, CA 90048. Dinner plates by **Fiesta** available at **Buddy's,** 7208 Melrose Ave., Los Angeles, CA 90046. Wood and leather charger by **Field & Grey** available at **Drees,** 524 S. Washington St., Olympia, WA 98501. **"Bash"** flatware by **Retroneu** available at **Tesoro Collection,** 319 S. Robertson Blvd., Los Angeles, CA 90048. Flowers from **The Enchanted Florist,** 4150 Riverside Dr., Suite D, Burbank, CA 91505.
Pages 76/77: Danish oval table circa 1900, **"Fruit Basket"** oval platter (with potatoes) and pitcher both by **Mason's** all available at **Lexington Place** (see address above). **"Lighthouse"** salt and pepper shakers by **Wilton Armetale,** rabbit-handle serving spoon by **Arthur Court,** pewter platter (with turkey), antique silver-plated serving spoon (with brussels sprouts) and antique horn-handle carving set circa 1880 all available at **Port O'Call** (see address above). White bas-relief pitcher by **Porta** available at **The Prince's Table,** 257 N. Robertson Blvd., Beverly Hills, CA 90211. Decanter by **Rogaska** available at **Lucy Zahran,** 8500 Beverly Blvd., Los Angeles, CA 90048.
Page 78: Wine and water goblets by **Navarre,** white crocheted place mat and pewter **"Queen Anne"** soup tureen by **Wilton Armetale** all available at **The Prince's Table** (see address above). Antique English corkscrew circa 1850 available at **Port O'Call** (see address above).
Page 81: "Golden Summer" cake plate by **Royal Copenhagen** and pewter teapot by **Old Newbury Crafters** both available at **Lucy Zahran** (see address above).
Pages 100/101: Slate tiles available at **Globe Marble,** 7348 Bellaire Ave., North Hollywood, CA 91605. **"Moon Arc"** stoneware plates designed by **Susan Jacobs Lockhart** for **Heath** available at **Taliesin West Bookstore,** The Frank Lloyd Wright Foundation, Scottsdale, AZ 85261. Raw silk fabrics available at **Ross Lawrence Silver,** 341 N. Robertson Blvd., Beverly Hills, CA 90211. Hand-painted leaves by **Beverly Lazor-Bahr,** 818-712-0848.
Page 113 (top right): Red and white napkins available at **Pantry & Hearth,** 121 E. 35th St., New York, NY 10016. Bottom left: Green and white napkins available at **Anichini,** Tunbridge, VT 05077, or telephone 800-553-5309. Copper chargers available at **Wolfman Gold & Good Co.,** 116 Greene St., New York, NY 10012. Pumpkin soup bowls and yellow dinner plates available at **Eigen Arts, Inc.,** 150 Bay St., Jersey City, NJ 07302. Apple jelly kettle available at **Pantry & Hearth** (see address above).
Page 114 (top): Yellow cotton napkin available at **Necessities,** 173 Columbia Heights, Brooklyn Heights, NY 11201. Butternut creamer and yellow dinner plates available at **Eigen Arts, Inc.** (See address above.) Copper chargers available at **Wolfman Gold & Good Co.** (see address above). Wooden mixing spoon and apple jelly kettle available at **Pantry & Hearth** (see address above).
Page 139: Pastry bin table circa 1900 available at **Helene's Antique Attic,** 4005 Riverside Dr., Burbank, CA 91506. Brass strainer (with cranberries) by **Joe Spoon** available at **Tesoro Collection** (see address above). Antique apron available at **The Cook's Library,** 8373 W. Third St., Los Angeles, CA 90048. Glass mortar and pestle and glass bowl (with eggs) both available at **Crate and Barrel,** 10250 Santa Monica Blvd., Los Angeles, CA 90067. Antique American scale circa 1900 and antique grain measure (with raisins) both available at **Millstein's General Store,** 10917 W. Pico Blvd., Los Angeles, CA 90064. Pecans (in burlap bag) and wicker basket available at **Williams-Sonoma** stores nationwide. To order by mail, contact P.O. Box 7456, San Francisco, CA 94120 or telephone 415-421-4242. Spice jars available at **Pier 1 Imports,** 12160 Ventura Blvd., Studio City, CA 91604. 1937 edition of *The Boston Cooking School Cookbook* by **Fannie M. Farmer** available at **Book Case Books,** 445 N. Lake Ave., Pasadena, CA 91101. Brass grinder and wooden scoops all available at **San Marino Hardware and Gifts,** 2134 Huntington Dr., San Marino, CA 91108. Handmade thyme crock, ceramic butter crock and wooden crate (with mushrooms) all available at **Family Fair,** 1019 Mission St., South Pasadena, CA 91030. Wine courtesy of **Wally's,** 10152 Riverside Dr., Toluca Lake, CA 91602. Ceramic basket (with bay leaves) and blue balsa wood box both available at **Steve/Beverly Hills,** 9503 Santa Monica Blvd., Beverly Hills, CA 90210. Spatterware ceramic bowl available at **The Open Hearth,** 12182 Ventura Blvd., Studio City, CA 91604.
Page 154: Small pitcher by **Crown Potteries,** large pitcher, large white platter, wheat bundle, white **"Vintage"** charger and blue tablecloth with napkins all available at **Wolfman Gold & Good Co.** (See address above.)
Page 160: Apple serving plate, cup and saucer by **Fitz and Floyd** available at major department stores nationwide. Quilt available at **The Open Hearth** (see address above).
Page 170: Ceramic dinner and salad plates by **C. Reese** and umbrella by **Just Richard** all available at **Steve/Beverly Hills** (see address above). Wooden charger by **Vietri, Inc.,** iron napkin ring by **Mottura, "Raffia"** woven place mat by **Dansk,** place mat (shown tied like a napkin) by **Sabrina Grisé, "Mermaid"** silver-plated flatware by **Georg Jensen** and double old-fashioned by **Simon Pearce** all available at **Tesoro Collection** (see address above).
Page 174: Tiles available from **Country Floors,** 8735 Melrose Ave., Los Angeles, CA 90069. Muffin tin, measuring spoons, glass measuring cup (with cranberries) and glass fanned bowl (with raisins) all available at **Crate and Barrel** (see address above). Egg basket available at **Williams-Sonoma** stores nationwide (see information above). Blue crock, oven mitt and towel all available at **The Open Hearth** (see address above). Scoops available at **San Marino Hardware and Gifts** (see address above).

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ALL-AMERICAN GIFTS: SOURCES AND PRICES

Page 106 (clockwise from top left): For availability of bourbon crèmes, contact **Rebecca-Ruth Candy** at 800-444-3766; $24.05 for 26 ounces. White Cat Corn popcorn available at **Williams-Sonoma** stores nationwide. To order, contact P.O. Box 7456, San Francisco, CA 94120 or telephone 415-421-4242; $3 per jar. Grits available from **Callaway Gardens Country Store,** P.O. Box 2000, Pine Mountain, GA 31822; $2.79 for two pounds. Maple sugar available at **The Vermont Country Store,** P.O. Box 3000, Manchester Center, VT 05255; $18.50 per package. To order pecans, contact **Fran's Pecans** at 800-476-6887; $16.50 for two pounds. Fruitcake available at **Collin Street Bakery,** 401 W. Seventh Ave., Corsicana, TX 75110; $11.85 each. Maple syrup available at **The Vermont Country Store** (see address above); $29.95 for half gallon. Macadamia nuts available at **Maison Glass,** 111 East 58th St., New York, NY 10022; $30 for one pound. Peanut brittle available at **A Southern Season,** East Gate, P.0. Box 2651, Chapel Hill, NC 27514; $7.50 per jar. Filbert (hazelnut) butter available at **Henry's Farm,** 1216 E. Henry Rd., Newburg, OH 97132; $1.50 for four ounces. Apple cider syrup available at **The Vermont Country Store** (see address above); $17.90 for two jars. Cookies available from **David's Cookies,** 1018 Second Ave., New York, NY 10022; $7 per pound for oatmeal-raisin, peanut butter and chocolate-chunk. Blue towel by **Ritz** available at **Dean & DeLuca,** 560 Broadway, New York, NY 10012; $5. Yellow towel by **Ritz** available at **Williams-Sonoma** stores nationwide (see information above); $5.75. Honey-roasted and dry-roasted hazelnuts available at **Henry's Farm** (see address above); $10 for two pounds honey-roasted; $7 for two pounds dry-roasted. To order black walnut meats, contact **American Spoon Foods** at 800-222-5886; $4.25 for four ounces. To order roasted peanuts, contact **The Peanut Shop of Williamsburg** at 800-326-3268; $12.95 for 2½ pounds; $9.95 for one pound six ounces; $13.95 for three 10-ounce tins. To order dried wild blueberries, contact **American Spoon Foods** (see information above); $5 for four-ounce package. To order granola, contact **Walnut Acres** at 800-433-3998; $15.35 for five pounds. Cider jelly available at **The Vermont Country Store** (see address above); $14.85 for three jars. Roasted almonds available from **Nunes Farms,** P.O. Box 311, Newman, CA 95360; $3.80 for one-pound bag. For availability of curio and console, contact **Pennsylvania House** at 800-782-9663; $370 for curio; $370 for console. **"Williamsburg Lap Blanket"** at **The Colonial Williamsburg Foundation,** P.O. Box CH, Williamsburg, VA 23187; $55.
Page 107 (clockwise from top): To order New England cured woodland ham, contact **Nodine's Smokehouse** at 800-222-2059, ext. 99; $71 for 14-pound ham. To order Amber Brand Genuine Smithfield ham, contact **Smithfield Collection** at 800-628-2242; $54.95 for 10-pound ham. To order Tennessee smoked trout, contact **Bucksnort Trout Ranch** at 800-45-TROUT; $16 for two-pound trout; $40 for five-pound trout. To order blue cheese, contact **It's From Oregon** at 800-247-0727; $21.45 for 2½ pounds. To order kippered smoked salmon, contact **Port Chatham Packing Co.** at 800-8-SALMON; $135 for eight-pound salmon. To order cheese, contact **Cabot Farmers' Cooperative Creamery,** Cabot, VT 05647; $18.95 for three pounds.
Page 108 (clockwise from top right): Cow and pig (partially shown) choppers at **Thomas Loose Blacksmiths,** R.D. 2, Box 2410, Leesport, PA 19533; $24 for cow; $20 for pig. Flour-sack towels available at **The Vermont Country Store** (see address above); $11.90 for set of six. **Vermont maple bowl** available at **Williams-Sonoma** stores nationwide (see information above); $59. Redware bowls, colander, pie pan, pitcher and platter available at **Old Sturbridge Village,** Museum Gift Shop, Mail Order Dept., 1 Old Sturbridge Village Rd., Sturbridge MA 01566; $12.50 each for bowls; $28 for colander; $40 for pie pan; $30 for pitcher; $28 for platter. Spatulas by **Rubbermaid** available at supermarkets and housewares stores nationwide; $1.99 each. Fluted muffin pan and corn stick pan both by **Lodge** available at specialty stores nationwide; $6.26 for muffin pan; $7.99 for corn stick pan. Blue pot holders by **Ritz** available at **Dean & DeLuca** (see address above); $5 each.
Pages 108/109 (clockwise from left): Cobalt storage jars available at **Pennsylvania House** (see address above); $120 for set of four. Stockpot and saucepans by **All-Clad** available at major department stores nationwide; $250 for eight-quart pot; $140 for two-quart saucepan; $190 for four-quart saucepan. For availability of coffeepot (no. 4-6256), contact **Community Kitchens** at 800-535-9901; $31.95. Green towels by **Ritz** available at **Dean & DeLuca** (see address above); $5 each. Blender by **Waring** available at department stores nationwide; $130. **K-5 mixer** by **KitchenAid** available at department stores nationwide; $409.95. Measuring cups by **Pyrex** available at supermarkets and housewares stores nationwide; $3 for one-cup measure; $3.50 for two-cup; $5 for one-quart. White towel by **Ritz** available at **Dean & DeLuca** (see address above); $5. **Pyrex** pie pan available at supermarkets and housewares stores nationwide; $3. Turnabout carving board by **J. K. Adams** available at major department stores nationwide; $45. **Pyrex** baking dishes available at supermarkets and housewares stores nationwide; $7 for two-quart; $8 for three-quart; $11 for four-quart. Bow-back stool available from **Thomas Moser Cabinet Makers,** 415 Cumberland Ave., Portland, ME 04101; $625 for 31-inch stool. **"Basket"** quilt available at **The Gazebo,** 660 Madison Ave., New York, NY 10021; $495.
Pages 110/111 (clockwise from top right): Oval fruit trays available from **Shaker Workshops,** P.O. Box 1028, Concord, MA 01742; $65 for set of two. Pewter candlestick by **Kent Silversmiths** available at specialty stores nationwide; $70 per pair. Brass **"Baluster"** candlesticks and **"Tavern"** glasses available at **The Colonial Williamsburg Foundation** (see address above); $55 each for candlesticks; $33 for set of four glasses. Bayberry and beeswax taper candles available at **J & M Country Candles,** P.O. Box 389, Muncy Valley, PA 17758; $5.20 each for bayberry; $8 each for beeswax. Wine cooler, wine caddy, bread basket and basket tray all available at **Four Winds Craft Guild,** P.O. Box 298, Straight Wharf, Nantucket, MA 02554; $225 for cooler; $95 for caddy; $450 for bread basket; $825 for tray. Teacups, saucers, creamer and sugar all available at **Bennington Potters,** 324 County St., Bennington, VT 05201; $10 each for cups; $8 each for saucers; $14 for creamer; $15 for sugar. Wooden pears and peaches available at **Jeremie,** 445 Bishop St. NW, Atlanta, GA 30318; $56 for 12 pears; $54.50 for 12 peaches. Oval carrier available from **Shaker Workshops** (see address above); $36. Silver-plated tray by **Gorham** available from **Gorham,** P.O. Box 906, Mt. Kisco, NY 10549; $300. **"Mountain Weave"** napkin available at **The Vermont Country Store** (see address above); $21.80 for set of four. Pewter Jefferson cups by **Kirk Stieff** available at **Fortunoff,** 681 Fifth Ave., New York, NY 10020; $49 for set of four. Silver-plated mint julep cup by **J.C. Boardman** available at major department stores nationwide; $32 each. For availability of sterling **"Windsor Shell"** tablespoon, salad serving spoon, pie server and large salad fork, contact **Old Newbury Crafters** at 800-343-1388; $295 for tablespoon, $325 for serving spoon; $330 for pie server; $330 for fork. Basket available from **Shaker Workshops** (see address above); $41.90. Salad plates, coffee mugs, creamer and sugar all available at **Rowe Pottery Works,** 404 England St., Cambridge, WI 53523 or telephone 800-356-5003; $66 for set of four plates; $48.80 for set of four mugs; $36.30 for creamer and sugar set. To order green pitcher, contact **The Museum Shop** of the **Metropolitan Museum of Art** at 800-635-5355; $35. Small cobalt vase available at **Winterthur Museum and Gardens,** Winterthur, DE 19735; $14. Large Blenko vase available at **The Museum Shop** of the **Art Institute of Chicago,** Michigan Ave. at Adams St., Chicago, IL 60603; $45. Pewter Revere bowls by **Oneida Silversmiths** available at department stores nationwide; $21 for four-inch bowl; $30 for six-inch bowl; $40 for eight-inch bowl; $52 for ten-inch bowl. For availability of table and chair, contact **Ian Ingersoll Cabinetmakers,** Main St., West Cornwall, CT 06796; 800-237-4926; $1,250 for table; $390 for chair. Quilt available from **Laura Fisher Antique Quilts & Americana,** 1050 Second Ave., New York, NY 10022; $795.
Page 111 (clockwise from top left): Carrier, fruit tray and boxes from **Shaker Workshops** (see address above); $38 for carrier; $45 for set of two trays; $182 for set of six boxes. Spatterware cups available at **Dean & DeLuca** (see address above); $4 each. Place mat available at **Sweet Nellie,** 1262 Madison Ave., New York, NY 10128; $10 each. Pewter charger by **Wilton Armetale** available at major department stores nationwide; $65. Sterling napkin rings by **Reed & Barton** available at major department stores nationwide or telephone **Reed & Barton** at 800-822-1824; $100 per pair. **"Sturbridge"** flatware available at **Old Newbury Crafters** (see address above); $725 for five-piece place setting. Trivet available from **Ian Eddy Blacksmith,** R.F.D. no. 1, Sand Hill Rd., Putney, VT 05346; $37. Candle available at **Buonanno-Perin,** 530 Broadway, New York, NY 10012; $15 for eight-inch candle. **"Lone Star"** quilt available at **The Gazebo** (see address above); $290.

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LOW-CALORIE COMFORT FOOD

continued from page 126

UNFRIED "FRIED" CHICKEN

Here is a light version of a traditionally rich recipe. I cut down on the breadcrumbs, substituted very little olive oil for rivers of butter and nonfat yogurt for sour cream. This chicken tastes just as good as the original and, like Mom's fried chicken, it's delicious at room temperature.

6 servings

474 calories per serving
121 milligrams cholesterol
11 grams fat

1 pint plain nonfat yogurt
¼ cup chopped fresh parsley
2 tablespoons chopped fresh chives
2 cups fresh white breadcrumbs (about 6 ounces)
¼ teaspoon paprika
⅛ teaspoon cayenne pepper
6 large chicken breast halves, skinned
Salt and pepper
2 tablespoons olive oil

Line large strainer with double thickness of dampened cheesecloth. Set strainer over bowl. Spoon yogurt into strainer. Drain until yogurt thickens to consistency of thick sour cream, approximately 1 hour.

Line cookie sheet with foil. Brush foil lightly with olive oil. Transfer yogurt to medium bowl; stir in parsley and chives. Combine breadcrumbs, paprika and cayenne in shallow bowl. Season chicken pieces with salt and pepper. Thickly coat top of 1 chicken piece with yogurt, using rubber spatula. Sprinkle coated chicken piece with breadcrumbs and pat crumbs to adhere. Place breaded chicken on prepared sheet. Repeat with remaining chicken pieces. Refrigerate chicken, uncovered, at least 30 minutes. *(Can be prepared up to 3 hours ahead.)*

Position rack in top third of oven and preheat to 400°F. Drizzle chicken pieces lightly with olive oil and bake until golden brown, about 35 minutes. Serve hot or at room temperature. □

Richard Sax is a coauthor of Bon Appétit's *"Cooking Healthy" column and the author of several cookbooks. He lives and works in New York City.*

PATINA

continued from page 137

Season salmon fillets with salt and pepper. Bring water to boil in base of steamer. Arrange salmon on steamer rack, cover and steam until just opaque, about 7 minutes. Transfer to heated plates; keep salmon warm.

Bring stock to boil in heavy large skillet. Whisk in remaining 4 tablespoons olive oil and minced parsley. Add onions, tomatoes, fava beans and peas. Cook over medium heat until vegetables are just heated through, stirring gently, about 2 minutes. Season with salt and pepper. Spoon vegetables and sauce around salmon and serve.

CORN CREME BRULEE

6 servings

1 ear corn
2 cups water
8 tablespoons sugar
8 large egg yolks
1 vanilla bean, split lengthwise
2¼ cups whipping cream
6 scant teaspoons raw sugar

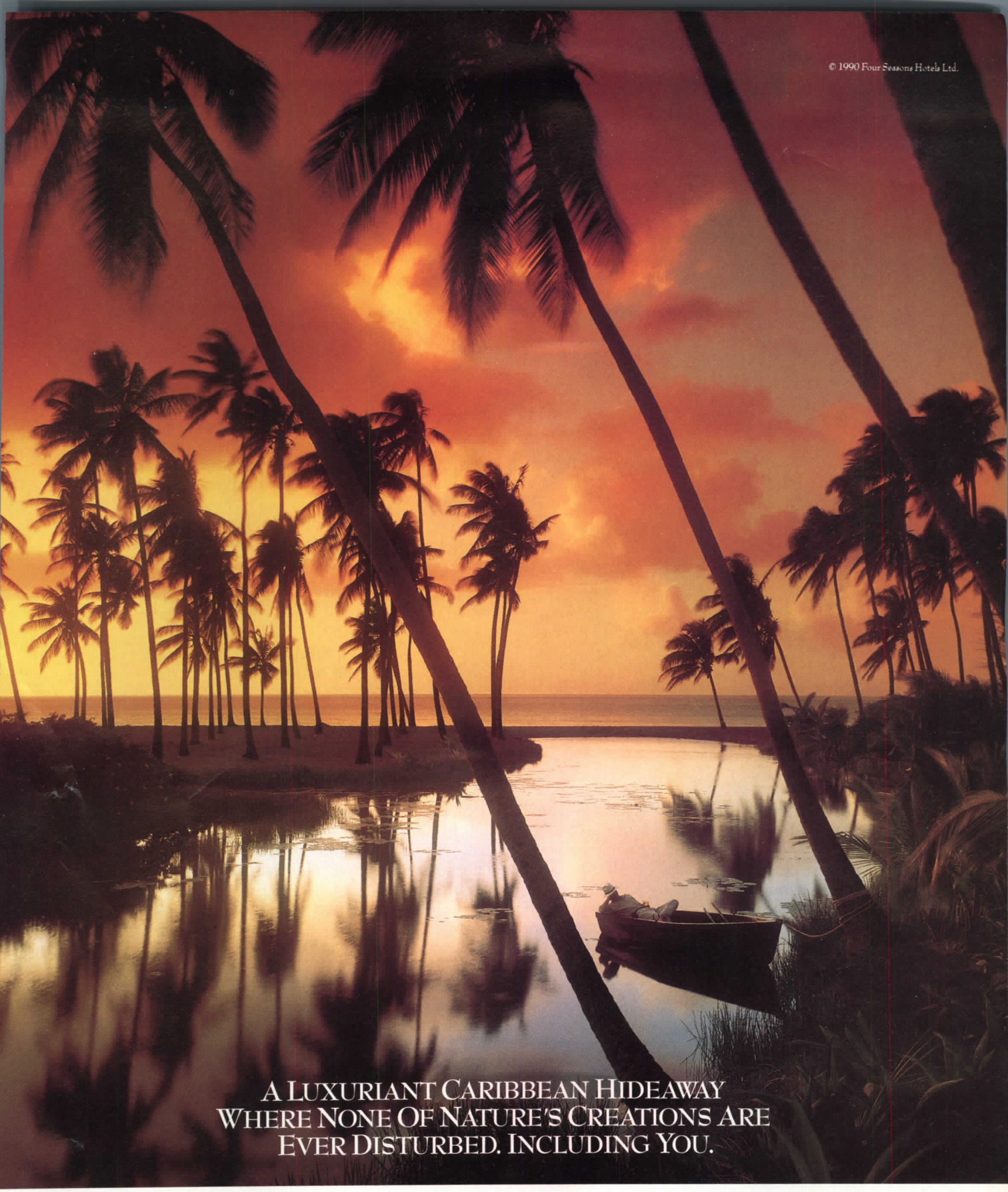
Preheat oven to 250°F. Using large knife, cut corn kernels from cob. Bring water and 2 tablespoons sugar to boil in small saucepan. Add corn kernels and cook until just tender, about 3 minutes. Drain. Divide kernels among six ½-cup ramekins or soufflé dishes.

Beat egg yolks and remaining 6 tablespoons sugar in large bowl to blend. Using small sharp knife, scrape seeds from vanilla bean into yolk mixture. Whisk in cream. Ladle cream mixture over corn. Place ramekins in large baking pan. Add enough hot water to baking pan to come halfway up sides of ramekins. Bake until centers no longer move when ramekins are gently shaken, about 1 hour 50 minutes.

Cover and refrigerate custards overnight. *(Can be prepared 1 day ahead.)*

Preheat broiler. Sprinkle each custard with 1 scant teaspoon raw sugar. Broil until sugar melts, browns and bubbles, watching carefully, about 1 minute. Refrigerate custards until well chilled, about 1 hour. *(Can be prepared up to 4 hours ahead.)* Serve cold. □

—By Karen Kaplan



Providing welcome relief from life's rigors, our Nevis, West Indies retreat forgoes none of its pleasures: Robert Trent Jones II golf course, championship tennis, sumptuous guest rooms, and as always, the graciousness of Four Seasons. Debuting December, 1990.

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BY ZACK HANLE



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All the warmth and nostalgia of the holidays come to life here in the restaurant's four dining rooms. The largest and most romantic is the Main Dining Room, where an inviting hearth blazes away through the winter months. The room is beautifully decorated with antique wooden boxes, bottles and silver, and on the walls hang Currier and Ives prints, maps of the city and paintings of nearby Georgetown University.

The Manassas Room has a rich atmosphere that evokes the Civil War era. And the friendly and handsome bar, The Pub, sports oak banquettes and a gas chandelier. Behind the bar are wooden gargoyles salvaged from a fifteenth-century Irish monastery.

The 1789 Restaurant is open for Thanksgiving as well as for New Year's, the former with all the traditional trimmings of the day, served forth elegantly with silver and crystal, Limoges china and pristine linens. (1789 Restaurant, 1226 36th Street NW, Washington, DC 20007; 202-965-1789.)

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HOTELS AND RESORTS

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The Queen Victoria is just one of the

PHOTOGRAPH BY LISA MASSON

many charming bed-and-breakfast inns, here housed in two restored 1881 villas. Another favorite is The Angel of the Sea, which serves a sumptuous breakfast. And there's the award-winning menu at the 410 Bank Street restaurant. (All in Cape May, NJ 08204: The Queen Victoria, 102 Ocean Street; 609-884-8702. The Angel of the Sea, 5-7 Trenton Avenue; 800-848-3369. 410 Bank Street restaurant, 410 Bank Street; 609-884-2127.)

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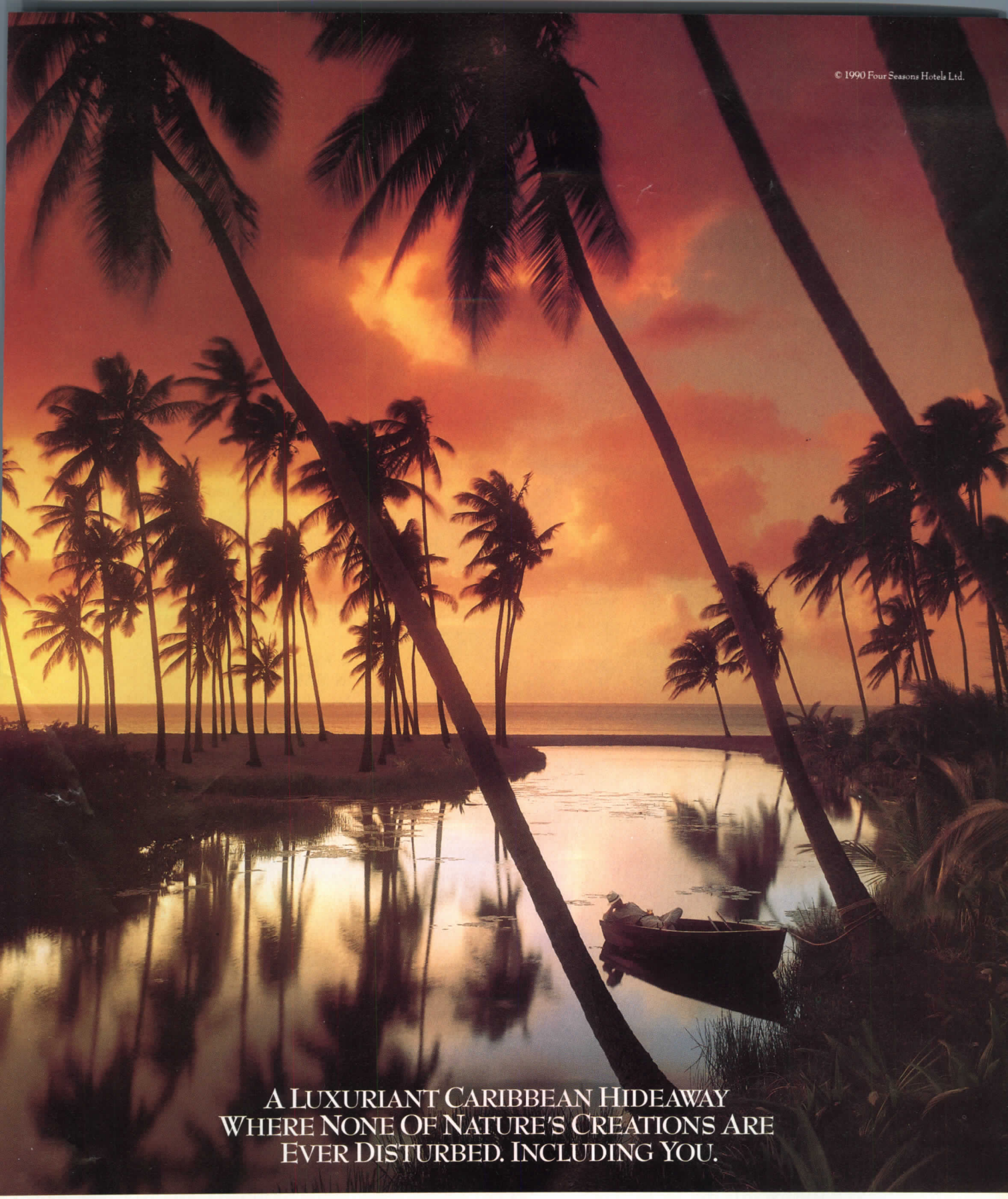
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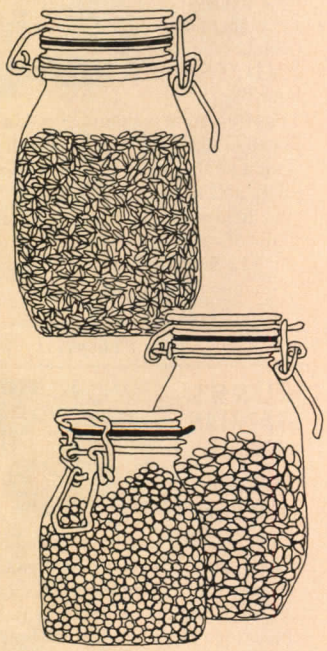
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Kitchen Sources: American Country Kitchen

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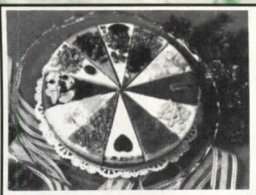
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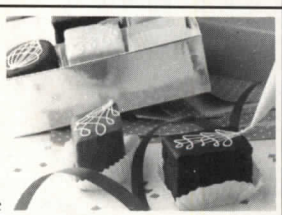
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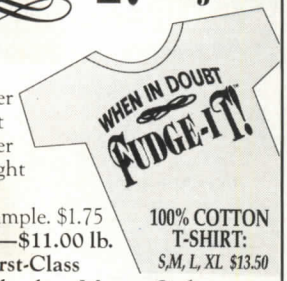
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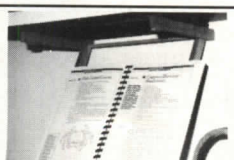
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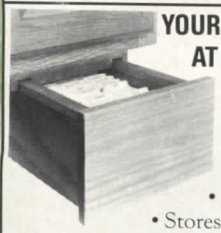
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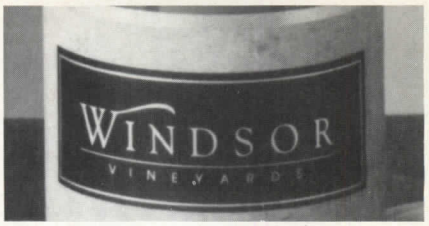


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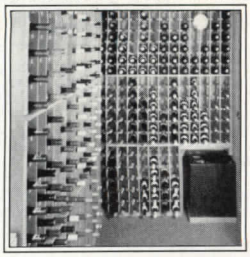
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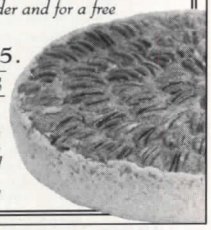
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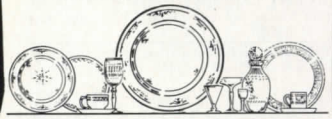


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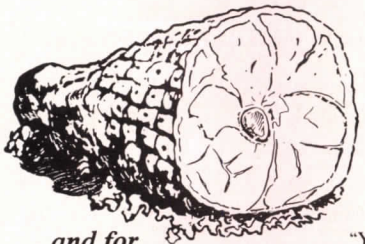
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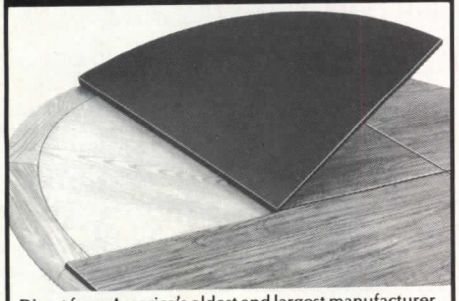
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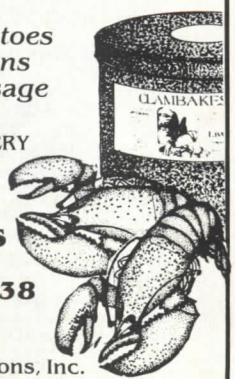
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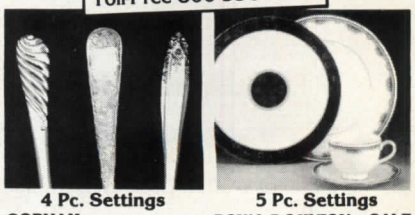
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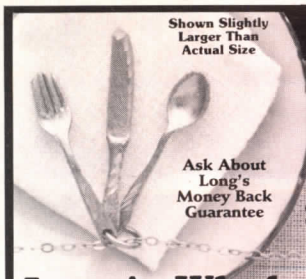
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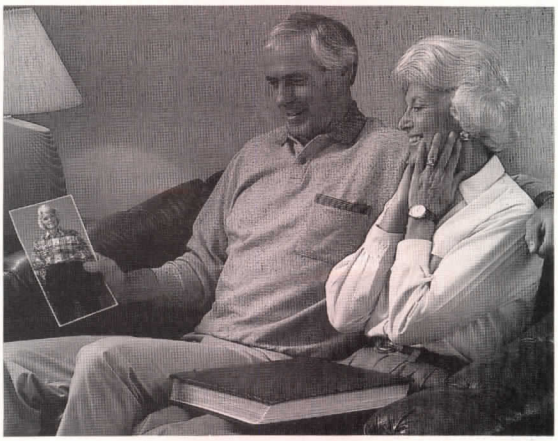
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Do you ever cook at home?

Not too much. Usually breakfast—pancakes, grains, sausages. On Sundays we'll often cook a roast. We'll put the meat in at about 10:00 in the morning, adding whole, unpeeled vegetables, potatoes and garlic heads, then we'll cook it until around 4:00 in the afternoon. It makes its own gravy with the juices from the vegetables and garlic. It's so simple and, best of all, we dirty up only one dish.

Who was the most significant influence on your cooking?

My mother. She cooked terrific meals. She was a saint!

Why do you think that Cajun and creole foods are so popular today?

Because they taste wonderful and their construction is in tune with nature. These foods are made to share, to eat with other people. They're celebrations.

Who are some of the most memorable people who have dined at K-Paul's Louisiana Kitchen?

Bette Midler, Rita Coolidge and, most memorable of all, Sammy Davis, Jr. He loved to eat and cook, came in a lot and bought all our spices and equipment.

Can you describe a meal you'll never forget?

Pork roast that had been slow-cooked with vegetables over a wood stove. It was served with chicken innards gravy, dirty rice, sweet potatoes and warm potato salad with a dressing made from oil, vinegar, herbs, chopped green onions and mashed egg yolks.

What are some Thanksgiving traditions in your family?

At the restaurant, and many times at home, we serve what we call "turkducking." We bone a turkey and stuff it with sausage dressing, bone a chicken and stuff it with oyster dressing, bone a duck and stuff it with corn bread dressing. Then we stuff them one inside the other so that, when the whole thing is sliced, you get all three birds and all three stuffings. When I was growing up, we had chicken smothered with black-eyed peas and cabbage. Thanksgiving is a time for family, sharing—and decadent food. □

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