

Bon Appétit

AMERICA'S FOOD AND ENTERTAINING MAGAZINE

APRIL 1989 \$2.50

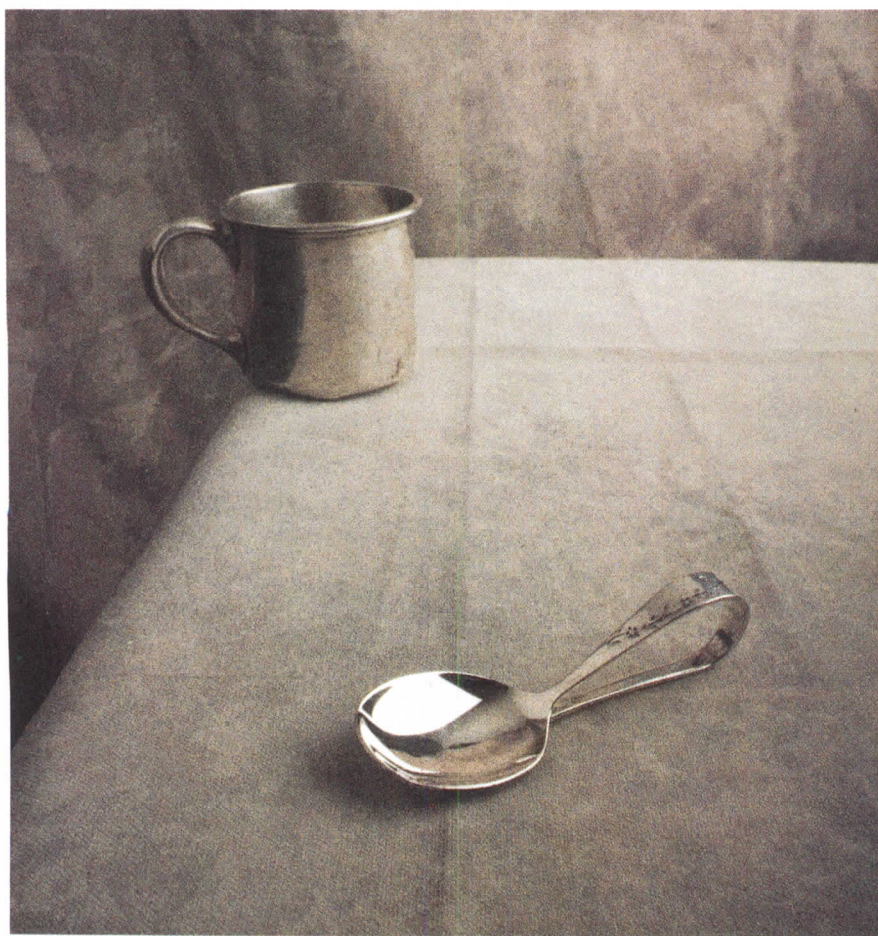
FAST & FRESH

Light cooking
for springtime fun





With certain exceptions, few of us are born with an appreciation for sterling silver.



© 1989 Gorham, Inc.

Seemingly, there are those who come into this world with an inherent understanding of the value of fine sterling flatware.

For many of us, on the other hand, an appreciation for sterling is something that must be acquired.



WHILE IT MAY NOT LOOK IT IN ITS RAWEST FORM, SILVER IS THE ONLY METAL THAT REFLECTS WHITE LIGHT PRODUCING THE WARM GLOW THAT MAKES IT SO ATTRACTIVE.

Which, after 157 years, is something that Gorham understands perhaps better than anyone else.

There is something disarmingly beautiful about silver. A lustre unduplicated by anything else.

FINE CRYSTAL IS LIKE FINE WINE. IT'S EASIER TO APPRECIATE ONCE YOU UNDERSTAND THE DIFFERENCE.

BEFORE OUR STERLING FLATWARE EVER REACHES YOUR HANDS, IT GOES THROUGH 124 OF OURS.



As a result, silver, as with gold or diamonds, has fired the passions of some of the world's most gifted artisans.

And yet for all its beauty, sterling silver is surprisingly practical.

So much so, not even the rigors of automatic dishwashing can harm it. This being the case, Gorham sterling silver has some remarkably enduring qualities.

Not the least of which is, well,

its ability to endure.

As for those for whom the price of sterling silver is suspect, rest assured that a place setting of fine sterling is as affordable as our china and crystal.

Which, not surprisingly bears the same quality, workmanship and attention to detail that goes into Gorham's very finest sterling.

Wedding/China/Teaspoon/Sterling

IT WOULD BE A PITY TO ALLOW STERLING THIS BEAUTIFUL TO BE ON THE SAME TABLE WITH ANYTHING BUT THE FINEST CHINA.



Teaspoon



Place Knife



Place Fork



Individual Salad Fork



Place Spoon



Spreader (Hollow Handle)

Edgemont/Silver

WHETHER YOU START WITH A FEW PIECES OR A FULL PLACE SETTING, NOTHING SAYS MORE ABOUT WHO YOU ARE THAN STERLING.

To learn

more about Gorham sterling silver, china and crystal, visit your Gorham retailer or write: Gorham, Post Office Box 6150, Providence, Rhode Island 02940.

Because while everyone may not have blue blood in their veins, there's no reason everyone shouldn't have sterling silver flatware on their table.



Globe

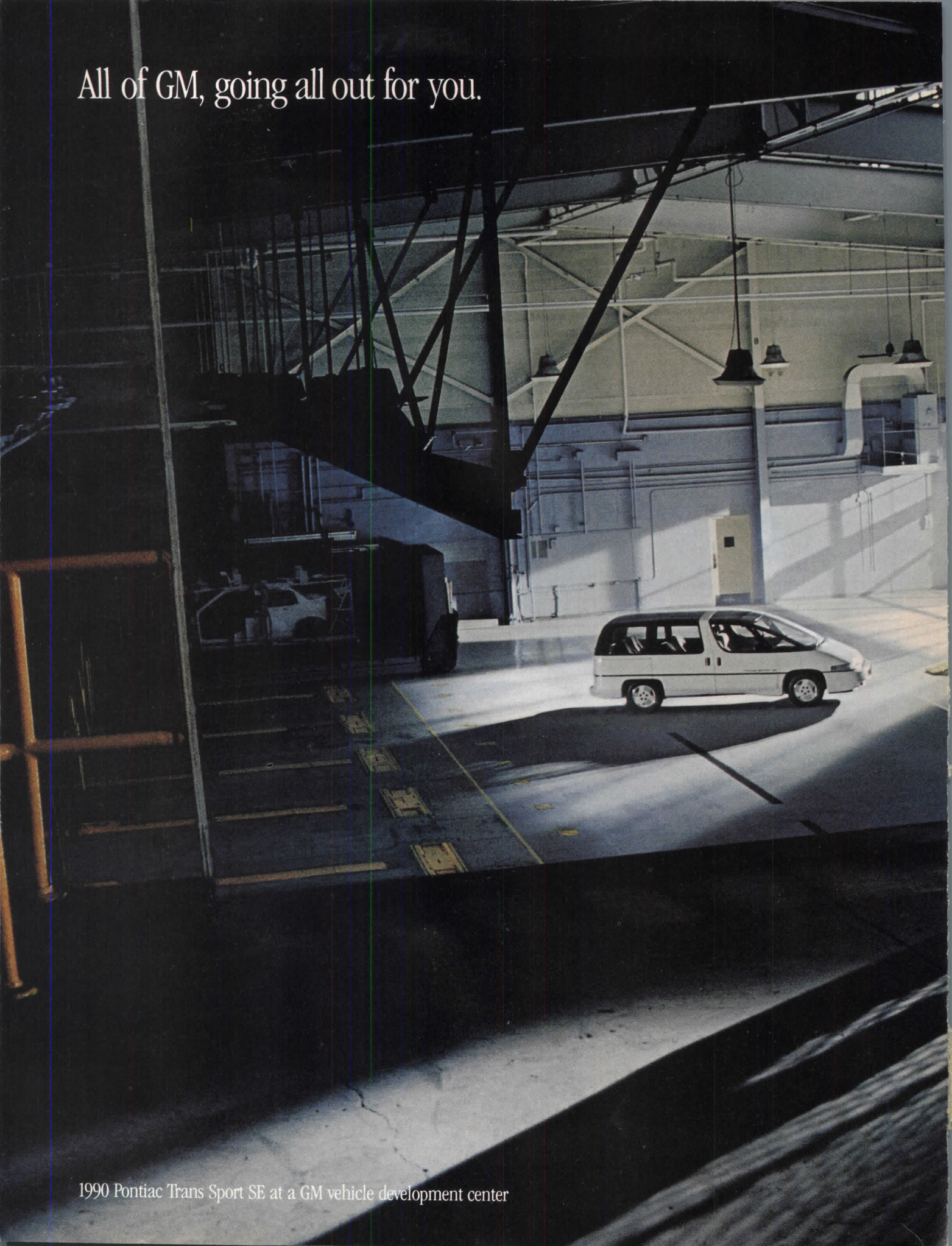


Jhalena/China/Laurin/Silver/Crystal/Edgemont/Sterling

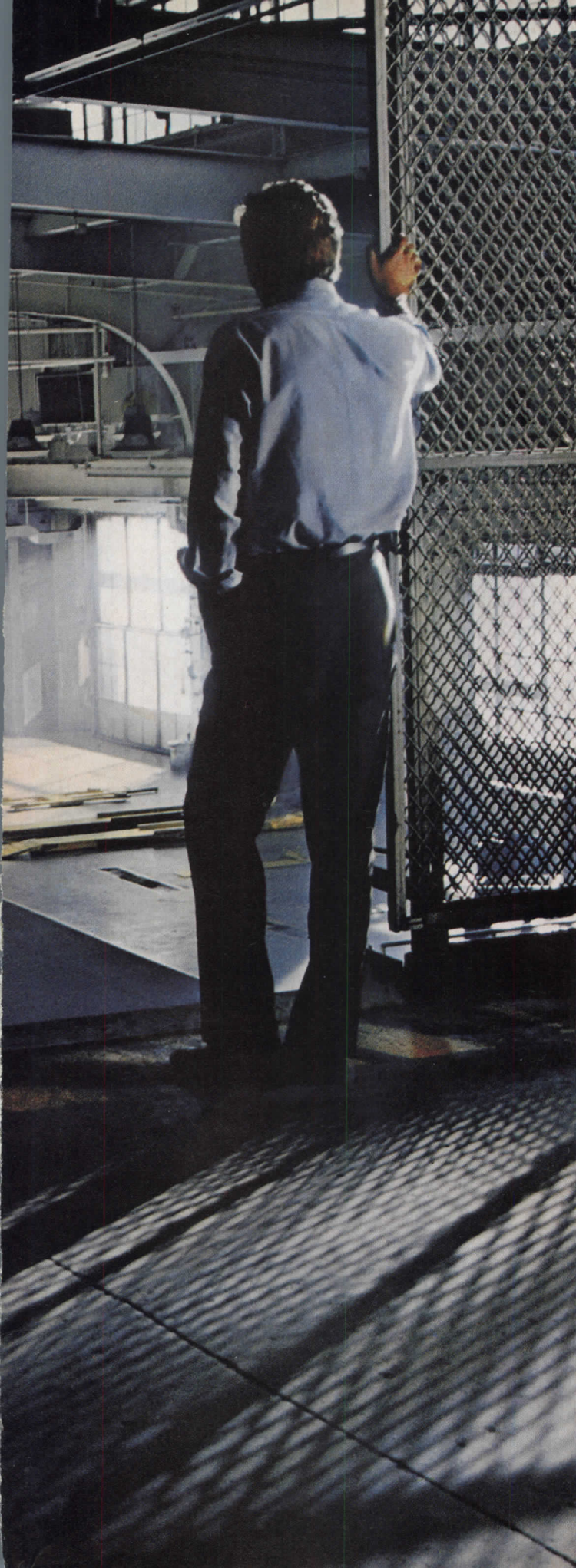
THE PERFECT SETTING. SINCE 1831.

GORHAM

All of GM, going all out for you.



1990 Pontiac Trans Sport SE at a GM vehicle development center



“We’ve got lots of long hours and hard days wrapped up in this one... taking it all the way from the design studio to reality. You factor it all in... safety, comfort, performance. Make changes, improvements... and make sure it ends up beautiful.

You know, I think we did it.”

Fact: GM has been recognized for design excellence by the Industrial Designers Society of America more than any other U.S. company.



MARK OF EXCELLENCE

Chevrolet, Pontiac, Oldsmobile, Buick,
Cadillac, GMC Truck

A woman with long, wavy brown hair is sleeping peacefully on a bed. She is lying on her side, facing left, with her head resting on a large, patterned pillow. The bedding, including the pillowcase and the sheet she is lying on, features a vibrant floral pattern with large pink, yellow, and purple flowers on a light background. The lighting is soft, creating a serene and intimate atmosphere.

Do You Sleep In The Nude?

Springs

KODEL
THE FIBER OF
AMERICAN LIFE

KODEL IS AN EASTMAN KODAK COMPANY REG. TM FEATURING FABRIC OF KODEL POLYESTER AND COTTON

Luxurious sheets and pillowcases in the softest no-iron 200 thread count Mostly Cotton™ percale. Fully coordinated with comforters, bedspreads, pillowshams, bedruffles, decorative pillows, draperies, area rugs and towels. For information please call 1-800-537-0115.

You Must Have Discovered The Feel Of Springmaid®.



"Floral Festival" by Bill Blass for **Springmaid®**

Bon Appétit

APRIL 1989

VOL. 34 NO. 4



66

FEATURES

66

GREAT CHEFS' CHOCOLATE DESSERTS

A roundup of irresistible restaurant specialties—including chocolate chunk pecan pie and brownies with fudge sauce—all made easy.
by Richard Sax



86

78

GREAT COOK/ GREAT PARTY: AFTER-WORKOUT BREAKFAST

It's a morning of fitness, fun and feasting when a Massachusetts architect and her friends get together for a run, then a hearty buffet of delicious food.
by Stephanie Young

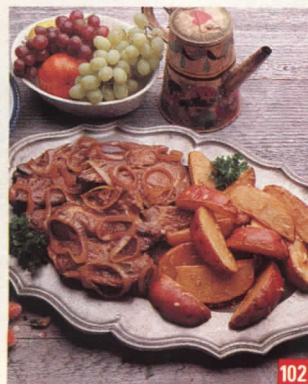


94

86

TRADE WINDS COCKTAIL PARTY

Tropical drinks and island treats to a calypso beat.
by Jinx Morgan



102

92

KITCHENS: SOUTH-WESTERN STYLE

One of today's most popular looks in a super-efficient design.
by Tricia Callas

94

RESTAURANT: HUBERTS

This quietly elegant place caters to a sophisticated New York clientele, with an inventive, eclectic menu.
by Zack Hanle

102

MENUS: MEAT AND POTATOES

Short ribs, pork chops, brisket and more—all paired with terrific spuds. It's the kind of good eating that's never out of style.
by Richard Sax

110

COOKING CLASS: PERFECT RAVIOLI

From rolling and filling to cutting and cooking, everything you need to know for guaranteed pasta success.

150

FEEDBACK: HELEN GURLEY BROWN

For accessories in this issue, see page 142.

DEPARTMENTS

- 16 Letter from the Editor
Blood, Sweat and Chocolate
- 20 R.S.V.P.[®]
Favorite Restaurant Recipes
- 28 Cooking Healthy
Streamlined Classics
- 34 Shortcuts with Style
The Big Cheese
- 42 Wine and Spirits
A Look at Long Island Wines
- 48 Cooking for Friends[®]
All-purpose Buffet for April Showers
- 52 Bon Voyage[®]
Restaurant Hopping in Geneva
- 62 Bon Vivant[®]
- 64 Diet Watch
- 116 Too Busy to Cook?[®]
- 122 The Weekday Cook
Fast and Fresh Menus
- 126 Wine Press[®]
- 130 The Cook's Exchange[®]
Your Best Recipes
- 134 Ask Bon Appétit[®]
The Experts Answer
- 148 Recipe Index



About the Cover:

Off to a great start with fruit, yogurt and oatmeal raisin scones. Recipes on page 82. Photographed by Brian Leatart. Food stylist: Karen Gillingham.



H — A — W — A — I — I



6 NIGHTS FREE IN A WAIKIKI HOTEL 3 DAY FREE VACATION ON MAUI HONEYMOON VACATIONS
7 DAY CRUISE/RESORT COMBINATIONS 27 HOTEL OPTIONS



Follow the route of Captain Cook. But stay at better hotels.

Captain Cook may have discovered the islands in 1778. But we, at American Hawaii, have actually sailed around Hawaii 800 times more than the good



The principal carrier for American Hawaii Cruises is American Airlines.



Captain. And when you cruise the waters that often, you also get to know the land.

Rediscover Hawaii By Sea.

For almost a decade, American Hawaii Cruises* have taken over one half million people to five ports on four islands: Oahu, Maui, Kauai and Hawaii.

Book a cruise now and you can also receive up to six nights in a Waikiki hotel. Free.*

Or, you can select a complete three day vacation at the Maui Intercontinental at Wailea. Including rental car and inter-island air fare. Free.*

Our three and four day cruises let you spend three or four days cruising with the remainder of the week in a luxury hotel.

Rediscover Hawaii By Land.

At American Hawaii Vacations*,

we use our intimate knowledge of Hawaii to help you create the perfect vacation from our "hand picked" selection of fine resorts.

We offer hotels like the exciting Hawaiian Regent on Waikiki to exquisite resorts on the



Kona Surf. One of 27 hotel options.

outer islands of Maui, Kauai and Hawaii.

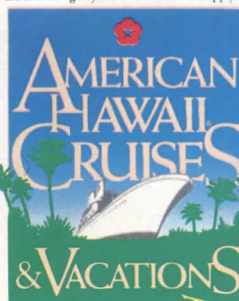
There's always a great variety of locations and prices to choose from. Captain Cook should have had it so good.

So, see your travel agent.

Or give us a call at 1-800-227-3666.

With American Hawaii you can still discover the same untouched paradise that fascinated Captain Cook, but from much, much better accommodations.

SS Independence* and SS Constitution* are of U.S. registry. *Certain restrictions apply.



© 1989 American Hawaii Cruises



Don't miss a thing.





Even when Napoleon
was sent into exile, he was still
allowed certain luxuries.

One of which was Wedgwood. Recognized
even then as one of life's rich rewards.

Its incomparable design, hand-painted
borders, and singularly rich colors
all combine to make it the world's
finest china.

After all, just because you don't
live in a palace doesn't mean you
can't eat like a king.



Wedgwood®

Featured left: Wedgwood's "Runnymede" bone china dinner plate,
tea cup and saucer, serving bowl. For more information write:
Wedgwood, 41 Madison Ave., N.Y., N.Y. 10010.

© Josiah Wedgwood & Sons, Inc. 1988

Corsica LT. Lower the cost of raising a family in style.

- Four-door, 5-passenger front-drive sport sedan.
- Standard pedestal-mounted front seats for more rear seat leg room.
- The performance of Multi-Port Fuel Injection.
- F41 sport suspension with 19-mm rear stabilizer bar for pinpoint handling.
- 3-year/50,000-mile Bumper to Bumper Plus Warranty*.

THE *Heartbeat* OF AMERICA TODAY'S CHEVROLET ™

The new Corsica LT has the room of a family car. The response of a sport sedan. The style of an art form. And a price that will let you afford all the other necessities young families require today. Like ballet lessons and BMX bikes.





*See your Chevrolet dealer for terms of this limited warranty.

Chevrolet, the Chevrolet emblem and Corsica are registered trademarks of GM Corp. © 1989 GM Corp. All Rights Reserved.



Let's get it together... buckle up.

Bon Appétit

AMERICA'S FOOD AND ENTERTAINING MAGAZINE

Editor-in-Chief: **William J. Garry**

Art Director: **Bernard Rotondo**

Executive Editor: **Barbara Fairchild**

Executive Food Editor: **Jan Weimer**

New York Editor: **Zack Hanle**

Articles Editor: **Laurie Glenn Buckle**

Food Editor: **Kristine Kidd**

Associate Editors:

Randi Danforth

Karen Kaplan

Copy Editors:

Brenda Koplin

Sylvia Tidwell

Research Coordinator: **Karen Hallal**

Test Kitchen Manager: **Lane S. Crowther**

Assistant Editors:

Tricia Callas

Sandra Liaw

Jennifer Moses

Assistant Food Editor: **Sarah Tenaglia**

Editorial Coordinator: **Pamela Cunha**

Editorial Assistants: **Audrey M. Carbine,**

Brigid M. Fitzpatrick, Jennifer Rylaarsdam

Editorial Secretaries:

Joan B. Henry, Vené Franco Jensvold

Wine Editor: **Anthony Dias Blue**

Contributing Editor: **Jonna Veitch Carls**

Special Projects Editor: **Nancy D. Roberts**

Special Projects Associate: **MaryJane Bescoby**

Assistant Art Director: **Marjorie V. Goldberg**

Art Associates: **Gloriane Harris, Elisa Leone**

Art Assistants: **Della M. Davidson, Cathy L. McNeil**

Founding Editor: **Paige Rense**

Publisher: **George B. Dippy**

Advertising Director: **Douglas N. Roeder**

Marketing Director: **Lynne Gorman Berentson**

Regional Managers:

Eastern: **Richard J. Splittorf**

Midwestern: **Robert J. Nordloh**

Western: **Bruce J. Scannell**

New York: **Marilyn D. Alterman**

National Direct Response Manager: **Mary Hayes**

Circulation Director: **Susan M. Alllyn**

Associate Circulation Director: **Susan J. Haussmann**

Production Director: **John W. Hartung**

BON APPÉTIT PUBLISHING CORP.

Associate General Manager/Senior Vice-President:

William J. Garry

Director of Operations: **Nancy B. Van Ness**

Business Manager: **Joseph C. Goodman**

Administrative Coordinator: **Suzanne M. Solberg**

KNAPP COMMUNICATIONS CORPORATION

Chairman/CEO/CFO: **Cleon T. Knapp**

Senior Vice-Presidents:

Robert U. Brown Corporate Marketing

Evelyn L. Carlson Chief Operating Officer

Karl H. Loring Treasurer

William J. N. Porter Corporate Product Sales

Paige Rense Editorial

Corporate Secretary: **Betsy Wood Knapp**

Vice-Presidents:

James S. Anderson Finance

Michael A. Arent Information Systems

Paul H. Hayase General Counsel

Anthony P. Iacono Manufacturing

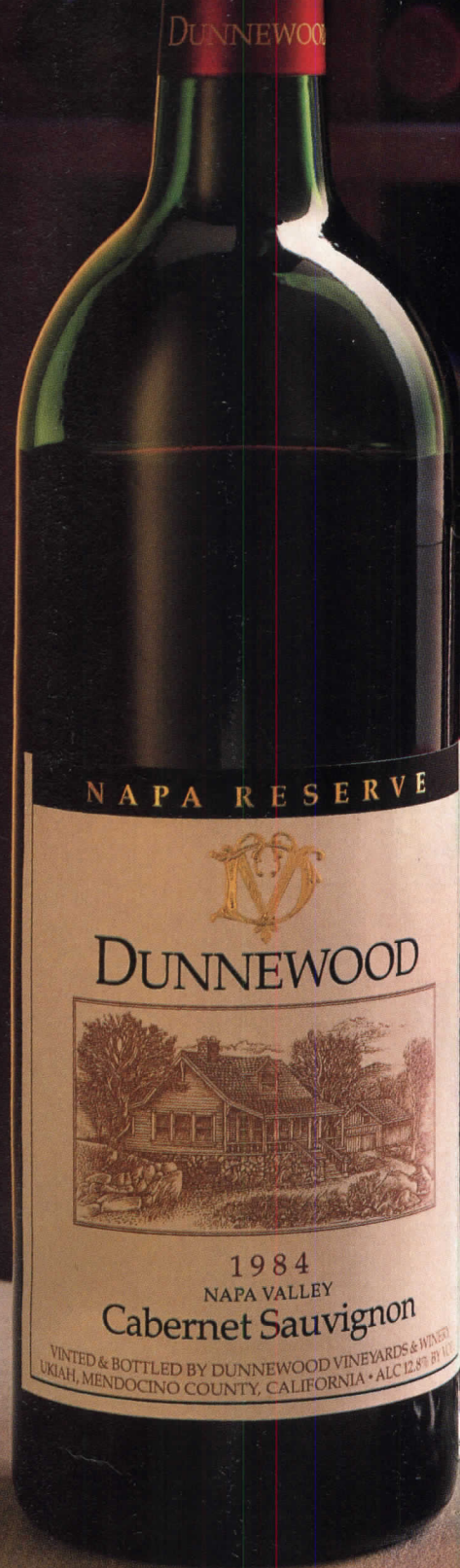
**DISCOVER
THE LUXURY OF
MANNINGTON
FLOORS.**

Extraordinary floors, endless possibilities. To explore them, and to find out about the exceptional Mannington Never-Wax® 10 Year Free Floor Guarantee on our resilient vinyl floors, contact your Mannington Flooring Specialist or call 1-800-FLOOR-US.

Mannington luxury vinyl, ceramic tile and wood floors all coordinate beautifully. Shown here: Resilient Vinyl 4350, Ceramic Tile 664

NEVER-WAX®
FLOORS
mannington
BEAUTIFUL. AND GUARANTEED TO STAY THAT WAY.

COLLECTOR'S
ADDITION.



DUNNEWOOD
VINEYARDS & WINERY

Renowned Vineyards. Renowned Wines.

*Arrondi...uncommon design,
flawless performance.*

*A contemporary reflection
of fine craftsmanship...from the
artisans of Calphalon.*

Calphalon 

Built to be the last cookware you'll ever buy



COMMERCIAL ALUMINUM COOKWARE COMPANY, DEPT 51, P.O. BOX 583, TOLEDO, OHIO 43693

THE BRITRAIL FLEXIPASS. SEE BRITAIN ON YOUR SCHEDULE, NOT OURS.

BritRail's new Flexipass gives you all the convenience of our regular rail pass (unlimited travel on any of 15,000 trains daily to more than 2,400 destinations). And you can stay in one place for a few days and still get your money's worth. Because the Flexipass lets *you* decide when you want to travel.

Choose any 4 days of train travel in an 8-day period for just \$149. Or any 8 days in a 15-day period for just \$219 (Economy Passes).

Send for your free brochure describing the Flexipass and *all* the BritRail money-saving ways to travel around Britain. Then see your travel agent. (You have to buy your pass before you leave.)

BritRail Travel

BritRail Travel International
Dept. HQ, 630 Third Avenue,
New York, NY 10017

Please send me your free
brochure, *Go BritRail*.



Name _____

Address _____

City _____

() _____

Telephone _____

State _____

Zip _____

BA4-89

Bon Appétit

AMERICA'S FOOD AND ENTERTAINING MAGAZINE

ADVERTISING OFFICES AND REPRESENTATIVES

NEW YORK:
140 East 45th Street
New York, New York 10017
(212) 687-1255

NATIONAL DIRECT RESPONSE:
Mary Hayes
140 East 45th Street
New York, New York 10017
(212) 687-1255

CHICAGO:
500 North Michigan Avenue
Chicago, Illinois 60611
(312) 644-8022

DETROIT:
Sales Motivating Associates
28250 Southfield Road
Suite 220
Lathrup Village, Michigan 48076
(313) 569-3310

ATLANTA:
G. Carbonara & Company
1370 Center Drive
Suite 205-F
Atlanta, Georgia 30338
(404) 396-1532

LOS ANGELES:
5900 Wilshire Boulevard
Los Angeles, California 90036
(213) 965-3600

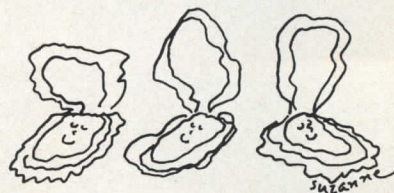
SAN FRANCISCO:
One California Street
Suite 2760
San Francisco, California 94111
(415) 781-6449

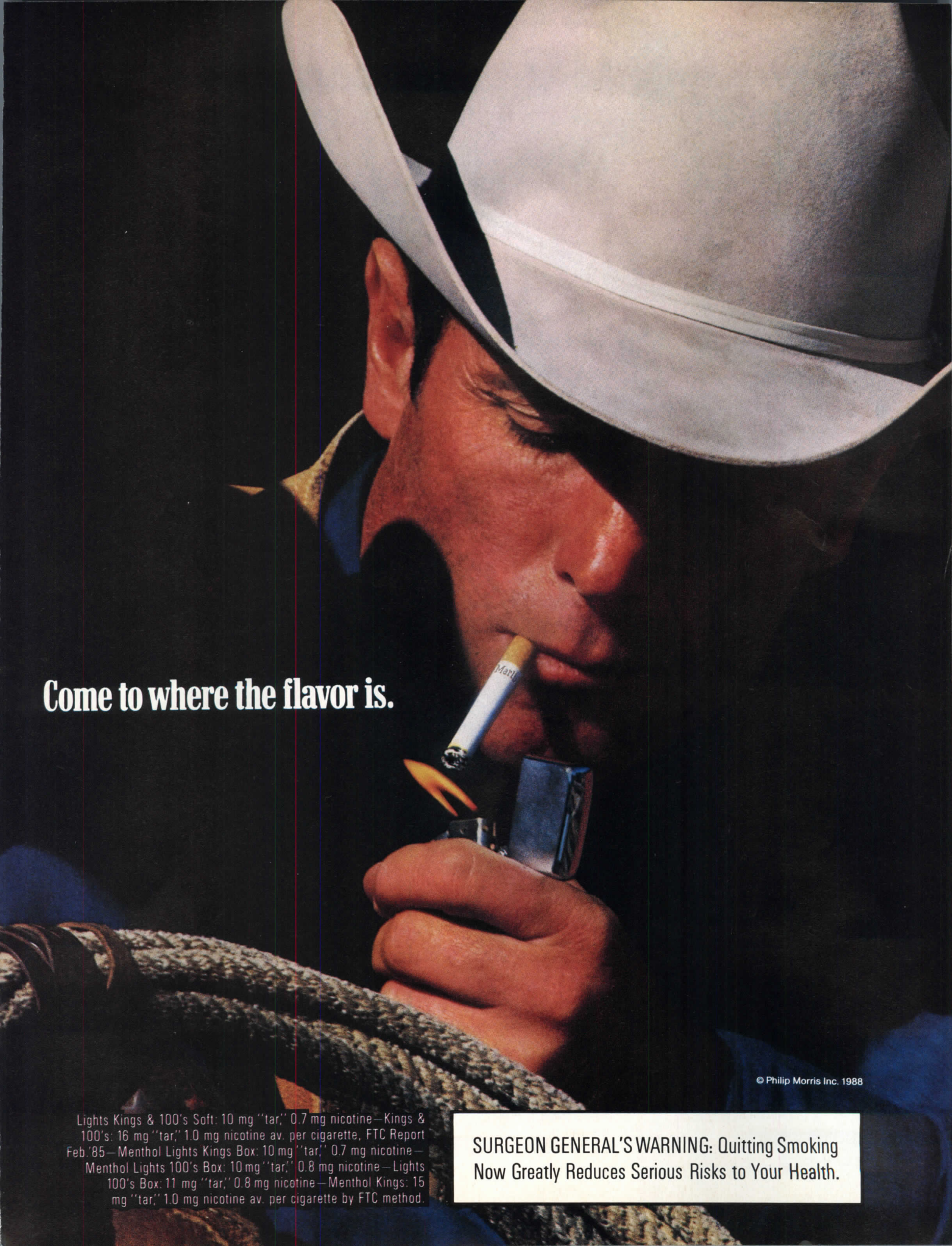
CANADA:
Fenn Company Incorporated
148 King Road East
King City
Ontario L0G 1K0, Canada
(416) 833-6200

UNITED KINGDOM:
Christopher Warburton and Associates
1/2 Rutland Gardens
London SW7, England
01-584-6588

SUBSCRIPTION INFORMATION

For quick service, call **1-800-876-3663**
regarding address changes or questions
about your subscription.



A close-up, high-contrast photograph of a man wearing a white fedora. He is looking down, lighting a cigarette with a silver lighter. The cigarette has a white filter with the word "Marlboro" visible. The background is dark, and the lighting highlights the man's face and the hat.

Come to where the flavor is.

© Philip Morris Inc. 1988

Lights Kings & 100's Soft: 10 mg "tar," 0.7 mg nicotine—Kings & 100's: 16 mg "tar," 1.0 mg nicotine av. per cigarette, FTC Report Feb. '85—Menthol Lights Kings Box: 10 mg "tar," 0.7 mg nicotine—Menthol Lights 100's Box: 10 mg "tar," 0.8 mg nicotine—Lights 100's Box: 11 mg "tar," 0.8 mg nicotine—Menthol Kings: 15 mg "tar," 1.0 mg nicotine av. per cigarette by FTC method.

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

BLOOD, SWEAT AND CHOCOLATE



Gluttony is probably the least objectionable of the seven deadly sins, but that does not mean it's an attractive way of life. The word *pig*, after all, is seldom used as a term of endearment. And gluttony can indeed be deadly.

Just as deadly is its opposite, the kind of fanatic asceticism that leads to steady diets of steamed zucchini and mineral water, with a little oat bran thrown in. This may not clog your arteries, but it will surely bore you to death.

Going to extremes is only human, and we all do it from time to time. Being moderate in all things is impossible unless you're a saint, and pretty difficult even then. But constant moderation, even if possible, is neither necessary nor desirable. The real path to pleasure, the real key to the good life, is *balance*. That's what the philosopher Epicurus taught millennia ago; and though the word is often misused, that is the true meaning of *epicurean*.

Balance is something we strive for at *Bon Appétit*. Sometimes we even succeed—not in a single issue, perhaps, but certainly over the course of three or four. This issue shows some of that balancing act. Our cover depicts some attractive people jogging against a background of a light spring breakfast. Both the food and the people are real. You'll find

more of Cola Parker and her friends in our Great Cook/Great Party feature on page 78, along with her after-workout breakfast. Wholesome as all get-out.

On the other hand, right next to that story is a collection of chocolate desserts from great American chefs. These are the quintessence of indulgence; try a couple and you'll *need* a workout. (Balance, remember?)

The perpetrator of the chocolate story is the svelte Richard Sax, who is also one of our regular columnists. This month, in "Cooking Healthy" (page 28), he and Marie Simmons take some wonderful—but heavy—classic dishes such as lasagne and coq au vin and lighten them up for today's taste. More light, fresh food is found in "The Weekday Cook" on page 122. Fast, too.

Balanced against all this lightness are four robust, stick-to-the-ribs menus featuring meat and potatoes, beginning on page 102. And you'll come across a few more fairly decadent desserts scattered here and there.

Light and heavy, rich and plain, food and fitness—all contribute to the pleasure of living. Yes, you can have your cake and eat it, too. But it helps if you skip a little rope now and then.

And I think it's time for my nap.

—William J. Garry

swiss[®]
gold

WHY COFFEE FILTERED THROUGH GOLD TASTES RICHER.



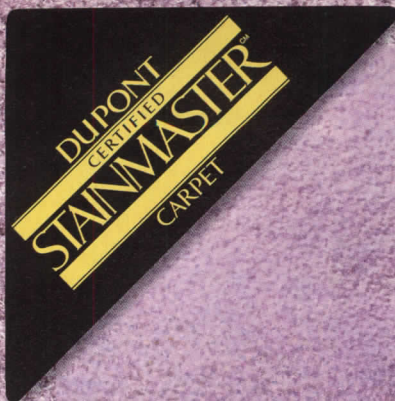
American coffee lovers have always enjoyed European coffee for its superior taste. But Europe's secret isn't better coffee, it's a better filter. The

23K gold-plated SWISS GOLD® filter.

Unlike disposable paper filters which filter out too much coffee flavor, the SWISS GOLD reusable filter lets all the beans' richness come through. Cup after cup, year after year, you'll enjoy coffee with that exceptional Eurotaste®.

Now, the SWISS GOLD reusable filter is available in America in Norelco, Braun, Salton and other great coffee makers at fine department and specialty stores.

For more information, contact BENDOW, LTD.
1120 Federal Rd., Brookfield, CT. 06804 (203) 775-6341



You'll probably spend ten years
with your next carpet.
Spend a moment reading why it ought
to be DuPont.

Statistics say you could spend well over a decade with your next carpet.

We say, be sure to make it DuPont certified Stainmaster.[™]

No other carpet can surpass its incredible stain-fighting abilities. Stainmaster is also built of the finest carpet nylon ever developed. And constructed according to stringent standards many carpets don't match.

Finally, every Stainmaster protects you with a complete set of warranties covering stains, wear, and static resistance. And a toll free number, 1-800-4DUPONT, for any questions.

So, to find the finest carpet, read one last thing. The word "Stainmaster" on a label.

And remember, it's not a Stainmaster carpet, if it doesn't say DuPont.



Flooring Systems



ALL THIS HOME NEEDED WAS A LITTLE HELP FROM ABOVE.

Windows can do glorious things for a room.

Sometimes, they're all you need to open up a breakfast nook. Or a kitchen. Or a large living area.

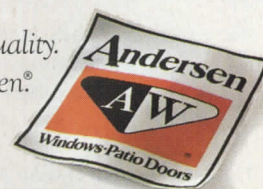
But even if you need to knock down a few walls, "Enlightened Remodeling with Andersen® Windows & Patio Doors" can help. It's a 128-page, step-by-step book that helps you create beautiful, brighter living environments in any room in your home.

Perhaps you're looking for tips to revamp a cramped, dark kitchen. Or maybe you'd like to see how a family added an entire wing. Even if you just want some ideas, you'll find them in our invaluable, fact-filled book.

"Enlightened Remodeling" is available only from Andersen. To get your copy, see your Andersen window dealer listed in the Yellow Pages, send \$6.95 with the coupon, or call 1-800-255-2550.

It may be just the inspiration you've been looking for.

Come home to quality.
Come home to Andersen.®



Send to Andersen Corp., Box 12, Bayport, MN 55003

☐ Enclosed is \$6.95 for "Enlightened Remodeling."

☐ Send me free literature. I plan to ☐ build ☐ remodel ☐ replace.

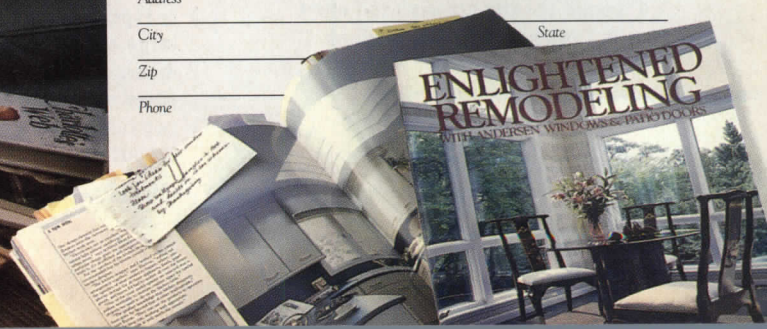
Name _____ 185-0489

Address _____

City _____ State _____

Zip _____

Phone _____



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.

While on a ski trip to Steamboat Springs, Colorado, my husband and I enjoyed a fine meal at Café Blue Bayou, which is known for its Cajun specialties. I ordered the crayfish étouffée, which surprisingly enough had a Mexican twist to it. The thick and spicy tomato crayfish sauce was served over fried tortillas and topped with grated cheese and sour cream. It was absolutely delicious and I was wondering if you could ask them for the recipe.

Kelly Keeting
Miami, Florida

CRAYFISH ETOUFFEE

At the restaurant they prepare this dish with crayfish, but shrimp are a good—and more readily available—substitute.

6 servings

- 1 28-ounce can Italian plum tomatoes, drained (juices reserved)
- ¼ cup (½ stick) unsalted butter
- ½ cup finely chopped onion
- ¼ cup finely chopped celery
- ¼ cup finely chopped green bell pepper
- ¼ cup all purpose flour
- 1½ teaspoons minced garlic
- ½ teaspoon cayenne pepper
- ½ teaspoon dried thyme, crumbled
- ¼ teaspoon dried basil, crumbled
- Salt and freshly ground pepper
- ½ cup dry white wine
- Vegetable oil
- 6 flour tortillas
- 1 pound cooked crayfish tail meat or 1 pound uncooked medium shrimp, peeled and deveined
- Grated cheddar cheese
- Sour cream

Dice enough tomatoes to measure ½ cup (reserve remainder for another

use). Melt butter in heavy large skillet over medium heat. Add onion, celery and bell pepper and stir until onion is translucent, about 5 minutes. Add flour, reduce heat to low and stir 5 minutes; do not brown. Mix in garlic, cayenne, thyme, basil, salt and pepper. Stir in wine and diced tomatoes and bring to boil. Reduce heat and simmer 8 minutes, stirring occasionally and adding tomato juices as necessary to thin sauce. (Can be prepared 1 day ahead. Cool, cover and refrigerate. Rewarm over low heat, stirring constantly.)

Heat oil in heavy large skillet over medium-high heat. Add tortillas in batches and cook until golden brown on both sides, about 2 minutes. Transfer to plates. Add crayfish or shrimp to sauce and cook 2 minutes. Spoon mixture over tortillas. Sprinkle with grated cheddar cheese. Top each with dollop of sour cream and serve.

I am an avid baker and would greatly appreciate having the recipe for the apple walnut coffee cake served at The Whitehall Inn in New Hope, Pennsylvania. It has a light texture and intriguing spice flavor. I think it would be great at breakfast or as an afternoon snack with a cup of tea.

Tricia Kendal
White Plains, New York

APPLE WALNUT COFFEE CAKE

8 to 10 servings

- 2 cups all purpose flour
- 1½ teaspoons baking soda
- ½ teaspoon freshly grated nutmeg
- ½ cup (1 stick) unsalted butter, room temperature
- 2 cups sugar
- 1 teaspoon vanilla extract
- 2 large eggs, room temperature
- 2 medium pippin apples, peeled, cored and grated
- 1 cup finely chopped walnuts (about 4 ounces)
- Powdered sugar

Preheat oven to 325°F. Generously butter 9-inch-diameter bundt pan. Dust pan with flour; tap out excess. Mix 2 cups flour, baking soda and nutmeg in small bowl. Using electric mixer, cream butter with sugar and vanilla in large bowl until well blended. Add eggs 1 at a time, beating well after each addition. Add half of dry ingredients and beat well. Gradually add remaining dry ingredients, beating well after each addition. Fold in apples and nuts.

Spoon batter into prepared pan; smooth top. Bake until tester inserted near center comes out clean and top is golden brown, about 70 minutes. Cool cake in pan on rack 10 minutes. Invert onto rack and cool completely. Sift powdered sugar over and serve.

Just when I thought I had eaten every type of pasta imaginable, I stumbled upon an intriguing rigatoni dish at Rao's Italian Restaurant in Houston. Tossed in a lamb, white bean and tomato sauce, it was hearty and very satisfying. I'd like to try making it at home but need a few details. Any chance *Bon Appétit* can help me out?

Henry Keith
Denver, Colorado

RIGATONI ALLA CASALINGA (Rigatoni with Lamb, White Beans and Tomatoes)

Casalinga is Italian for housewife. The term is also frequently used to describe simple, home-style dishes.

4 servings

- 1 tablespoon olive oil (preferably extra-virgin)
- 6 garlic cloves, sliced
- 1½ pounds trimmed lamb shoulder, cut into ½-inch pieces
- ¾ cup dry white wine
- 1 28-ounce can Italian plum tomatoes (undrained)
- 10 ounces rigatoni pasta
- 1½ cups drained canned cannellini beans or Great Northern beans

recipe continued on page 22

The Man's Diamond. When a Woman Loves a Man.

"After his surprise birthday party last year, he insisted he never liked surprises. But after his reaction this year, you could have fooled me."



A SAMPLE OF EXQUISITELY DESIGNED RINGS, WEDDING BANDS AND TIE GEAR TO DELIGHT AND BEGUILF. PRICED FROM \$250 TO \$2750. AVAILABLE AT MOST LARGER STORES.

JCPenney



A diamond is forever.

2 bunches arugula, torn into pieces
Salt and freshly ground pepper
Freshly grated Parmesan cheese

Heat oil in heavy large saucepan over medium-high heat. Add garlic and sauté 2 minutes. Transfer garlic to small bowl using slotted spoon. Add lamb to pan in batches and brown well, about 10 minutes. Return garlic to pan. Add wine and bring to boil, scraping up any browned bits. Add tomatoes with juices and bring to boil. Reduce heat and simmer until lamb is tender, breaking up tomatoes with spoon, about 30 minutes. (*Can be prepared 1 day ahead. Cover and refrigerate. Bring sauce to simmer before continuing.*)

Cook pasta in large pot of boiling salted water until just tender but still firm to bite, stirring occasionally to prevent sticking. Drain well. Mix pasta, beans, arugula, salt and pepper into sauce and stir to heat through. Transfer to large bowl. Serve with cheese.

While visiting relatives in Anchorage, we had a superb meal at The Marx Bros. Cafe. Everything we sampled was good, but one of their desserts—a cheesecake with a crunchy pecan crust—was outstanding.

Janet Mehren
 Portland, Oregon

MARX BROS. CHEESECAKE

16 servings

¼ cup plus 2 tablespoons (¾ stick) unsalted butter, room temperature
½ cup plus 1 tablespoon toasted pecans (about 2 ounces), finely ground
2 cups graham cracker crumbs
6 8-ounce packages cream cheese, room temperature
2 cups sugar
2 large eggs
3 large egg yolks
2 teaspoons vanilla extract
½ cup sour cream

Preheat oven to 250°F. Rub 2 tablespoons butter over bottom and up sides

of 10-inch-diameter springform pan with 3-inch-high sides. Add pecans, shaking and turning pan to coat bottom and sides. Mix cracker crumbs with remaining ¼ cup butter in small bowl. Press into bottom of pan.

Using electric mixer, beat cream cheese in large bowl until softened. Add sugar, eggs, yolks and vanilla and beat until smooth. Fold in sour cream. Pour batter into prepared pan. Bake until knife inserted 2 inches from center comes out clean, about 1½ hours. Turn off oven. Leave cheesecake in oven 20 minutes. Transfer to rack and cool completely. Refrigerate overnight.

Release pan sides from cheesecake. Transfer to platter. Cut into slices.

On a business trip to Dallas, I was fortunate to discover The Riviera, where I tasted a memorable smoked red bell pepper soup. The flavors and textures were very distinctive. Would chefs Lori and David Holben tell me how to prepare this notable starter?

James E. Hoffman
 Long Beach, California

SMOKED RED BELL PEPPER SOUP

4 servings

Hickory chips, soaked in water 30 minutes and drained
8 medium red bell peppers (about 3 pounds)
6 cups (or more) chicken stock or canned broth
1½ pounds whole chicken breasts with ribs
2 tablespoons (¼ stick) butter
2 celery stalks, diced
1 medium onion, diced
4 thyme sprigs
1 bay leaf

2 cups whipping cream
Salt and freshly ground pepper

Prepare covered barbecue grill with medium-low fire on one side of grill. Sprinkle hickory chips over coals. Place disposable aluminum pan under grill rack on side away from fire. Grease grill rack and arrange peppers on rack over pan. Cover and smoke peppers until

cooked through, turning every 15 minutes and adding more chips as necessary, about 1½ hours. (Can also be done in smoker. Heat to 150°F.) Peel, core and dice red bell peppers.

Bring 6 cups stock to boil in medium saucepan. Reduce heat so liquid is barely shaking. Add chicken breasts and simmer until firm to the touch, about 12 minutes. Drain, reserving stock. Skin and bone chicken, then dice. Wrap in foil; refrigerate.

Melt butter in heavy large saucepan over medium-low heat. Add celery and onion and cook until tender, stirring occasionally, about 10 minutes. Add peppers and stir 3 minutes. Add reserved stock, thyme and bay leaf and simmer, stirring occasionally, until reduced to 4 cups, about 1 hour.

Add cream to soup and simmer until reduced to 4½ cups, about 40 minutes. Remove thyme and bay leaf. Puree soup in blender. Strain through sieve into medium saucepan. Season with salt and pepper. Rewarm over low heat, adding more stock if thinner consistency is desired. Add diced chicken and heat through. Serve immediately.

There is a terrific restaurant in Visalia, California, called The Vintage Press. They prepare salmon like no other I've ever had. It's served on a bed of spinach leaves and topped with a vodka and green peppercorn cream sauce. I would like to add this outstanding dish to my collection.

Harry Kile
 Tucson, Arizona

SALMON IN VODKA CREAM SAUCE WITH GREEN PEPPERCORNS

6 servings

8 tablespoons (1 stick) unsalted butter
1 onion, thinly sliced
1 pound spinach
6 6-ounce salmon fillets
Salt and freshly ground pepper
3 tablespoons olive oil
1½ cups whipping cream

recipe continued on page 24



Beneath it all. Ultra II BedSack.

A luxurious treat for body and eye, Ultra II BedSack® bedclothing delights the senses with comfort, elegance, convenience. Provides protection for all four sides and top of mattress and boxspring. Superb fit for easy, beautiful bedmaking. Fluffy no-thread quilting. Machine washable, no-iron. With matching PillowSack® at fine linens departments.

Du Pont TEFLON® soil & stain repeller is used on many Perfect Fit products.

© 1987 Perfect Fit Industries, Monroe, NC. A Home Furnishings Enterprises company. MADE IN AMERICA

ULTRA II
BEDSACK®
BEDCLOTHING

- ½ cup vodka
- 2 tablespoons green peppercorns in water, drained and crushed
- 3 tablespoons fresh lime juice
- ¼ cup snipped fresh chives

Preheat oven to 350°F. Combine 4 tablespoons butter and onion in large Dutch oven. Cover and bake until onion is golden brown, stirring occasionally, about 45 minutes.

Stir spinach into onion and bake until just wilted, about 3 minutes. Remove from oven; keep warm.

Season salmon with salt and pepper. Heat oil in heavy large skillet over high heat. Add salmon in batches and cook about 3 minutes per side for medium. Transfer to platter. Tent with foil to keep warm. Pour off excess oil from skillet. Add cream and vodka and boil until slightly thickened, about 4 minutes. Add green peppercorns and remaining 4 tablespoons butter and stir until butter is just melted. Mix in lime juice; season with salt and pepper.

Divide spinach and onion mixture among plates. Top each with salmon fillet. Spoon sauce over. Sprinkle with snipped fresh chives and serve.

Every year I look forward to visiting my sister in Pacific Grove on California's Monterey Peninsula. We always dine someplace new and this last time we ate at The Old Bath House Restaurant. I ordered the grilled sausage and shrimp skewers served with an herb butter sauce. I don't think I can wait another year to try this dish again and was hoping you could get the recipe.

V.C. Cerrella
Malibu, California

GRILLED DUCK SAUSAGE AND SHRIMP ON SKEWERS

At the restaurant, they use the woodier rosemary stems as the skewers.

4 servings

- ½ cup Champagne vinegar* or white wine vinegar
- 1 teaspoon dried basil, crumbled
- 1 teaspoon dried tarragon, crumbled

- 1 teaspoon dried rosemary, crumbled
- ½ cup dry white wine or dry vermouth
- ½ cup bottled clam juice
- 1 pound fresh duck sausage* or hot Italian sausage, cut diagonally into 1½-inch pieces
- 1 red bell pepper, cut into 1½-inch pieces
- 16 uncooked large shrimp (unpeeled)
- 2 lemons, cut into ¼-inch-thick rounds
- 8 bamboo skewers, soaked in water 1 hour
- Mesquite chips, soaked in water 30 minutes and drained (optional)
- ½ cup (1 stick) chilled unsalted butter, cut into tablespoon-size pieces

Boil first 4 ingredients in heavy small saucepan until liquid is reduced to 1 teaspoon. Add wine and boil until liquid is reduced by half. Add clam juice and boil until liquid is reduced to ¼ cup. (Can be prepared 1 day ahead. Cover and refrigerate.)

Prepare barbecue grill (medium-high heat). Alternate sausage, bell pepper, shrimp and lemon slices on skewers. Sprinkle mesquite chips over fire. Grill skewers until sausage is no longer pink, about 7 minutes per side. Transfer to platter. Tent with foil.

Bring wine reduction to boil. Remove from heat and whisk in 2 tablespoons butter. Set pan over low heat and whisk in remaining butter 1 tablespoon 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 tablespoons cold butter.)

Divide sauce among plates. Top with skewers. Serve immediately.

*Available at specialty foods stores.

After sampling the traditional specialties of New Orleans, I tried a strictly French dessert called *gratin aux framboises* at Les Continents restaurant in the Hotel Inter-Continental. It was a

delicious blend of fresh raspberries in some kind of creamy custard. Could you find out how it is made?

Celine Row
Atlanta, Georgia

RASPBERRY GRATIN (Gratin aux Framboises)

8 servings

- ¾ cup fresh lemon juice
- ½ cup whipping cream
- 1 cup sugar
- 3 tablespoons all purpose flour
- 4 eggs, separated, room temperature
- 1 envelope unflavored gelatin
- 5 tablespoons water
- 1½ cups fresh raspberries
- 8 teaspoons sugar

Bring lemon juice and cream to boil in heavy medium saucepan. Blend ¼ cup sugar, flour and yolks in small bowl. Whisk in half of hot cream mixture. Return to saucepan and whisk over medium heat until mixture thickens, about 3 minutes. Transfer pastry cream to medium bowl. Sprinkle gelatin over 2 tablespoons water in small bowl. Set bowl in pan of simmering water and stir until gelatin dissolves. Add to pastry cream and blend well. Press plastic wrap onto surface of pastry cream. Cool to lukewarm.

Combine ¾ cup sugar and remaining 3 tablespoons water in heavy small saucepan and cook over low heat, swirling pan occasionally until sugar dissolves. Increase heat and boil without stirring until candy thermometer registers 238°F (soft-ball stage).

Meanwhile, using electric mixer, beat whites in medium bowl until soft peaks form. Gradually beat in hot sugar syrup and continue beating meringue until cool. Fold meringue into lukewarm pastry cream. Divide half of mixture among eight 6-inch round gratin dishes. Sprinkle with raspberries. Spread remaining pastry cream mixture over. Refrigerate 1 to 3 hours.

Preheat broiler. Sprinkle top of each gratin with 1 teaspoon sugar. Broil until sugar caramelizes, 2 minutes. □

—Compiled by Sarah Tenaglia



SO SUPERIOR YOU CAN TASTE IT.

FOR OVER A CENTURY
THE REIGNING VODKA.

KING OF THE OXFORDS

Sounds a bit brash, doesn't it? But consider: in 1988, Lands' End offered Oxford dress shirts in 42 styles. In 100% cotton and blends thereof. In solids, stripes, checks. For men, women, children.

Surely a royal performance.

Lands' End Oxfords. Why, even the initials spell LEO!

But before you get the impression that we built our reputation on selection alone, we better back up a little and tell you how we got into the Oxford business, and how much we've learned along the way about what's really important.

Namely, quality.

A little history.

What first suggested to us offering an Oxford shirt in our catalog was our own preference for the garment.

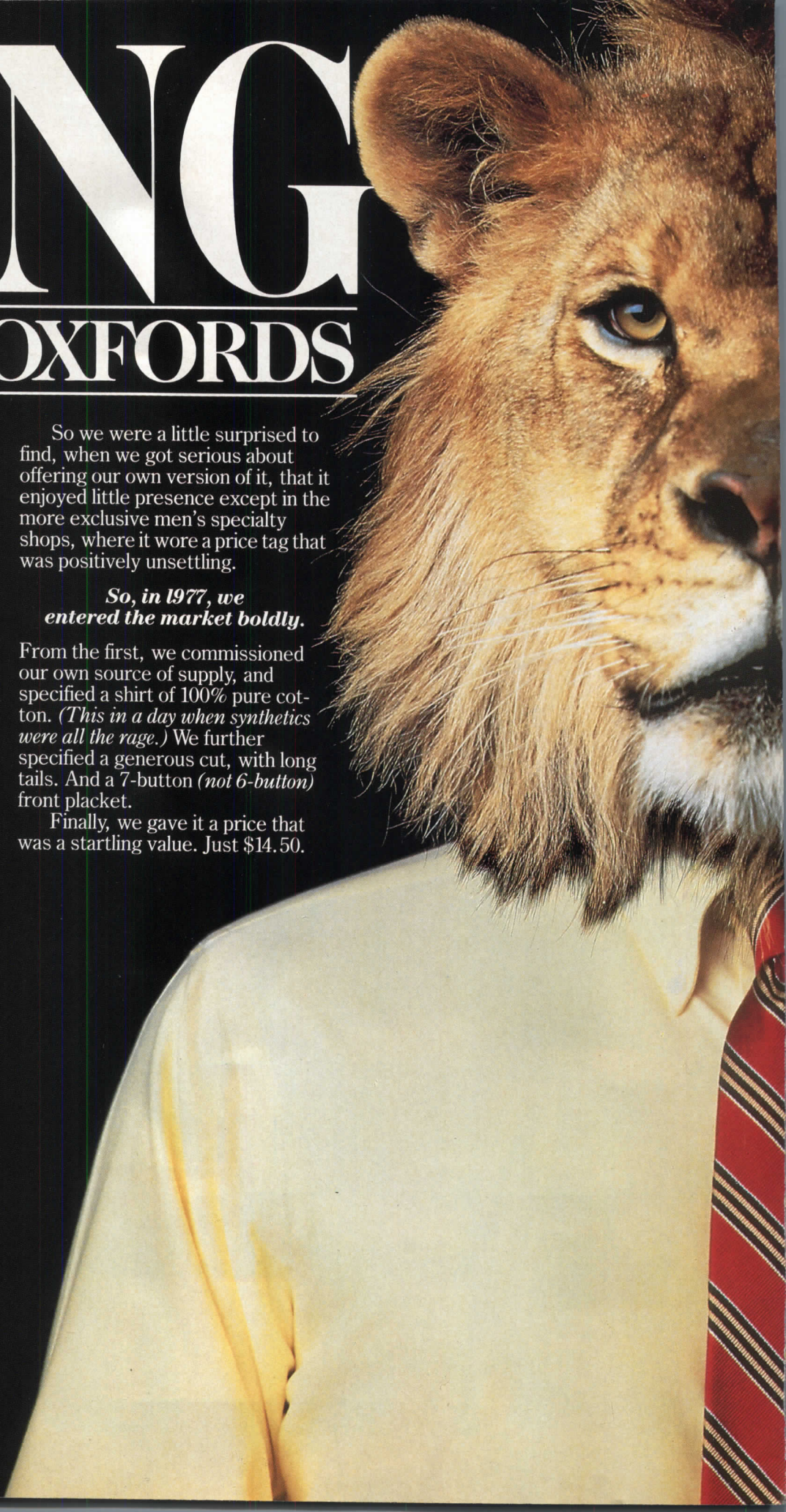
We had grown up in it, so to speak. Gone to school in it. Worn it to Senior Proms and college mixers, and certainly to early job interviews.

So we were a little surprised to find, when we got serious about offering our own version of it, that it enjoyed little presence except in the more exclusive men's specialty shops, where it wore a price tag that was positively unsettling.

So, in 1977, we entered the market boldly.

From the first, we commissioned our own source of supply, and specified a shirt of 100% pure cotton. (*This in a day when synthetics were all the rage.*) We further specified a generous cut, with long tails. And a 7-button (*not 6-button*) front placket.

Finally, we gave it a price that was a startling value. Just \$14.50.





The further history of this shirt is a history of year-by-year improvements. Gauntlet buttons here, longer tails there, a beefier 4.2 ounce fabric in 1985, Trim Fit sizes in 1986, and so on and on.

Today, this "Original" Lands' End Oxford, with all its aforementioned improvements, still costs just \$19.50, 11 years and a Black Monday later!

***Of sturdy Hyde Parks,
and suave Pinpoints.***

As we learned about Oxfords, and fine-tuned our original version, we found that there were variations of the fabric that deserved our attention.

For instance, a cloth that harked back to the earliest days of Oxforddom, when shirts were sturdier, more manly. So by weaving beefy 2-ply "20 singles" yarns on slow, old-fashioned machinery, we developed our own "bygone" Oxford, and named it the Hyde Park. Our traditionalist customers loved it.

And too, we discovered a more finely-woven, luxurious Oxford cloth called Pinpoint. For us, it was love at first touch. And we developed our Lands' End Pinpoint Oxford, a shirt that today has few peers.

It is fully single-needle tailored. (*Neater, stronger.*) And requires no less than 69 separate and distinct tailoring steps. Only one other company we know of, a 100-year-old

men's specialty shop, asks for even as many as 55. They charge \$55 for their Pinpoint Oxford. *Ours* is \$33.50.

Also worth noting is that we offer our "Original" and Pinpoint Oxfords in versions for women, complete with all the fine tailoring features found in our men's Oxfords. So there is no longer any excuse for "borrowing his."

King of the Oxfords. Not just because we sell more: we sell better.

***Every customer a King
at Lands' End.***

Naturally, in our catalog, you'll also find everything to wear with your Oxford shirts—handsewn ties, flannel blazers and trousers—as well as much more casual clothing and soft luggage. All made with exceptional quality, at prices that represent rock-solid value.

But more than that, we offer a brand of service that will make you feel positively, well, regal.

A toll-free phone number you can call anytime, night or day.

Friendly operators who actually enjoy talking to you.

Efficient handling that, in most cases, ships your order within 24 hours after we hear from you.

And the most emphatic guarantee of satisfaction in existence. Simply, without qualifications: **GUARANTEED. PERIOD.**

What more could you ask? Next time you're in the market for an Oxford shirt (*or several of them*), call and ask for LEO.

The King.



© 1989, Lands' End, Inc.

Call Toll-free: 1-800-356-4444

Or write for a free catalog. Lands' End, Inc. Dept. X-06 Dodgeville, WI 53535

Name _____ Address _____
City _____ State _____ Zip _____

STREAMLINED CLASSICS



Macaroni and cheese—the quintessential fifties dish, lightened up for the eighties.

RECIPES

Modern Macaroni and Cheese
Poached Chicken Breasts,
Coq au Vin Style
Individual Vegetable Lasagne
Amaretti Chocolate Soufflés

BY RICHARD SAX
AND MARIE SIMMONS

Several readers have written to tell us that they especially enjoy what one person calls our “across-the-board rules for substitutions and variations.” That is, general cooking healthy tips that can be used in any recipe, not just the ones in this column. We both find such response especially gratifying. After all, cooking involves not only following recipes, but also understanding general principles, so you can improvise on your own.

This month, we’ve come up with a collection of “streamlined classics”—trimmed-down renditions of well-known traditional dishes usually made with a fair amount of fat and other undesirables. By utilizing a few basic techniques, we’ve managed to create lowfat and otherwise healthy versions of the originals while staying (fairly) true to their flavors. And our simple techniques can easily be adapted to most of your favorite recipes.

Thanks to these streamlined recipes, you can still indulge in dishes such as lasagne, macaroni and cheese, chicken coq au vin style and chocolate soufflé. And you can enjoy them without “overdrawing at the calorie bank.”

MODERN MACARONI AND CHEESE

We tried to make this favorite with lowfat cheddar, but the gutsy flavor just wasn’t there. So we’ve combined a bit of sharp cheddar with part skim mozzarella. A puree of lowfat cottage cheese and some of the pasta cooking water replaces the heavy white sauce ordinarily in this dish. This suggestion is very useful and can be applied to all sorts of noodle creations.

2 to 4 servings

- 1½ cups dried tubular pasta, such as elbow macaroni, penne or tubetti**
- 2 medium carrots, peeled and cut diagonally into ½- to ¼-inch slices**
- 5 ounces broccoli, stems peeled and diced, florets separated**
- ¼ pound zucchini, trimmed and diced**
- ½ cup frozen peas, thawed**
- 1 cup lowfat cottage cheese**
- 1 tablespoon Dijon mustard**
- ¼ teaspoon hot pepper sauce (such as Tabasco)**
- Salt and freshly ground pepper**
- 4 ounces sharp cheddar cheese, coarsely shredded**
- 4 ounces part skim mozzarella cheese, coarsely shredded**
- 1 tablespoon freshly grated Parmesan cheese**

Cook pasta in large saucepan of boiling salted water 4 minutes. Add carrots and cook 2 minutes. Add broccoli and cook 2 minutes. Drain pasta and vegetables, reserving ½ cup cooking liquid. Return pasta and vegetables to saucepan. Add zucchini and peas.

Preheat oven to 400°F. Lightly butter 1½-quart soufflé dish or 4x6-inch casserole. Blend cottage cheese with reserved pasta cooking liquid, mustard and hot pepper sauce in processor until smooth. Stir into pasta and vegetables. Season with salt and pepper. Mix in cheddar and mozzarella cheeses. Transfer to prepared dish. Sprinkle with Parmesan cheese. (Can be prepared 2 days ahead. Cover and refrigerate.) Bake until top begins to brown, about 20 minutes. Serve hot.

For accessories information, see page 142.

CALCIUM AU NATUREL.



As a source of calcium, dairy foods are a natural. They keep nutrition pure and simple. Dairy calcium is simple to work into your diet. Some cheese on a salad, a diet plate with cottage cheese, yogurt and berries for dessert. Just 800 milligrams a day is all it takes.

You could get that from four ounces of cheese. Dairy foods are also simply delicious. So start adding more dairy calcium to your life. Suddenly, what's old is nouvelle.

America's Dairy Farmers
National Dairy Board
© 1988 N.D.B.


REAL DAIRY CALCIUM

DAIRY CALCIUM. CALCIUM THE WAY NATURE INTENDED.™

POACHED CHICKEN BREASTS, COQ AU VIN STYLE

Bacon cubes and butter-braised pearl onions are part of the traditional garnish in this French bourgeois classic. We've substituted garlic cloves that have been roasted in just a trace of olive oil. We poach skinless white meat in the sauce rather than sauté dark meat with skin in butter for a real saving of calories and fat. The sauce is thickened by reduction rather than the addition of flour and fat.

4 servings

2 pounds chicken necks or backs
16 large garlic cloves
Olive oil

1 pound ripe plum tomatoes, cored, seeded and chopped
1 large onion, chopped
3 shallots, chopped
2 teaspoons tomato paste
½ teaspoon dried thyme, crumbled
1 bay leaf
2 cups dry red wine
4 cups chicken stock or canned low-salt broth
Salt and freshly ground pepper
4 large boneless chicken breast halves, skinned and trimmed
2 tablespoons olive oil
6 ounces mushrooms, sliced

6 ounces fresh shiitake mushrooms,* trimmed and sliced

Fresh thyme sprigs

Preheat oven to 400°F. Place chicken necks and backs and garlic in baking pan. Drizzle lightly with olive oil. Roast until bones are browned and garlic is soft, about 20 minutes.

Transfer garlic to one plate and bones to another. Spoon 1 tablespoon pan drippings into Dutch oven. Add bones, tomatoes, onion, shallots, tomato paste, thyme and bay leaf. Cook over medium heat until vegetables soften, stirring occasionally, about 10 minutes. Stir in wine, scraping up browned bits. Simmer until liquid is reduced to ½ cup, about 20 minutes. Add stock and bring to boil, skimming foam from surface. Reduce heat and simmer until liquid is reduced to 2 cups, about 45 minutes. Remove and discard bones and bay leaf. Transfer stock mixture to processor or blender and puree. Strain through fine sieve into clean large saucepan. Or, work through fine blade of food mill into saucepan. Season sauce with salt and pepper. Peel garlic and add to sauce. (Can be prepared 1 day ahead. Cool, cover with plastic and refrigerate.) Degrease sauce.

Bring sauce to gentle simmer. Sprinkle chicken breasts with salt and pepper. Place in sauce. Cover and simmer until chicken is just opaque in center and firm to touch, about 8 minutes.

Meanwhile, heat 2 tablespoons oil in heavy large skillet (preferably non-stick) over medium-high heat. Add all mushrooms. Sprinkle with salt and pepper. Toss until tender, 5 minutes.

Remove chicken from sauce and place on plates. Stir mushrooms into sauce. Spoon over chicken. Garnish with thyme sprigs. Serve immediately.

**If unavailable, 1½ ounces dried shiitake mushrooms can be substituted. Soak in hot water to cover until softened, about 30 minutes. Drain. Squeeze out moisture and slice, discarding hard stems.*

INDIVIDUAL VEGETABLE LASAGNE

This dish is so rich, gooey and flavorful, it's hard to believe it's been lightened. A fresh and crunchy vegetable sauce replaces a fat-laden meat sauce and part skim cheeses stand in for whole milk ones.

6 servings

Cheese Mixture

1½ pounds part skim ricotta cheese
3 ounces part skim mozzarella cheese, cut into ¼-inch dice
½ cup chopped fresh basil or ¼ cup chopped fresh parsley plus 1 teaspoon dried basil, crumbled
Salt and freshly ground pepper
Freshly grated nutmeg
Hot pepper sauce (such as Tabasco)

Vegetable Mixture

2 teaspoons olive oil
1 large red onion, halved and thinly sliced
1 large zucchini, trimmed, halved lengthwise and thinly sliced
8 large mushrooms, halved and thinly sliced
3 large garlic cloves, minced
Salt and freshly ground pepper
3 tablespoons canned low-salt chicken broth
3 tablespoons chopped fresh basil or 2 teaspoons dried, crumbled
2 tablespoons chopped fresh parsley
18 3-inch squares fresh pasta dough or 9 dried lasagne noodles, halved crosswise

GOING LIGHT

Instead of . . .

- Sautéing vegetables for sauces in butter and/or oil
- Sautéing meat, poultry and fish in butter and/or oil
- Using poultry dark meat with the skin
- Using a roux (a fat and flour mixture) to thicken sauces
- Using an egg yolk/cream liaison to enrich and thicken sauces, soups and stews
- Using whole milk cheeses
- Using unsweetened chocolate

You should . . .

- "Sweat" them in a trace of fat in a covered nonstick pan; use low heat
- Poach or steam them
- Use white meat without the skin
- Use vegetable purees; use reduction sauces; use a slurry (a blend of corn-starch or arrowroot and liquid)
- Use milk and a slurry
- Use part skim milk cheeses
- Use unsweetened cocoa powder

recipe continued on page 33

SHRIMPS DELIGHT



Creamettes Seafood Italiano

- 4 tbsps. olive oil, divided
- 1 (6½-ounce) can clams,
drained
- 1 medium onion, chopped
- ⅓ cup finely chopped carrot
- 1 clove garlic, minced
- 1 (28-ounce) can plum tomatoes,
cut up (undrained)
- 2 to 3 tbsps. tomato paste (optional)
- 1 bay leaf
- ½ tsp. salt
- 10 drops bottled hot pepper sauce
- 1 (8- to 10-ounce) pkg. frozen cooked
shrimp, thawed, drained and cut up
- 2 tbsps. chopped fresh basil, divided
- ½ of a (1-pound) pkg. Creamettes®
Elbow Macaroni, uncooked
- Freshly grated Parmesan cheese

In medium skillet, heat 3 tablespoons oil. Add clams, onion, carrot and garlic. Cook until onion is tender. Stir in next five ingredients. Simmer 20 minutes, stirring occasionally. Add shrimp and 1 tablespoon

basil; simmer 5 minutes. Keep warm. Prepare Creamettes® according to package directions; drain. Combine macaroni, remaining oil and remaining basil; toss to coat. Place shrimp mixture in individual dishes. Mound macaroni mixture evenly on shrimp mixture. Top with Parmesan. Garnish as desired. 4 to 6 servings.

© 1989 Borden, Inc.

**Doesn't Your Recipe
Deserve Creamettes®?**

Creamettes®

MACARONI



Elizabeth Richardson
Model/High Jumper



"So I have a vitamin gap, big deal."

"I used to take vitamins. But then I got too busy. I work long hours and—sure, I skip meals some times."

Elizabeth Richardson is part of an alarming statistic. 97% of Americans don't eat a balanced diet. And the problem starts right with breakfast, or more accurately without it. It's the meal we skip most often.

And dieters are even more at risk.

Cutting out meals, even whole categories of food.

But even eating three meals a day is no guarantee your body is getting all the vitamins and minerals it needs.

Problems like physical stress and illness rob you of vitamins and minerals. So do smoking and drinking. And, birth control pills, pregnancy and lactation also increase nutritional needs.

For instance, many of us aren't getting enough calcium for healthy bones. Or enough iron for healthy blood. Or enough of the B vitamins essential to every cell in our bodies.

The fact is, most people reading this ad probably have one or more vitamin or mineral gaps to fill.

And, scientists are now studying the nutritional role of vitamins, minerals and other nutrients in helping to protect against diseases such as cancer, heart disease and osteoporosis.

So why live at risk? Fill the gap. Take vitamin and mineral supplements every day. Is it a big deal?

You bet your life it is.

Council For Responsible Nutrition. An association of the nutritional supplement industry.



Take the National Vitamin Gap Test

1. Do you: Drink 3 glasses of low-fat milk every day?
YES ☐ NO ☐

2. Do you: Eat high fiber cereal or whole wheat bread every day?
YES ☐ NO ☐

3. Do you: Eat fish at least twice a week?
YES ☐ NO ☐

4. Do you: Eat 4 servings of green/yellow/red vegetables per day?
YES ☐ NO ☐

5. Do you: Eat 2 servings of fruit per day?
YES ☐ NO ☐

6. Do you: Limit fats, sweets and alcohol?
YES ☐ NO ☐

7. Do you: Maintain desirable weight without periodic "dieting"?
YES ☐ NO ☐

If you answered "No" to any of these questions, you may have one of these gaps:

Vitamin A
Vitamin C
B Vitamins
Vitamin E
Beta Carotene
Selenium
Iron
Zinc
Calcium
Magnesium
Omega-3's
Fiber



Vitamins fill the gap.

COOKING HEALTHY

All Purpose Tomato Sauce (see recipe)
 $\frac{1}{4}$ cup freshly grated Parmesan cheese

Fresh basil sprigs

For cheese: Using wooden spoon, beat ricotta cheese in bowl until light and fluffy. Stir in mozzarella cheese and basil. Season generously with salt, pepper, nutmeg and hot pepper sauce. (Can be prepared 1 day ahead. Chill.)

For vegetables: Heat olive oil in heavy large skillet (preferably nonstick) over medium heat. Add onion, zucchini, mushrooms and garlic and toss to coat with oil. Season generously with salt and pepper. Add broth and cook until vegetables are crisp-tender and liquid is absorbed, about 10 minutes. Remove from heat. Stir in basil and parsley. Adjust seasoning. (Can be prepared 1 day ahead. Cover and refrigerate.)

To assemble: Preheat oven to 400°F. Cook fresh pasta or dried noodles in boiling salted water until just tender but still firm to bite. Drain, rinse under cold water and drain again. Spoon generous $\frac{1}{4}$ cup tomato sauce into each of six 8-inch oval gratin dishes. Layer each with 1 pasta square, scant 3 tablespoons cheese mixture (spread gently; do not cover edges), 2 tablespoons vegetable mixture, second pasta square, scant 3 tablespoons cheese mixture, 2 tablespoons vegetable mixture and third pasta square. Spoon 2 tablespoons tomato sauce down center. Place 1 tablespoon cheese mixture in center of sauce. Sprinkle with Parmesan cheese. Spoon any remaining tomato sauce over if desired. Bake until just heated through and beginning to bubble, about 10 minutes.

Preheat broiler. Broil lasagne until golden and slightly crisp. Garnish with basil sprigs. Serve immediately.

ALL PURPOSE TOMATO SAUCE

A fairly thin sauce is required for the lasagne, as it thickens while it bakes. If a thicker sauce is desired to toss with pasta, for example, do not add the final $\frac{1}{3}$ cup of the canned chicken broth.

Makes 3 cups

1 $\frac{1}{2}$ teaspoons olive oil

1 medium onion, finely chopped
5 garlic cloves, minced
 $\frac{1}{4}$ teaspoon dried red pepper flakes
1 bay leaf
1 cup canned low-salt chicken broth, degreased
1 pound plum tomatoes, peeled, seeded and cut into $\frac{1}{2}$ -inch dice (about 1 $\frac{1}{2}$ cups)
1 28-ounce can Italian plum tomatoes, drained and diced (about 1 $\frac{1}{2}$ cups)
2 teaspoons tomato paste
1 teaspoon sugar (optional)
Salt
Freshly ground pepper

Heat olive oil in heavy large skillet (preferably nonstick) over medium heat. Add onion, garlic, pepper flakes and bay leaf and toss to coat with oil. Add $\frac{1}{3}$ cup chicken broth. Cover and cook until onions are tender, stirring occasionally, about 5 minutes. Add fresh and canned tomatoes and tomato paste. Taste and add sugar if desired. Season with salt. Add $\frac{1}{3}$ cup chicken broth and cook uncovered until sauce thickens slightly and liquid evaporates, about 15 minutes. Remove bay leaf. Transfer sauce to processor or blender. Add remaining $\frac{1}{3}$ cup stock and puree. Season with pepper. (Can be prepared 2 days ahead. Cover and refrigerate.)

AMARETTI CHOCOLATE SOUFFLES

We've baked these in individual dishes, though you could use a 1 $\frac{1}{2}$ -quart soufflé dish (the baking time will be longer). Do not overcook them. You want the center slightly liquid so it acts as a sauce. A minimum of egg yolks and an absence of whole milk, butter and flour are the tricks to this transformed dessert.

6 servings

$\frac{3}{4}$ cup plus 2 tablespoons nonfat milk
1 vanilla bean, split lengthwise, or $\frac{1}{2}$ teaspoon vanilla extract
 $\frac{1}{2}$ cup coarsely crushed amaretti cookies* (about 2 ounces or 8 cookies)
 $\frac{1}{2}$ cup unsweetened cocoa powder, sifted
 $\frac{1}{4}$ cup firmly packed dark brown sugar

recipe continued on page 138

THE BIG CHEESE



Tart cherries and cream cheese are wrapped in phyllo for a superb strudel.

RECIPES

Green Onion and Red Pepper Tart with Goat Cheese

Thin-crust Pizza with Bacon, Brie and Muenster Cheese

Reuben Puffs

Santa Fe Cheese Soup

Cherry Cheese Strudel

Most of us can still remember a time when cheese was thought of as little more than an inexpensive alternative to meat. In this role, it starred in last-minute macaroni suppers and made guest appearances on top of tuna casseroles. But times have changed. Cheese has finally come into its own.

To say that cheese has versatility is an understatement. It dresses up for fancy affairs and tones down for casual. It goes solo or teams up with other ingredients. But no matter what its function, you can always count on it to add great flavor and texture to a dish.

Though imported cheeses may continue to enjoy a certain cachet, American-made cheeses are just as good. American cheese makers have not only created some original types—such as Colby and Monterey Jack—but they have also learned how to make top-quality European-style cheeses. It's no

longer necessary to buy mozzarella, chèvre, Swiss or Brie from abroad; much of the best is made right here.

Each of the recipes that follow shows one of the ways that cheese can be used to great advantage in cooking, from appetizer to dessert. Try them first with the cheese specified in the recipe; but the next time, use your imagination and select a cheese that is similar in texture but different in taste, or use a combination of several.

All the recipes are easy to make, with plenty of do-ahead steps. And, of course, the food processor and microwave are put to good use, too. Enjoy: These are terrific dishes that will make you smile and "say cheese."

GREEN ONION AND RED PEPPER TART WITH GOAT CHEESE

Sweet and sour vegetables, goat cheese and a light custard make this tart as distinctive as it is delicious. Try it as an hors d'oeuvre, a first course or light entrée.

Makes 1 tart

- 3½ tablespoons unsalted butter
- ¼ cup pine nuts
- 1 large red bell pepper, diced
- 2 teaspoons sugar
- 2 teaspoons red wine vinegar
- 2 bunches green onions, trimmed and coarsely chopped
- 1½ tablespoons unbleached all purpose flour
- ⅔ cup half and half
- 2 egg whites
- 3 egg yolks
- 1 tablespoon snipped fresh dill or 1 teaspoon dried dillweed
- ½ teaspoon salt
- Freshly ground pepper
- 1½ teaspoons Dijon mustard
- 1 9-inch baked Butter-Flake Pastry Crust (see recipe)
- 3 ounces fresh goat cheese (such as Montrachet)

Position rack in center of oven and preheat to 375°F. Melt ½ tablespoon butter in heavy large skillet over medium heat. Add pine nuts and cook until light brown, stirring frequently, about 4 minutes. Remove using slotted spoon. Add remaining 3 tablespoons butter to skillet and melt. Add bell pepper and cook until slightly softened, stirring occasionally, about 4 minutes. Add sugar and vinegar and stir until syrupy, about 1½ minutes. Add green onions and flour and stir until onions are hot,

BY ABBY MANDEL

For accessories information, see page 142.

With Bertolli olive oil, you can eat well, live long and be happy. What else is there?



© 1989 Bertolli USA Inc.

In Lucca, Italy, where we make Bertolli olive oil, three simple, traditional rules play a large part in everyone's life.

Every meal, for instance, is prepared in accordance with rule number one.

Eat Well.

The key to most recipes created in an Italian kitchen is olive oil.

And the best-selling olive oil in Italy—the best-selling olive oil in the world—is Bertolli.

When you use Bertolli olive oil instead of other cooking oils, the hidden flavors of

food will be brought to the forefront naturally.

Moreover, you'll be eating healthfully.

Which brings us to rule number two.



Extra Light, named for its milder taste, is ideal for first-time users.

Live Long.

Recently, medical experts discovered something Italians realized long before the first bottle of Bertolli was sold in 1865.

Olive oil, a staple of the diet in Mediterranean countries, is good for your health.

Specifically, these experts found olive oil, which has no cholesterol and is high in monounsaturated fats, can actually reduce the type of cholesterol, known as LDL, that is bad for you.

Yet olive oil protects the type



Classico is the traditional olive oil for all kinds of cooking.

of cholesterol, known as HDL, that is good for you.

That's something ordinary oils can't do. Not corn oil, not sunflower oil, not other vegetable oils.

And since a long life should be enjoyed, we have rule number three.

Be Happy.

When three or more generations gather for dinner, it is a heartwarming experience, indeed.

And when you bring a meal prepared with Bertolli olive oil to the table, you can do so with a smile.

For you're helping everyone eat well, live long and be happy.



Extra Virgin, our most flavorful oil, is full-bodied, yet delicate.



BERTOLLI

Eat well. Live long. Be happy.™

SHORTCUTS WITH STYLE

about 1 minute. (Or to microwave: Melt ½ tablespoon butter in shallow microwave-safe dish. Add pine nuts; cook uncovered on High until light brown, watching carefully and stirring often, about 3½ minutes. Remove using slotted spoon. Add remaining butter to dish and melt. Add bell pepper and cook on High until slightly softened, about 3 minutes. Add vinegar and sugar and cook until syrupy, about 4 minutes. Mix in green onions and flour and cook until thickened, stirring once, about 1 minute.)

Steel Knife: Mix half and half, whites, yolks, dill, salt and pepper.

Spread mustard over bottom of crust. Spoon in vegetables; spread custard evenly over. Break cheese into small pieces and dot evenly atop, pressing lightly to adhere. Place tart in pan on baking sheet and bake 35 minutes. Sprinkle pine nuts evenly over; continue baking until tart is puffed and lightly browned, about 10 minutes.

BUTTER-FLAKE PASTRY CRUST

Makes one 9-inch pastry shell

- ½ cup (1 stick) chilled unsalted butter, cut into 8 pieces
- 5 tablespoons ice water
- 1 large egg yolk
- ½ teaspoon salt
- 1½ cups unbleached all purpose flour

Steel Knife: Coarsely chop butter using on/off turns. Add water, egg yolk and salt and process until just combined. Add flour and process until dough just starts to gather together, about 4 seconds. Do not overprocess; do not allow to form ball.

Transfer dough to large plastic bag. Working through bag, form into ball; flatten into disk. Refrigerate dough at least 25 minutes. (Pastry dough can be prepared up to 2 days ahead.)

Let dough stand at room temperature until soft enough to roll without cracking. Roll dough out on well-floured surface to ⅛-inch-thick round. Transfer to 9-inch-diameter tart pan with removable bottom. Fit dough into pan loosely, easing into corners with fingers. Trim edges, leaving ½-inch

overhang. Fold in overhang and press lightly. Pinch edge to form decorative border. Refrigerate 30 minutes.

Position rack in center of oven and preheat to 425°F. Pierce pastry with fork. Line shell with parchment or foil. Fill with pie weights or dried beans. Place on baking sheet and bake until pastry is set, about 12 minutes. Remove beans and foil. Bake until pastry is golden brown, about 10 minutes. Cool completely on rack.

THIN-CRUSTED PIZZA WITH BACON, BRIE AND MUENSTER CHEESE

The addition of rolled oats creates an all-new, unconventional crust. Serve as a snack or team up with a crisp salad for a well-rounded light meal.

Makes one 14-inch pizza

Oatmeal Crust

- 1 teaspoon dry yeast
- ½ cup plus 1 tablespoon (or more) warm water (105°F to 115°F)
- ½ teaspoon honey
- 1⅓ cups (or more) bread flour
- ¼ cup rolled oats
- 1½ teaspoons safflower oil

½ teaspoon salt

Topping

- 1 large red bell pepper
- 1 medium onion
- 1½ tablespoons unsalted butter
- Salt
- 4 slices bacon
- 1 3-ounce piece Muenster cheese, chilled
- Rolled oats
- 4 ounces chilled Brie cheese, rind discarded, cut into small pieces
- Dried red pepper flakes
- 3 tablespoons julienne of fresh basil leaves or 2 teaspoons dried, crumbled

For crust: Sprinkle yeast over ½ cup plus 1 tablespoon warm water in small bowl. Add honey; stir to dissolve. Let stand until foamy, about 10 minutes.

Steel Knife: Combine 1⅓ cups flour, oats, oil and salt in work bowl. With machine running, pour yeast mixture through feed tube and process until dough forms. If dough sticks to bowl, add more flour through feed tube 1 tablespoon at a time, incorporating each addition before adding next. If dough is dry, add water through feed tube 1 teaspoon at a time, incorporating each addition before adding next. Process until smooth and elastic, about 50 sec-

TECHNIQUES

Food Processor

- Do not chop or shred soft cheeses, such as cream cheese, goat cheese and blue cheese. Most other varieties can be either chopped or shredded in the processor. When a cheese is used as a garnish or on pizza, shred it. When mixed in with other ingredients, shred using Shredder, or chop using Steel Knife.
- To shred hard cheeses such as Parmesan and Romano, bring to room temperature; semisoft cheese such as Monterey Jack should be chilled. Arrange in feed tube; shred using light pressure. Use Shredder.
- To chop cheese, remove any hard outer rind. Cut into one-inch cubes. Process up to two cups at a time. Chop cheese, using six or eight on/off turns, then process continuously until as fine as desired. Hard

cheeses take longer than semisoft ones. Use Steel Knife.

Microwave

- All the instructions have been developed for a 650-watt microwave. If yours has a lower wattage, allow slightly longer cooking times.
- Because of its high fat content, cheese melts very quickly in the microwave. To soften under-ripe cheeses such as Brie, cook on Medium and rotate several times for even heating. To melt cheese in a liquid, first heat the liquid, then stir in shredded cheese. Return mixture to the microwave and cook until smooth.
- Cheese does not brown in the microwave. For a browned top, cook in the microwave as indicated in the recipe, then finish under the broiler.

THE MOST BEAUTIFUL CAR
TO COME OUT OF AN AMERICAN
DESIGN STUDIO IN A DECADE.



CHRYSLER LEBARON \$13,995*

The LeBaron convertible is one of the world's most beautiful cars. And at this price, it's no wonder it also happens to be America's best-selling convertible.

But there's more to beauty than just good looks. LeBaron's aerodynamic design quiets the wind. And, unlike some others, it was engineered as a true convertible from start to finish. You can feel the difference in the solid quality of its ride.

LeBaron's fuel-injected 2.5-liter engine, with or without optional turbo, gives you the whisper-smooth purr of counter-rotating twin balanced

shafts. And LeBaron can tame the meanest curves with its power-assist rack-and-pinion steering, front-and-rear anti-sway bars and 4-wheel power disc brakes.

For added security, LeBaron comes with a driver's air bag standard. And Chrysler Motor's 7-year or 70,000-mile Protection Plan.**

It's not just one of the most beautiful cars at any price. LeBaron is beauty... with a passion for driving.



Chrysler

Division of Chrysler Motors

7/70

CHRYSLER. DRIVING TO BE THE BEST.

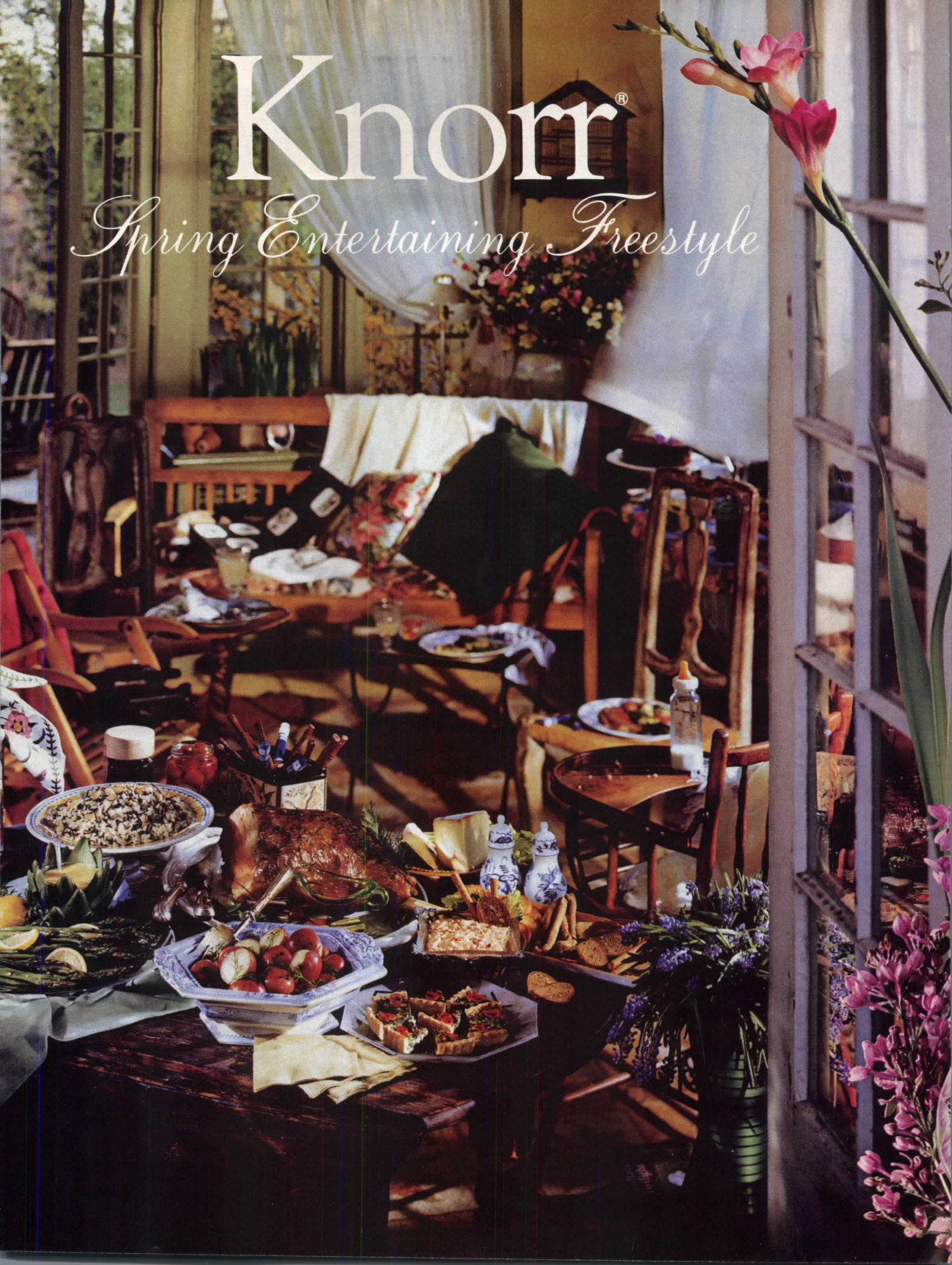
For more information on LeBaron call 1-800-4-A-CHRYSLER.

*Base sticker price, title, taxes, destination charges extra.

**See copy of limited warranty at dealer. Restrictions apply. BUCKLE UP FOR SAFETY.

Knorr®

Spring Entertaining Freestyle



You thought you'd never get everyone all together.
But then the forsythia bloomed right on cue, and you knew it would work.
One perfect day, and suddenly a new tradition is started.
With Knorr Soups, Sauces, Bouillon and Side Dishes...it's your style. Freestyle.

Vegetable Cheese Tart

3 eggs, beaten
2 c. half-and-half
2 c. shredded swiss cheese
1 pkg. Knorr Vegetable Soup and Recipe Mix
1 pkg. (10 oz.) frozen spinach, thawed, well drained

1 unbaked (9 inch) pie shell or 1 prebaked (11 inch) tart shell

In a large bowl stir first 5 ingredients until blended. Spoon into pie or tart shell.
Bake in 375°F oven 45 minutes or until knife inserted halfway between center and edge comes out clean.

New Potatoes simmered in Bouillon

A fresh, new approach to new potatoes—simmer them in a Knorr Chicken Bouillon Cube dissolved in water.

Leg of Lamb with Green Peppercorn Sauce

Nothing says Spring like tender leg of lamb. And nothing makes it more memorable than Knorr Pepper Sauce.

Roasted Pepper Dip

Stir 1 package Knorr Tomato with Basil Soup and Recipe Mix, 1½ cups sour cream, ½ cup mayonnaise. Stir in ½ cup chopped roasted red peppers. Cover; chill 2 hours. Makes 2½ cups.

Asparagus & Artichokes Hollandaise

Brighten up any vegetable with smooth, lemony Knorr Hollandaise Sauce.

Rice Rustico

Prepare Knorr Alfredo Sauce Mix according to package directions. Stir prepared sauce and 2 thinly sliced green onions into 3 cups cooked brown and wild rice or 3 cups cooked white rice. Sprinkle with toasted sliced almonds. Makes 6 servings.

Knorr®
*Where taste
is everything*



SHORTCUTS WITH STYLE

onds. Transfer dough to lightly floured surface and knead 1 minute.

Transfer dough to large plastic bag. Seal tightly, leaving space for dough to rise. Let dough rise in warm draft-free area until doubled in volume, about 50 minutes. (*Can be prepared 1 day ahead. Punch dough down and refrigerate.*)

For topping: Char bell pepper over gas flame or in broiler until blackened on all sides. Transfer to paper bag and let stand 10 minutes to steam. Peel and seed; rinse under cold water and pat dry. Cut into 1/2-inch squares.

Medium Slicer: Stand onion in feed tube and slice using firm pressure.

Melt butter in heavy small skillet over medium heat. Add onion and cook until soft, stirring occasionally, about 8 minutes. Increase heat to high and cook until golden, stirring frequently, about 2 minutes. Season with salt. Transfer to plate. Cook bacon in same skillet until crisp. (**Or to microwave:** Place bacon on paper plate and cook uncovered on High about 4 minutes.) Drain bacon on paper towels. Crumble bacon coarsely.

Shredding Disk: Shred Muenster cheese using light pressure.

Position rack in center of oven and preheat to 425°F. Grease large baking sheet (preferably black steel) and sprinkle with rolled oats. Roll dough out on lightly floured surface to 14-inch square. Transfer to prepared baking sheet. Spread onions over crust. Sprinkle Brie and Muenster over crust. Top with red bell pepper, crumbled bacon and dried red pepper flakes.

Bake pizza until bottom of crust is golden, about 15 minutes. Transfer to rack; sprinkle with basil. Cut into squares and serve hot.

REUBEN PUFFS

Certain sandwich combinations—BLTs, lox and bagels and Reubens—are all-time winners. I've taken the classic Reuben, removed the top slice of bread and puffed up the filling.

Makes 8 sandwiches

2 cups sauerkraut

6 ounces Swiss cheese, cut into 3 pieces

1 medium onion (about 3 ounces), peeled and quartered

3/4 cup mayonnaise

1 1/2 teaspoons Dijon mustard
Freshly ground pepper

8 slices deli rye bread
Dijon mustard

16 ounces lean, thinly sliced corned beef

Place sauerkraut in strainer and rinse under cold water. Press with back of spatula to remove moisture.

Steel Knife: Process cheese and onion together until finely minced. Add mayonnaise, 1 1/2 teaspoons mustard and pepper and process until combined. Add sauerkraut and mix in using 2 to 3 on/off turns. (*Can be prepared 1 day ahead. Cover and chill.*)

Preheat broiler. Spread one side of bread slices with mustard; top each with corned beef. Spread cheese mixture over, evening out to edge of bread. Broil 8 inches from heat source until puffed and brown. Serve immediately.

SANTA FE CHEESE SOUP

Full bodied and velvety smooth, soothing and rich—there's nothing like cheese soup. I usually serve small portions, partnered with a light salad. Double the recipe, if you want to: This soup keeps well.

Makes about 5 cups

2 large carrots, peeled and cut into 1-inch pieces

1 small onion, peeled, cut into 1-inch pieces

1 small apple, cored, cut into 1-inch pieces

3 small jalapeño or serrano chilies, seeded

3 tablespoons unsalted butter
2 cups chicken stock or canned broth

1/2 cup dry white wine

6 tablespoons unbleached all purpose flour

2 cups milk

6 ounces cheddar cheese

6 ounces chilled Monterey Jack cheese

Salt and freshly ground pepper

1/2 cup fresh cilantro, minced
2 small plum tomatoes, seeded and diced

Steel Knife: Process first four ingredients until finely minced.

Melt butter in heavy large saucepan over medium-low heat. Add contents of work bowl and cook until softened, stirring occasionally, about 8 minutes. Add stock and wine and bring to boil. Reduce heat, cover and simmer gently until vegetables are very soft, about 30 minutes. (**Or to microwave:** Melt butter in 4-cup microwave-safe dish. Add contents of work bowl and cook uncovered on High until slightly softened, about 4 minutes. Add stock and wine; cover and cook on High until very soft, about 12 minutes.)

Steel Knife: Puree vegetable mixture until very smooth, about 2 minutes. Press through fine strainer into bowl.

Place flour in large bowl. Gradually whisk in half of milk, making smooth paste. Mix in strained vegetable mixture and remaining milk. Return to same saucepan. Cook over medium heat until slightly thickened, stirring constantly, about 2 minutes. (**Or to microwave:** Return to 4-cup dish. Cook soup uncovered on High until thickened, about 1 minute.)

Shredding Disk: Shred cheddar and Monterey Jack using light pressure.

Stir cheeses into soup. Cook over medium heat until smooth, stirring frequently. (**Or to microwave:** Add cheeses and cook uncovered on High, stirring every 60 seconds, until smooth.) Season with salt and pepper. (*Can be prepared 3 days ahead. Cover and refrigerate. Rewarm over low heat or on Medium in microwave, stirring soup occasionally; do not boil.*)

Mix cilantro and tomatoes. Ladle soup into bowls; spoon a dollop of tomato mixture into center of each.

CHERRY CHEESE STRUDEL

Sweet cheese and tart cherries are encased in layers of buttery, paper-thin pastry. Canned cherries are good, fresh or fresh-frozen even better.

8 servings

1 cup fresh, frozen or canned tart cherries, pitted and halved

recipe continued on page 138



They Had The Best Of Everything. Except Coffee.

They were first night tickets. Center orchestra. Better than front row. The performance will certainly garner a Tony.

The restaurant was a secret they had shared with only a close friend or two. Six stars, if there were such a thing. A truffle even the critics had not yet uncovered.

It would have been a perfect evening had they known what a difference four generations of blending and roasting the world's finest coffees can make.

If only they had known that true gourmet is a process, not a label.

If only they had known our name.

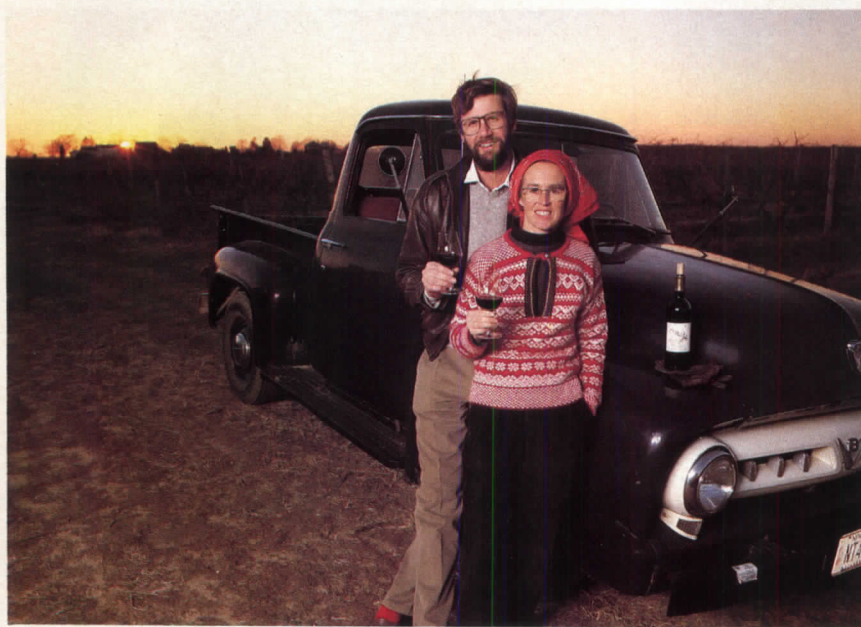
The
First Colony
Coffee & Tea
Company
Norfolk and San Francisco.

WINE & SPIRITS

A BUYER'S GUIDE

A LOOK AT LONG ISLAND WINES

BY ANTHONY DIAS BLUE



Modern pioneers Alex and Louisa Hargrave enjoy one of their favorite reds.

When I was growing up in New York City, I spent my summer weekends on the eastern end of Long Island. A mere 85 miles from Times Square was a respite from the intensity of the big city. At the time, this farming region was carpeted with fields of potatoes, cabbage and cauliflower. Today these traditional crops have a comparatively new neighbor—grapevines.

In 1973 the first vinifera vines (European varieties such as Chardonnay and Cabernet Sauvignon) were planted on the North Fork of Long Island by Alexander and Louisa Hargrave in the sleepy rural town of Cutchogue. Their first vintage harvest was a success, but the second was nearly blown away by a hurricane that inundated the vineyards. The next few years brought many disappointments and just a few triumphs. But it didn't take too long, rela-

tively speaking, to turn things around. By the early 1980s, Long Island wines had become the summer crowd favorite.

By that time the Hargraves had some competition. A number of people, intrigued by the novel idea of winemaking, had followed their lead. They purchased potato fields near the Hargraves on the North Fork and on the South Fork in the Hamptons and replanted them with grapevines.

The geographical and meteorological advantages were clear. The two forks of eastern Long Island are rimmed by water—Long Island Sound to the north, the Atlantic Ocean to the south and Peconic Bay in between—which exerts a moderating effect on the climate, preventing catastrophic winter freezes. In general, the weather is excellent, the growing season the longest in the northeastern United States and the soil sandy and well drained. In

short, all the growing conditions combined are similar to those of Bordeaux.

From the beginning, Long Island's most successful grape has been Chardonnay. This popular Burgundian white variety thrives in the former potato fields and produces crisp wines with ripe varietal flavor and good balance.

Among other white varieties, Gewürztraminer and Johannisberg Riesling have also shown excellent potential. Sauvignon Blanc has been planted, but it has yet to produce wines of recommendable quality. SoundView Vineyards has done well with Seyval Blanc, a French-American hybrid.

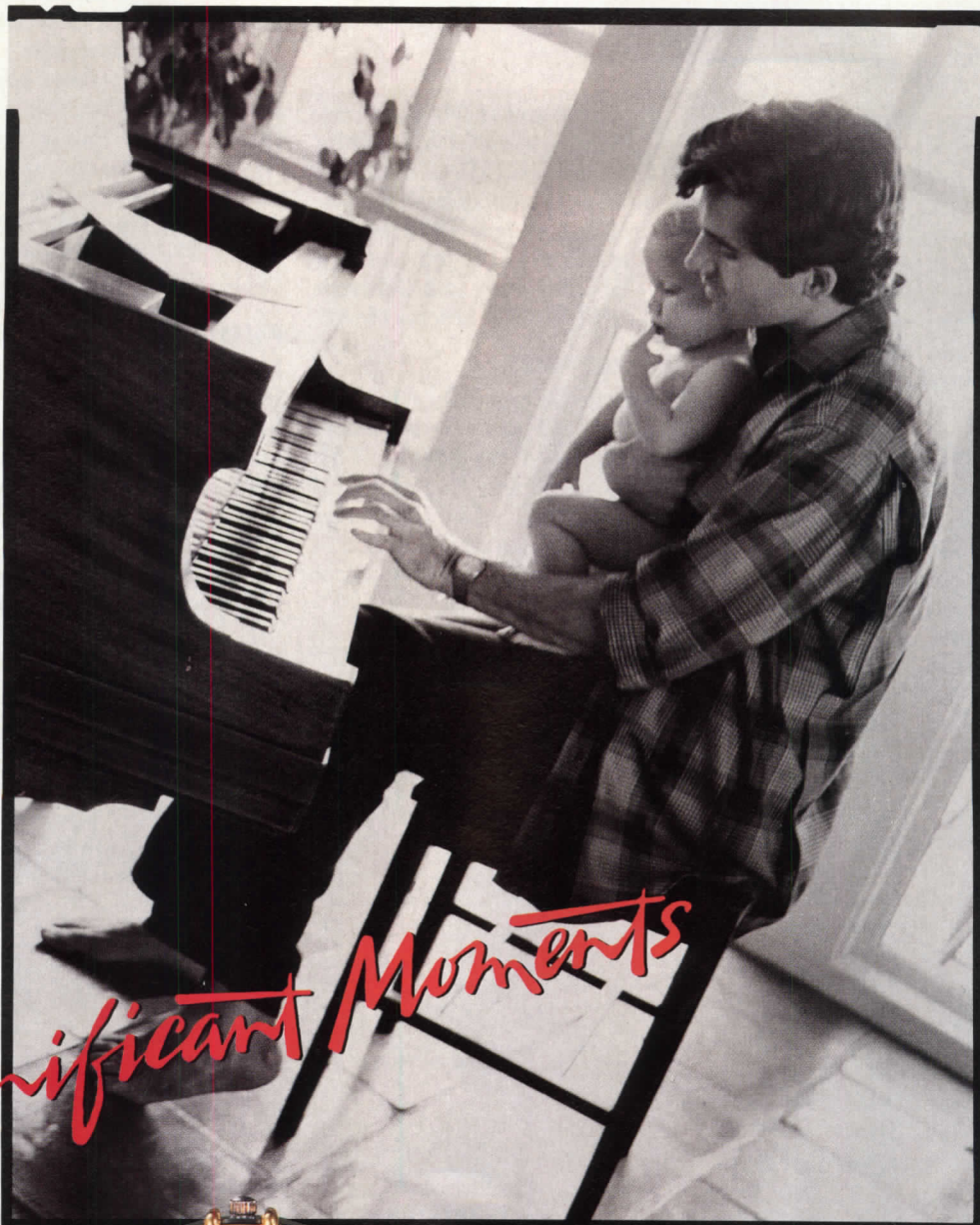
As the vines mature and as production methods become more sophisticated, the red wines are beginning to show well, too. Merlot is Long Island's most productive red grape. The area produces ripe, velvety Merlots with complexity, structure and finesse. Cabernet Sauvignon, however, has been something of a problem. Most of the early efforts with this red Bordeaux variety produced wines of excessive weediness. But recent wines, made from more mature vineyards, exhibit greater promise. Unfortunately, red wines made from Pinot Noir have been failures (although vintners have been able to produce some fine blancs de noirs from the same red grape).

Currently there are nearly 1,400 acres of wine grapes growing on Long Island, with most of the plantings on the North Fork. There are 9 operating wineries, with several more in the planning stages. Experts predict that there is a potential for 6,000 vineyard acres in the area and that there could be another 20 wineries by the year 2000. What might prevent this growth is the high cost of real estate. Vintners have to compete with wealthy New Yorkers looking for sites on which to build their summer homes. Still, vineyard land on Long Island is less expensive than that in California's congested Napa Valley.

At first, eastern Long Island wines sold well to locals because of the novelty of drinking a wine grown and produced just a few miles away. This curiosity eventually blossomed into genuine affection, and the summer vacation communities became a steady, dependable market for the wines.

Unlike wines from other parts of New York, which have been dogged by widespread apathy from Empire State consumers, the wines of eastern Long Island have developed an enthusiastic

FOR A MOMENT, THERE WERE JUST THE TWO OF YOU. AND THE WHOLE WORLD
TO DISCOVER. OMEGA. FOR ALL YOUR SIGNIFICANT MOMENTS.



Significant Moments



Registered Model

OMEGA ALWAYS MARKS SIGNIFICANT MOMENTS.
IN THE OLYMPICS. IN THE SPACE PROGRAM.
IN SIGNIFICANT LIVES LIKE YOURS.
THE OMEGA SEAMASTER. ADVANCED SWISS
TECHNOLOGY. WATER RESISTANT. IN STAINLESS
STEEL AND 18K GOLD.

Ω
OMEGA

MAYOR'S
Fine Jewelers since 1910.

Miami • N. Miami • Coral Gables • Hialeah • Hollywood • Plantation • Ft. Lauderdale • Coral Springs • Pompano
Boca Raton Boynton Beach • Orlando

WINE & SPIRITS

A BUYER'S GUIDE

and loyal constituency throughout the state. Today they are a regular feature on Manhattan restaurant wine lists.

The wines of eastern Long Island, with their unique qualities and attractive regional character, are no longer just a novelty. They've shown that they can compete successfully with the wines of California and Europe. Here's a look at the fascinating wineries of Long Island, in order of their founding.

HARGRAVE VINEYARD

This pioneering, ten-thousand-case winery is finally coming into its own. "I'm just beginning to enjoy this," six-foot, six-inch Alex Hargrave told me. He and his wife, Louisa, Harvard graduates in Chinese and education, respectively, found that summers in Bordeaux and a love of cooking cultivated their deep interest in wine. They bought a 66-acre potato farm and began planting grapes in 1973. They now have red and white wine grapes planted on over a hundred acres of land.

At the winery I tasted a bottle of 1981 Hargrave Chardonnay (\$22), a lush and toasty wine with both depth and balance. It demonstrated the quality and aging potential of Long Island's best white variety. The 1986 Chardonnay (\$11) is another charmer—rich, with clean and elegant fruit.

Also recommended: 1985 Cabernet Sauvignon (\$18); 1986 Cabernet Sauvignon (\$14); 1985 Merlot (\$18).

LENZ WINERY

This winery in a converted potato barn was founded by Patricia and Peter Lenz in 1978, after they retired from the restaurant business in Westhampton Beach. Last year they sold their North Fork winery to Peter Carroll, a Manhattan management consultant. Current production is 6,500 cases, and Mr. Carroll says he intends to increase this amount substantially.

In the attractive Lenz tasting room, I sampled the winery's line. I liked the fresh and spicy 1986 Gewürztraminer (\$8). The 1987 was less impressive, however. "Gewürz seems to take a year *off now and then*," I was told.

The 1987 Gold Label Chardonnay (\$12.50) is another lovely wine—rich,

deep, lush, soft and nicely balanced. Also attractive is the 1987 White Label Chardonnay (\$10), a tighter, leaner wine with plenty of fresh fruit.

Also recommended: 1986 Merlot (\$12); 1985 Reserve (a red blend of Merlot, Cabernet Franc and Cabernet Sauvignon, \$14); 1984 Reserve (\$14).

PINDAR VINEYARDS

Dr. Herodotus Damianos began planting grapes in 1979 and built his winery in time for the 1982 harvest. This North Fork operation, located in Peconic, now controls two hundred acres of vineyards and, with its production of 50,000 cases annually, is the largest of the Long Island wineries.

Pindar is well known for its red wines, and the 1986 Cabernet Sauvignon (\$13) is nicely structured and complex in flavor. They also produce some lovely sweet "late harvest" wines (look for the 1986 late harvest Gewürztraminer, \$25 for a 375-ml bottle). The 1986 Chardonnay (\$8) is fresh and fruity, as well as a good value.

Also recommended: 1986 Gewürztraminer (\$7); 1986 Merlot (\$13); 1987 Mythology (a blend of Cabernet Sauvignon, Merlot, Petit Verdot and Cabernet Franc, \$20).

PECONIC BAY VINEYARDS

Ray Blum, a horticulture graduate of the State University of New York at Farmingdale, began converting potato fields to vineyards in 1979. "The soil and climate here are perfect for vini-

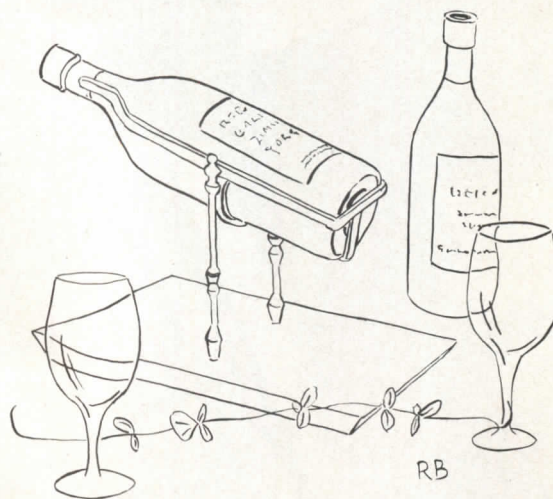
fera," says Ray, who, when not overseeing Peconic's operations, works as an air traffic controller at nearby MacArthur Airport. His winery produces four thousand cases annually.

Peconic Bay makes a semisweet proprietary white wine called Vin de l'Île Blanc, from Riesling grapes. The 1987 version (\$8) is appealing—soft and fruity, with good crisp acidity.

Also recommended: 1987 Chardonnay (\$11); 1986 Cabernet Sauvignon (\$11); 1987 White Riesling (\$8).

PALMER VINEYARDS

New York advertising executive Robert Palmer bought the 1790 Wells farmhouse in Aquebogue in 1982. He planted 15 acres of vines the following year, then hired Gary Patzwald, a graduate of the University of California at Davis, as winemaker. Gary had worked at Conn Creek Winery in the Napa Valley before coming to Long Island.



In the Palmer tasting room overlooking the now-50-acre vineyard, I sampled the 1987 Gewürztraminer (\$8), a bright, varietal wine with good crisp acidity. The 1986 Chardonnay (\$11) is also pleasant and clean.

Palmer's forte is its red wines, and the 1986 Merlot (\$10) is a fresh, lively wine with cherry fruit and herbs, soft oak and excellent structure. The 1987 Cabernet Sauvignon (sampled from the barrel) is another lovely wine—peppery and rich, with great structure.

Also recommended: the 1986 Cabernet Sauvignon (\$10); 1987 Merlot (barrel sample; not yet released).

BRIDGEHAMPTON WINERY

Lyle Greenfield, a Manhattan ad man, read about the Hargraves in 1978 and watched as some of the potato fields



CAVIAR. What a snack should be.

There are still a few things in this world that stand apart from the ordinary. Among snacks, it's caviar. And among automobiles, it's the Lincoln Continental. With its sophisticated suspension, steering and braking systems, Continental is one of the most advanced luxury cars in the world today. And Continental provides a standard air-bag supplemental restraint system for both the driver *and* right front passenger. To learn more, call 1 800 822-9292. Or visit a Lincoln dealer, where one drive will demonstrate why many other luxury cars are just ordinary. And why the Lincoln Continental is exactly what a luxury car should be.

LINCOLN. What a luxury car should be.



WINE & SPIRITS

A BUYER'S GUIDE

around his summer home on Long Island were turned into vineyards. Inspired, Lyle purchased a 70-acre parcel in Bridgehampton on the South Fork and began planting his own vinifera vines in 1979. The winery was built in 1982. Although the estate vineyards are yielding good-quality Chardonnay, half of the Bridgehampton wines are in fact made from North Fork grapes.

Bridgehampton makes excellent Chardonnays, particularly the 1987 Grand Vineyard Selection (\$15), a massive, beautifully balanced wine with rich flavors of fruit and wood.

Also recommended: 1987 Chardonnay (\$10); 1986 Cabernet Sauvignon (\$12); 1987 Cabernet Sauvignon (barrel sample); 1986 Late Harvest Johannisberg Riesling (\$10).

LE REVE WINERY

Le Rêve—The Dream—is a dramatic new \$17-million South Fork Long Island winery owned by Manhattan entrepreneur Alan Barr. His unique production plan includes a series of bottlings using grapes from other parts of the United States, including California. However, the primary grapes for his annual 40,000-case output will be from the Barr vineyards on the North Fork and in nearby Southampton.

Among wines made from Long Island-grown grapes, Le Rêve produces a fine 1986 Chardonnay (\$12.50), a crisp, varietal and quite nicely balanced wine, and a good 1986 Cabernet Sauvignon (\$12) that is fresh and spicy.

Also recommended: 1987 Blanc de Noirs (\$8); 1987 White Riesling (\$9).

BEDELL CELLARS

Kip Bedell is a native Long Islander who had success as a home winemaker. With his wife, Susan, Kip turned a nearly century-old potato barn into a small winery. It's located in Cutchogue, on the North Fork.

At the winery I tasted the 1987 Cynnet (\$6), a soft and lush Gewürztraminer that in future years will be a Gewürz-Riesling blend, and a fine 1986 Reserve Chardonnay (\$13) made from grapes grown on the Bedells' oldest vines. This wine is toasty

and rich, with lovely ripe flavors and good acid balance. The 1987 Reserve Chardonnay (\$13) is deep and very elegant. The 1987 Merlot (sampled from the barrel) is another excellent wine—full bodied, spicy and delicious.

Also recommended: 1987 Cabernet (barrel sample); 1986 Merlot (\$11); 1987 White Riesling (\$7.50).

SOUNDVIEW VINEYARDS

Alan and Lola Gould are happily bucking the trend in their vineyards, located in Peconic on the North Fork. While everyone else is concentrating on cultivating European vinifera vines such as Chardonnay and Merlot, they've

planted their 20 acres to Seyval Blanc.

SoundView produces two Seyvals (made to their specifications and bottled at an independent upstate winery)—one dry and another off-dry. The 1987 Seyval (\$6) is crisp and bright, with lively acidity and clean fruitiness. The 1987 Special Reserve Seyval (\$7) is round and ripe with lush flavors.

PUGLIESE VINEYARD

The latest entry is a Cutchogue winery owned by former union executive Ralph Pugliese and his wife, Patricia. The vineyard, originally planted in 1980, contains 12 acres of mostly Chardonnay, with some Merlot and Cabernet Sauvignon. Ten more acres were just planted. The winery was bonded in 1986 and the first wines from that vintage were released last fall: a rich and well-balanced Chardonnay (\$9) and an elegant, nicely structured Merlot that has been aged in oak (\$9).

NEW WINE RELEASES

YOUR BEST BETS

The following are wines recently sampled by the *Bon Appétit* Wine Tasting Panel and highly recommended. Look for them at your local wine shop or liquor store.

1985 Caymus Vineyards Pinot Noir, Special Select, Napa (\$15)

1985 Corvo Red Table Wine, Sicily, Italy (\$6)

1986 Domaine Larouche Chablis, Grand Cru, Les Clos, Chablis, France (\$50)

1986 Domaine Laurier Winery & Vineyards Sauvignon Blanc, Sonoma (\$7.50)

1986 Domaine Meo-Camuzet Vosne-Romanée, Les Chaumes, Burgundy, France (\$30)

1986 Joseph Drouhin Beaune, White Burgundy, France (\$56)

1984 Field Stone Winery Petite Sirah, Estate, Alexander Valley (\$10)

1987 MacRostie Winery Chardonnay, Carneros (\$14.50)

1984 Newlan Vineyards & Winery Cabernet Sauvignon, Napa (\$12)

1987 North Coast Cellars Chardonnay, North Coast (\$6)

1985 Robert Pepi Winery Sémillon, Napa (\$8)

1987 Saintsbury Garnet Pinot Noir, Carneros (\$9)

1985 Sartori Valpolicella, Classico Superiore, Veneto, Italy (\$4.75)

1987 Wynn's Chardonnay, Coonawarra Estate, Australia (\$16)

AND FOR THE CELLAR:

1985 Avignonesi Vino Nobile di Montepulciano, Tuscany, Italy (\$14); 2 to 3 years

1985 B.R. Cohn Winery Cabernet Sauvignon, Olive Hill Vineyard, Sonoma (\$16); 2 to 3 years

1986 Hardy's Shiraz, McLaren Vale, Australia (\$7.50); 2 to 3 years

1985 La Jota Vineyard Co. Cabernet Sauvignon, Howell Mountain, Napa (\$18); 3 to 5 years

1985 Rombauer Vineyards Cabernet Sauvignon, Napa (\$14.50); 2 to 4 years

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

Carlton. It's lowest in tar and nicotine.



1 mg. tar
0.1 mg. nic.

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

***Carlton is lowest in
tar and nicotine.***

King Soft Pack and Menthol: 1 mg. "tar", 0.1 mg.
nicotine av. per cigarette by FTC method.

**SURGEON GENERAL'S WARNING: Cigarette
Smoke Contains Carbon Monoxide.**

ALL-PURPOSE BUFFET FOR APRIL SHOWERS



You don't have to have a special occasion to love this easy spring buffet.

MENU

- Smoked Salmon Cream
with Crudités*
- Spring Lamb Ragout*
- Mixed Greens with Radishes
and Walnuts*
- California Zinfandel or
French Beaujolais*
- Chocolate Meringue Kisses
with Strawberries*

Now that weddings are once again in fashion and the baby business is booming, one is likely to find oneself with friends, family or just nodding acquaintances who are about to commit some rite of passage and require a celebration to mark it. Wedding and baby showers, once as dated as gold circle pins and blue suede shoes, seem to be making a brave comeback. It has been our observation that any occasion for which gifts are appropriate doesn't stay moribund long—the potential givee will see to that. However, there *have* been some changes. No longer must these events be confined to ladylike tea parties with refined refreshments and finger sandwiches. These days couples are welcome, and the menu can be just as interesting as you choose.

Some men may at first be skittish about attending a party that traditionally was thought to be a feminine func-

tion. But if they are assured that the evening will not lapse into coy party games and that there will be no discussion of the color of the bridesmaids' dresses or, if the party is in anticipation of a tiny bundle of joy, no conversation about formulas, obstetricians or how soon one should enroll the little nipper at Choate, they will likely fall into line.

It is a kindness to your guests to come up with some kind of theme for the party that will inspire them when they are bashing about the department store seeking a gift. For the soon-to-be-hitched, you could go a long way toward setting them up in the after-dinner drink department by hosting a liqueur party with each guest contributing a bottle of something interesting.

A houseplant shower for those with a green thumb may bring out a jungle of Boston ferns, but foliage often stands in nicely for furniture in the first blush of housekeeping. Recipe showers are great for those who love to cook (and if they don't, why are you going to all this trouble?). Each guest presents his or her favorite recipe along with the container to cook it in and any exotic ingredients that may be required.

And if your affianced friends are wine buffs, a wine cellar party to which guests each bring a bottle (or case, if the honorees have played their cards right) will encourage their worthy hobby.

Baby showers pose less of a problem since infants are all roughly the same size and have not yet developed any finicky ideas about taste. Most have not even picked their silver pattern. Just think of it as a good cover for a visit to F.A.O. Schwarz or the like.

Even if you have no excuse to give a shower, you can always think of a reason for a spring party, and this menu celebrates the best of the season.

For a first course we like a smoked salmon dip, which is nice with crudités or spread on bread. Finger food is a great opening salvo for a party since it sets a casual, relaxed tone that will carry on through the evening.

The mahogany richness of slow-cooked lamb is punctuated by olives, zucchini and artichoke hearts in our stew. This cooperative dish can be made ahead of time, as can the glamorous chocolate dessert kisses, which are served with bowls of strawberries and a yummy sweet orange cream.

A frisky young red wine such as a California Zinfandel would marry well with this menu (choose one of the

lighter types from Napa or Sonoma, saving the big, beefy entries from Amador County for a more wintry occasion). Or, if you're in a French mood, turn your attention to a fruity young Beaujolais, which will suit the light-heartedness of this occasion.

SMOKED SALMON CREAM WITH CRUDITES

10 servings

- 1 pound cream cheese, room temperature
- ½ cup whipping cream
- 2 green onions, chopped
- ¼ cup minced fresh parsley
- 2 tablespoons minced fresh dill or 2 teaspoons dried dillweed
- 2 teaspoons fresh lemon juice
- 1 garlic clove, minced
- Dash of hot pepper sauce (such as Tabasco)
- Salt and freshly ground pepper
- 8 ounces smoked salmon or lox trimmings, shredded
- ¼ cup salmon caviar or 1 small tomato, peeled, seeded and chopped
- Assorted vegetables such as cucumber slices, carrot sticks, celery pieces
- Cocktail rye or pumpernickel bread

Beat cream cheese and cream in large bowl until smooth. Stir in green onions, parsley, dill, lemon juice, garlic and hot pepper sauce. Season with salt and pepper. Fold in smoked salmon. (Can be prepared 1 day ahead. Cover with plastic wrap and refrigerate. Bring to room temperature before using.)

Garnish with caviar or tomato. Serve with vegetables and bread.

SPRING LAMB RAGOUT

This stew, which we ladle over noodles, is also delicious served on couscous or rice.

10 servings

- 6 tablespoons vegetable oil
- 4 large onions, chopped
- 6 garlic cloves, chopped
- 1½ teaspoons sugar
- 5 pounds lamb stew meat, cut into 1-inch pieces
- Salt and freshly ground pepper
- ½ cup all purpose flour
- 4 medium tomatoes, peeled, seeded and chopped

- 1½ cups chicken stock or canned broth
- 1 cup beef stock or canned broth
- ¾ cup dry white wine
- 2 tablespoons chopped fresh rosemary or 2 teaspoons dried, crumbled
- 1 tablespoon tomato paste
- 1 teaspoon dried thyme, crumbled
- 2 bay leaves
- 5 tablespoons butter
- 12 ounces mushrooms, sliced
- 1 9-ounce package frozen artichoke hearts, thawed, quartered
- 3 small zucchini (about 8 ounces), cut into ½-inch cubes
- ¾ cup Kalamata* or black olives, pitted
- 3 tablespoons minced fresh parsley
- Buttered freshly cooked egg noodles

Position rack in lowest third of oven and preheat to 350°F. Heat 2 tablespoons oil in heavy large Dutch oven over medium heat. Add onions and garlic and cook until soft and translucent, stirring occasionally, about 12 minutes. Sprinkle with sugar and cook until lightly browned, about 5 minutes. Transfer to bowl and set aside.

Add remaining 4 tablespoons oil to

same pan over medium heat. Season lamb with salt and pepper; dredge in flour. Add lamb to Dutch oven in batches if necessary and cook until brown, about 6 minutes. Add any remaining flour to pan and stir 1 minute. Add onion mixture, tomatoes, both stocks, wine, rosemary, tomato paste, thyme and bay leaves. Stir to combine. Cover, transfer to oven and bake until lamb is tender, about 65 minutes.

Melt butter in heavy medium skillet over medium heat. Add mushrooms and sauté until golden, about 8 minutes. Add artichokes and zucchini and sauté until tender, about 5 minutes. Stir vegetables into stew. (Can be prepared 1 day ahead. Cover with plastic wrap and refrigerate. Rewarm over medium heat.) Mix in olives. Garnish with parsley. Serve over noodles.

*Black brine-cured Kalamata olives are available at Greek and Italian markets and some supermarkets.

MIXED GREENS WITH RADISHES AND WALNUTS

Feel free to substitute whatever fresh salad greens look most appealing. Bibb lettuce, mâche, dandelion greens, watercress, redleaf lettuce or an early crop from your own vegetable garden could all find a place in this combination.

10 servings

- ¼ cup red wine vinegar
- 2 tablespoons Dijon mustard
- ½ cup walnut oil
- ½ cup peanut oil
- Salt and freshly ground pepper
- 1 head escarole, torn into bite-size pieces
- 1 large bunch arugula, stemmed
- 1 head butter lettuce, torn into bite-size pieces
- 4 Belgian endive heads, leaves separated
- 2 bunches radishes, trimmed and sliced
- 1 cup walnut pieces (about 4½ ounces)
- Minced fresh parsley

Mix vinegar and mustard in small bowl. Gradually whisk in both oils. Season with salt and pepper. (Can be prepared 2 days ahead. Cover and refrigerate. Whisk before using.)

Combine escarole, arugula and butter lettuce in large bowl. Toss with half

recipe continued on page 141

EVEN EASIER

- The beauty of this party lies in its ease. You could, though, simplify the appetizer by substituting cream cheese-lox spread available at many delis.
- For dessert, you can use bakery cookies instead of the meringue kisses. Or just serve the berries with sour cream and a sprinkling of brown sugar.

DO-AHEAD HINTS

- The salmon cream can be prepared one day ahead. Refrigerate.
- The ragout can be prepared one day ahead up to the point of adding the olives. Cover and refrigerate. Rewarm and stir in the olives just before serving.
- The vinaigrette can be prepared two days ahead. Chill.
- The meringue kisses can be prepared one week ahead. Store airtight at room temperature.

RESTAURANT HOPPING IN GENEVA

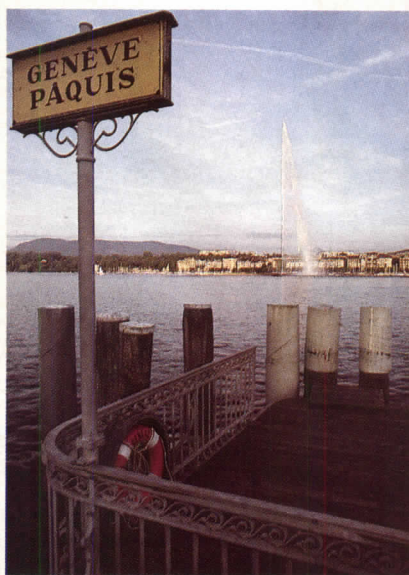
BY ABBY RAND



Chef Alain Bleton of Le Gentilhomme caters to the good life.

The rain pounding in from Lake Geneva grew persistent, so I ducked into the cheerful crimson doorway of the Bistrot du Boeuf Rouge. It was my first day in this Swiss city: The prix fixe special, steak and *gratin dauphinois* at about nine dollars, seemed like a good deal and a good beginning. After I settled myself behind an art nouveau screen that let me observe both the glassed-in kitchen and a bevy of well-dressed executives, the waiter confessed that he had served the last of the specials. He suggested I try the *entrecôte marchand de vin* instead.

Along with this delicious dish, the waiter presented me with two eternal verities: First, there is no such thing as a simple meal in Geneva; second, fiscal irresponsibility begins with à la carte. My lunch was escalating into the \$30



Lakefront landmark: the Jet d'Eau.

range. Would I like some of Geneva's own light red Gamay wine? he asked. Obviously, I owed it to Geneva.

ON THE TOWN

Like many Americans, I had always thought of this city as a charming transit lounge, a place to change trains or switch from wings to wheels. But years earlier, I made up my mind to one day linger—to promenade the park-fringed lake and watch the lights play on the Jet d'Eau, the 450-foot-high pillar of water that soars into the Swiss sky. I would keep no fixed agenda and save time for simple pleasures, like café sitting and watching the river Rhone come tumbling out of the lake on its way to the Mediterranean. More important, I would finally get inside some of those lovely buildings in the Old Town.

Finally, here I was, a tourist in Geneva. The Lake of Geneva lies in the lower left-hand corner on the map of Switzerland. The French-speaking city of Geneva, its international fame far larger than its population of 158,000 would suggest, curls around one end. So close is it to France that part of its airport and the Alps looming across the broad blue lake are on the other side of the border. Switzerland's own glorious peaks line the north shore of Lake Geneva, soaring above a fringe of regal vineyards and villas.

As I strolled at last through a city rightfully reputed to be a stroller's paradise, I realized that a sight-seeing agenda would be nearly useless. Geneva foists no long lists of must-sees upon its visitors. Instead it offers opportunities to peek into noble mansions that have been turned into intimate museums, to poke around in shops that offer treasures from around the world. At Davodoff, I took in the aroma of Cuban cigars; at Patek Philippe my eyes were dazzled by gem-studded Swiss watches; at Girard aux Grottes, extraordinary kitchenware gleamed in glass cases. An amazing array of cleaning tools—feather dusters with extendable handles, tennis-racket cleaners—are on display at Grellor on the rue du Stand. And on the place du Molard, the world's most luscious chocolates sit seductively in store windows of master chocolate makers like Rohr.

GOOD ADVICE

I soon realized, however, that Geneva's greatest glory is its galaxy of superb restaurants. In this hyperinternational



Few things use space as efficiently as the Organizer Plus.

Even if you're not too fond of the little creatures you've got to love one thing about sardines: They pack beautifully.

And so, we'd like to point out, does our Organizer Plus garment bag.

You see, the Organizer Plus is more than just a piece of luggage. It's a total packing system.

There's a helpful packing checklist.

Which means that you can leave your worries behind, instead of your toothbrush.

Ties fit into a special protective pocket, so they'll be fit to be tied. Not you.

And shoe pockets make sure the only time you make tracks with this bag is when you're running to catch a flight.

The Organizer Plus garment bag also comes with other thoughtful features that make sure that every last inch of available space gets used efficiently.

Like corner pockets, a length extender panel and our Gorilla Grip® hanger bracket, which accepts any kind of hanger.

For the name of the American Tourister dealer nearest you, just call 1-800-635-5505.

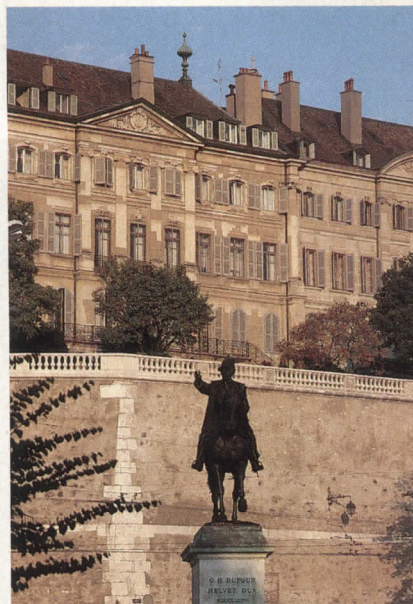
Then get the Organizer Plus. And pack it to the gills.



A HILLENBRAND INDUSTRY



BON VOYAGE



LEFT: Luxury goods lure shoppers. ABOVE: Stately buildings line the rue des Granges. BELOW: Sunshine is also on the menu at this sidewalk cafe.

city, you can get Swiss dishes such as fondue and raclette, but then again, you can also get dim sum and *dal*. No, the trump card here is French cuisine, particularly in the postnouvelle style known as *moderne* or *cuisine du*

marché—cuisine of the marketplace—promising flexibility and freshness.

Geneva's restaurant list has more Michelin laureates than any other city its size—14 of them, including 6 in hotels. My advice? Check into one of the

many magnificent local hotels, unpack your bags and put on your walking shoes. In this city, most restaurants are within strolling distance, and if you get tired, you can always take a taxi.

I stayed at the regally updated Hôtel



EUROPE. FROM AN AMERICAN POINT OF VIEW.



No one can show you Europe quite like American can. And this year, American can take you to more of it than ever. With service to thirteen wonderful European cities. Including new service to Lyon, Hamburg, Stockholm, and Brussels.* Plus, we offer affordable Fly ASMway VacationsSM packages to all of them. As well as the opportunity to earn ASMAdvantageSM miles. It's all designed to show you Europe from a point of view that's distinctly American. For more information, call American or your Travel Agent.

American Airlines
Something special to Europe.

ASMAdvantageSM is a registered service mark of American Airlines, Inc. American Airlines reserves the right to change ASMAdvantage program rules, regulations, travel awards and special offers without notice, and to end the ASMAdvantage program with six months notice. *Service begins May 1989. Subject to government approval.

Beau-Rivage, the former residence of the empress of Austria. The Beau-Rivage offers traditional charm, marvelous service, pretty guest rooms and a great view of Lake Geneva.

But you might also try the century-old Le Richemond, perhaps the most famous and most luxurious of Geneva's hotels. Its neoclassical facade faces an immaculately maintained park filled with flowers, fountains and footpaths. Inside, you'll find grand public rooms, posh guest suites and a marvelous restaurant, Le Gentilhomme. The Hôtel de la Cigogne, a quiet, 50-room renovated hotel, offers luxurious accommodations, with marble or enameled tile bathrooms and individually decorated bedrooms. The modern Hôtel du

Rhône, on the right bank of the Rhone River, boasts sunny new rooms decorated in a Mediterranean style.

Geneva's hotels range from superdeluxe to budget, with a variety of good choices in between. And no matter where you stay, you'll have access to Geneva's plethora of great restaurants. Why such abundance? The answer came from Michel Jordan, president of the city's restaurant association and proprietor of La Brasserie Genevoise. Joining me for a "light" meal of Swiss sausage followed by lake perch in lemon and butter, Jordan explained that Geneva attracts a flow of affluent, sophisticated visitors who help the residents support serious eating spots. Proprietors are thus able to lure France's

best chefs with high salaries. And there are no worries about immigration papers, since the French chefs simply commute—along with the estimated 30,000 others who come across the border each and every workday.

A STAR IS BORN

Jordan gave me a quick culinary history of a city long famous for international diplomacy (as European headquarters of the United Nations and, before that, the home of the League of Nations) but, until recently, unknown for its restaurants. Geneva's culinary eminence was born in the discreetly splendid suburb of Cologny, on a hill above the lake. There, at the Auberge du Lion d'Or, the late Jacques Lacombe and his protégés unveiled the marvels of nouvelle cuisine. It was the mid-seventies, and Geneva was ready. Lacombe's assistants then went forth and started

TRAVEL MEMO

GENEVA

GETTING THERE: Swissair flies daily from Chicago and New York to Geneva-Cointrin Airport, six minutes by train from the city's main railroad station. American Airlines, Pan Am and TWA all serve Geneva.

GETTING AROUND: Geneva is compact and traffic clogged, so, despite the availability of rental cars, it is easiest to walk, rely on taxis or use the tram network (free to holders of the Swiss Pass, which permits unlimited travel on the Swiss Federal Railways networks; the pass is available at the Swiss National Tourist Office or your travel agent).

RECOMMENDED READING: *All about Geneva* by Scott Charles (Librairie de l'Université Georg et Cie), widely available in Geneva; *Michelin Green Guide Switzerland*, part of the series describing sights and history; *Michelin Red Guide France or Main Cities Europe*, detailing hotels and restaurants in Geneva; *John Calvin: A Sixteenth Century Portrait* by William J. Bouwsma (Oxford University Press).

HOTELS (all in country code 41, city code 22): Hôtel Beau-Rivage, 13 quai du Mont-Blanc (31-02-21);

Hôtel de la Cigogne, 17 place Longemalle (21-42-42); Le Richemond, jardin Brunswick (31-14-00); Hôtel du Rhône, 1 quai Turrettini (31-98-31).

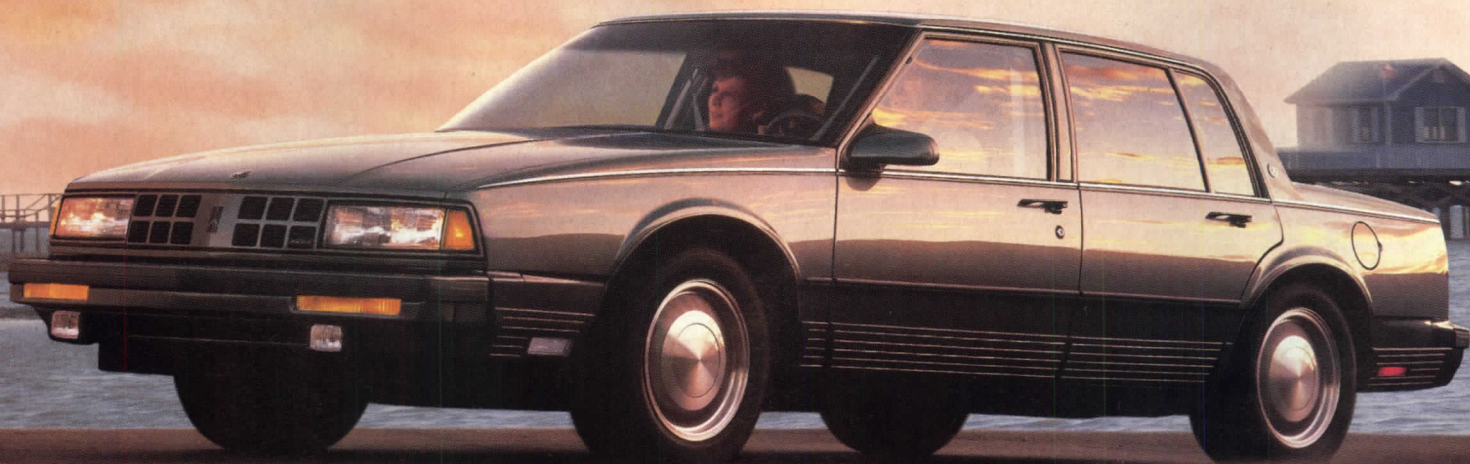
RESTAURANTS (all in country code 41, city code 22): Auberge du Lion d'Or, Cologny (36-44-32); La Brasserie Genevoise, 27 boulevard Helvétique (35-16-15); Brasserie Lipp, 8 rue de la Confédération (29-31-22); Le Bistrot du Boeuf Rouge, 17 rue Alfred Vincent (32-75-37); Restaurant Le Béarn, 4 quai de la Poste (21-00-28); Au Carnivore, 30 place du Bourg-de-Four (29-87-58); Le Chat-Botté (Hôtel Beau-Rivage), 13 quai du Mont-Blanc (31-65-32); Le Gentilhomme (Le Richemond), jardin Brunswick (31-14-00); Le Neptune (Hôtel du Rhône), 1 quai Turrettini (31-98-31); Restaurant du Parc des Eaux-Vives, 82 quai Gustave-Ador (telephone number 35-41-40).

SHOPPING (all in country code 41, city code 22): Chocolaterie Rohr, 3 place du Molard (21-63-03); Davidoff, 2 rue de Rive (28-90-41), for Cuban cigars, which cannot be brought back into the U.S.; Girard

aux Grottes, 3 rue des Grottes (32-62-20), for housewares; Grellor, 40 rue du Stand (21-01-22), for cleaning items; Au Grand Passage, 50 rue du Rhône (20-66-11), for anything from cheese to sportswear; Hofstetter Sports, 12-14 rue de la Corrairie (21-85-11), for gear and clothing for skiing and sailboarding; Patek Philippe, 22 quai Général-Guisan (20-03-66), for watches.

MUSEUMS (all in country code 41, city code 22): Museum of Art and History, 2 rue Charles-Galland (29-00-11); Baur Collection, 8 rue Munier-Romilly (46-17-29); Watch and Enamel Museum, 15 route de Malagnou (36-74-12); Maison Tavel, 6 rue du Puits-Saint-Pierre (28-29-00); Petit-Palais Museum, terrasse Saint-Victor (46-14-33).

FOR MORE INFORMATION: In the U.S., contact the Swiss National Tourist Office, Department BA, 608 Fifth Avenue, New York, NY 10020 (212/757-5944), or 260 Stockton Street, San Francisco, CA 94108 (415/362-2260). In Geneva, the Geneva Tourist Office is in the Cornavin Railroad Station (the telephone number is 45-52-00).



Few cars look this good on paper.

Touring Sedan

At first glance, you might think we're simply stating the obvious.

But part of the beauty of our remarkable Touring Sedan is a good many things not so obvious. Here, luxury and technology make for a whole new generation of road car.

For starters, there's a powerful 3800 V6 engine, equipped with sequential port fuel injection and automatic overdrive. For stoppers, an anti-lock braking system.

Four-wheel independent sus-

pension and automatic load levelers keep the ride true. Rack-and-pinion steering keeps it nimble.

Even its luxurious interior appointments work to make driving no work at all. Instrumentation is electronic, and easy to read. Seating areas are leather. And the contoured front buckets adjust six ways for maximum comfort.

And remember, behind it all is GM's new 3-year, 50,000 mile Bumper-to-Bumper Plus Warranty. See your dealer for terms of this limited warranty.

The Oldsmobile® Touring Sedan. Maybe the reason we can offer such a convincing argument is because we can offer such a convincing car.

So visit your Oldsmobile dealer for a test drive. Or for more information, call toll-free 1-800-242-OLDS, Monday through Friday, 9 a.m. to 7 p.m., EST.



The New Generation of
OLDSMOBILE™



Display shown smaller than actual size of 19" wide by 21" high.



Metro-Goldwyn-Mayer and Turner Entertainment present a 50th anniversary tribute to America's best-loved movie classic



Shown actual size of approximately 4" in height.

An enchanting collection

Each a superb portrait sculpture
crafted in Tesori® porcelain

hardwood display, custom-designed
to showcase your imported

WIZARD OF OZ

PORTRAIT SCULPTURE COLLECTION

Please mail by April 30, 1989.

The Franklin Mint, Franklin Center, Pennsylvania 19091

Please enter my subscription for *The Wizard of Oz* collection of 20 original sculptures crafted of Tesori® porcelain and individually painted by hand. A custom-designed display will be provided at no additional charge. My imported sculptures will be sent at the rate of one per month.

I need send no payment now. Please bill me \$29.50* for each sculpture in advance of shipment. *Plus my state sales tax and \$1.95 for shipping and handling.

SIGNATURE _____

ALL ORDERS ARE SUBJECT TO ACCEPTANCE.

MR/MRS/MISS _____

PLEASE PRINT CLEARLY.

ADDRESS _____

CITY/STATE/ZIP _____

© 1989 TURNER ENTERTAINMENT
© 1939 LOEW'S REN. 1966 MGM

11074-129

each sculpture in advance of shipment.

*Plus my state sales tax and
\$1.95 for shipping and handling.

STATE/ZIP _____

11074-128

ction carrying
tion of MGM
nment.
ach. The
ardwood display
the collection.
Portrait
is available
din Mint.

OZ

TION

by April 30, 1989.

TANCE.

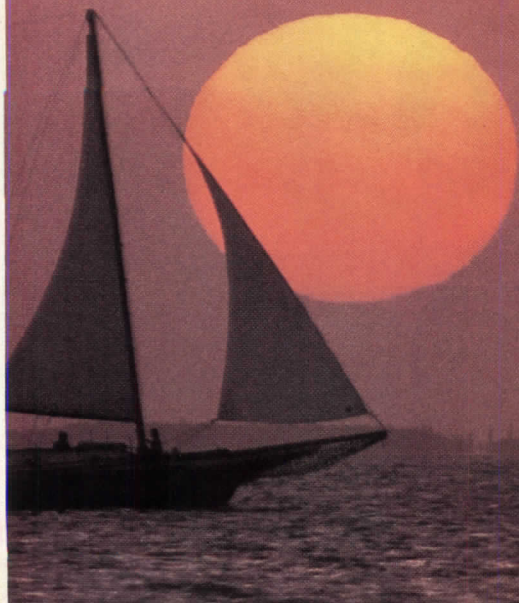
Bon Appetit

V

H

T
F
P
ci
M

Escape to endless pleasures, timeless treasures.



Escape to the fabulous Florida Keys. Where the Atlantic Ocean meets the Gulf of Mexico. Where a golden sun meets a brilliant sea. Where history is ever-present. A place that has played host to literary legends. Where every face has a friendly smile. And every sunset is a celebration of life. A place where you can do everything. Or nothing at all. Escape from ordinary vacations. Call 1-800-FLA-KEYS for your free Accommodations Guide.

Escape with The Keys.

THE FLORIDA KEYS & KEY WEST

Key Largo, Islamorada, Marathon, Lower Keys, Key West

BON VOYAGE

continued from page 56

their own restaurants. Soon all of Geneva was enjoying superb steamed fish and sauces lighter than air.

I am pleased to report that I had one extravaganza in the Lion d'Or, but its \$65- to \$100-range prohibited further visits. Fortunately, \$20 to \$45 fetches interesting fare and good service at less formal spots, such as La Brasserie Genevoise and its tremendously popular competitor, the Brasserie Lipp.

While eating out in Geneva tends to be expensive, it doesn't have to be. For example, the street-side bistro of the Lion d'Or serves \$13 entrées from the same kitchen that prepares the meals for upstairs. And the affordable price compensates for the lack of a view.

One day I wandered into the bustling square called place du Bourg-de-Four and found Au Carnivore, a cheerfully rustic restaurant. Seated at a wooden table, I slipped the marrow out of slices of grilled beef bones, the house specialty (they look like napkin rings).

Modest meals are also available at any one of the outposts of Mövenpick. Other alternatives are the terraces of

many plush restaurants (including Restaurant du Parc des Eaux-Vives and others), which offer less expensive "snack" food, perfect for lunch.

DINNER IN A MANSION

The Eaux-Vives is a park-ringed eighteenth-century lakeside mansion. For five decades it's been the place for chic Genevèse to get married and powerful Genevèse to get lunch. I dined with Laurent Patrelle. Once of Chicago's Hyatt Regency, Patrelle now works here, along with his wife, Sylvie, at the restaurant her parents have made synonymous with exquisitely presented French classics, only minimally lightened to soothe the contemporary conscience. As we munched on tiny garlicky nuggets of frog legs—"we can't take them off the menu"—Laurent acknowledged that even this temple of tradition has learned from the prophets of nouvelle cuisine. "We steam vegetables and use a rotisserie for beef," he said, and then went on to elaborate on the new emphasis on fish.

A CLASSIC GOES CONTEMPORARY

The next day, after gallery hopping in the Old Town, I worked my way back to

the opposite bank and reached Sotheby's. This branch of the international auction house is located in the Hôtel Beau-Rivage. After inspecting some of the priceless objects there, I walked across the lobby to Le Chat-Botté, the hotel's excellent restaurant.

Once purely traditional, Le Chat-Botté is reaching new glory under Bordeaux-born chef Richard Cressac. The cuisine, inspired by French classics, shows his modern touch. I eagerly seconded Cressac's suggestion that my first course be twin fillets of red mullet accompanied by toasty potato slices. My main course was rings of chicken breast stuffed with vegetables, served with a cluster of wild mushrooms and a collage of shredded green and red peppers and onion. Dessert was Cressac's newest invention, a celestial sorbet made from *fromage blanc*.

With its elegant tapestries and sculpture, Le Chat-Botté attracts an equally elegant crowd. Sitting among the sleek, well-dressed diners were Mme Fred Mayer and Mme Catherine Nickbarte-Mayer, the fourth and fifth generations of the family that built the hotel in 1865. As in most of Geneva's better restaurants, a good à la carte meal here

is about \$65 before wine. At lunchtime, a generous three-course meal is offered at half that price.

A RICH TAPESTRY

"What do you do *between* meals?" my Geneva-based friend wanted to know. I did sound as though I had been looking at the city only from the end of a fork. But there are a lot of things to do in Geneva that don't involve food.

For example, I visited the Reformation Monument, a block-long sculpture wall erected in 1909 to honor major Protestant figures, including John Calvin. I also saw the National Museum of Art and History, where two thousand years of culture are on display.

Perhaps the most (literally) breathtaking experience I had was my visit to St. Peter's Cathedral. This soaring structure, built in the twelfth and thirteenth centuries, dominates the old quarter, and recent archaeological digs revealed that an early Christian sanctuary stood on the spot beneath what is now the cathedral's Gothic steeple. At the top of the 157 steps of the North Tower, rugged visitors are rewarded with a view of the entire city—mansard roofs, iron balconies, parks and vil-

las—spreading out along the Rhone with majestic, snow-capped Mont Blanc towering in the distance.

I also went to quite a few of Geneva's

GIRARDET: THE ESSENTIAL DETOUR

No one passionate about food should pass through Geneva without making a side trip to the quiet village of Crissier, home of Restaurant Girardet. Immortalized by Craig Claiborne when he announced that "the best French Restaurant is in Switzerland," Restaurant Girardet is a delight.

Chef-owner Fredy Girardet, the wunderkind of the seventies, still makes three nightly orbits of the dining room, pausing to chat with the diners at each of the 18 tables.

The most lavish of the prix fixe menu choices is about \$100, and it must be ordered by all at the table. I feasted on a *bavarois* of artichoke with plumes of lobster, followed by langoustine with oriental spices, then tortellini perfumed by white

truffle, and a gratin of scallops and diced red pepper. The main event, venison with juniper, was accompanied by poached pears and shredded red and white cabbage. Next came a trolley of 30 cheeses, followed by a Pinot Noir sorbet and then a honey-baked apple in sabayon.

Tables at Restaurant Girardet are hard to book. Some tips: Americans should write or phone well in advance of leaving home, send a \$100 deposit for each two diners and reconfirm upon arrival in Switzerland. Reservations are taken only on the first day of the month, but not on Sundays and Mondays, when the restaurant is closed. Contact Restaurant Girardet, 1 rue d'Yverdon, Crissier, Switzerland 1023; telephone number (21) 634-05-05.

specialized collections—mini-museums housed in wonderful old mansions. Among them are the Watch and

continued on page 142



THIS KIND OF CLOSENESS IS ONLY 600 MILES AWAY.

In less than two hours from the east coast you can be a million miles away from all your cares and woes in a paradise of sun and pink beaches and endless ways to enjoy yourselves.

Bermuda's soft breezes and gentle ways have been thrilling lovers for generations. Don't miss another season of candle lit suppers, moped rides and sunsets in the most romantic place on earth.

Call your travel agent or:

1-800-BERMUDA

For a free Bermuda brochure call 1-800-BERMUDA or write
Bermuda Department of Tourism
P.O. Box 7705, Woodside, N.Y. 11377

Name _____ 3266
Address _____
City _____ State _____ Zip _____

IT COULD ONLY BE BERMUDA.

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

B O N

BY ZACK HANLE

RIVIERA HIGHLIGHT

Residing over the French Riviera from one thousand feet above, the Vista Palace Hôtel offers visitors a luxe lifestyle. Just three miles from Monaco, the hotel boasts spectacular views of the Mediterranean. The 76 rooms are palatially appointed, and the food is thoroughly French in the grand style. Open March through November, the hotel also has a complete



fitness center. (Vista Palace Hôtel, Grande Corniche, Roquebrune Cap Martin

06190, France; 35.01.50.) For reservations, call toll free (800) 792-7637.

NEXT STOP: ODEON

The restaurant Odéon, named for the Paris métro stop on the Left Bank, is Philadelphia's newest, most exciting bistro. Partners Gary Bachman (the talented chef) and Steve Ledbetter

(the knowledgeable sommelier) renovated a two-level flower shop with etched windows and a stylish center staircase. A young and friendly staff serves sophisticated, but never pretentious, fare,

such as red bell pepper mousse, sautéed crab in citrus sauce and rack of lamb with caramelized garlic. (Odéon Bistrot à Vin, 114 South 12th Street, Philadelphia, PA 19107; 215/922-5875.)



TABLE TALK

- Old Southwest Trading Company is the source of everything hot, everything new in southwestern cuisine. Chilies, herbs, spices, cookbooks—even T-shirts and aprons—it's all here. For their catalog, send \$1 to Old Southwest Trading Company, Post Office Box 7545, Albuquerque, NM 87194.
- *Microwave Party Cooking* (Peter Pauper Press, 1988) by Barbara Bloch—a little book with lots of recipes—is the latest on the market to offer new ideas for dishes from the microwave.
- Jacquelynn's China Matching Service in Milwaukee has an inventory of more than 20,000 pieces of discontinued patterns from Lenox, Wedgwood, Royal Worcester, Spode and others. They just might have the piece to complete your heirloom pattern. For more information, call (414) 272-8880.
- The first Cajun cookbook in braille and in large print is by chef Paul Prudhomme. It's available for \$9 plus \$1.50 shipping as a fund-raiser for The Lighthouse for the Blind, 123 State St., New Orleans, LA 70118; (504) 899-4501.
- Thomas' English muffins is offering a recipe booklet with 42 recipes using the muffins. For a copy, send \$1.50 to Thomas' Best Recipes, Box 3969, Schaumburg, IL 60168.



SPREADABLE EDIBLES

Prettily packaged for giving, the Moon Shine Trading Company's honeys and nut butters are simply delicious. A sampling of six assorted 2- and 2½-ounce jars is about \$15, and a box of one 12-ounce jar of nut butter and one 16-ounce jar of honey costs about \$14. Individual large jars cost between \$4 and \$8.50. Some of the intriguing flavors are

eucalyptus honey, Hawaiian Christmas berry honey, yellow star thistle honey, roasted sesame butter, California almond butter and white chocolate almond dream. All are available in specialty stores nationwide; for mail order information contact Moon Shine Trading Company, P.O. Box 896, Winters, CA 95694; (916) 753-0601.

HEAVENLY PIE

A bite of Caleb's Confections "Pie in the Sky" can indeed be out of this world. This sinfully rich pecan pie blessed with chunks of bittersweet chocolate will capture the fancy of nut and chocolate lovers alike. A nine-inch pie costs \$15.95 plus shipping from



Caleb's Confections, 5229 Anchorage Drive, Nashville, TN 37220; (615) 833-7751.

PORCELAIN JUNGLE

Artist Lynn Chase brings the South American jungle to the dinner table with her dramatic porcelain place settings. "Jaguar Jungle" features a parade of rain forest inhabitants—a jaguar and her cubs, a flamboyant macaw and exotic flowers—on a wide black border edged with gold. A five-piece place setting costs \$160 at department stores nationwide. For a store near you, contact Chase Ltd., 19 Danbury Road, Ridgefield, CT



06877; (203) 438-9655. Donations from the profits will be made to the Chase Wildlife Foundation for the preservation of animals and their natural habitats.



CALIFORNIA HIDEAWAY

Feel the need to get away from it all? The Carmel Valley Ranch Resort could be an ideal spot for you. Sitting on 1,700 sloping acres, this quiet retreat has one hundred suites with wood-burning fireplaces and Jacuzzis; a championship golf course; tennis courts; swimming

pool; and spa. The restaurant, under executive chef Peter D'Andrea, presents a menu of fresh, contemporary dishes. It's just the place to rejuvenate yourself for the coming of summer. (Carmel Valley Ranch Resort, One Old Ranch Road, Carmel, CA 93923; 800/422-7635.)

FROM RAINCOATS TO SWEETS

A whole new line of treats, including jams, preserves and cookies, comes straight across the Atlantic from the London company of *Burberrys*. Crisp, thin shortbread, apple plum chutney, rhubarb ginger preserves and a savory plum pudding are a few of the offerings. Look for the products at specialty foods and department stores.



SALAD DAYS

As you prepare to dress the first greens of spring, why not try something a little different? Gardens-by-the-Bay offers an assortment of unique vinegars—from a savory leek shoot blend



with mint and peppercorns to a basil, garlic and oregano combination. Prices range from \$3.60 to \$5.50 for 10- to 12.2-ounce bottles, plus shipping. For more information, contact Lisa Curtis, Gardens-by-the-Bay, P.O. Box 1654, Morro Bay, CA 93442; (805) 772-5071.

B O N V I V A N T

THE MEXICAN TRUFFLE

Smoky-sweet and wonderfully textured, the newly available maize mushroom, known in its native Mexico as *huitlacoche*, grows on corn south of the border. It

is presently appearing in select restaurants and will soon be carried by specialty foods stores. Contact El Aficionado, 540 East 20th Street, New York, NY 10009; (212) 477-8947.



CHEESE TREAT

The Tholstrups, an award-winning family of cheesemakers from Denmark, have done it again. Their deliciously rich triple-cream Tolko with black pepper won last year's Grand Award from the National Association for the Specialty Food Trade, and their Tolko with chives was cited for distinguished recognition. Both are available in cheese and specialty foods stores in 2.2-pound and 4.5-ounce rounds for about \$14 and \$2.50, respectively.

ITALIAN OPENERS

Looking for an appetizer for your next Italian dinner party? What about blanched asparagus wrapped in prosciutto, or mozzarella and mortadella with a splash of oil and vinegar? For authentically processed Italian meats, look to the house of Fiorucci, a 139-year-old firm in Parma that now markets its line in the United States from its Richmond, Virginia, plant. Their salami, *pancetta*, mortadella, capocollo, coppa and prosciutto are available nationwide at supermarkets, specialty foods stores and delis. □

DIET WATCH

LESSONS IN PREVENTION According to the National Cancer Institute, one-third of all cancer deaths may be related to what we eat. The Institute's highly informative new *Diet, Nutrition & Cancer Prevention: The Good News* can help us identify what's best in our diets. It has a listing of calorie and fiber counts of high-fiber and low-fat foods, along with tips on eating wisely and changing dietary habits. For a free copy, contact the Office of Cancer Communications, National Cancer Institute, Building 31, Room 10A24, Bethesda, MD 20892; (800) 422-6237.

WASH YOUR WORRIES AWAY The new Fruit & Vegetable Wash makes all your produce clean and pure. The wash removes 97 percent of all surface contaminants, pesticides included, and is itself a mild organic and biodegradable cleansing agent. Just spray it on, rub it all over and rinse off. A month's supply for a family of four is \$9.95, plus \$1.50 for shipping. Get some by contacting Consumer Health Research, Inc., 8055 Lankershim Boulevard, Suite 9, North Hollywood, CA 91605; telephone (818) 710-8130.

SETTING PRECEDENT? That long-established cookie and cracker company, Sunshine Biscuits, has gradually reduced its use of tropical oils and now bakes almost exclusively with polyunsaturated vegetable oils. This frees its products of saturated fats, which seem to contribute to cholesterol production in the body. Kudos to Sunshine, and let's hope other companies follow.

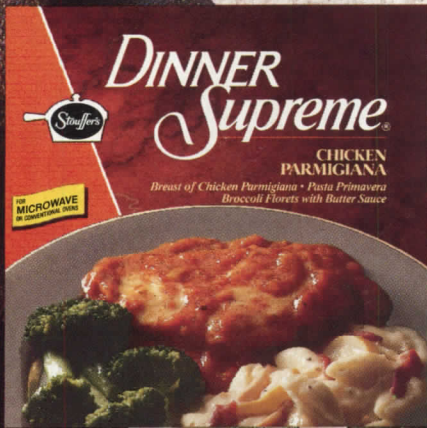
LOW-CALORIE READS New books for dieters to explore include a novel, *The Dieter* (Pocket Books, 1988) by Susan Sussman, all about the agonies of losing and gaining weight. Told with wit and compassion, it is guaranteed to cheer those who suffer in the throes of dieting. On a more serious note, there is a second edition of Rosemary M. Baskin's *The Low Sodium, Sugar, Fat Cookbook* (JRB Publishing, 1988), with some two hundred sweet and savory recipes. Get it for \$13.95 plus \$1.50 shipping from Rosemary M. Baskin, JRB Publishing, P.O. Box 717, Oneonta, NY 13820.

Your aerobic workout should be tough. Not your chicken.

Not all frozen dinners are as choosy about their chicken as Stouffer's® Dinner Supreme®. In our Chicken Parmigiana dinner, we start with a boneless breast filet. (Never pressed or formed pieces.) Then marinate and broil it to be juicy and tender. Top it with our own marinara sauce. And insist on real, all-natural mozzarella cheese, crisp green broccoli spears and pasta that's homemade.

You see, we do many things other frozen dinners don't. But that's just what you'd expect from Stouffer's.

**Dinner Supreme from Stouffer's.
People expect us to be better.**



Great Chefs' Chocolate Desserts

A roundup of scrumptious restaurant specialties made easy for the home kitchen

BY RICHARD SAX

Some years back, when I was still energetic (and foolhardy) enough to run a catering business on top of a full-time job, I was consulting with a client about a menu. After working our way through all sorts of choices for hors d'oeuvres and main courses, I asked her, "Now, about desserts. What would you like to include?"

"Oh!" she said. "*Chocolate.*"

What is there about chocolate that makes people so passionate about it? For one thing, there are few foods with such intense flavor. And then there's something about chocolate's voluptuous texture. Lately we've also learned that there possibly may be a scientific basis to the lure of chocolate. Cocoa beans contain a substance called

continued on page 70

Chocolate superstars: delectable brownies, filled with white chocolate chunks and buttery macadamia nuts and topped with a smooth hot fudge sauce; and white chocolate banana cream pie.









A chocoholic's dream (clockwise from far left): pecan pie packed with chocolate; fudgy raisin- and hazelnut-studded layer cake with bittersweet frosting; espresso torte.

CHOCOLATE DESSERTS

continued from page 66

phenylethylamine (which is derived from phenylalanine, an amino acid), which is also the chemical produced by the brain when we fall in love.

Passions for food, however, can never be adequately explained by science. So why not just indulge them?

I've gathered a collection of some of the best chocolate desserts from top chefs coast to coast. Some are as homey as a white chocolate brownie with hot fudge sauce, a chocolate layer cake or chocolate chunk pecan pie. Others are worthy of black tie: individual chocolate "tarts" with creamy midnight-black centers, an airy but wickedly chocolate soufflé and an espresso-edged torte made with a full pound of the best bittersweet chocolate.

What they all have in common is that each conveys the essence of chocolate—enough to satisfy even the most passionate lover of the stuff.

Thomas Keller
Rakel
New York

To call one of these simply a "chocolate tart" is like calling *foie gras* "a sort of liver pâté." It is the ultimate in chocolate: a warm, baked-to-order, individual mousse with a firm, cakelike exterior enclosing a molten chocolate center. The combination of textures plus the richness of the chocolate is decadent.

Thomas Keller has only recently been getting any recognition outside his faithful clientele. It's about time. For my money, Keller is one of the best, most tirelessly inventive chefs now cooking in New York. And his inventions work—Keller's food is wonderfully innovative, but always sensible.

At Rakel, Keller serves the tart with poached pears, a cool pear puree and vanilla ice cream. To keep it simple, I like it with ice cream (the warm chocolate-cold vanilla play off each other beautifully) or with whipped cream.

WARM CHOCOLATE "TARTS"

These individual puddinglike desserts form their own crusts during baking.

6 servings

4 ounces bittersweet (not unsweetened) or semisweet chocolate, chopped

1½ ounces unsweetened chocolate, chopped
10 tablespoons (1¼ sticks) unsalted butter, room temperature
½ cup plus 2 tablespoons sugar
3 large eggs, room temperature
½ cup plus 2 teaspoons all purpose flour
1½ tablespoons unsweetened cocoa powder
¾ teaspoon baking powder

Vanilla ice cream or sweetened whipped cream (optional)

Lightly butter six 1-cup soufflé dishes. Melt both chocolates in top of double boiler over barely simmering water, stirring until smooth. Add butter and sugar and stir until butter melts and sugar dissolves. Transfer to large bowl. Add eggs, then flour, cocoa and baking powder. Using electric mixer, beat until mixture thickens to mousse consistency, about 8 minutes. Divide mixture among prepared dishes. Cover with plastic wrap and freeze at least 3 hours. (Can be prepared 3 days ahead.)

Position rack in center of oven and preheat to 375°F. Peel plastic off soufflé dishes. Bake until edges are set and centers are still moist and shiny, about 11 minutes; do not overbake. Cool 10 minutes. Invert 1 dessert onto each plate. Serve warm with ice cream or whipped cream, if desired.

Rick and Deann Bayless
Frontera Grill
Chicago

This husband-and-wife team runs a casual, bustling spot where they offer a large menu, plus lots of daily specials. "People know they can come here for anything from a light snack to a special-occasion meal," Rick explains.

He describes the fare at Frontera Grill as "contemporary regional Mexican cooking. We base all our dishes on classic regional ones, but our interpretations are contemporary." A few of their tempting specialties: seared turkey breast in Oaxacan red mole; grilled giant shrimp in green pumpkin seed mole with roasted cactus; and duck breast with chipotle chilies.

This pie has an unusual texture, firmer than most pecan pies. But they've packed the filling with about as much chocolate—in the form of large chunks—as it can hold. The result: intensely chocolate, with the luscious, melting crunchiness of pecan pie.

CHOCOLATE CHUNK PECAN PIE

If you're running short on time, skip making the crust and substitute a purchased deep-dish frozen pie shell.

10 servings

Crust

1½ cups unbleached all purpose flour
1 teaspoon sugar
¾ teaspoon salt
6 tablespoons (¾ stick) chilled unsalted butter, cut into small pieces
2 tablespoons chilled solid vegetable shortening
¼ cup (about) cold water

Filling

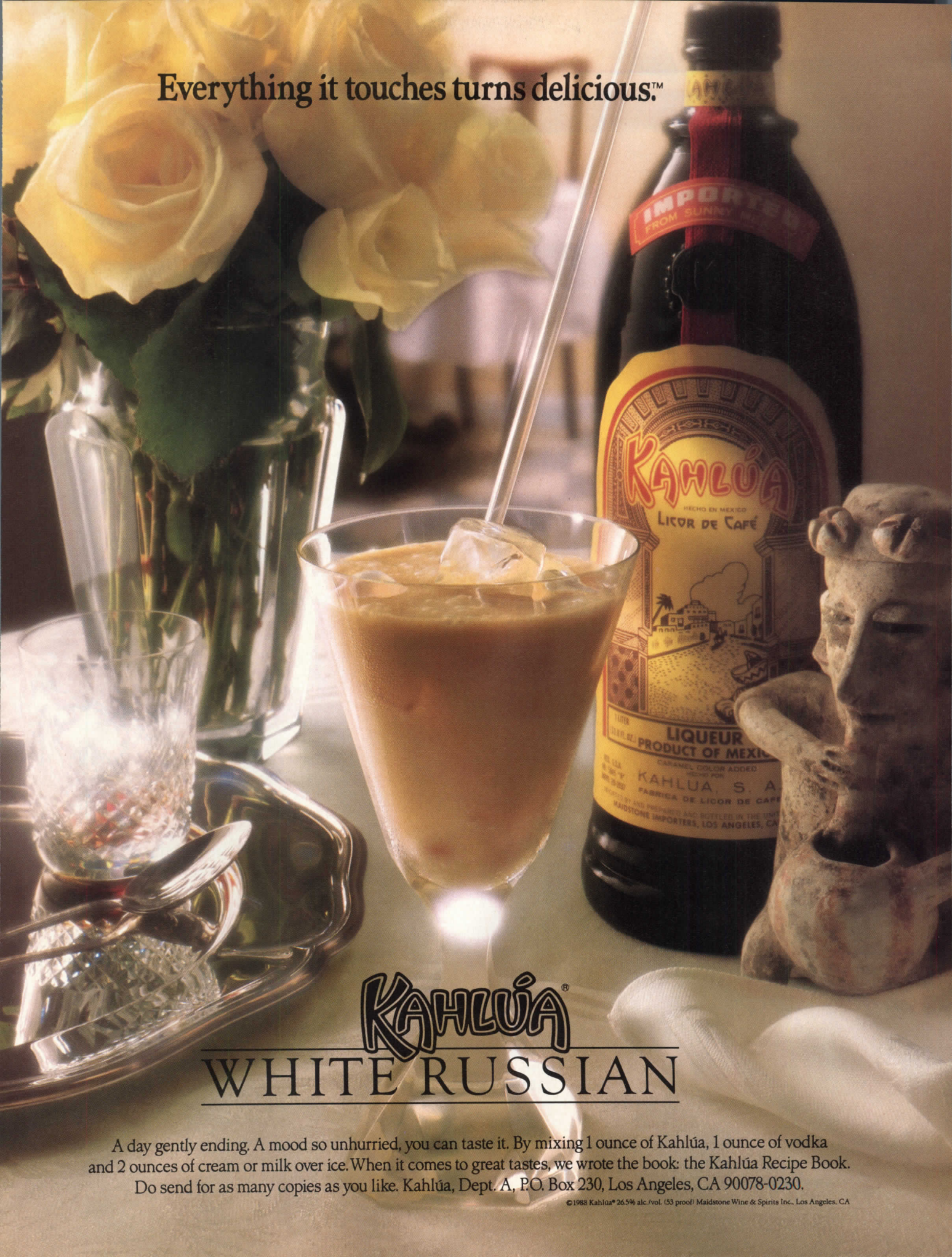
2 cups pecans (about 8 ounces), toasted and chopped
6 ounces semisweet chocolate, cut into ¼-inch pieces
3 tablespoons unbleached all purpose flour
¾ cup (1½ sticks) unsalted butter, room temperature
1 cup firmly packed golden brown sugar
5 large eggs, room temperature
¾ cup light corn syrup
2 tablespoons coffee liqueur
2 tablespoons dark unsulfured molasses
1½ teaspoons vanilla extract
½ teaspoon salt
Coffee Whipped Cream*

For crust: Mix flour, sugar and salt in medium bowl. Add butter and shortening and cut in until mixture resembles coarse meal. Add enough water by tablespoons to bind dough. Gather dough into ball; flatten into disk. Refrigerate for 30 minutes.

Position rack in lowest third of oven and preheat to 375°F. Butter 10-inch deep-dish pie plate. Roll dough out on lightly floured surface to 14-inch round. Transfer dough to prepared dish; trim and crimp edges. Line dough with foil. Fill with dried beans or pie weights. Bake until crust sides are set, about 9 minutes. Carefully remove foil and weights. Pierce dough with fork. Bake until pale golden brown, piercing any bubbles that form in dough, about 10 minutes. Transfer to rack and cool. Reduce oven temperature to 350°F.

For filling: Mix pecans with chocolate and flour in medium bowl. Using electric mixer, cream butter with sugar in large bowl until light and fluffy. Add

Everything it touches turns delicious.™



Kahlúa® WHITE RUSSIAN

A day gently ending. A mood so unhurried, you can taste it. By mixing 1 ounce of Kahlúa, 1 ounce of vodka and 2 ounces of cream or milk over ice. When it comes to great tastes, we wrote the book: the Kahlúa Recipe Book. Do send for as many copies as you like. Kahlúa, Dept. A, P.O. Box 230, Los Angeles, CA 90078-0230.

©1988 Kahlúa® 26.5% alc./vol. 153 proof! Maidstone Wine & Spirits Inc., Los Angeles, CA



A touch of orange. A twist of spice. The perfect pick for twilight tea.

Lipton has 20 special teas.



Experience one.

CHOCOLATE DESSERTS

continued from page 70

eggs 1 at a time, beating well after each addition. Add corn syrup, liqueur, molasses, vanilla and salt and beat until smooth. Mix in pecan and chocolate mixture. Pour filling into crust. Bake until sides are set but center still moves slightly when pan is shaken, about 1 hour. Cool completely on rack. (Can be prepared 1 day ahead. Cover and refrigerate.) Serve at room temperature with whipped cream.

*Coffee Whipped Cream

Makes about 4 cups

2 cups chilled whipping cream
3 tablespoons coffee liqueur

Beat cream in large bowl until soft peaks form. Gradually beat in liqueur. Cover and chill until ready to use.

Sandra Shea
Chez Shea
Seattle

A reviewer once described this cake as "voluptuous." Its creator, Sandra Shea, says, "That's what I like about it, so on the menu I call it Gâteau au Chocolat 'Voluptuous.'" It's a moist, fudgy two-layer cake with very little flour and plenty of butter and chocolate.

Chez Shea offers a four-course prix-fixe dinner (dessert is à la carte) in what has been called "perhaps the most intimate restaurant in the city." It's located on the top floor of one of the oldest buildings in the historic Pike Place Public Market. The view is breathtaking—Puget Sound and the Olympic Mountains seen over the rooftops of the farmers' market.

Shea puts the glorious products of the Pacific Northwest to good use in all of her specialties; you'll find some trademark hazelnuts here.

CHOCOLATE HAZELNUT RUM RAISIN CAKE

12 servings

Cake

½ cup golden raisins
½ cup dark rum

1½ cups husked toasted hazelnuts
(about 7 ounces)

½ cup all purpose flour

- 14 ounces bittersweet (not unsweetened) or semisweet chocolate, chopped**
1 cup (2 sticks) unsalted butter, cut into pieces
1/3 cup hot espresso coffee
6 large eggs, separated, room temperature
1 1/4 cups sugar
1/8 teaspoon salt

Frosting

- 1 pound semisweet chocolate, chopped**
1/2 cup hot espresso coffee
1 1/2 cups (3 sticks) chilled unsalted butter, cut into small pieces

For cake: Soak raisins in rum in small bowl 30 minutes. Drain; reserve rum.

Position rack in center of oven and preheat to 375°F. Butter and flour two 9-inch-diameter cake pans with 1 1/2-inch-high sides. Grind nuts in processor until powdery using on/off turns. Add flour and blend in using on/off turns until just combined. Melt chocolate and butter with coffee in top of double boiler over barely simmering water, stirring until mixture is smooth. Remove from over water.

Beat yolks with sugar in large bowl until pale yellow and slowly dissolving ribbon forms when beaters are lifted. Add chocolate; beat until just blended. Stir in nut mixture. Mix raisins and half of rum into batter (reserve remaining rum for another use). Using clean dry beaters, beat whites with salt in medium bowl until stiff but not dry. Fold 1/4 of whites into batter to lighten. Gently fold in remaining whites.

Divide batter between prepared pans. Bake until toothpick inserted in centers comes out with a few crumbs attached, about 25 minutes. Cool cakes in pans on rack 10 minutes. Run small sharp knife around pan sides to loosen. Invert cakes onto racks and cool completely. (Can be prepared 1 day ahead. Wrap and refrigerate.)

For frosting: Melt chocolate with coffee in top of double boiler over barely simmering water, stirring until smooth. Remove from over water and whisk in butter 1 piece at a time. Let frosting stand at room temperature just until thick enough to spread, whisking occasionally, about 1 hour.

Place 1 cake layer on platter. Spread 1 cup (generous) frosting over. Top

with second cake layer, flat side up. Frost top and sides of cake with remaining frosting. (Can be prepared 4 hours ahead. Cover with cake dome and let stand at room temperature.)

Michela Larson
Michela's
Cambridge, Massachusetts

This flourless cake is, in a word, outrageous. Forget those airy, little-black-dress chocolate cakes—this one is made with a pound of chocolate. The result is dense without being heavy, as creamy as the best cheesecake, with a deep, espresso-edged flavor.

Michela's is a trattoria offering an imaginative but simple menu. There's *calamari alla griglia* (grilled squid) served with green beans, garlic and hot peppers, various *risotti*, spaghetti with lobster—the kind of food that makes us all hunger for a visit to Italy. Owner Michela Larson herself is the driving force that keeps the standards so high.

Former pastry chef Martha Burgess created this torte; she worked on it “until it was thick and dense enough to satisfy the cravings of any chocolate lover, yet with a fudgy, creamy quality.” Now a graduate student at the Harvard School of Design, Ms. Burgess explains that “when I’m making this cake, the room fills with that wonderful aroma of the chocolate and the espresso.”

CHOCOLATE ESPRESSO TORTE

A cross between a pudding and chocolate fudge. At the restaurant, it's served with cappuccino ice cream. At home, either vanilla or coffee ice cream or a spoonful of lightly whipped cream on the side is fine.

16 servings

Butter

- 2 cups (4 sticks) unsalted butter, cut into 1/2-inch pieces**
1 cup plus 2 tablespoons sugar
1 cup plus 2 tablespoons hot espresso coffee
12 ounces bittersweet (not unsweetened) or semisweet chocolate, chopped
4 ounces extra-bittersweet (not unsweetened) or semisweet chocolate, chopped
6 large eggs, room temperature
6 large egg yolks, room temperature

recipe continued on page 74

C • A • M • P • B • E • L • L • S®

HIGH YIELD STOCK



Campbell's Chicken Broth is condensed so it yields an extra rich, extra delectable flavor. Try this recipe for bouillabaisse and taste why Campbell's stock is valuable stock.

Bountiful Bouillabaisse

- 2 tbsp. olive oil
 4 large cloves garlic, minced
 1 can Campbell's® Condensed Chicken Broth
 1 can (16 oz.) tomatoes, undrained, cut up
 1 can (6 1/2 oz.) chopped clams, drained, liquid reserved
 1/3 cup chopped fresh parsley
 1 tsp. orange peel, cut in matchstick-thin strips
 1/4 tsp. pepper
 12 oz. shrimp, shelled and deveined
 8 oz. firm white fish fillets, cut into chunks
 1. In saucepan, in hot oil, cook garlic until lightly browned, stirring often.
 2. Add broth, tomatoes and their liquid, clam liquid, parsley, orange peel and pepper. Heat to boiling. Reduce heat to low. Simmer 5 min.
 3. Add shrimp, fish and clams. Cook until shrimp turn pink and fish flakes easily with fork. Serve with garlic croutons if desired. Makes 6 cups or 4 servings.

© 1989 Campbell Soup Company

• M'm! • M'm! • Good!® •

CHOCOLATE DESSERTS

continued from page 73

Powdered sugar
Coffee ice cream, vanilla ice cream or whipped cream (optional)

Position rack in center of oven and preheat to 325°F. Generously butter 8-inch-diameter springform pan with 2¾-inch-high sides. Line bottom with parchment or waxed paper. Butter and flour paper. Melt 2 cups butter with sugar and espresso in heavy 3-quart saucepan over medium-low heat, stirring until sugar dissolves. Add both chocolates and stir until smooth. Remove chocolate mixture from heat.

Whisk eggs and yolks in large bowl until frothy. Whisk into chocolate mixture. Pour batter into prepared pan. Place pan on heavy baking sheet. Bake until edges puff and crack slightly but center is not completely set, about 1 hour; do not overbake (cake will set as it cools). Transfer to rack and cool. Cover and refrigerate overnight.

Run small sharp knife around cake pan sides to loosen. Carefully release pan sides. Sift powdered sugar over cake. Cut into wedges, wiping knife clean before each cut. Serve with ice cream or whipped cream if desired.

Gerry Klaskala
Buckhead Diner
Atlanta

The Buckhead Diner is more than a symbol of the restaurant boom that's been taking place in Atlanta during the past couple of years. It's also a spirited homage to the diner, that genuine American institution.

Taking the lead from San Francisco's Fog City Diner and others around the country, the Buckhead is a re-creation of an old dining car—but with a difference. It's big and sleek looking—and the food is something else again.

Everything is made from scratch. Gerry Klaskala, the chef and managing partner, takes diner classics and gives them a new spin. Examples: veal meat loaf with wild mushrooms, served with veal gravy and puree of celery root and potatoes; and chili bean soup with sour cream and salsa. At a recent lunch, I enjoyed a Jarlsberg and Wisconsin cheddar sandwich with diced plum tomatoes, scallions and Pommery mus-

tard. Grilled on sliced brioche, it was a far cry from the usual grilled cheese.

Klaskala's version of the banana cream pie contains more bananas than custard, for a clean, fresh fruit flavor. He makes it with a crisp pie shell filled with a pastry cream that's laced with white chocolate and two liqueurs, lightened with whipped cream and generously studded with ripe bananas. Cocoa-dusted white chocolate curls top it off dramatically. (If you'd like to simplify the preparation somewhat, you can top the custard with a thin layer of whipped cream, then sprinkle lightly with cocoa powder.)

WHITE CHOCOLATE BANANA CREAM PIE

All the components for this dessert can be prepared ahead, but the assembling should be done shortly before serving.

8 servings

Pastry Cream

- 1 cup milk
- ½ vanilla bean, split lengthwise
- 3 large egg yolks
- ⅓ cup sugar
- 2 tablespoons cornstarch
- 1 tablespoon chilled unsalted butter, cut into pieces
- 3 ounces imported white chocolate, finely chopped

Sweet Pastry

- ½ cup (1 stick) chilled unsalted butter, cut into pieces
- ¼ cup plus 1½ teaspoons sugar
- 2 teaspoons beaten egg
- 1 cup plus 2 tablespoons unbleached all purpose flour
- 4 ripe bananas, peeled and sliced
- 1 tablespoon fresh lemon juice
- 1½ tablespoons banana liqueur
- 1½ tablespoons white crème de cacao liqueur
- 1 cup chilled whipping cream, whipped to peaks
- White Chocolate Curls (see recipe)
- Unsweetened cocoa powder (optional)

For pastry cream: Bring milk and vanilla bean to boil in heavy medium saucepan. Whisk yolks and sugar in medium bowl until pale and thick. Whisk in cornstarch. Whisk 1 cup milk into yolk mixture. Return mixture to saucepan and whisk until custard boils and thickens, about 30 seconds. Pour into bowl. Whisk in butter, then choc-

olate. Press plastic wrap onto surface of pastry cream to prevent skin from forming. Refrigerate until well chilled. (Can be prepared 2 days ahead.)

For pastry: Mince butter with sugar in processor using on/off turns. Add egg and blend until just combined. Add flour and blend using on/off turns until mixture resembles coarse meal. Gather dough into ball; flatten into disk. Wrap in plastic and refrigerate at least 30 minutes. (Can be prepared 1 day ahead. Let dough soften slightly at room temperature before continuing.)

Preheat oven to 350°F. Roll dough out on heavily floured surface to 13-inch round. Brush off excess flour. Transfer dough to 9½-inch pie dish; crimp edges. Butter large foil round. Place foil buttered side down on dough. Fill with dried beans or pie weights. Bake until crust sides set, about 12 minutes. Carefully remove foil and weights. Pierce dough with fork. Bake until pale golden brown, about 5 minutes. Cool on rack.

Toss bananas with lemon juice and fold into pastry cream. Fold in liqueurs. Gently fold whipped cream into pastry cream. Spoon filling into pie shell. Top with chocolate curls, covering completely. Sift cocoa powder over. (Can be prepared 30 minutes ahead.)

WHITE CHOCOLATE CURLS

A nice touch on cakes or mousses.

Makes enough to decorate one 9½-inch pie or cake

6 ounces imported white chocolate, chopped

Melt chocolate in top of double boiler over barely simmering water, stirring until smooth. Pour onto large baking sheet. Spread to thickness of ⅛ inch. Refrigerate until firm but not brittle, about 10 minutes. Using putty knife or metal spatula, scrape chocolate into long curls. (Can be prepared 2 days ahead. Place chocolate curls on baking sheet. Cover and refrigerate.)

Claude Alrivy
Le Chardonnay
Los Angeles

On a quiet corner of Melrose Avenue, not far from the trendier stretch, is one of my favorite Los Angeles restaurants, Le Chardonnay. For some reason,

Cleopatra. A reputation for style.

Cleopatra. Creator of a style so uniquely her own that it's said she once welcomed Marc Antony home in a room filled with rose petals.

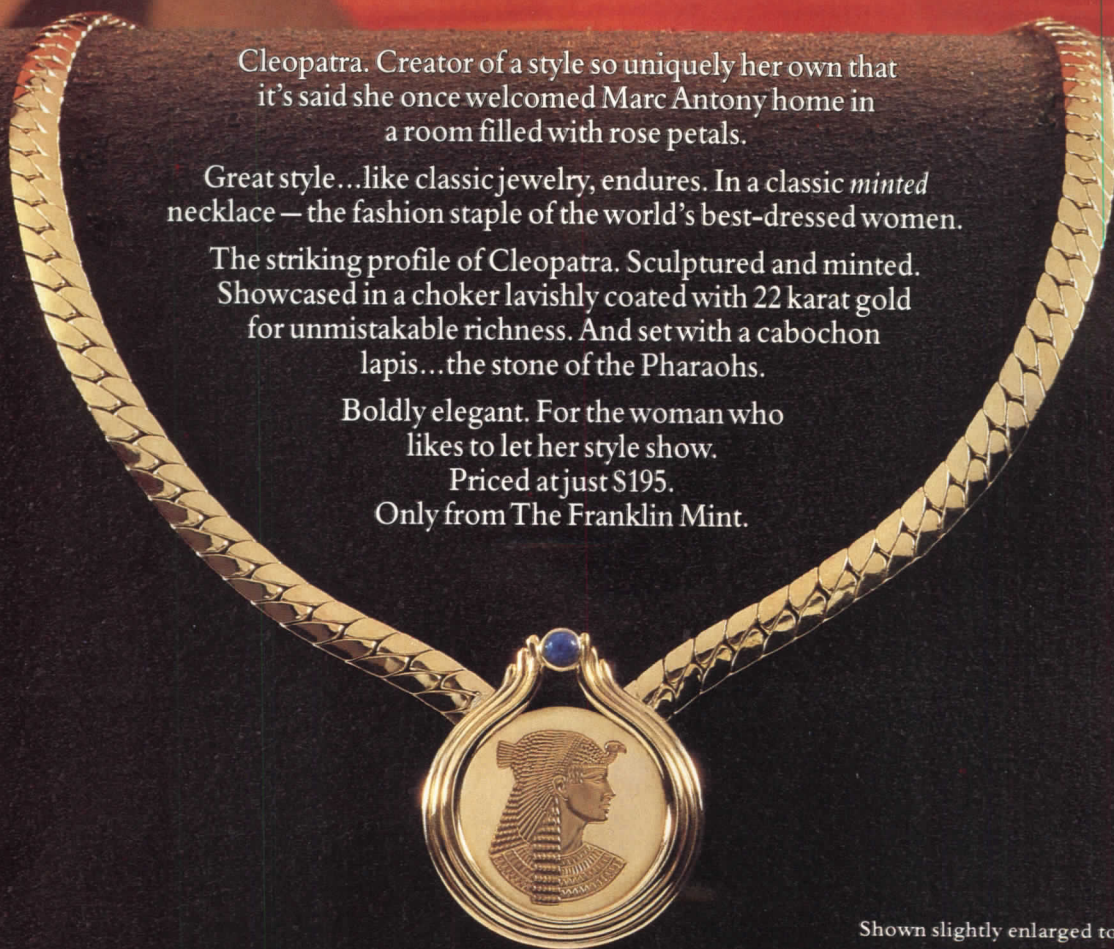
Great style...like classic jewelry, endures. In a classic *minted* necklace — the fashion staple of the world's best-dressed women.

The striking profile of Cleopatra. Sculptured and minted. Showcased in a choker lavishly coated with 22 karat gold for unmistakable richness. And set with a cabochon lapis...the stone of the Pharaohs.

Boldly elegant. For the woman who likes to let her style show.

Priced at just \$195.

Only from The Franklin Mint.



Shown slightly enlarged to show detail.

Great style from The Franklin Mint.

The Franklin Mint
Franklin Center, Pennsylvania 19091

Please mail by April 30, 1989.

Please accept my order for The Cleopatra Necklace. No payment is required now. Bill me for the total purchase price in five monthly installments of \$39.* each, the first payable prior to shipment.

*Plus my state sales tax.

MR/MRS/MISS _____

PLEASE PRINT CLEARLY

ADDRESS _____

SIGNATURE _____

ALL ORDERS ARE SUBJECT TO ACCEPTANCE.

CITY/STATE/ZIP _____

11987-85

CHOCOLATE DESSERTS

continued from page 74

smart local restaurantgoers have kept this place their own secret; you rarely read about it in the national food press.

That's too bad, because the food here is about as good as you'll find anywhere in town (and these days, that's no faint praise). In a stunning art nouveau room with a rotisserie to one side, co-owner Robert Bigonnet makes you feel welcome and guides you to the best of the night's menu.

Starters might include expertly made terrines, a salad of crisp sweetbreads with oyster mushrooms, and oversize tortelloni with snails and garlic butter sauce (I know—I might not have chosen that one either. But just taste for yourself; it's a winner). I usually order spit-roasted meats (pheasant in season, tender lamb). There are expertly prepared fish dishes, and even a *choucroute* with smoked fish and mussels.

But leave room for dessert—chef and co-owner Claude Alrivy prepares exquisite little gems that you don't want to miss. When dining with friends, it's fun to pass several desserts around the table. Favorites have included a caramel mousse cake with warm caramel sauce and homemade banana ice cream; a warm *tarte Tatin*; and crisp apple fritters with vanilla ice cream. And there's always at least one chocolate creation, often an elaborate white and dark chocolate mousse cake. This deep chocolate ice cream, flavored with cocoa powder, honey and semisweet chocolate, and served with a custard sauce infused with fresh mint, is another great choice.

CHOCOLATE ICE CREAM WITH MINT CUSTARD SAUCE

6 servings

Ice Cream

- 1 cup unsweetened cocoa powder, sifted
- 4 cups milk
- ½ cup honey
- 8 large egg yolks
- ½ cup sugar
- 6 ounces semisweet chocolate, finely chopped

Sauce

- 2 cups half and half
- ¼ cup chopped fresh mint leaves
- 1 vanilla bean, split lengthwise

4 large egg yolks

⅓ cup sugar

Fresh mint sprigs

For ice cream: Place cocoa in heavy medium saucepan. Gradually whisk in milk. Add honey and bring to boil, stirring constantly. Whisk yolks with sugar in medium bowl. Gradually whisk in hot milk. Return mixture to saucepan and stir over medium-low heat until custard thickens and leaves path on back of spoon when finger is drawn across, about 2 minutes; do not boil. Pour into bowl. Add chocolate; stir until melted. Refrigerate until cold.

Transfer custard to ice cream maker and process according to manufacturer's instructions. Freeze in covered container several hours. (*Ice cream can be prepared 4 days ahead.*)

For sauce: Scald half and half with chopped mint and vanilla bean in heavy medium saucepan. Whisk yolks with sugar in medium bowl. Gradually whisk in hot milk. Return mixture to saucepan and stir over medium-low heat until custard thickens and leaves path on back of spoon when finger is drawn across, about 4 minutes; do not boil. Strain into bowl. Cover and refrigerate until well chilled. (*Mint sauce can be prepared 1 day ahead.*)

Scoop ice cream into bowls. Spoon sauce over. Garnish with mint sprigs.

Stephan Pyles Goodfellow's Minneapolis

Stephan Pyles established his reputation as one of the leaders of the "New American Chefs" pack with the Routh Street Cafe in Dallas, then with Baby Routh. Not long ago, he and partner John Dayton opened Goodfellow's and Tejas in a building in Minneapolis (one upstairs, one down). Locals rave about the restaurants as two of the best things to hit town in years.

Pyles describes Goodfellow's as "American cuisine with an emphasis on midwestern ingredients. We've made connections with local farmers, using Minnesota produce and game from the Dakotas, fish from the Great Lakes, lots of wild rice, sunflower seeds. Plus cheese and dairy products. The desserts seem naturally richer up here because of the good dairy products."

Pyles says that this brownie "is the

brownie of childhood, only made with white chocolate instead of dark. It's as decadently chocolate as you can possibly get—hot fudge, pieces of white chocolate in the brownie, the butteriness of the macadamias. It's about as rich a dessert as I would dare do."

WHITE CHOCOLATE AND MACADAMIA BROWNIES WITH HOT FUDGE SAUCE

Makes about 24

- 1 cup unbleached all purpose flour
- ¼ teaspoon salt
- 2 large eggs, room temperature
- ½ cup sugar
- 7 ounces imported white chocolate, chopped and melted
- ½ cup (1 stick) unsalted butter, melted
- 1 teaspoon vanilla extract
- 1 cup chopped toasted unsalted macadamia nuts* (about 5 ounces)
- 5 ounces imported white chocolate, coarsely chopped

Hot Fudge Sauce (see recipe)

Preheat oven to 350°F. Butter and flour 9x13-inch baking pan. Sift flour with salt into bowl. Using electric mixer, beat eggs in large bowl until frothy. Add sugar 1 tablespoon at a time and beat until pale yellow and slowly dissolving ribbon forms when beaters are lifted. Gently fold in melted chocolate (mixture may lose volume). Add melted butter and vanilla and stir well (mixture may look curdled). Fold in flour. Fold in nuts and chopped chocolate. Pour batter into prepared pan. Bake until toothpick inserted in center comes out not quite clean, about 25 minutes; do not overbake. Cool in pan on rack. (*Can be prepared 1 day ahead. Store at room temperature.*)

Cut brownies into squares. Transfer to plates. Pour sauce over and serve.

*Available at some specialty foods stores and some natural foods stores. If unavailable, rinse salted nuts briefly under running water. Drain and pat dry.

HOT FUDGE SAUCE

Makes about 1½ cups

- ¾ cup whipping cream
- ¼ cup sugar

recipe continued on page 145

Tantalizing TREATS



Marvelous Macaroons

2 $\frac{2}{3}$ cups BAKER'S®
ANGEL FLAKE® Coconut
 $\frac{2}{3}$ cup sugar
 $\frac{1}{4}$ cup all-purpose flour
 $\frac{1}{4}$ teaspoon salt

4 egg whites
1 teaspoon almond extract
1 cup new
DOLE™ Chopped
Natural Almonds

- Combine coconut, sugar, flour and salt in mixing bowl. Stir in egg whites and almond extract. Stir in almonds; mix well.
- Drop from teaspoon onto lightly greased baking sheets. Garnish with candied cherry halves, if desired. Bake at 325° for 20 to 25 minutes, or until edges of cookies are golden brown.
- Remove from baking sheets immediately. Makes about 2 $\frac{1}{2}$ dozen.

BAKER'S® COCONUT &
NEW DOLE™ ALMONDS



GET FRESH WITH US

© 1988 DOLE Bakersfield, Inc. © 1988 General Foods Corp.
Baker's and Angel Flake are registered trademarks of General Foods Corp.



G R E A T C O O K

G R E A T P A R T Y

AFTER-WORKOUT BREAKFAST

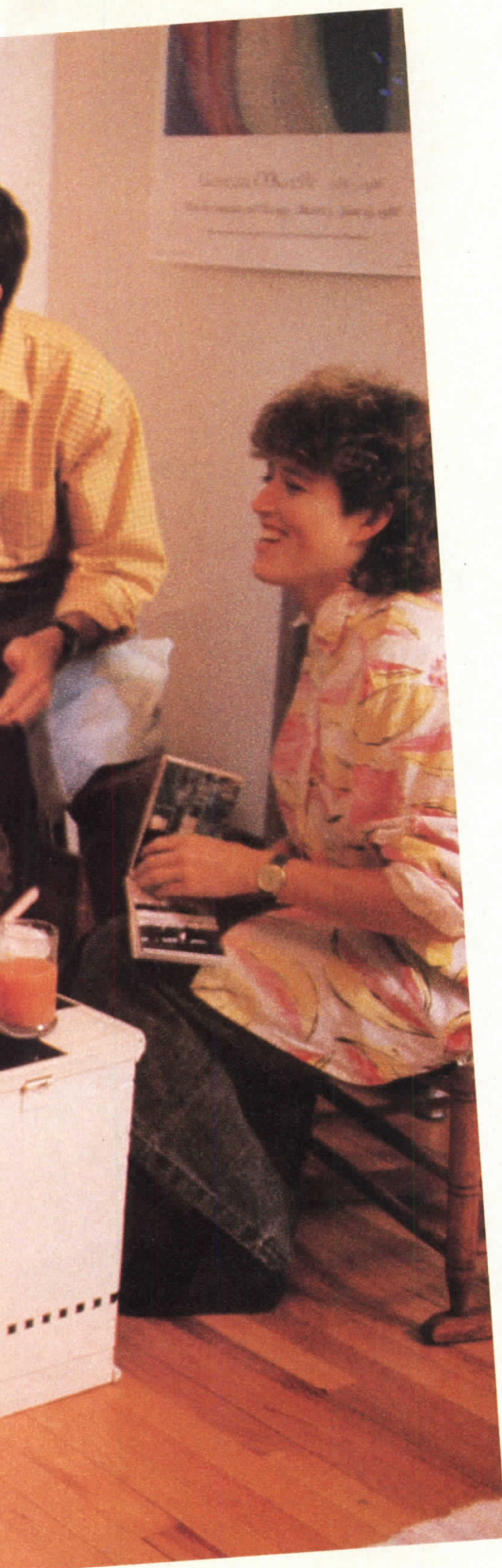
Rise early, run hard and eat hearty with a
Cambridge architect and her friends BY STEPHANIE YOUNG

"Want to come over for breakfast on Saturday?" asks Cola Parker. "Dress in workout stuff and show up at sunrise."

You're not the only one to take her up on the offer—five other sweats-clad guests have congregated on her fire-engine-red wooden porch in Cambridge, Massachusetts. There are cheery greetings all around, and as the screen door slams behind Cola, she asks, "Is everybody set?" To eat? Not quite. There are a few premeal activities on the agenda: an impromptu game of soccer, a jog along the Charles River and sprints up the seats of a football stadium.

You see, when Cola invites you over,

you breakfast the old-fashioned way—you *earn* it. But nobody is complaining. In fact, everyone is raring to go on this balmy morning. This 26-year-old budding architect and her pals are nationally ranked amateur rowers, veterans of the Pan-American Games, several world championships and the Olympics. To keep in shape, they stick to regular, serious training schedules. But you learn right away that fitness and fun aren't mutually exclusive with these folks. Their enthusiasm and high spirits take the *work* out of *workout*. Today's activities are an athlete's version of the cocktail hour before a meal.



A morning jog along the Charles River (right) works up an appetite, and a casual breakfast is the just reward for Cola Parker (at far left, above) and her friends.





ABOVE: The gang cuts up in the kitchen. **BELOW:** Cheese soufflé with salsa and sautéed apples make a satisfying meal; there are crunchy cookies for dessert.

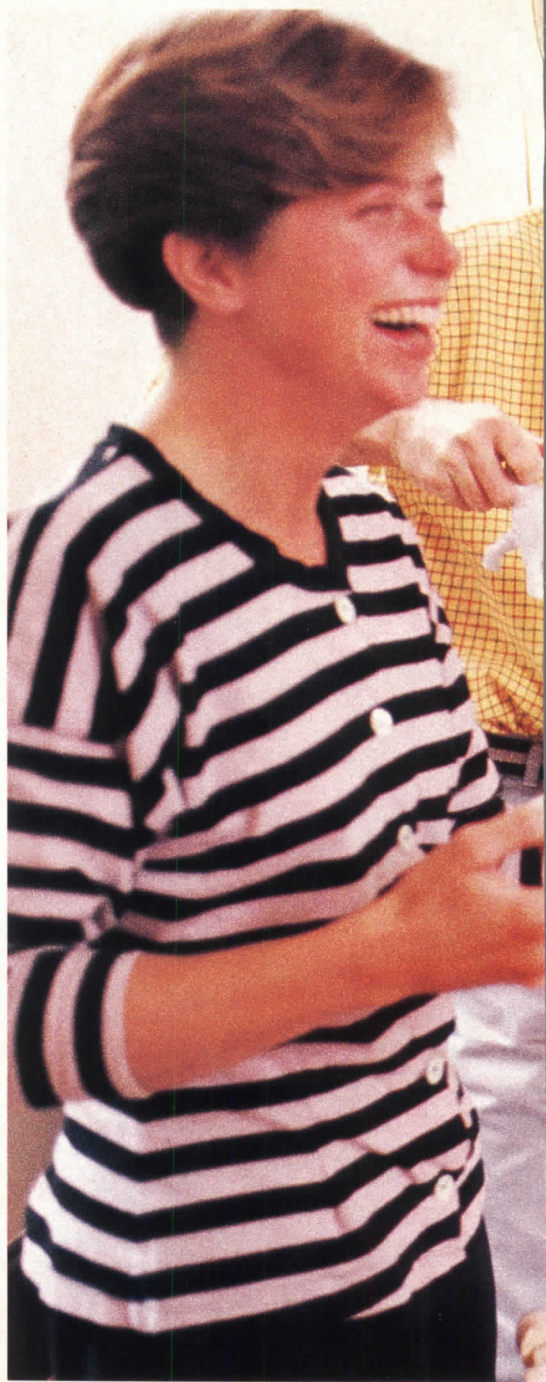
Telling jokes, catching up on crew gossip, calling out to fellow rowers on the river, egging one another on, they pass the morning in a flash of smiles.

So, when everyone troops back to *Cola's*, the party is already in high gear. The kitchen is the natural gathering spot. Although Cola has prepared

most of this breakfast ahead of time ("Who wants to do a lot of last-minute stuff right after exercising?"), there are still a few things to do.

The whole gang pitches in, and a kind of choreographed pandemonium prevails. The coffee maker is plugged in, and the warm scent of vanilla espresso fills the room. The corn bread and goat cheese soufflé needs to warm up in the oven—"What temperature should I put it on, Cola?" asks one helper. The green apples, destined to be sautéed and served with the soufflé, are brought in from the back porch to be sliced into rings. The friend who's sent to find something to melt chocolate in for the cookies returns with a pertinent question: "Is this the dog bowl or a mixing bowl?" A freshly showered guest announces that someone else can wash up. Another friend retrieves the morning *Boston Globe* from out front and pages to the crossword puzzle. "What's a literary monogram that begins with T?" [TSE—T.S. Eliot.] "What's the Velvet Fog?" [Not what, who—Mel Tormé.] They all pipe up, chime in and cheer—with this crew, everything is a team sport.

In the middle of this exuberant activity, Cola is the calm center. She seems to be doing everything at once, quietly, capably—fielding questions, sautéing apples, dipping cookies in chocolate, calling out a puzzle clue or



two, directing eager hands to put the oatmeal scones in a basket, lug the plates, flatware and mugs to the table, pour the fruit juices into pitchers. You can see this is the heart and soul of the party to her. That's why she is someone who doesn't let "mismatched china and a less-than-*House & Garden* living room get in the way of entertaining."

And when she returns to the party after showering and changing, she finds everything arranged on the dining room table, buffet style, waiting for her. "I think it's time to eat, don't you?" It's a rhetorical question—no



LEFT: Cola leads the pack on a sprint up the steps of the local stadium. **ABOVE:** Back home, it's time to help yourself to scones, corn bread and cheese soufflé, chocolate-dipped cookies, Canadian bacon, apples with cinnamon, and a fresh tomato salsa to accompany the soufflé.

GREAT COOK/GREAT PARTY

continued from page 80

one needs any encouragement to fill a plate and find a seat. The good times roll on—out come photographs from the crew's last race, from the Seoul Olympics; someone cracks up the audience with her trials and tribulations traveling overseas with a shell (the boat used in rowing). Gore-Tex and Patagonia clothing are debated. Between laughs, the food disappears.

"We all have healthy appetites," says Cola, "but I try not to throw health in the wastebasket when I cook. I'm not overly pious, but I do try to keep things to a happy medium." She cuts back on the amount of sugar and butter called for in a recipe; substitutes half and half for heavy cream, whole milk for half and half, skim milk for whole milk. And it still tastes delicious: The empty bowls and platters and the contented expressions are proof of that.

"I love breakfast parties," she says. "Part of it is because they fit my lifestyle. I get up at 5:30 every morning, and I'm bushed by 7:30 at night, so dinners are out. By tacking a breakfast onto a group workout, we have the whole day to enjoy ourselves."

"Are there any other secrets to Cola's party success?" you ask the guests.

"Witty, exciting friends!" they chorus. You could have guessed that.

MANGO YOGURT WITH BLUEBERRIES AND BANANAS (Cover Recipe)

6 servings

- 2 large mangos, peeled and pitted
- 1½ tablespoons honey
- 1 teaspoon vanilla extract
- 3 cups plain yogurt
- 1 pint blueberries
- 3 bananas, peeled and sliced

Puree 1 mango in blender or processor. Coarsely chop second mango. Stir mango puree, honey and vanilla in medium bowl until honey dissolves. Mix in ½ cup chopped mango. Gently mix in yogurt, 1 cup blueberries and half of sliced bananas. Transfer to serving bowl. Arrange remaining chopped mango and remaining blueberries decoratively atop yogurt. (Can be prepared 4 hours ahead. Refrigerate.) Top with remaining bananas and serve.

AFTER-WORKOUT BREAKFAST

Mango Yogurt with
Blueberries and Bananas
Oatmeal Raisin Scones
Strawberry Jam
Corn Bread and
Goat Cheese Soufflé
with Salsa Cruda
Canadian Bacon
Sautéed Apples
Anise-Almond Biscotti
and/or
Sugar Hearts
Orange Juice
Cranberry Juice
Coffee

OATMEAL RAISIN SCONES (Cover Recipe)

Serve these with strawberry jam.

Makes 12

- 2 cups rolled oats
- 2 cups sifted all purpose flour
- ¼ cup sugar
- 1 tablespoon baking powder
- ½ teaspoon baking soda
- ½ teaspoon salt
- 6 tablespoons (¾ stick) chilled butter, cut into ½-inch pieces
- ¾ cup raisins
- 1¼ cups (about) buttermilk
- Half and half
- Sugar

Preheat oven to 375°F. Finely grind 1 cup oats in processor. Blend in flour, ¼ cup sugar, baking powder, baking soda and salt. Add butter and cut in until mixture resembles coarse meal, using on/off turns. Transfer to large bowl. Mix in ¾ cup raisins and remaining 1 cup oats. Make well in center of mixture. Gradually mix in enough buttermilk to form moist dough.



Gently knead dough on lightly floured surface until smooth, about 10 turns. Divide into 3 pieces. Pat each into ¾-inch-thick round on floured surface. Cut each into quarters. Brush with half and half and sprinkle with sugar. Transfer to baking sheet. (Can be prepared 4 hours ahead. Cover and refrigerate.) Bake until golden brown, about 28 minutes. Serve hot.

CORN BREAD AND GOAT CHEESE SOUFFLÉ

Assemble this a day ahead and pop it in the oven about one hour before you're ready to eat. The salsa adds color and zip. Canadian bacon and the sautéed apples here are good accompaniments.

6 servings

Corn Bread

- 1½ cups yellow cornmeal
- 1 cup unbleached all purpose flour
- 2 tablespoons sugar
- 2 teaspoons baking powder
- ½ teaspoon baking soda
- ⅞ teaspoon salt
- 1 cup buttermilk
- 3 tablespoons unsalted butter, melted
- 1 egg, beaten to blend

Soufflé

- 12 eggs
- 2½ cups milk
- 1½ cups buttermilk
- 2 teaspoons Dijon mustard
- ½ teaspoon freshly grated nutmeg
- ⅞ teaspoon cayenne pepper
- Salt and freshly ground pepper
- 12 ounces fresh goat cheese (such as Montrachet), crumbled (about 3 cups)
- 4 ounces sharp cheddar cheese, grated (about 1½ cups)
- Fresh cilantro sprigs
- Salsa Cruda (see recipe)

For corn bread: Preheat oven to 400°F. Grease 9x13-inch glass baking dish. Mix cornmeal, flour, sugar, baking powder, baking soda and salt in medium bowl. Make well in center. Add buttermilk, butter and egg to well. Mix until just blended. Spread batter into prepared dish. Bake until tester inserted in center comes out clean and top is golden brown, about 18 minutes. Invert bread onto rack and cool (bread may break into pieces).

For soufflé: Grease clean 9x13-inch glass baking dish. Whisk eggs, milk,

DEFIANCE

FIELD & STREAM™

America's number one sportsman's magazine presents its first sculpture in hand-painted porcelain and 24 karat gold.

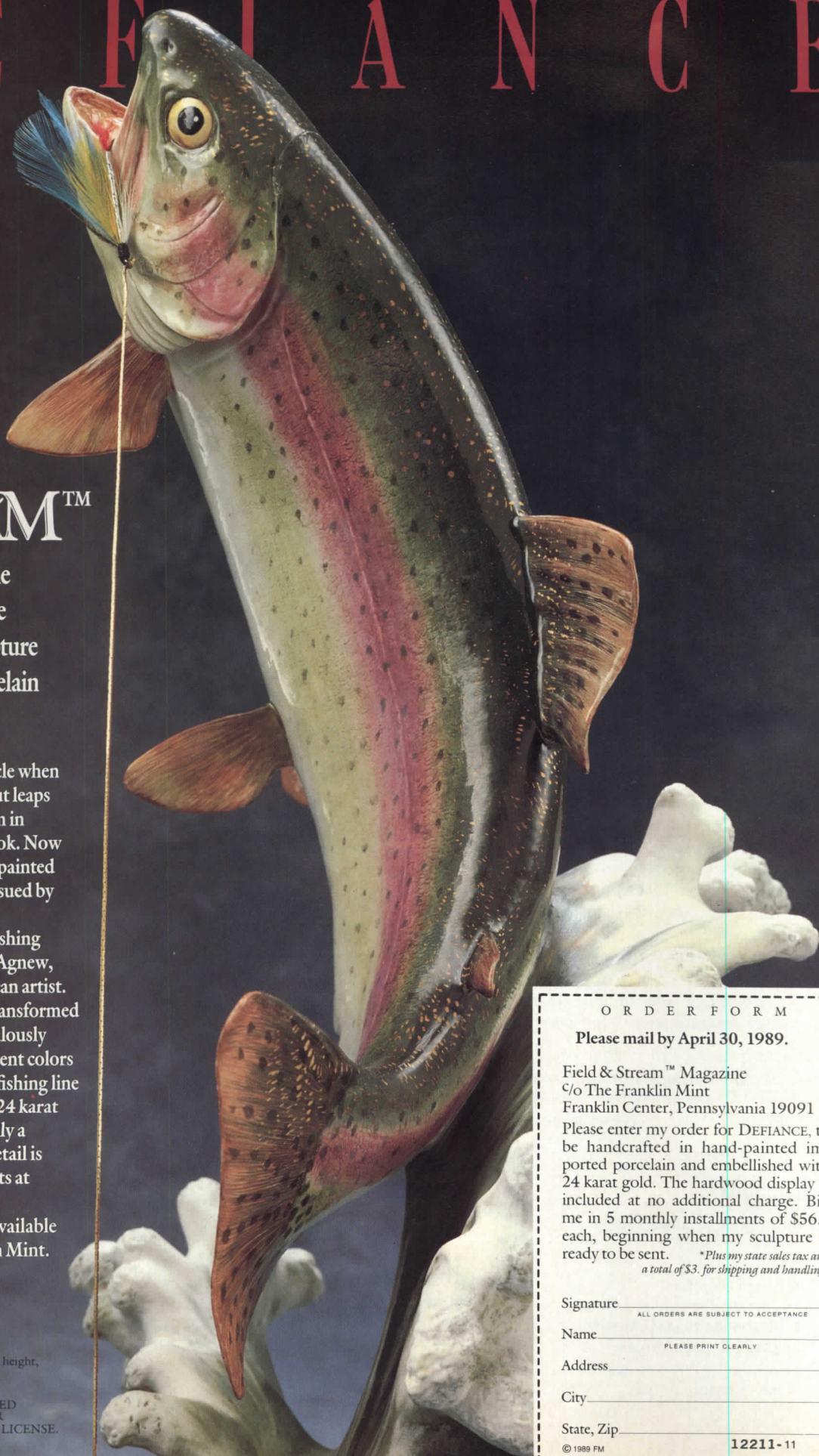
It's an exhilarating spectacle when the powerful rainbow trout leaps from a fast-running stream in defiance of the angler's hook. Now captured in the first hand-painted porcelain sculpture ever issued by FIELD & STREAM.™

DEFIANCE is an astonishing original work of art by Al Agnew, an award-winning American artist. Nature's restless energy transformed into fine porcelain. Meticulously hand painted in the iridescent colors of the rainbow trout. The fishing line is electroplated with pure 24 karat gold. And the lure is actually a real hand-tied fly. Every detail is authenticated by the experts at Field & Stream.

The issue price: \$280. Available only through The Franklin Mint.

Shown smaller than actual size of 13" in height, including hardwood display stand.

FIELD & STREAM IS A REGISTERED TRADEMARK OF TIMES MIRROR MAGAZINES, INC. USED UNDER LICENSE.



ORDER FORM

Please mail by April 30, 1989.

Field & Stream™ Magazine
c/o The Franklin Mint
Franklin Center, Pennsylvania 19091

Please enter my order for DEFIANCE, to be handcrafted in hand-painted imported porcelain and embellished with 24 karat gold. The hardwood display is included at no additional charge. Bill me in 5 monthly installments of \$56.* each, beginning when my sculpture is ready to be sent.

*Plus my state sales tax and a total of \$3. for shipping and handling.

Signature _____

ALL ORDERS ARE SUBJECT TO ACCEPTANCE

Name _____

PLEASE PRINT CLEARLY

Address _____

City _____

State, Zip _____

© 1989 FM

12211-11

BREAKFAST.

KRAFT © 1989 Kraft, Inc.

GREAT COOK/GREAT PARTY

continued from page 82

buttermilk and mustard in medium bowl. Add nutmeg and cayenne. Season with salt and pepper. Cut corn bread in half horizontally into 2 layers, using serrated knife. Place bottom half of corn bread in prepared dish. Sprinkle half of goat cheese and half of cheddar cheese over. Top with second half of corn bread. Cover with remaining cheeses. Pour egg and milk mixture over. Cover and refrigerate overnight.

Preheat oven to 350°F. Bake soufflé until custard is set, about 45 minutes. Let stand 15 minutes before serving. Garnish with cilantro. Serve with salsa.

SALSA CRUDA

Use juicy tomatoes for this zippy salsa.

Makes about 3 cups

- 4 medium tomatoes
- 1 cup finely chopped red onion
- 2 tablespoons (about) minced seeded jalapeño chilies
- 2 tablespoons finely chopped fresh cilantro

- 1 tablespoon red wine vinegar
- 1 tablespoon fresh lime juice
- 1 garlic clove, minced
- ½ teaspoon salt

Peel, seed and chop tomatoes. Transfer tomatoes and their juice to medium bowl. Mix in onion, 1 tablespoon chilies, cilantro, vinegar, lime juice, garlic and salt. Taste and add remaining chilies if desired. (Can be prepared 4 hours ahead. Cover and refrigerate.) Serve at room temperature.

SAUTEED APPLES

Quick and easy, these cinnamon-scented apples are good with the soufflé.

6 servings

- 2 tablespoons sugar
- ¾ teaspoon cinnamon
- 4 medium-size tart green apples (unpeeled), cored
- 2 tablespoons (about) unsalted butter

Mix sugar and cinnamon in small bowl. Cut apples crosswise into ½-inch-thick rounds. Melt 1 tablespoon butter in heavy large skillet over medium-high heat. Add single layer of ap-

ples. Sprinkle lightly with cinnamon-sugar mixture. Cook until golden brown, turning apples over occasionally, about 5 minutes. Transfer apples to platter; keep warm. Repeat with remaining apples in batches, adding more butter as necessary.

ANISE-ALMOND BISCOTTI

Both these and the chocolate-dipped sugar hearts are nice cookies to serve with coffee at the end of the meal.

Makes about 42

- ½ cup (1 stick) unsalted butter, room temperature
- ¾ cup sugar
- 2 eggs, room temperature
- ½ cup blanched almonds, toasted and coarsely chopped
- 1 teaspoon anise extract
- 1 teaspoon aniseed
- 2 cups plus 1 tablespoon all purpose flour
- 1½ teaspoons baking powder
- ¼ teaspoon salt
- 8 ounces semisweet chocolate, coarsely chopped
- 1½ teaspoons solid vegetable shortening

BREAKFAST SPECIAL.

Ounce for ounce Philadelphia Brand cream cheese has just $\frac{1}{2}$ the calories of butter or margarine. So make breakfast something special.

Butter your bread with Philly instead.



Preheat oven to 325°F. Grease 2 baking sheets. Using electric mixer, cream butter until light and fluffy. Add sugar and beat until light. Mix in eggs 1 at a time. Add almonds, anise extract and aniseed. Sift flour, baking powder and salt into butter mixture and mix until dough is just blended.

Form dough into two 3-inch-wide $\frac{3}{4}$ -inch-thick loaves on prepared baking sheets. Bake 25 minutes. Cool loaves 5 minutes. Cut on diagonal into $\frac{1}{2}$ -inch-thick slices. Arrange cut side up on baking sheets. Bake until starting to color, about 10 minutes. Turn over and bake second sides until starting to color, about 10 minutes. Cool on rack. (Can be prepared 1 week ahead. Store in airtight container.)

Line baking sheet with waxed paper. Melt chocolate with shortening in top of double boiler over simmering water; stir until smooth. Remove from heat. Dip one end of each cookie into chocolate, tipping pan and spreading chocolate with spatula if necessary to coat half of cookie. Arrange on prepared sheet. Refrigerate until chocolate sets, about 15 minutes. (Can be prepared 1 day ahead. Store airtight in refrigerator.)

SUGAR HEARTS

Makes about 38

- $\frac{1}{2}$ cup (1 stick) unsalted butter, room temperature
- 1 cup powdered sugar
- 1 egg
- 1 teaspoon anise extract
- $\frac{3}{4}$ teaspoon almond extract
- 2 cups sifted all purpose flour
- 2 teaspoons baking powder
- $\frac{1}{4}$ teaspoon salt

Sugar

- 8 ounces semisweet chocolate, coarsely chopped
- $1\frac{1}{2}$ teaspoons solid vegetable shortening

Using electric mixer, cream butter in large bowl until light and fluffy. Add powdered sugar and beat until light. Mix in egg and anise and almond extracts. Sift in flour, baking powder and salt. Mix until just blended. Gather dough into ball; flatten into disk. Wrap and chill until firm, about 1 hour.

Preheat oven to 350°F. Butter baking sheets. Roll dough out between sheets of waxed paper to thickness of $\frac{3}{16}$ inch. Remove top sheet of paper. Using $2\frac{1}{2}$ -inch heart-shaped cookie

cutter, cut out hearts. Sprinkle with sugar. Transfer to prepared sheets. Gather scraps, reroll and cut out additional cookies. Sprinkle with sugar. Bake cookies until golden brown, about 14 minutes. Transfer to racks and cool completely. (Can be prepared 5 days ahead. Store airtight.)

Line baking sheet with waxed paper. Melt chocolate with shortening in top of double boiler over simmering water; stir until smooth. Remove from over heat. Dip half of each cookie in chocolate, allowing excess to drip back into pan. Set on prepared sheet. Refrigerate until chocolate sets, about 15 minutes. (Can be prepared 1 day ahead. Store in airtight container in refrigerator.) □

Stephanie Young, a New York-based free-lance writer, still gets most of her exercise chasing after her two-year-old son.



TRADE WINDS COCKTAIL PARTY

Tropical drinks and island treats to a calypso beat in no time flat

BY JINX MORGAN

I don't want to pretend I know *everything* there is to know about giving a tropical cocktail party, but, on the other hand, no one who has perpetrated over 250 of them in the past six years can be dismissed as a rank amateur.

Once a week, my husband and I greet a swarm of guests around the swimming pool of our hotel here in the British Virgin Islands to sip a rum drink and nibble a few island specialties. Often jet-lagged after their journey, our cast of characters would probably be grateful for a

A burst of color—and flavor (clockwise from top): potent rum and Champagne punch; avocado-scallop skewers; sweet and spicy almonds; savory beef and pork pies; crab with lime mayonnaise; honey-glazed ribs; coconut chicken with mustard.



PHOTOGRAPH BY BRIAN LEATART



TRADE WINDS COCKTAIL PARTY

continued from page 86

thimble of gin and a damp cracker, but we want to set a scene that will make them instant converts to the fun-loving spirit of the Caribbean.

While your view may run more to urban air wells, suburban lawns and desert- or mountainscapes than to reefs and breaking surf, you can still create a party atmosphere that soothes and beguiles with fanciful rum drinks, exotic food and imaginary trade winds wafting through the festivities.

The key to dressing the set is a profusion of greenery and flowers. Potted plants and exotic blooms from orchids to hibiscus, gardenias to birds of paradise, are the magic carpet that will whisk your party from reality to some star-splashed imaginary island. A length of batik, a pareu, tapa cloth or just a vivid flower-print fabric can cover any table with a touch of the tropics. We use a flotilla of leaf-lined baskets to present easily eaten finger food. And oversize clam or conch shells are nice to display snacks or flowers.

Drinks should be tricked out in true island style with garnishes of fresh fruit such as slices of pineapple, orange, lime or star fruit. If you're exceedingly ambitious, a hacksaw will cut a coconut into two perfect halves that can be filled with a favorite rum concoction, such as the potent Reggae Revenge, or dips for fruit, vegetables or shellfish.

We often make fresh fruit a centerpiece for our parties. Begin by cutting a watermelon in half and scooping out the flesh (if you want to scallop or sawtooth the edges, so much the better). Thread pieces of fruit (pineapple, papaya, fresh coconut, kiwi, mango, orange slices and melon balls made from watermelon and several other colorful melons) on wooden picks. Stick the picks into the green skin of the watermelon to make a sort of porcupine effect. A delicious dip for the fruit can be concocted from sour cream laced with curry powder, lime juice and a dash of honey. The watermelon itself is now ready to be used as a natural punch bowl for your drinks or filled with water and floated with more flowers.

Although our parties have a Caribbean ambience, don't forget that the tropics stretch clear around the globe and take in other enchanting islands such as Hawaii, Tahiti and Bali. This menu is flexible enough to fit into any

trade winds party plan. If you are going Caribbean, find some soft steel band music to set the tone; but steel guitar notes from Hawaii or a gamelan recording from Bali would serve the same purpose if you've chosen to recreate those particular ports of call.

It's been a long winter, so compose your guest list, shake out your sarong and plan one of the best parties of the season—the memories of which will last longer than a tropical tan.

TRADE WINDS COCKTAIL PARTY FOR 20

Reggae Revenge
Bambooshay Nuts
Skewered Scallop and
Avocado Ceviche
Chris Griffith's West Indian
Mini-Pates
Coconut Chicken Bites
Stone Crab Claws with
Lime Mayonnaise
Rum-glazed Calypso Ribs
Cocktails, wine and beer

REGGAE REVENGE

A little of this potent punch goes a long way. Offer your guests standard mixed drinks, wine and beer as well.

20 servings

- ¾ cup sugar**
- 1 teaspoon grated lime peel**
- 1¼ cups hot brewed tea**
- ½ cup fresh orange juice**
- ¼ cup fresh lime juice**
- 3 cups dry Sherry**
- 2 cups plus 2 tablespoons dark rum**
- ½ cup brandy**
- Block of ice**
- 1 750-ml bottle chilled Champagne or other sparkling wine**
- Orange slices**
- Lime slices**

Mix sugar and lime peel in large bowl, mashing lime with back of spoon. Add tea, orange juice and lime juice and mix well. Refrigerate until well

chilled. Add Sherry, rum and brandy. Cover and refrigerate at least 6 hours. (Can be prepared 1 day ahead.)

Place ice in large punch bowl. Pour punch over. Add Champagne and stir to combine. Add orange and lime slices. Ladle into punch cups and serve.

BAMBOOSHAY NUTS

During carnival in the islands, you're likely to hear revelers saying bambooshay, meaning "enjoy yourself" or "have a great time"—which is what you and your guests will be doing as you nibble these nuts. A snap to make, and these can also be prepared a week ahead.

Makes 4 cups

- ¼ cup vegetable oil**
- 4 cups whole blanched almonds (about 1¼ pounds)**
- 1 tablespoon ground cumin**
- 1 tablespoon sugar**
- 1½ teaspoons dried red pepper flakes**

Heat oil in heavy large skillet over medium-high heat. Add almonds and cook until golden brown, stirring constantly, about 8 minutes. Transfer nuts to bowl using slotted spoon. Mix cumin, sugar and pepper flakes together. Sprinkle over nuts and toss to coat. Cool completely. (Can be prepared 1 week ahead. Store airtight.)

SKEWERED SCALLOP AND AVOCADO CEVICHE

Colorful skewers of marinated scallops, avocado and red bell pepper. Begin these a day ahead; they can be completed up to six hours before serving.

20 servings

- 6 tablespoons olive oil**
- 6 tablespoons fresh lime juice**
- 2 large green onions, white and green parts minced separately**
- 2 teaspoons minced seeded jalapeño chili**
- 1 garlic clove, minced**
- Salt and freshly ground pepper**
- 1 pound bay scallops, connective tissue removed**
- 2 tablespoons chopped fresh parsley**
- 2 teaspoons grated lime peel**
- Bamboo skewers**
- 2 avocados, peeled, cut into ½-inch dice**

recipe continued on page 90



*W*edding music played
and fans hummed,
while in the pews
children and adults alike
fidgeted.
In a nearby room
Ellen Keffe,
as countless brides
before her have,
suddenly
became nervous.
Sensing this,
Ann Connors,
(Ellen's trusted confidante
throughout
brownie scouts,
pierced ears,
summers at the lake,
and college beaus),
whispered words only
a maid-of-honor could,
to a now smiling Ellen,
and presented to her
an appropriate token
of their friendship.



M.J. Hummel®
M.I. Hummel Figurines
The ultimate display
of affection.

TRADE WINDS COCKTAIL PARTY

continued from page 88

2 red bell peppers, cut into ½-inch pieces

Mix oil, lime juice, minced white part of onion, jalapeño, garlic, salt and pepper in bowl. Add scallops, tossing to coat. Cover and refrigerate overnight (chill onion tops separately).

Drain scallops and return to bowl. Toss with green onion tops, parsley and lime peel. Thread scallops on skewers alternately with avocado and bell pepper. Arrange on platter. (Can be prepared 6 hours ahead. Cover and chill.)

CHRIS GRIFFITH'S WEST INDIAN MINI-PATES

I was a bit confused when I first arrived in the islands and someone asked if I wanted a pate. Pronounced "patty" but spelled pate, these savory little pies are hand-held snacks filled with seasoned meat or fish. What the pasty is to the Cornish, the empanada to Spain and the samosa to India, the pate is to the islands of the Caribbean. The chef at our inn, Chris Griffith, likes to use Caribbean ingredients in imaginative new ways. This time he's miniaturized meat pates to make them a perfect bite-size hors d'oeuvre to accompany cocktails. They can be prepared up to two weeks before the day of the party and frozen.

Makes 40

Filling

- 1 tablespoon vegetable oil
- 1 small onion, chopped
- 1 small green or red bell pepper, diced
- 2 garlic cloves, minced
- ½ pound ground beef
- ½ pound ground pork
- ½ 6-ounce can tomato paste
- 2½ tablespoons red wine vinegar
- 2 tablespoons minced fresh parsley
- ¼ teaspoon dried thyme, crumbled
- Pinch of cayenne pepper
- Salt and freshly ground pepper
- 1½ teaspoons all purpose flour
- ¼ cup water
- ¼ teaspoon hot pepper sauce (such as Tabasco)

Pastry

- 4½ cups all purpose flour
- 1½ tablespoons baking powder
- 1 tablespoon (scant) sugar
- 1½ teaspoons salt

- ¼ cup plus 1½ teaspoons chilled solid vegetable shortening
- 1¼ cups (about) milk

Vegetable oil (for deep frying)

For filling: Heat 1 tablespoon oil in heavy large skillet over medium heat. Add onion, bell pepper and garlic and cook until onion softens, stirring frequently, about 5 minutes. Transfer onion mixture to bowl. Add beef and pork to skillet and cook until no longer pink, breaking up with fork, about 10 minutes. Return onion mixture to skillet. Add tomato paste, vinegar, parsley, thyme and cayenne. Season with salt and pepper. Cook 5 minutes, stirring frequently. Add flour and stir 1 minute. Add water and hot pepper sauce and stir until very thick, about 4 minutes. Transfer to bowl and cool. (Can be prepared 1 day ahead. Cover and chill.)

For pastry: Mix flour, baking powder, sugar and salt in large bowl. Add shortening and cut in until mixture resembles fine meal. Add enough milk by tablespoons to form soft dough. Turn dough out onto lightly floured surface and knead until smooth, about 5 minutes. Cover with plastic wrap and let stand 30 minutes at room temperature.

Divide dough into 4 pieces. Roll 1 piece out (keep remainder covered) on lightly floured surface to thickness of ⅛ inch. Cut out 10 rounds using 4-inch-round cookie cutter. Place 1 scant tablespoon filling in center of each round. Fold dough in half over filling. Fold ¼-inch edge over and crimp firmly to seal. Repeat with remaining dough and filling in 3 more batches.

Heat 2 inches oil in heavy deep skillet to 375°F. Add pates in batches and cook until golden brown, about 2 minutes per side. Transfer to paper towels using slotted spoon and drain. (Can be prepared 2 weeks ahead. Let cool. Wrap tightly and freeze. Before serving, unwrap frozen pates. Place on baking sheets; bake at 350°F for 20 minutes to rewarm.)

COCONUT CHICKEN BITES

These tropical tidbits are blissfully simple to prepare and can be made the day before. Just bake at serving time.

20 servings

- 3½ cups sweetened shredded coconut
- 2 teaspoons ground cumin

- ¾ teaspoon ground coriander
- ½ teaspoon cayenne pepper
- Salt and freshly ground pepper
- 2 pounds boneless skinless chicken breasts, cut into 1-inch pieces
- 2 eggs, beaten to blend
- Dijon mustard

Preheat oven to 325°F. Bake coconut on heavy large baking sheet until golden brown, stirring frequently, about 15 minutes. Transfer to bowl and cool. Coarsely grind in batches in processor using on/off turns.

Butter 2 heavy large baking sheets. Mix cumin, coriander, cayenne, salt and pepper in large bowl. Add chicken pieces, turning to coat. Add eggs and toss well. Dredge chicken pieces in coconut, coating completely. Transfer to prepared sheets. Cover and refrigerate 1 hour. (Can be prepared 1 day ahead.)

Preheat oven to 400°F. Bake chicken until crisp and golden brown, turning pieces over once, about 12 minutes. Arrange chicken on platter. Serve warm or at room temperature with Dijon mustard for dipping.

STONE CRAB CLAWS WITH LIME MAYONNAISE

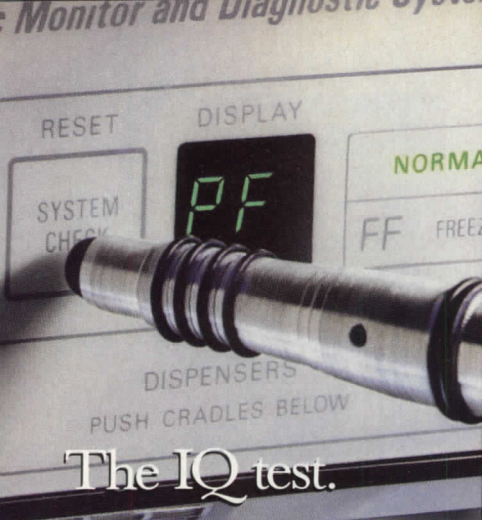
We get stone crabs here in the Caribbean, and they're widely available in Florida when in season. If there aren't any crab claws in the market, use cooked shrimp or cubes of poached fish instead. Make the tangy lime mayonnaise two days ahead to allow all the flavors to mellow.

20 servings

- 2 cups mayonnaise
- ¼ cup Dijon mustard
- ¼ cup fresh lime juice
- 2 tablespoons Worcestershire sauce
- 1 tablespoon plus 1 teaspoon hot pepper sauce (such as Tabasco)
- 1 teaspoon grated lime peel
- ¼ teaspoon cayenne pepper
- Salt and freshly ground pepper
- Grated lime peel
- Cayenne pepper
- 40 stone crab claws
- Lime wedges

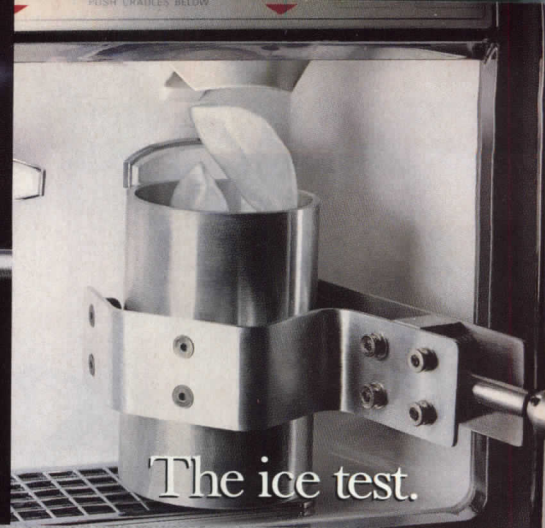
Mix first 8 ingredients in small bowl. Cover and refrigerate 2 days to allow flavors to mellow. Top mayonnaise with grated peel and cayenne. Place bowl in center of platter. Surround with crab claws and lime wedges.

recipe continued on page 145

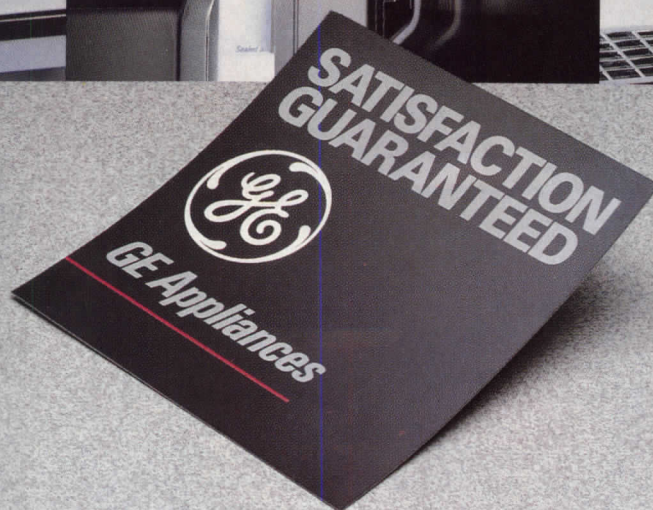


The IQ test.

The door test.



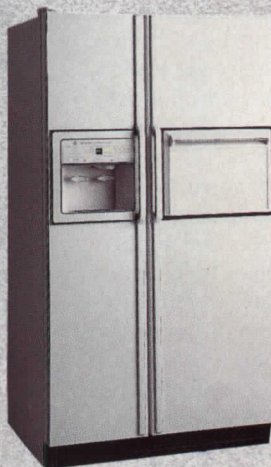
The ice test.



The final test.

At GE, we put our SpaceCenter 27 refrigerators through some of the most rigorous, comprehensive tests imaginable. Then, we ask you to give them the final test: the test of time. Which is one test we guarantee we'll pass. Because the results are backed up by a program called Satisfaction Guaranteed.

Quite simply, Satisfaction



Spacecenter 27

Guaranteed lets you live with our refrigerators as well as all of our major appliances for 90 days. And if for any reason you are not absolutely satisfied, we'll replace them. Or give you your money back. Of course, this is all in addition to our regular ma-

jor appliance warranties.

We also offer factory-trained service professionals

if something needs fixing. And if you're the kind of person who would rather do-it-yourself, the Quick Fix® System provides parts and easy-to-follow repair manuals to take you through every step. Still have questions? The GE Answer Center® service is there to answer them 24 hours a day at 800-626-2000.

If all this sounds like quite a lot of service, that's because it is. You see, at GE, we firmly believe you can never come too close to perfection.

Applies to new refrigerators, freezers, microwave ovens, compactors, washers, dryers, dishwashers and cooking products purchased from an authorized GE retail dealer.



We bring good things to life.

SOUTHWESTERN *Style*

A fabulous mountain view, an adobe fireplace and lots of pine add up to one terrific-looking kitchen.

Judy Campbell wanted a kitchen that she could call her own. As a kitchen designer, she had worked on many such rooms and was bursting with ideas for her own dream kitchen—large, light, open and with a southwestern theme. The kitchen in her Pasadena, California, house was too

small, poorly lit and removed from the living and dining areas. It didn't offer any of the comforts of home.

She realized that the perfect place for a new kitchen would be on a seldom-used patio off the entertaining areas. (The old kitchen became a laundry room.) There was plenty of space for a large addition (the

new kitchen measures 400 square feet and has an 11-foot ceiling), with a fantastic view of nearby mountains to accent the Southwest motif.

Southwestern architecture and design have been favorites of Judy's for years. Because of their current popularity, however, she decided to do a lot of thinking and research before drawing up any plans—after all, she didn't want the kitchen to be dated a decade from now. A pine and poured concrete floor, barnlike pine cabinets, tin-fronted drawers, hand-rubbed and textured walls and ceilings and a three-sided adobe-style fireplace help create an authentic look.

She wanted the room to express more than just style, so she placed some personal collectibles on shelves and in niches. They enriched the character of the kitchen and softened the southwestern theme.

Openness was important, too. Judy wanted an outdoor feeling here, so a large window and skylight were installed. A downdraft cooktop in the center island eliminated the need for a bulky hood overhead. Keeping upper cabinets to a

minimum—there are only three—also makes the room airy. Most storage is opposite the window in a large pantry and in the china closet against the wall.

Judy's kitchen has all the necessities, plus plenty of character. Now *that's* a room she can call home. □

—By Tricia Callas

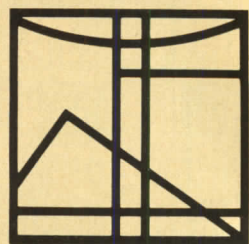




ABOVE: A skylight and large custom window featuring a spectacular view are highlights of Judy Campbell's kitchen. Below is cleanup area with Kohler sink, Broadway faucet, KitchenAid dishwasher and trash compactor. Pine cabinets and tin-fronted drawers are by craftsman Robert Mattice. Countertops are finished with blue-gray ceramic tiles from China. **OPPOSITE:** Adobe-style fireplace offers warmth and charm and also divides the



casual dining area from the kitchen. Floors are poured concrete with pine beams, which have then been sealed. **LEFT:** Center island has downdraft Thermador cooktop and wine storage beneath. Across are Sub-Zero refrigerator-freezer and Thermador double ovens, one with microwave. At right of appliances are food pantry and china closet for storage (not shown). Lighting is by Halo. Rug is from Turkey and bench is from northern China.



HUBERTS

Roquefort Cheese Soufflés

Roast Rack of Lamb with Shallot Sauce

Goat Cheese Lasagne

Grilled Tuna with Ginger Cream Sauce

*Mint Chocolate Chip Ice Cream Sandwiches
with Strawberry Sauce*

PARK AVENUE PLEASURE HUBERTS



Restaurant star-trekkers have been beaming down to the new Huberts, one of the brightest luminaries in New York's culinary constellation. Huberts is the unique creation of husband-and-wife team Len Allison and Karen Hubert, who began their careers as professor and poet, respectively. While neither of them trained professionally as restaurateurs or chefs, both have an innate love of food and a keen sense of the pleasures of the table. They've parlayed those qualities into creating a restaurant that has, in each of its three incarnations, been at the forefront of Manhattan's dining scene.

Contemplating their first venture, Karen says, "We lived in a mews house in Brooklyn and needed money to finish a documentary film we were making. I always loved to cook, especially simple things. So, we started an eating club. We'd invite friends for weekly dinners called 'home cooking' and we charged for them. As the dinners became more popular, we expanded from the dining room to the study. We did everything—shopped, cooked, cleaned and served."



ABOVE: It's a family affair—owners Len Allison and Karen Hubert with daughter Halley (named after the comet) in their Manhattan restaurant. **RIGHT:** Tuna, grilled rare and served with a ginger cream sauce, is a perfect example of Len's innovative cooking style.



ABOVE: Goat cheese lasagne complements lamb chops in a shalot sauce. **RIGHT:** The golden dining room, a refined blend of oriental and art deco, is a peaceful refuge from the New York bustle. **BELOW:** Mint chocolate chip ice cream sandwiches with berry sauce appeal to the child in all of us.



Len continues, "Karen knew how to cook, was and is a good cook. People like Julia Child and the late James Beard heard about what she was doing and came by for a meal. So did Jacques Pépin, Paula Wolfert, Giuliano Bugialli, Julie Sahni and many more.

"They became our friends," he goes on, "and several became guest chefs. We had something of an international chefs program. They enjoyed themselves so much that they didn't mind the mismatched plates and silverware. And, needless to say, we learned from them. All our mentors left their inimitable touches on our food."

Len and Karen's dining club evolved

and he has the courage to take risks."

Through risk taking, their repertoire grew. And as it did, so did their reputation for serving imaginative dishes, each a melting pot of various ethnic elements—rack of lamb with goat cheese lasagne, herbed rabbit sausages with mole sauce, and oysters and sweetbreads with fettuccine, among others.

Two years ago, Len and Karen outgrew not only their restaurant, but also their home nearby. Their daughter Halley—named for the comet—was born. (This wonderfully energetic child is a chip off the old blocks. She is already dipping her spoon into pots and pans, loves spicy foods and has culti-



into their first restaurant when they moved nearby into a landmark historic Victorian tavern, boasting the oldest standing bar on the East Coast. Since a majority of their customers traveled from Manhattan to enjoy the couple's innovative fare, in good time, Len and Karen decided it made more sense to be where most of the clientele lived.

Their second restaurant, but their first Big Apple location, was near Gramercy Park. It was small, more contemporary, yet still charming. It was here that Len took over the kitchen and Karen handled the dining room details, which is how they still work today. Len insists, however, that "Karen was the inspiration in our life. She has the food curiosity—way beyond mine."

Karen counters with, "But Lenny really brought an art form to it. He's the perfectionist. Creativity in food is risky

vated a taste for things like shrimp and watercress soup.) Everybody packed up and moved to a new home and a new restaurant location—their third.

As if to say they've arrived, they're now situated on Park Avenue at 63rd Street. Here the noted restaurant architect-designer Adam Tihany (of Remi, Alo Alo, Metro and Bice fame) has created a golden dining oasis. Some call the style neo-deco, but none can deny the oriental influence. Its bowed ceiling, gold-stippled walls, silk and glass panels and Mondrian-inspired shoji screens create an ambience of quiet elegance. The indirect lighting from Venetian shell sconces glows with a warm incandescence.

But this is more than just another beautiful restaurant. Above all, it is comfortable, like a dining salon, truly the perfect setting for good food and

In 1753, the renegade Cluny MacTavish was tried and convicted of stealing a bottle of Drambuie. And the lesser charge of murdering the coachman.



As with most legends, the details here may have grown fuzzy with the years. But one thing remains crystal clear. Drambuie is the unique liqueur flavored with wild heather honey and the finest malt whiskies. So it has a taste that people would kill for. Drambuie. Scottish in origin, distinctive in taste, unchanged since 1745.

Drambuie. The stuff legends are made of.

To send a gift of Drambuie anywhere in the U.S. where legal, call 1-800-238-4373.

conversation. It is posh but not pretentious, opulent but not intimidating.

Behind the scenes, in the bustling kitchen, Len oversees five chefs, including his right-hand man Masami Kawata, also a top vegetable carver.

Len explains, "We function as a team, in the kitchen and in the dining room. Those who work here have a chance to grow and develop. The staff members are on the average about ten years younger than those of other restaurants. Immature? Maybe. But their enthusiasm is worth it."

That enthusiasm keeps the kitchen full of experimentation. Everything is invented there. New combinations of ethnic influences and ingredients are constantly fashioned. And that's what they've always been famous for.

"I wish," says Len, "I wish people would call this a New York restaurant. Our menu is eclectic. It's American in every sense, but New York has always meant ethnic diversity to me, and that's what we have here at Huberts."

"We're the 'its' of now," says Karen. "In the restaurant business, you have to keep reinventing yourself. But by next year, who knows?"

ROQUEFORT CHEESE SOUFFLES

At the restaurant, this impressive appetizer is accompanied by pickled red cabbage and homemade applesauce lightened with whipping cream.

8 servings

- 1½ cups milk
- 3 tablespoons unsalted butter
- ⅓ cup all purpose flour
- 1 tablespoon cornstarch
- 1 cup crumbled and lightly packed Roquefort cheese (about 8 ounces)
- 4 eggs, separated, room temperature
- 2 tablespoons Cognac or brandy
- 2 teaspoons Worcestershire sauce
- 5 drops of hot pepper sauce (such as Tabasco)
- Salt and freshly ground pepper
- Freshly grated nutmeg
- Cornmeal

Heat milk in heavy medium saucepan; do not boil. Melt butter in another heavy medium saucepan over low heat.

Stir in flour and cornstarch and mix 2 minutes. Whisk milk into flour mixture. Bring to boil, stirring constantly. Remove from heat. Stir in Roquefort cheese. Cool soufflé base slightly.

Whisk yolks into base. Stir in next 3 ingredients. Season with salt, pepper and nutmeg. (Can be prepared 4 hours ahead. Film surface with butter to prevent skin from forming. Cover and refrigerate. Rewarm over low heat until just warm to the touch, stirring constantly.)

Preheat oven to 350°F. Butter eight ⅔-cup ramekins; dust with cornmeal. Using electric mixer, beat whites until soft peaks form. Stir ¼ of whites into base to lighten. Gently fold in remaining whites. Spoon mixture into prepared ramekins. Bake until puffed and golden brown, about 22 minutes.

ROAST RACK OF LAMB WITH SHALLOT SAUCE

Accompany this simple but sophisticated dish with the goat cheese lasagne.

6 servings

- 2 cups olive oil
- 1 cup mixed chopped fresh basil, mint and arugula
- 2 racks of lamb, cut into chops

Sauce

- 1 tablespoon olive oil
- 4 shallots, sliced
- 1 plum tomato, chopped
- ½ carrot, chopped
- ½ leek, chopped
- ½ celery stalk, chopped
- 1½ cups dry red wine
- 1½ teaspoons whole black peppercorns
- 1 small thyme sprig
- 4 cups Huberts Lamb Stock (see recipe)

Salt and freshly ground pepper

Combine oil and chopped herbs in nonaluminum pan. Add lamb chops. Cover and refrigerate overnight.

For sauce: Heat 1 tablespoon oil in heavy large saucepan over medium heat. Add shallots and next four ingredients and cook until soft, stirring frequently, about 10 minutes. Add wine, peppercorns and thyme and boil until reduced by half, about 8 minutes. Add stock and boil until reduced to 1 cup. Strain sauce; keep warm. (Can be prepared 1 day ahead. Cool, cover and refrigerate. Reheat before serving.)

Preheat oven to 375°F. Remove lamb from marinade. Season with salt and pepper. Heat large ovenproof skillet over medium-high heat. Add chops to skillet and brown 3 minutes per side. Place skillet in oven and roast lamb about 5 minutes for medium-rare. Set 2 chops on each plate. Surround with sauce. Serve immediately.

HUBERTS LAMB STOCK

Makes 4 cups

- 2½ pounds very meaty lamb bones
- 3 carrots, chopped
- 2 celery stalks (with tops), chopped
- 1 small onion, chopped
- 1 small leek, chopped
- 1 small tomato, chopped
- 1 cup dry white wine
- 8 cups water
- 10 whole black peppercorns
- 1 bouquet garni (thyme, bay leaf, parsley stems)

Preheat oven to 400°F. Arrange bones and vegetables in roasting pan. Roast until brown, stirring frequently, about 40 minutes. Transfer to stockpot. Stir wine into roasting pan and bring to boil over medium heat, scraping up browned bits. Pour into stockpot. Add water, peppercorns and bouquet garni to stockpot. Bring to boil. Reduce heat and simmer until liquid is reduced to 4 cups, about 3 hours. Strain stock. Cool, then degrease. (Can be prepared ahead. Cover and refrigerate 2 days or freeze 6 months.)

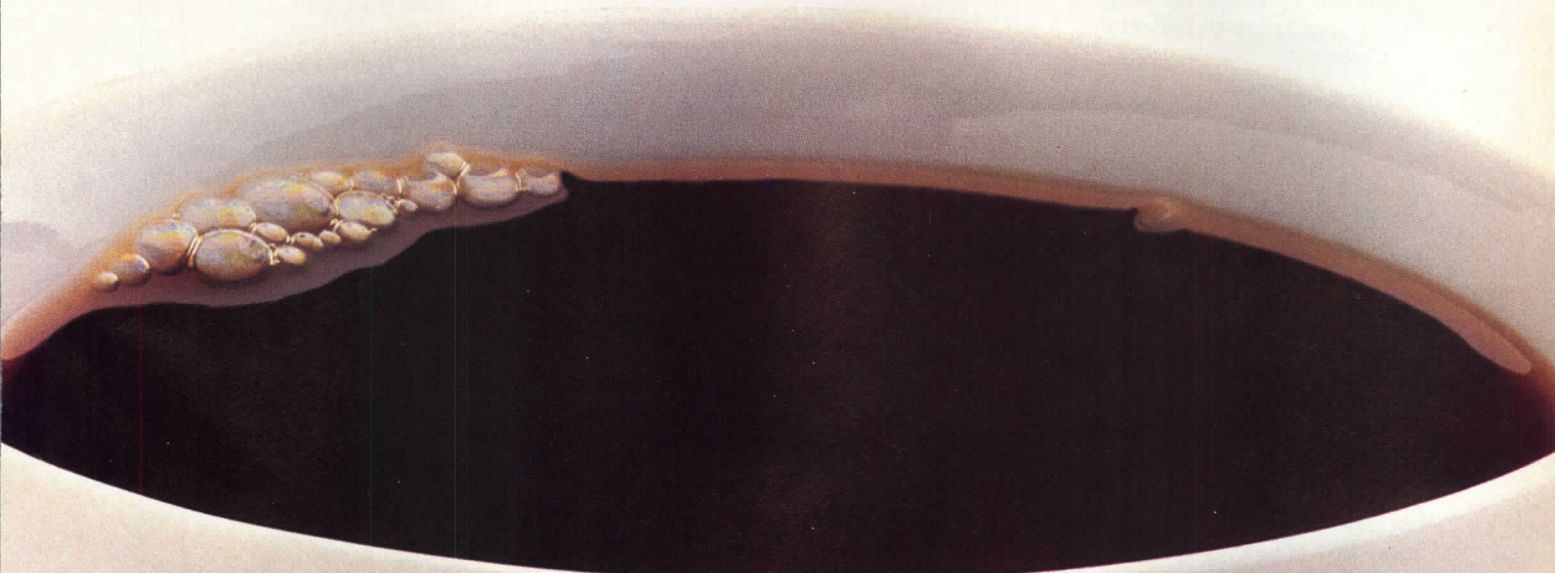
GOAT CHEESE LASAGNE

A very rich baked pasta, delicious on its own or teamed with roast meats. It doubles easily for a nice party dish.

6 servings

- ¼ cup (½ stick) unsalted butter
- 1 large onion, finely chopped
- 1 large garlic clove, minced
- ½ cup all purpose flour
- 1 cup chicken stock or canned broth
- 3 cups whipping cream
- 12 ounces fresh goat cheese, such as Montrachet, crumbled
- Salt and freshly ground pepper
- Freshly grated nutmeg
- 8 ounces lasagne noodles, cooked and drained

recipe continued on page 100



Kaffe och förvaringsbox från ZOÉGASM i Helsingborg, Sverige. Just \$5.00.

This is a great deal in any language.

Order any two six-ounce packages of ZOÉGA^S Kaffe[®] for only \$5.00. We'll send you a ZOÉGA^S porcelain coffee canister free (it's valued at \$25), to make sure the coffee you drink in America tastes as fresh and delicious as ours does in Sweden.

And we'll deliver (not mail) it all directly to your door. So you can taste for yourself the coffee that's become legend.

Skåne Rost, a robust, hearty blend is the favorite of the local folk in the Skåne region of our country.

Mollberg's Rost is an even smoother gourmet blend with as much character as the charming old hotel we created it for in 1903.

Rut På Skäret Rost, a lighter, more traditional coffee, is named after a friend who's served it in her country cafe for years. (It may be hard to pronounce, but it sure goes down easy.)

Sofiero Palace Rost is a regal blend of medium and dark coffee befitting the palace restaurant where it was originated.

To bring these flavors, so unique to Sweden, to your cup in America, just call (800) 548-1430 ext. 300. (It's not available in stores.) But don't wait. This offer expires May 1, 1989. And be sure to let us know whether you prefer your beans whole or ground. Decaffeinated or regular.

For the first time, you don't have to speak Swedish to love ZOÉGA^S Kaffe.



To order, call toll-free (800) 548-1430 ext. 300.

HOW THE ZOÉGA^S PROGRAM WORKS:

1. We hope you will find ZOÉGA^S Kaffe to your taste. If not, within 10 days of receiving your introductory shipment, please send us a postcard to cancel your participation in the program. We will then send you no further shipments.

2. Otherwise, we will send you regular shipments of ZOÉGA^S Kaffe at intervals of approximately four weeks. Your regular shipment will be two 6 oz. packages of each of the products you have indicated.

3. You agree to pay within 10 days of receipt of each regular

shipment. For those using credit cards, regular shipments will be automatically billed to your credit card. The cost will be \$3.99 for each package of regular caffeinated ZOÉGA^S Kaffe and \$4.29 for each package of decaffeinated ZOÉGA^S Kaffe. Shipping and handling will be added.

4. At any time, you may change the types or quantities of ZOÉGA^S Kaffe you are receiving, or cancel this arrangement and receive no further shipments. Simply notify us.
5. Limit one canister per household.

- 8 ounces whole milk ricotta cheese***
- ½ cup oil-packed sun-dried tomatoes, drained and chopped**
- ½ cup freshly grated Parmesan cheese**

Melt butter in heavy large saucepan over medium-low heat. Add onion and garlic and cook until translucent, stirring occasionally, about 10 minutes. Add flour and stir 5 minutes. Whisk in stock. Cook until very thick, stirring frequently, about 5 minutes. Add cream and cook until very thick sauce forms, stirring occasionally, about 30 minutes. Remove from heat. Stir in goat cheese. Season sauce generously with salt, pepper and nutmeg.

Preheat oven to 350°F. Butter bottom of 7x12-inch baking pan. Place ¼ of noodles in bottom of pan. Layer on ½ of ricotta cheese, ¼ of noodles, ½ of sauce, ½ of tomatoes, ¼ of noodles, remaining ricotta cheese, remaining noodles, remaining sauce and remaining tomatoes. Sprinkle with Parmesan. (Can be prepared 1 day ahead. Cover and refrigerate. Bring to room temperature before continuing.) Bake until crisp and bubbling, about 20 minutes.

*Available at Italian markets, cheese shops and some supermarkets.

GRILLED TUNA WITH GINGER CREAM SAUCE

6 servings

- ½ bunch green onions**
- 1½ cups dry red wine**
- ½ cup soy sauce**
- ¼ cup red wine vinegar**
- ¼ cup oriental sesame oil**
- 1½ tablespoons paprika**
- ½ garlic head, cut in half**
- 1 6-inch piece fresh ginger, crushed**
- 6 9-ounce tuna steaks**

Sauce

- 1 cup dry white wine**
- 1 cup rice vinegar**
- 6 shallots, diced**
- 1 3-inch piece fresh ginger, thinly sliced**
- 1 cup whipping cream**
- 2 cups (4 sticks) chilled butter, cut into 32 pieces**

Preheat broiler. Arrange green on-

ions on broiler pan. Broil onions until charred, about 15 minutes.

Mix wine, soy sauce, vinegar, sesame oil and paprika in nonaluminum pan. Add charred onions, garlic and ginger. Add tuna, turning to coat. Let marinate 1 hour at room temperature.

For sauce: Boil wine, vinegar, shallots and ginger in heavy medium saucepan until liquid is reduced to glaze. Add cream and boil until reduced by half. Strain into clean saucepan. Off heat, whisk in 2 pieces 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 pieces cold butter.) Keep ginger sauce warm in top of double boiler over warm water or in vacuum bottle.

Prepare grill (medium-high heat) or preheat broiler. Arrange fish on grill or broiler pan. Grill or broil until opaque, about 9 minutes per 1-inch thickness of fish. Set each piece of tuna on plate. Surround with ginger cream sauce.

MINT CHOCOLATE CHIP ICE CREAM SANDWICHES WITH STRAWBERRY SAUCE

A whimsical treat. Start the ice cream, which is intensely minty, one day ahead.

Makes 18 sandwiches

Ice Cream

- 3 cups half and half**
- 3 cups well-packed mint leaves**
- 9 egg yolks**
- ¾ cup sugar**
- 9 ounces mini semisweet chocolate chips**

Cookies

- ¼ cup (½ stick) butter, cut into 4 pieces**
- 3 ounces unsweetened chocolate, chopped**
- ¾ cup sifted all purpose flour**
- 1 teaspoon baking powder**
- 1 cup ground blanched almonds**
- ½ cup semisweet chocolate chips**
- 3 eggs**
- 1½ cups sugar**

Sauce

- 1 pint basket strawberries, hulled**
- ½ cup sugar**
- 3 tablespoons framboise (raspberry eau-de-vie)**

1 tablespoon fresh lemon juice

Powdered sugar

For ice cream: Bring half and half and mint to simmer in heavy nonaluminum saucepan. Cover; chill overnight.

Strain half and half, pressing on mint to extract as much liquid as possible. Return to saucepan. Bring to simmer. Whisk yolks and sugar in bowl until thick and pale. Gradually whisk in half and half. Return mixture to saucepan and cook over low heat until thick enough to coat back of spoon, stirring constantly, about 5 minutes; do not boil. Set custard in bowl filled with ice and stir until cool, or refrigerate until cool, stirring occasionally.

Transfer custard to ice cream maker and process according to manufacturer's instructions. Transfer to bowl. Stir in chocolate chips. (Can be prepared 2 days ahead. Freeze in airtight container. Let soften slightly before using.)

For cookies: Melt butter and unsweetened chocolate in top of double boiler over gently simmering water; stir until smooth. Remove mixture from over water and let cool slightly.

Preheat oven to 375°F. Line jelly roll pan with parchment paper; butter paper. Sift flour and baking powder into small bowl. Add ground almonds and chocolate chips. Using electric mixer, beat eggs and sugar in medium bowl until pale yellow and slowly dissolving ribbon forms when beaters are lifted. Blend in melted chocolate mixture. Stir in dry ingredients. Pour batter onto prepared pan. Bake until top is shiny and cracked and toothpick inserted in center comes out clean, about 10 minutes. Let cool completely.

Using 1¾- to 2-inch cutter, cut out 36 cookie rounds. (Can be prepared 1 day ahead. Wrap in plastic or foil and store at room temperature.)

For sauce: Puree strawberries with ½ cup sugar, framboise and lemon juice in processor. Transfer to bowl. Cover and refrigerate until chilled. (Sauce can be prepared 1 day ahead.)

Set 18 cookie rounds on platter. Top each with small scoop of ice cream. Cover each with another cookie round, pressing gently to form sandwich. Dust with sugar. Serve with sauce. □

—By Zack Hanle

Cristal je Taine



*Cristal
d'Arques*®

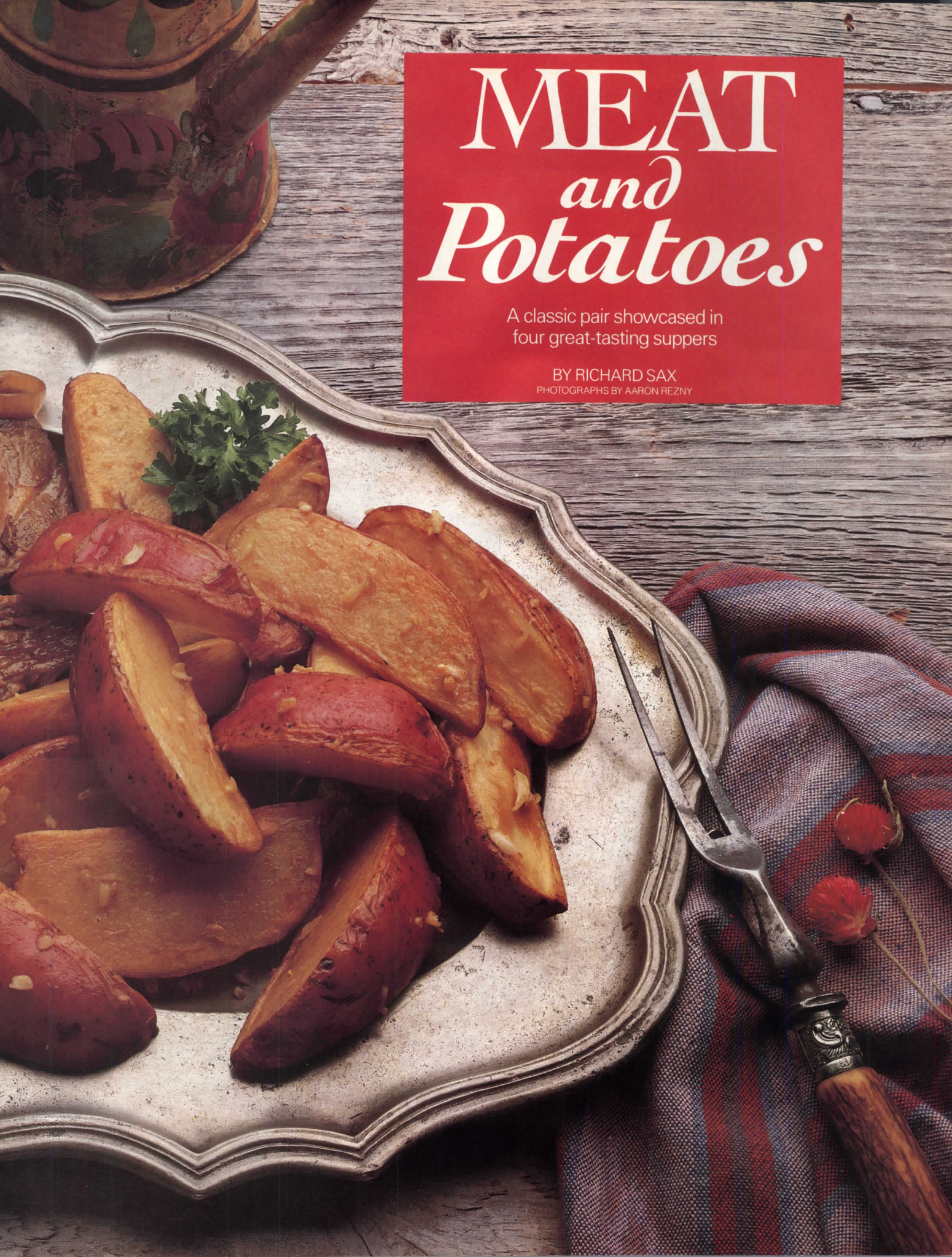
Genuine 24 % lead crystal



Bretagne™



Pork chops with Guinness stout and onion gravy, crusty sautéed new potato wedges, cucumber salad and fresh fruit team up for a **HEARTY SUNDAY SUPPER.**



MEAT *and* Potatoes

A classic pair showcased in
four great-tasting suppers

BY RICHARD SAX
PHOTOGRAPHS BY AARON REZNY



Indulge in a **COUNTRY FEAST**: There's beef brisket with leeks, carrots and celery root accompanied by vegetable herb sauce, horseradish mustard, and onion scones.



You can get pretty confused trying to sort through the latest fashions in food. Not too long ago, if someone called you a “meat and potatoes kind of guy/gal,” you’d get the idea that it wasn’t exactly intended as a compliment. Now, things are different.

One early sign of the changing tides of food trends was the wave of “bistro-mania” that hit a few years back. All of a sudden, people were raving about hearty stews, sautés and roast chicken instead of artfully arranged, undersize portions of meat and baby vegetables. Then came the “return to real food”—as if it had ever been forgotten.

The big secret, of course, is that those of us who take all food fashions with a fist-sized grain of salt know that gutsy things like meat and potatoes have never gone out of style—so there’s no call for them to come back “in.” We don’t need trend chroniclers and arbiters to invite us to enjoy pork chops and gravy, meat pies, potato gratins and other comforting dishes.

This collection offers you some new variations on traditional themes—straightforward, no-nonsense suppers that keep you well fed and don’t require spending forever in the kitchen. And when the pace of our lives gets just a bit too harried, simple pleasures, like tucking into a home-cooked meat and potatoes meal, can lift the spirit, too.

Hearty Sunday Supper

Pork Chops with Guinness Stout and Onion Gravy

*One-Step Crusty New Potatoes
Cucumber and Onion Salad with
Fresh Dill*

Pumpernickel or Dark Bread

Guinness stout or dark beer

Fresh Fruit

PORK CHOPS WITH GUINNESS STOUT AND ONION GRAVY

Round out the meal with a cucumber salad and some pumpernickel. Accompany with mugs of Guinness stout. Have some fresh fruit on hand for dessert.

4 servings

**8 1-inch-thick pork blade chops
or sirloin chops**

Salt and freshly ground pepper

All purpose flour

1 tablespoon unsalted butter

2 tablespoons vegetable oil

3 large onions, thinly sliced

3 large garlic cloves, minced

**1 cup (about) Guinness stout or
other dark beer**

**1 cup (about) chicken stock or
canned low-salt broth**

**1 tablespoon (or more) coarse-
grained mustard**

1 tablespoon chopped fresh parsley

**1½ teaspoons (or more) balsamic or
red wine vinegar**

Fresh parsley sprig

Season pork with salt and pepper. Dredge in flour; shake off excess. Melt butter with 1 tablespoon oil in heavy large deep skillet over medium-high heat. Add pork in batches and brown well, about 6 minutes per side. Transfer pork to platter. Set aside.

Dredge onions in flour; shake off excess. Heat remaining 1 tablespoon oil in same skillet over medium heat. Add onions and garlic. Season with salt. Cover and cook 5 minutes, stirring once. Uncover and cook 4 more minutes, stirring occasionally. Add ¾ cup stout and ¾ cup stock and bring to boil, scraping up any browned bits. Return pork to skillet. Spoon some of onions over pork. Add enough additional stout and stock to bring liquid halfway up sides of pork. Cover skillet with foil, then lid. Reduce heat and simmer 20 minutes. Turn pork over and cook until very tender, about 25 more minutes. Transfer pork and onions to platter using slotted spoon. Tent with foil.

Degrease pan juices. Boil juices until thickened slightly, about 10 minutes. Whisk in 1 tablespoon mustard. Add chopped parsley and 1½ teaspoons vinegar. Taste, adding more mustard or vinegar if desired. Pour gravy over pork. Garnish with parsley and serve.

ONE-STEP CRUSTY NEW POTATOES

These potatoes cook in shallow water until tender and then brown in the same pan until golden and crusty. If you don’t have a nonstick skillet, use a regular one, but add an extra tablespoon of oil.

4 servings

**1½ pounds 3-inch-long red new
potatoes, quartered lengthwise**

recipe continued on page 106

MEAT AND POTATOES

continued from page 105

- 2 tablespoons olive oil
- 2 garlic cloves, crushed
- 1 teaspoon salt
- Salt and freshly ground pepper

Place potatoes in heavy large non-stick skillet. Add enough cold water to cover potatoes by two-thirds. Add oil, garlic and 1 teaspoon salt and bring to boil. Reduce heat to medium and cook until almost all water evaporates, turning potatoes over occasionally, about 15 minutes. Increase heat to medium-high and cook until potatoes are crusty and brown, turning occasionally with tongs, about 10 minutes. Discard garlic. Season potatoes with salt and pepper. Serve immediately.

Country Feast

Creamed Herring
Beef Brisket with
Aromatic Vegetables
Onion Potato Scones
California Merlot
Sherbet and Cookies

BEEF BRISKET WITH AROMATIC VEGETABLES

You can offer either creamed herring or the beef brisket cooking broth as a starter course. Leftover cooking broth is also good used as a base for your favorite gravy or soup. The potato scones are perfect for sopping up the beef juices. Pour a California Merlot as an accompaniment and have sherbet and cookies for dessert.

4 to 6 servings

- 1 2½- to 3-pound lean beef brisket
- 3½ cups beef stock or canned low-salt broth
- 3½ cups (about) water
- 1 onion, halved and stuck with 3 whole cloves
- 2 medium carrots
- 1 celery stalk with leafy tops, halved
- 3 garlic cloves, crushed
- 8 fresh parsley sprigs
- 2 fresh thyme sprigs

- 1 bay leaf
- 1 teaspoon coarse salt
- 6 small leeks
- 2 medium celery roots, peeled and quartered
- 4 carrots, peeled, halved crosswise, then halved lengthwise
- Salt and freshly ground pepper

Fresh thyme sprigs
Vegetable Herb Sauce (see recipe)
Prepared horseradish
Coarse-grained mustard

Place meat in large pot. Add stock and enough cold water to cover by 2 inches. Transfer meat to plate. Bring liquid to boil. Return meat to pot and return liquid to boil, skimming foam from surface. Add onion, 2 carrots, celery stalk, garlic, parsley, 2 thyme sprigs, bay leaf and coarse salt. Reduce heat, cover and simmer until meat is almost tender, skimming foam from surface occasionally, about 2 hours.

Using slotted spoon, remove onion, carrots, celery stalk, garlic, parsley, thyme sprigs and bay leaf from broth and discard. Add leeks, celery roots and 4 carrots to meat and broth. Season with salt and ground pepper. Cover and simmer until meat and vegetables are very tender, about 45 minutes.

Transfer meat to work surface. Cut across grain into slices. Arrange on platter; surround with leeks, celery roots and carrots. Ladle generous amounts of broth over. Garnish with thyme sprigs. (Strain remaining broth through fine sieve and reserve for another use.) Serve, passing herb sauce, horseradish and mustard separately.

VEGETABLE HERB SAUCE

Makes about 2¼ cups

- ¾ cup olive oil, preferably extra-virgin
- 1 small red onion, finely chopped
- ½ cup chopped fresh Italian parsley
- ⅓ cup drained diced pimientos (packed in jars)
- 1 celery stalk, finely chopped
- 1 hard-cooked egg, finely chopped
- 3 tablespoons balsamic or red wine vinegar
- 2 tablespoons red wine vinegar
- 2 garlic cloves, minced
- Salt and freshly ground pepper

- ¼ cup snipped fresh chives
- 2 tablespoons chopped fresh sage (optional)

Mix first 9 ingredients in medium bowl. Season with salt and pepper. (Can be prepared 1 day ahead. Cover and refrigerate.) Add chives and sage and let stand 30 minutes at room temperature before serving.

ONION POTATO SCONES

Potato gives these savory scones a slightly dense and moist texture.

Makes 10

- 1 9-ounce russet potato
- ½ cup (or more) milk
- 2 tablespoons (¼ stick) unsalted butter
- 1 medium onion, finely chopped
- Salt and freshly ground pepper
- 3 cups unbleached all purpose flour
- 1½ tablespoons baking powder
- 1 teaspoon salt
- ½ teaspoon freshly ground pepper
- ⅛ teaspoon freshly grated nutmeg
- ½ cup (1 stick) unsalted butter, cut into pieces, room temperature
- 1 egg, beaten to blend
- 1 egg, beaten to blend (glaze)
- Poppy seeds

Place potato in medium saucepan. Add enough cold water to cover. Boil until knife pierces center easily, about 35 minutes. Drain and cool. Peel potato. Mash in bowl. Using electric mixer, add ¼ cup milk and beat until fluffy.

Melt 2 tablespoons butter in heavy large skillet over medium heat. Add onion and sauté 5 minutes. Reduce heat to low. Cover and cook until onion is golden brown and almost no liquid remains in pan, stirring occasionally, about 10 minutes. Add onion to potato. Season with salt and pepper.

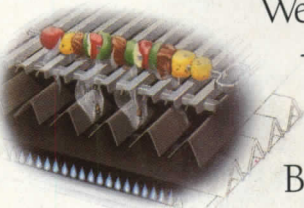
Mix flour, baking powder, 1 teaspoon salt, ½ teaspoon pepper and nutmeg in large bowl. Add ½ cup butter and cut in until mixture resembles fine meal. Stir in mashed potato and 1 beaten egg. Mix in enough remaining milk to form dough that just comes together. (Can be prepared 8 hours ahead. Cover and refrigerate dough. Let dough stand for 30 minutes at room temperature before continuing with recipe.)

Position rack in center of oven and

What's a Weber grill without charcoal?



For thirty years, people have known that the best way to give a meal the rich, genuine barbecue flavor of real backyard cooking was to grill it over charcoal in a Weber® Kettle. But now you can have that Weber charcoal flavor —and the convenience of a gas grill, too. With a Weber Genesis® Gas Barbecue.



Patented Weber Flavorizer® Bars eliminate hot spots, cold spots and flare-ups.

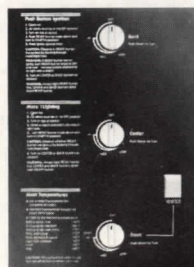
The secret is in what happens to the flavorful juices that drip down from the meat as it cooks. The problem with most gas grills is that their lava rocks absorb these juices until they flare up, burning the meat.

But Genesis Barbecues use the patented Weber Flavorizer® Bars, which vaporize juices slowly in the same way charcoal does. Putting that genuine barbecue flavor back

into the food virtually without flare-ups. Genesis Barbecues, which come in a variety of sizes, also make cooking easier and more precise. Just light the fire with the touch of a button, and set the controls for the desired cooking temperature.



You can choose direct cooking for searing burgers and steaks, or indirect convection cooking for big juicy turkeys and pork loins, because Genesis Barbecues have three individually controlled burners where others only have two.



You have complete control over cooking temperature.

For great charcoal barbecue flavor and gas grill convenience, there's only one choice: a Weber Genesis Gas Barbecue. For the dealer nearest you call 1-800-99-WEBER. It's great outdoors.



How To Get No Kick From Champagne.

Meier's all-natural sparkling juices contain no alcohol and no added sugar. Choose from nine crisp, bubbly flavors and give any occasion a natural sparkle.

MEIER'S



To Order Call 800-346-2942
The John C. Meier Co., Silvertown, Ohio 45236

CUSTOM LIGHTING NO ONE ELSE HAS We Make Everything We Sell



Our Collection Includes:

Pot racks, wall, ceiling and floor lamps in styles that reflect the 1920's, Victorian, traditional and country French or English looks. We are the renovators resource for period lighting.

Our designs are available in solid brass, chrome, pewter or in brass and pewter country style combinations. All handcrafted to the highest standards of workmanship. (No chains)

1 Hr. Video Catalog \$7.00 P.Pd.

26 Color Photos \$4.00 P.Pd.

(refundable with first purchase)

To Order Call Toll Free 1-800-537-6319
Charge it on your VISA, MC or AMEX.

Frombruché

Retail and to the Trade

132 N. Main St., Spring Valley, NY 10977 • (914) 426-3990

(25 min. from G.W. Bridge, 10 min. from Tappan Zee,

2 min. from New Jersey, just off G.S. Parkway)

Hours: Mon-Sat 10-6; Thurs 10-8; Sun 10-6

Visa • Mastercard • American Express

MEAT AND POTATOES

continued from page 106

preheat to 450°F. Butter large baking sheet. Turn dough out onto lightly floured surface. Pat into 9-inch round. Cut round in half. Cut each half into 5 wedges. Transfer wedges to prepared baking sheet, spacing 1 inch apart. Brush tops with glaze. Sprinkle lightly with poppy seeds. Bake until tops are crusty and golden brown and centers are cooked through, about 20 minutes. Transfer to rack and cool slightly.

Home-style Ribs and Potatoes

Mixed Green Salad

Deviled Short Ribs of Beef

Gratin of Potatoes
and Celery Root

California Zinfandel

Apple Pie

to cover ribs. Cover and simmer until ribs are tender, turning ribs over once and skimming off any foam from surface, about 80 minutes.

Line large baking sheet with paper towels. Transfer ribs to prepared sheet using tongs. Cool ribs. Cover and refrigerate until well chilled. (Can be prepared 1 day ahead to this point.)

Line large baking sheet with foil. Lightly oil foil. Mix both mustards, Worcestershire and hot pepper sauce in small bowl. Brush ribs with mustard mixture, coating all sides. Dredge ribs in breadcrumbs; shake off excess. Place on prepared sheet. Chill uncovered at least 30 minutes and up to 2 hours.

Preheat oven to 400°F. Melt butter in heavy small skillet over medium heat. Mix in oil. Drizzle half of butter mixture over one side of ribs. Bake 15 minutes. Carefully turn ribs over. Drizzle remaining butter mixture over. Bake 20 more minutes. Turn ribs over again. Bake until golden brown, about 15 minutes. Transfer ribs to platter. Garnish with watercress and serve.

GRATIN OF POTATOES AND CELERY ROOT

This dish can share an oven with the short ribs during their final cooking; keep them in the upper half of oven for best browning. If celery root is unavailable in your area, just use all potatoes.

4 servings

1 garlic clove, crushed

1 cup whipping cream

$\frac{3}{4}$ cup milk

1½ pounds boiling potatoes, peeled and cut into $\frac{1}{16}$ -inch-thick slices

Salt and freshly ground pepper

Freshly grated nutmeg

$\frac{3}{4}$ pound celery root, peeled and cut into $\frac{1}{16}$ -inch-thick slices

Preheat oven to 450°F. Rub $\frac{9}{16}$ -inch-diameter pie dish with 3-inch-high sides with garlic. Discard garlic. Butter dish generously and set aside.

Bring cream and milk to boil in heavy medium saucepan. Arrange half of potatoes in prepared dish. Season with salt, pepper and nutmeg. Cover with celery root. Season with salt, pepper and nutmeg. Top with remaining potatoes in overlapping slices. Season with salt. Pour milk mixture over. Bake

DEVILED SHORT RIBS OF BEEF

These spicy, mustard-coated ribs are great with the potato and celery gratin. Start with a mixed green salad and enjoy a hearty California Zinfandel with the meal. Serve an apple pie from the bakery for dessert. Have the butcher cut the rib bones for you. When this is done crosswise, it's called "flanken style."

4 servings

4½ cups (or more) beer

1 teaspoon salt

5 to 5½ pounds meaty beef short ribs, cut crosswise or into individual ribs

$\frac{3}{4}$ cup Dijon mustard

$\frac{3}{4}$ cup coarse-grained mustard

1 tablespoon plus 1 teaspoon Worcestershire sauce

2 teaspoons hot pepper sauce (such as Tabasco)

4 cups fresh white breadcrumbs

$\frac{1}{4}$ cup ($\frac{1}{2}$ stick) unsalted butter

$\frac{1}{4}$ cup olive oil

Fresh watercress sprigs

Bring $\frac{1}{2}$ cups beer to boil in large Dutch oven or heavy large deep skillet. Add salt. Arrange ribs in beer in single layer. Add additional beer if necessary

20 minutes. Reduce oven to 400°F. Bake until potatoes and celery root are tender when pierced with knife and liquid has thickened, about 40 more minutes. Serve gratin hot.

Simple One-Dish Supper

Cottage Pie
Mixed Green Salad
Crusty Bread
Light-bodied Cabernet Sauvignon
Ice Cream with Fresh Berries

COTTAGE PIE

Here, meat and potatoes combine in a perfect one-dish supper. The English original was usually made with leftover roast mutton and leftover mashed potatoes. This version can be prepared with leg of lamb or roast beef. Accompany the pie with a mixed green salad and a crusty loaf of bread. Pour a light-bodied Cabernet Sauvignon. For dessert, offer scoops of ice cream topped with fresh berries.

4 to 6 servings

- 2½ pounds potatoes, peeled and sliced**
- 1½ tablespoons vegetable oil**
- 2 large onions, chopped**
- 8 mushrooms, sliced**
- 3 green onions, thinly sliced**
- 3½ cups ½-inch dice cooked leg of lamb or roast beef**
- 7 tablespoons unsalted butter**
- 1 10-ounce package frozen peas**
- 3 carrots, peeled and cut into ½-inch pieces**
- ¼ cup chopped fresh Italian parsley**
- 1 teaspoon chopped fresh thyme or ¼ teaspoon dried, crumbled**
- Salt and freshly ground pepper**
- 1 cup (about) beef stock or canned low-salt broth**
- 1 tablespoon tomato paste**
- 3 tablespoons all purpose flour**
- ¼ cup whipping cream**
- Freshly grated nutmeg**

Place potatoes in large pot with enough cold water to cover. Cover and bring to boil. Reduce heat and simmer until potatoes are tender, about 25 minutes. Drain potatoes; reserve cooking liquid and set aside.

recipe continued on page 141

A little Weber goes a long way.



In fact, the portable Smokey Joe® Tuck-N-Carry™ grill goes practically anywhere. With lots of grill space, a lidholder and our unique shape, this tough little kettle is a perfect companion for any kind of summer fun. Call 1-800-99-WEBER for the dealer nearest you.

It's great outdoors. 

©1989 Weber. Weber, the kettle configuration, and Smokey Joe are registered trademarks. Tuck-N-Carry is a trademark of Weber-Stephen Products Co., 200 East Daniels Rd., Palatine, IL 60067.

Try one with everything on it.



The Weber® One-Touch® Plus™ grill is our classic kettle plus a collection of extras to make cooking easier — including our Char-Basket™ fuel holders, the Tuck-Away™ lid, One-Touch cleaning system, our thermometer that measures both food and kettle temperatures, and more. Call 1-800-99-WEBER for the dealer nearest you. **It's great outdoors.** 

©1989 Weber. Weber, the kettle configuration, and One-Touch are registered trademarks. One-Touch Plus, Char-Basket and Tuck-Away are trademarks of Weber-Stephen Products Co., 200 East Daniels Rd., Palatine, IL 60067.

Perfect Ravioli

Pasta in any way, shape or form has always been popular. And one of the best forms it can take is ravioli. It's an easy dish to make at home: just a matter of preparing the dough, then rolling, filling and cutting. Frequent *Bon Appétit* contributor Lynne Rossetto Kasper created this delicious version of the traditional favorite. Choose from two superb fillings and top it with a buttery sauce.



Ravioli with Herb Butter Sauce

For accessories information, see page 142.

B O N A P P E T I T C O O K I N G C L A S S



1



2

1 Lynne checks texture of the dough in the food processor: It should be slightly sticky and come together to form a ball. If too sticky, flour is added 1 tablespoon at a time; if too dry, white wine is added 1 teaspoon at a time.

2 Flour is sprinkled lightly on work surface. Dough will then be thoroughly kneaded until it is smooth and elastic and no longer sticky.



3



4

3 For easier rolling, dough rests for 30 minutes. It is then cut into 4 pieces. One piece is flattened and dusted with flour for shaping; the rest are wrapped in plastic to prevent drying.

4 Pasta machine is turned to widest setting. Lynne slowly cranks machine, running the flattened dough through twice to make it smooth and elastic.



ABOVE: Onion, spinach, pine nuts, currants and fresh herbs will be combined with cheese and egg to make one of the fillings.

BELOW: Softened porcini mushrooms are removed from their soaking liquid. They will be cooked with onion, pancetta and cream to form the second filling.

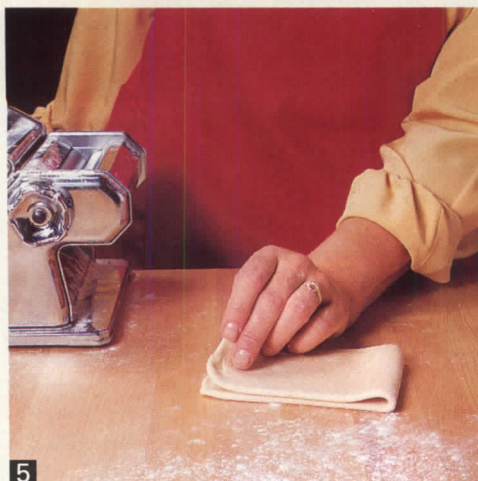


5 Machine is adjusted to next narrower setting. The dough, dusted with flour and folded in half, goes through machine 5 more times, being folded before each run. Procedure is repeated at each narrower setting.

6 Pasta is thin enough if color of hand can be seen.

7 Dough is placed on floured work surface and cut in half crosswise. One piece is covered with plastic wrap to prevent drying out. Remaining piece is then brushed with egg wash.

8 Filling is spooned onto dough sheet in 2 rows. Half-tablespoon mounds are spaced 1 inch apart.



5



6



7



8

RAVIOLI WITH HERB BUTTER SAUCE

Try either or both fillings: One is spinach and pine nut, the other, mushroom and pancetta. The processor-made pasta dough is flavored with white wine. A simple butter sauce completes the dish.

6 to 8 first-course servings or 4 to 6 main-course servings

Spinach, Pine Nut and Currant Filling

- 1 10-ounce package frozen spinach, thawed or ½ cup chopped cooked escarole, curly endive or Swiss chard
- 2 tablespoons olive oil (preferably extra-virgin)
- 1 large onion, minced
- 3 tablespoons (generous) toasted pine nuts
- 2 tablespoons dried currants
- 1½ tablespoons chopped fresh basil or 1¼ teaspoons dried, crumbled
- 1 large garlic clove, minced

½ teaspoon minced fresh oregano or pinch of dried, crumbled

- 1 cup ricotta cheese
- ⅓ cup freshly grated Parmesan cheese
- Salt and freshly ground pepper
- 1 egg

Squeeze spinach dry; chop finely. Heat oil in heavy medium skillet over high heat. Add onion and cook until golden brown, stirring frequently, about 6 minutes. Add spinach, pine nuts, currants, basil, garlic and oregano. Stir 2 minutes. Cool.

Blend ricotta and Parmesan in medium bowl. Add spinach mixture. Season with salt and pepper. Mix in egg. (Spinach filling can be prepared 2 days ahead. Cover and refrigerate.)

Double Mushroom Filling

- 1 ounce dried porcini mushrooms*
- 1 cup hot water

- 2 tablespoons olive oil
- 1 large onion, minced
- 3 ounces thinly sliced pancetta** or bacon, minced
- 10 ounces fresh mushrooms, finely chopped
- 1 large garlic clove, minced
- 1½ teaspoons minced fresh marjoram or ½ teaspoon dried, crumbled
- ¼ teaspoon fresh thyme leaves or pinch of dried, crumbled
- ⅓ cup dry red wine
- 2 tablespoons tomato puree
- 5 tablespoons whipping cream
- Salt and freshly ground pepper

Rinse porcini mushrooms. Place in small bowl. Cover with 1 cup hot water and let stand until softened, about 30 minutes. Drain mushrooms, reserving soaking liquid. Squeeze dry. Mince mushrooms, discarding any hard parts. Strain soaking liquid through paper towel-lined sieve and reserve.



9



10



11



12

9 Remaining dough sheet is placed directly on top. Lynne uses the side of her hand to press between filling mounds. Trapped air is released, and layers adhere because of egg wash.

10 A pasta cutting wheel or knife is used to cut between the mounds, forming large squares with filling in the centers. Squares will then be separated gently with fingers. Presto—ravioli.

11 To ensure that the seal holds, the edges of the ravioli are pressed together one last time as the ravioli are put on a baking sheet. The remaining dough will be rolled in machine, filled and cut in a similar manner.

12 For the herb butter sauce, chicken stock is added to melted butter and cooked over medium heat. Fresh herbs are then added to saucepan. Sauce will be drizzled over the ravioli.

Heat oil in heavy large skillet over high heat. Add onion and cook until beginning to color, stirring frequently, about 4 minutes. Add pancetta and cook until onion is pale golden, stirring frequently. Add fresh mushrooms. Reduce heat to medium and cook until mushrooms give off moisture, about 3 minutes. Increase heat to high and stir until liquid is reduced to glaze, about 3 minutes. Add dried mushrooms, garlic and herbs. Stir 30 seconds. Add porcini soaking liquid. Boil until liquid evaporates, stirring constantly, about 2 minutes. Add wine and boil until evaporated, stirring constantly, about 2 minutes. Add tomato puree and stir 1 minute. Add cream and boil until mixture is thick, about 1 minute. Season with salt and pepper. Cool. (Can be prepared 2 days ahead. Refrigerate.)

*Porcini are available at Italian markets and specialty foods stores.

**Italian unsmoked bacon cured in salt, available at Italian markets and some specialty foods stores.

White Wine Pasta

2 chilled large eggs
¼ cup (or more) dry white wine
Pinch of salt
2 cups (or more) unbleached all purpose flour

Combine eggs, ¼ cup wine and salt in processor. With machine running, add 2 cups flour through feed tube. Process until slightly sticky dough ball forms. If dough is very sticky, add more flour through feed tube 1 tablespoon at a time, incorporating each addition before adding next. If dough is dry, add more wine through feed tube 1 teaspoon at a time, incorporating each addition before adding next. Process dough for 20 seconds more.

Knead dough on lightly floured sur-

face until smooth, elastic and no longer sticky, about 8 minutes. Wrap in plastic. Let rest at room temperature 30 minutes or up to 2 hours.

Rolling Dough and Forming Ravioli

All purpose flour

1 egg, beaten to blend

Cover baking sheets with waxed paper. Cut dough into 4 pieces. Flatten 1 piece (keep remainder wrapped) and dust with flour. Turn pasta machine to widest setting and run dough through twice. Sprinkle with flour, fold in half and run dough through machine twice. Adjust machine to next narrower setting. Run dough through machine 5 times, folding in half and flouring before each run. Repeat, narrowing rollers and running dough through machine 5 times at each setting until dough is thin enough to see color of the skin on your hand through it; use less



SEE THE WONDERS OF EUROPE. THEN BRING ONE HOME.

Combine your next European trip with the purchase of Scorpio, the German sedan that walked away with 18 major European automotive awards. The Scorpio European Delivery Program makes it easy. Your car is licensed and fully documented when you arrive—for you to enjoy on

the continent. When your trip ends, just return your Scorpio to one of 19 locations in 8 countries, and it will be shipped directly to your U.S. dealer. Scorpio. Imported from Germany for select **Lincoln-Mercury dealers**. For more information, call 1-800-822-9292.

SCORPIO

GERMAN PERFORMANCE YOU CAN BE COMFORTABLE WITH.

Buckle up—together we can save lives.

LINCOLN-MERCURY DIVISION 

The Last Word On Island Vacations Is Free.

This colorful new 32-page magazine on Kiawah Island makes an ideal vacation guide. Send for your free copy. Or call 1-800-845-2471.



Name _____
Address _____
City _____ State _____ Zip _____
Mail to: Dept. MBAE02, P.O. Box 2941201, Charleston, SC 29412

Kiawah Island

COOKING CLASS

continued from page 113

flour each time as dough loses stickiness (narrowest setting on machine with 6 settings, second-to-narrowest setting on machine with 8 settings).

Arrange dough sheet on floured work surface. Cut in half crosswise. Cover 1 piece with plastic. Brush remaining piece with egg. Top with 2 rows of ½-tablespoon mounds of filling, spacing 1 inch from edges and 1 inch apart. Top with second dough sheet. Press with side of hand between mounds of filling down center, then crosswise, forcing out any trapped air. Cut between mounds to form large squares, using pasta cutting wheel or knife. Transfer ravioli to prepared baking sheets. Press edges of ravioli together to seal. Repeat rolling, filling and cutting with remaining dough pieces and filling. (Can be prepared ahead. Cover with plastic wrap and refrigerate 1 day or freeze until solid. Transfer to freezer containers and freeze for up to 1 month. Cook ravioli directly from refrigerator or freezer.)

Cooking Ravioli

1 tablespoon olive oil

Preheat oven to lowest setting. Bring 2 large pots of salted water to boil. Divide ravioli between pots and boil until just tender, about 10 minutes. Transfer to platter using slotted spoon. Toss with oil. Cover with foil and keep warm in oven while preparing sauce.

Herb Butter Sauce

6 tablespoons (¾ stick) butter
3 tablespoons chicken stock or canned low-salt broth
¼ cup thinly sliced fresh basil leaves (for spinach filling) or 2 tablespoons minced fresh marjoram or parsley (for mushroom filling)
Freshly ground pepper
Freshly grated Parmesan cheese
Whole small fresh basil leaves (for spinach filling) or fresh marjoram leaves or parsley (for mushroom filling)

Melt butter in heavy small saucepan over medium heat. Add stock and sliced basil (or minced marjoram or parsley) and simmer 1 minute. Season with pepper. Drizzle over ravioli. Serve immediately, sprinkling each serving with Parmesan and garnishing with basil (or marjoram or parsley) leaves. □

The Raj...Luxury as a way of life.

In Imperial India, luxury was necessity. Reflecting the wealth and power of British rulers and maharajahs alike.

The Raj Chess Set captures all the grandeur of that era. And fittingly so. For it was in India that chess was born.

The solid pewter chessmen are fine portrait sculptures of real historical figures. Authentically detailed and beautifully hand painted by the renowned Franklin Mint.

The table has a distinctive mahogany finish. Brass trim. Fitted drawers to hold and protect all 32 chess pieces.

And the richly sculptured cast-marble playing surface bears a hand-painted motif inspired by India's Taj Mahal.

Rare...unusual...exciting to play *and to display*, this is an heirloom of imagination and elegance. *Exclusively* by direct subscription.

© 1989 FM

Limit: One complete set per subscriber.
Please mail by April 30, 1989.

The Franklin Mint
Franklin Center, Pennsylvania 19091

Please enter my subscription for The Raj Chess Set, consisting of 32 imported playing pieces, each crafted of solid pewter, individually hand painted and mounted on a fine hardwood pedestal base stained to indicate its playing field.

I need send no payment now. I will receive two new playing pieces every other month, but will be billed for just one chessman at a time—\$39.50* per month—beginning prior to shipment. The beautiful cultured-marble chessboard, the mahogany-finished playing table, a Certificate of Authenticity, and specially written commentaries on each piece will all be sent to me without added charge.

*Plus my state sales tax and 50¢ per chessman for shipping and handling.

Subscription Application

SIGNATURE _____

ALL APPLICATIONS ARE SUBJECT TO ACCEPTANCE.

MR/MRS/MISS _____

PLEASE PRINT CLEARLY

ADDRESS _____

CITY _____

STATE _____

ZIP _____

86260-62

THE RAJ CHESS SET. ONLY FROM THE FRANKLIN MINT.



Chessmen shown actual size.

TOO BUSY TO COOK?

Would you like to share your timesaving, previously unpublished recipes, and any special microwave tips or techniques, with Bon Appétit? Send at least three recipes (please tell us where they came from) with your telephone number to Too Busy to Cook?, Bon Appétit, 5900 Wilshire Boulevard, Los Angeles, CA 90036. The material becomes our property and will not be returned.

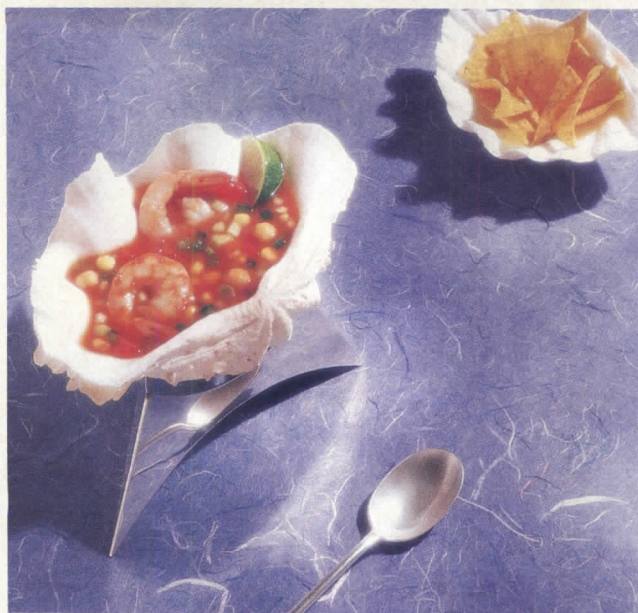
Susan Marie Sullivan, Nashua, New Hampshire. "I have my own professional cake decorating and catering business. In the early stages of planning my recent wedding, I decided to cater it myself. It took a lot of scheduling, organizing and hard work, but at least everything was the way I wanted it to be. I always like to serve an interesting mix of ethnic dishes, but I didn't have a lot of time to spend in the kitchen for this event. I tried to use quick recipes that could be made ahead in stages, such as the easy rillettes and the curried tea sandwiches here. At home I tend to avoid complicated dishes altogether, unless it's a special occasion—it's too much work after a long day, especially a day that's been spent cooking for others. The times I enjoy best are when we entertain on the weekends. I can relax and cook for the people I care most for—that's what it's all about, anyway."

HEARTY SHRIMP GAZPACHO

Serve with tortilla chips.

6 servings

- 1 pound tomatoes, seeded and coarsely chopped
- 1 15-ounce can garbanzo beans, drained
- 1 7-ounce can whole kernel corn, drained



Fast, fiery and fun: shrimp gazpacho with lime and tortilla chips.

- 1 green bell pepper, chopped
- 1 small cucumber, peeled and diced
- ¼ cup chopped green onion
- 2 garlic cloves, minced
- 1 tablespoon fresh lime juice
- 3 6-ounce cans vegetable juice
- 1 cup water
- ¼ cup prepared hot salsa
- ½ teaspoon sugar
- Salt and freshly ground pepper
- ½ pound cooked medium shrimp, peeled and deveined
- Lime wedges

Combine first 7 ingredients in large bowl. Sprinkle with lime juice. Combine vegetable juice, water, salsa and sugar in medium bowl. Season with salt and pepper. Cover mixtures and refrigerate for 1 hour.

Stir salsa mixture into tomato mixture. Add shrimp. Ladle soup into bowls. Garnish with lime wedges.

COCONUT AND CURRY TEA SANDWICHES

Makes about 18

- 1 8-ounce package cream cheese, room temperature
- ¼ cup orange marmalade
- ⅓ cup finely chopped walnuts
- 2 teaspoons curry powder
- Thinly sliced wheat bread, cut in half or whole-grain crackers
- Toasted shredded coconut

Combine first 4 ingredients in medium bowl. (Can be prepared 4 days ahead. Cover and refrigerate.) Spread on bread. Sprinkle with coconut and serve.

SUSAN'S SIMPLER RILLETES

This is an easy, lower-fat version of the classic French potted pork. It's delicious served as an appetizer.

Makes about 3½ cups

- 2 pounds ground pork

- 2 cups water
- 2 small onions, chopped
- ¼ teaspoon ground nutmeg
- ⅓ teaspoon ground cloves
- Salt and freshly ground pepper
- Toast
- Cornichons or pickles
- Pickled onions

Bring pork, water and onions to boil in heavy 9-inch cast-iron skillet. Reduce heat to low. Cover and simmer 5 hours, stirring occasionally. Add nutmeg and cloves. Season with salt and pepper. Simmer uncovered until pork thickens to soft paste, stirring occasionally, about 30 more minutes. Cool 10 minutes. Pack into crock. Cover and refrigerate. (Can be prepared 2 days ahead.) Serve cold or at room temperature with toast, cornichons and pickled onions.

SPICY PEANUT SAUCE

Toss with pasta or serve as a dipping sauce for chicken.

Makes about 1 cup

- ¼ cup creamy peanut butter
- ½ cup hot water
- 3 tablespoons soy sauce
- 1 tablespoon fresh lemon juice
- 1 tablespoon molasses
- 3 medium garlic cloves, minced
- 1 teaspoon hot pepper sauce (such as Tabasco)
- 5 drops chili oil (optional)

Whisk peanut butter into hot water in medium bowl. Add remaining ingredients and whisk until smooth. (Can be prepared 1 day ahead. Cover and refrigerate. Bring peanut sauce to room temperature before serving.)



Our strengths are perfectly clear.
And now they're also blue.
And rose. And green. And yellow.

New Reynolds® Crystal Color™ Plastic Wrap adds a touch of color to anything you wrap. Use it to liven up lunchboxes or perk up picnics and parties. And count on the same fantastic cling, easy handling and strength that Reynolds Plastic Wrap is famous for. Now you can keep food fresh and colorful—with Reynolds.

Crystal Blue Reynolds® Best Cling
Plastic Wrap

Crystal Green Reynolds® Best Cling
Plastic Wrap

Crystal Yellow Reynolds® Best Cling
Plastic Wrap

Crystal Rose Reynolds® Best Cling
Plastic Wrap

Wrap it right. And bright.

TOO BUSY TO COOK?

Kathleen Bercaw, Phillipsburg, New Jersey. "My mother is one of those people who could put anything in a pot, and, with the perfect seasoning and a few quick turns of her wooden spoon, make it come out smelling and tasting fantastic. As a child, I was lucky enough to have been her designated 'third hand' in the kitchen. And even though chopping and peeling were the main parts of my job description, they did allow me to watch Mom in action. Not only did I learn how to make some wonderful old-world Italian recipes, more important, I also learned about creativity and how to develop a cook's instinct. Now I'm in my mother's shoes and cooking

for my own family, but these days things are more complicated. As a free-lance writer, I have less time than she did, and we all worry about health and diet restrictions that people didn't think about 20 years ago. So with the instinct I learned from my mother, I've set about modifying her dishes. These take half the time it took her to make them, plus they're much lower in fat and cholesterol—and they've got Mom's seal of approval."



SWEET AND SOUR CHICKEN AND PASTA

4 servings

1¾ cups canned chicken broth

1 pound boneless chicken breast meat, skinned and chopped
1 cup sliced mushrooms
1 cup shredded zucchini
1 cup chopped tomato
¼ cup soy sauce
2 tablespoons cornstarch
1½ tablespoons brown sugar
1 tablespoon white wine vinegar
12 ounces angel hair pasta, freshly cooked

Heat chicken broth in heavy large skillet over medium heat. Add chicken and simmer until opaque, about 5 minutes. Transfer chicken to bowl using slotted spoon. Transfer all but ½ cup broth to another bowl. Add mushrooms, zucchini and tomato to skillet and simmer until just

tender, about 4 minutes. Add vegetables to chicken, using slotted spoon. Return remaining broth to skillet.

Stir together soy sauce and next 3 ingredients. Add to skillet. Simmer sauce until thickened, stirring constantly, about 1 minute. Mix in chicken and vegetables. Pour over pasta; toss.



PEPPER- AND ONION-STUFFED BREAD

Toss a salad while this bakes, and you've got supper in about half an hour.

Makes 2 loaves

4 tablespoons cornmeal
2 1-pound frozen bread dough loaves, thawed
½ cup tomato paste

Who's the fastest of

In the time it takes to breeze in the door and stash your attaché case, you can make a potato the center of attention. And invention.

Since potatoes are even more nutritious with their skins on, just slice, broil for ten minutes, then sprinkle liberally with cheddar or bleu. Faster still?



A smattering of pesto and a measly five minutes in the microwave turns a potato into the ultimate fast food. But if you're counting the seconds, simply reach for the chips or rush out for some fries. After all, anything worth having is worth having sooner.

Potatoes. America's favorite vegetable.

- 1 cup grated Parmesan**
- ½ cup chopped green bell pepper**
- ½ cup chopped onion**
- 2 teaspoons dried oregano, crumbled**
- ¼ teaspoon fennel seeds**
- Salt and pepper**
- 4 tablespoons olive oil**

Preheat oven to 350°F. Sprinkle 2 baking sheets with 2 tablespoons cornmeal each. Roll each dough piece out on lightly floured surface to 6x11-inch oval. Transfer to prepared baking sheets. Spread ¼ cup tomato paste over each, leaving 1-inch border on all sides. Combine Parmesan with next 4 ingredients. Season with salt and pepper. Spread half over each loaf. Roll up jelly roll fashion, starting at narrow ends. Pinch tightly to seal; arrange seam side down. Drizzle 2 tablespoons olive oil over each. Bake until golden brown, about 25 minutes. Serve immediately.

MOM'S BEST PIZZA

This 30-minute treat is faster than the "pizza man."

4 servings

- ⅓ 3-pound package frozen pizza dough, thawed**
- ½ pound ground veal**
- 2 tablespoons minced fresh parsley**
- 1 garlic clove, minced**
- Salt and pepper**
- 3 tablespoons grated Parmesan**
- ½ cup tomato sauce**
- 8 ounces mozzarella, shredded**

Preheat oven to 350°F. Roll dough out on lightly floured surface to 10-inch round. Place on pizza pan. Bake until golden brown, about 10 minutes. Maintain oven temperature.

Meanwhile, combine veal, parsley and garlic. Cook in heavy medium skillet over medium-high heat until brown, breaking

up with fork, about 5 minutes. Season with salt and pepper. Transfer to bowl using slotted spoon. Mix in Parmesan cheese.

Spread tomato sauce over crust, leaving 1-inch border. Spoon veal mixture over. Sprinkle with mozzarella. Bake until edges are crisp and cheese is melted, about 5 minutes. Serve hot.

Kimberly Scharf, Santa Barbara, California. "I think I enjoy cooking so much because I love to eat. Right now, though, it's hard to find the time to do either. My fiancé, Chris, and I are on a tight budget, so we have to be economical about what we fix, too. With those constraints, it gets difficult to cook creatively, but we try. Chris is a full-time prelaw student, and I work as a secretary during the day and take

classes at night in writing and graphic arts. I really have time to cook only a few nights a week—the other nights we rely on leftovers or takeout. When there is time, it's usually a team effort. Chris is a terrific help, and besides, cooking together seems to get everything done more quickly—and it's much more fun than working alone. As much as we like to experiment with recipes, we have to be careful that dinner doesn't get too extravagant, or else, there goes the budget!"



EASY POTATO SALAD

8 servings

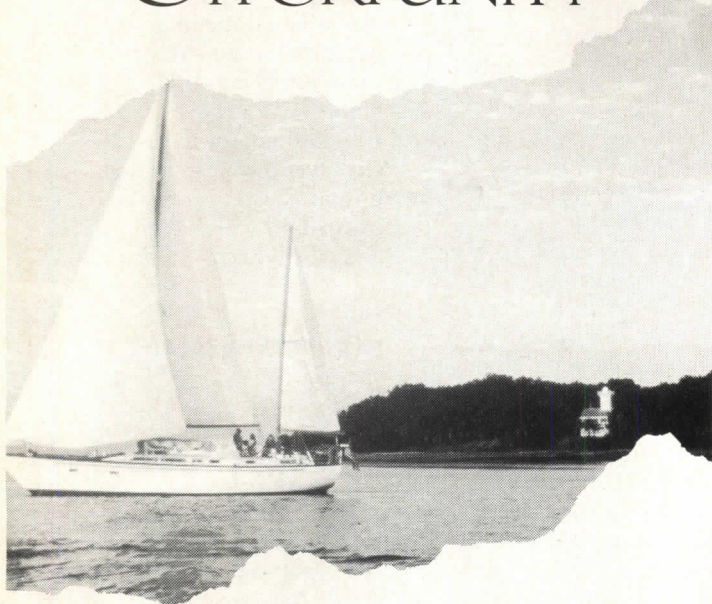
- 2 pounds boiling potatoes, peeled and halved**
- 3 tablespoons prepared buttermilk salad dressing**

recipe continued on page 120

them all?



YOUR LANDMARK OPPORTUNITY



HAIG POINT

At Haig Point on Daufuskie Island, SC, you can leave behind all the paper promises of the old world. And land in a new world of rich, enduring treasures.

Haig Point is a private island community accessible only by boat. A fine variety of homes, townhomes and homesites are available, offering magnificent views and access to such superb amenities as a 20-hole (soon to be 29) Rees Jones golf course, ranked in the nation's top 1%.

Now you can own a piece of paradise. Discover the landmark opportunities Haig Point holds for you.

Call for more information.

1-800-992-3635

Jack R. Barry, Broker-In-Charge



HAIG POINT
on Daufuskie Island.

Post Office Drawer 7319
Hilton Head Island, SC 29938

Obtain the property report required by Federal law and read it before signing anything. No Federal Agency has judged the merits or value of this property. Property not available for sale to residents of FL, MN, RI or VT until registered with these states.

TOO BUSY TO COOK?

- Salt and pepper
- 3 hard-cooked eggs, peeled and chopped**
- 2 large dill pickles, chopped**
- 2 celery stalks, chopped**
- 1 3¼-ounce can sliced black olives, drained**
- ¾ cup mayonnaise**

Cook potatoes in large saucepan of boiling water until tender, about 15 minutes. Drain. Cool. Chop into small pieces. Toss with salad dressing. Season with salt and pepper. Mix in eggs and next 3 ingredients. Add mayonnaise and toss lightly. Cover and refrigerate at least 2 hours. (Can be prepared 1 day ahead.)



FETTUCCINE WITH CHICKEN CREAM SAUCE

2 to 4 servings

- 4 tablespoons butter**
- 1 tablespoon olive oil**
- 3 boneless chicken breast halves, skinned and cut into 1-inch pieces**
- Salt and pepper**
- ¼ cup dry vermouth**
- ½ cup whipping cream**
- ¾ pound fettuccine, freshly cooked**
- Chopped fresh parsley**
- Grated Parmesan**

Melt 2 tablespoons butter with oil in heavy large skillet over medium-high heat. Season chicken with salt and pepper. Add chicken to skillet and cook until opaque, stirring occasionally, about 8 minutes. Remove chicken from skillet.

Melt remaining 2 tablespoons butter in same skillet over medium-high heat. Add vermouth and bring to boil, scraping up any browned bits. Add cream and stir until sauce thickens, about 8 minutes. Add chicken and heat through. Pour over fettuccine. Sprinkle with parsley and Parmesan. Serve immediately.



APRICOT PECAN BREAD

Use any remaining apricot puree on your morning toast.

Makes 1 loaf

12 fresh apricots, pitted

- ½ cup (1 stick) butter, room temperature**
- 1 cup plus 2 tablespoons sugar**
- 2 eggs, beaten to blend**
- ⅓ cup chopped pecans**
- 1½ cups all purpose flour**
- 1 teaspoon baking soda**
- ½ teaspoon salt**
- ½ teaspoon cinnamon**
- ½ teaspoon ground ginger**
- ½ teaspoon ground allspice**
- ¼ teaspoon baking powder**

Preheat oven to 325°F. Butter 9x5-inch loaf pan. Puree apricots in blender or processor. Set aside.

Cream butter with sugar in large bowl. Stir in eggs. Mix in 1 cup apricot puree and pecans. Sift together flour and remaining ingredients. Mix into batter. Pour into prepared pan. Bake until tester inserted in center comes out clean, about 45 minutes. Cool 10 minutes in pan on rack. Invert onto rack and cool completely. (Can be prepared 1 day ahead. Wrap tightly and refrigerate.) □

—By Tricia Callas

THERE'S ONLY ONE LUCY.



© 1989 CBS Records Inc.

ANNOUNCING *I LOVE LUCY: THE COLLECTOR'S EDITION*. GET YOUR FIRST VIDEOCASSETTE—THREE EPISODES—FOR JUST **\$4.95.**



She was America's favorite housewife—zany, lovable, incurably stagestruck. And now, for the first time, her most priceless capers are on videocassette, for you to delight in again and again.

The CBS Video Library presents *I Love Lucy: The Collector's Edition*—a series of favorite episodes from the original TV show.

Remember Lucy stomping grapes in a Rome vineyard, "soaking up local color" for her role in an Italian movie? Lucy staggering under an enormous feathered headdress as a Busby Berkeley-type showgirl? Lucy on a bender as TV pitchwoman for "Vitameatavegamin" (23% alcohol)? All three of these episodes are on the first videocassette, "Lucy Wants To Be A Star"—yours for the low introductory price of just \$4.95 when you subscribe to the series.

Here's how your subscription will work: Every four to six weeks, we'll send you a videocassette for a free trial. Each videocassette will feature three of the "I Love Lucy" shows that always delighted you most, in a way you never see them any more: uncut, without one hilarious word

deleted. Each videocassette will carry a theme, such as "Lucy's Troubles Managing Money," and come in a handsome case specially designed for the Collection. The videotape itself will have enhanced sound and picture, and be of the highest quality available.

Take 10 days to enjoy each videocassette. For each one you decide to keep, the price is just \$29.95 plus shipping and handling. Although we're sure you'll love each videocassette as much as you love Lucy, there's no minimum number you have to buy. And you can cancel your subscription at any time.

FREE "I LOVE LUCY"™ BOOK!

As a special bonus, if you act right now, we'll send you a copy of "The I Love Lucy Book," absolutely free. Packed with photos and behind-the-scenes action, this treasury of Lucy, Ricky, Fred and Ethel also includes plot summaries of every single episode. Yet even if you decide to return your first videocassette, you can keep the book as our gift.

I Love Lucy: The Collector's Edition brings you all the magic of the most-watched, most-loved comedy in television history—and it's available exclusively through the CBS Video Library. So start your collection right now, by sending in the coupon.

For faster service, call toll-free (credit card orders only):
1-800-CBS-4804.

CBS VIDEO LIBRARY
1400 North Fruitridge Ave., Terre Haute, IN 47811
I Love Lucy™ is a trademark of CBS, Inc.

CBS VIDEO LIBRARY

Dept. BKP, P.O. Box 1112, Terre Haute, IN 47811

YES, I STILL LOVE LUCY! Enter my subscription to *I LOVE LUCY: THE COLLECTOR'S EDITION*, under the terms described in this ad. Send me "Lucy Wants To Be A Star" (three episodes), at the low introductory price of \$4.95, which I'm paying as indicated below (*fill in*). Please include FREE "The I Love Lucy Book!" Also, send me future videocassettes (at \$29.95 plus shipping and handling), on 10 days' approval, with no obligation to purchase.

Check one: ☐ VHS ☐ BETA Check how paying:

☐ CHECK ENCLOSED for \$4.95. Future cassettes billed with shipment. L11

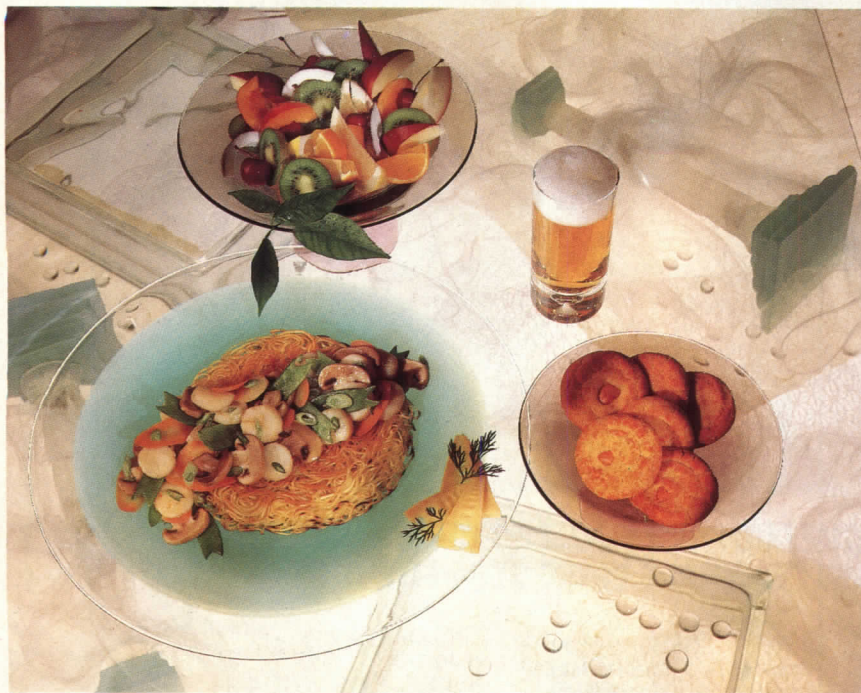
☐ CREDIT CARD. Charge my series purchases, beginning with \$4.95 for my first cassette, to: L12

☐ American Express ☐ VISA ☐ MasterCard ☐ Diners Club

Account # _____		Expires _____	
Signature _____			
Name _____		(please print)	
() _____		Phone _____	
Address _____		Apt. _____	
City _____	State _____	Zip _____	

NOTE: All subscriptions subject to review. CBS Video Library reserves the right to reject or cancel any subscription. Canadian residents will be serviced from Toronto. Applicable sales tax added to all orders.

THE WEEKDAY COOK



Orient express: crispy noodle pancake with scallops in a quick Chinese meal.

MENU I

Skirt Steak, Onion and
Bell Pepper Sandwich*
Escarole and Tomato Salad
Strawberry and White Chocolate
Ice Cream with
Fresh Strawberry Sauce*

MENU II

Scallop and Vegetable Stir-fry with
Oyster Sauce*
Crispy Green Onion
Noodle Pancake*
Fruit Salad with Oriental Cookies
*Recipe included

BY KAREN KAPLAN
AND KRISTINE KIDD

April is the cruelest month, breeding / Lilacs out of the dead land, mixing / Memory and desire, stirring / Dull roots with spring rain," or so T.S. Eliot wrote in *The Waste Land*. He sounds like he was depressed. Maybe he wasn't eating right; maybe he wasn't having any fun with his food. Probably too much sad and boring overcooked meat and too many boiled-to-death vegetables.

If only someone had invited him over for one of our fast and fanciful dinners, we bet he would have cheered right up. And just think what he might have written after indulging in our steak sandwich followed by strawberry and white chocolate ice cream, or our scallop stir-fry atop a crispy noodle pancake. *The Waste Land* could have been "*The Taste Land*." We know—you'd rather not think about it.

Well, think about this. You'll call April the swellest month if you make

our menus. In both we use dishes that are indispensable for easy after-work cooking—in Menu I it's a sandwich and in Menu II a stir-fry.

Sandwiches are underestimated and underemployed as main courses. They're great vehicles for getting protein and carbohydrates in one quickly assembled package. For ours, we sauté onion and bell pepper, then add strips of one of our favorite cuts of beef, skirt steak (enjoying a resurgence of popularity, by the way, because of its use in *fajitas*). Then spoon it all into pita bread halves; it's so satisfying, all you need is a green salad to complete the picture. For dessert, have we got a treat for you. Buy some strawberry ice cream, let it soften, then mix in some chopped white chocolate. To gild the lily, top it with our tangy fresh strawberry sauce.

Stir-frying—sautéing quickly in a small amount of oil over high heat—is an ancient Chinese cooking method famous for its healthfulness and ease. We cook up sliced carrots, mushrooms, snow peas, green onions and sea scallops, then make a wonderful sauce. The dish is served over a crunchy noodle pancake flecked with green onions. When the sauce seeps into the pancake, it's just irresistible. A simple dessert of fruit salad with fortune and almond cookies is best here.

Whether April is the cruelest or the swellest month is debatable. Whether it's the most delicious or not is not.

SKIRT STEAK, ONION AND BELL PEPPER SANDWICH

Add a tossed salad of escarole and tomato wedges and you've got dinner.

2 servings; can be doubled or tripled

- 2½ tablespoons olive oil
- 1 red onion, halved and sliced
- 1 medium red bell pepper, cut into thin strips
- Salt and freshly ground pepper
- ½ pound skirt steak, cut crosswise into ¼-inch-thick strips
- ¼ teaspoon ground cumin
- ¼ teaspoon dried thyme, crumbled
- 1 2.5-ounce can sliced black olives, drained
- 2 pita bread rounds, halved

Heat 2 tablespoons oil in heavy medium skillet over medium-low heat. Add onion and bell pepper. Season with salt and pepper. Cook until onion and bell pepper are very tender, stirring



Add a touch of Hawaii with the original Teriyaki.

KIKKOMAN DISCOVERED THE
WONDROUS TASTE OF TERIYAKI IN HAWAII
WAY BACK WHEN. TODAY, YOU CAN ENJOY
THAT SAME AUTHENTIC ISLAND TASTE.
TRY IT ON POULTRY, SEAFOOD,



PORK, BEEF OR VEGETABLES.
ALL YEAR ROUND. OUTDOOR GRILLED OR
OVEN-BAKED. BRUSH ON BASTE & GLAZE OR
POUR ON MARINADE. KIKKOMAN.
THE ORIGINAL TERIYAKI.

K I K K O M A N

Go for it!



Only 25 calories a slice.



© 1989 Oscar Mayer Foods Corporation

THE WEEKDAY COOK

continued from page 122

occasionally, about 15 minutes. Transfer onion and pepper to plate.

Heat remaining $\frac{1}{2}$ tablespoon oil in same skillet over high heat. Add steak and season with salt and pepper. Stir until no longer pink, about 1 minute. Return vegetables to skillet. Add cummin and thyme and stir 30 seconds. Remove from heat and mix in black olives. Spoon into pita breads and serve.

STRAWBERRY AND WHITE CHOCOLATE ICE CREAM WITH FRESH STRAWBERRY SAUCE

2 to 4 servings; can be doubled

- 1 pint strawberry ice cream, softened slightly
- 1 3-ounce bar white chocolate, chopped
- 1 pint basket strawberries, sliced
- 2 tablespoons sugar
- 2 tablespoons fresh lemon juice
- $\frac{1}{4}$ teaspoon vanilla extract

Spoon ice cream into processor and blend to soften using on/off turns.

Transfer to medium bowl. Mix in white chocolate. Cover and immediately re-freeze until ready to serve.

Combine strawberries, sugar, lemon juice and vanilla in medium bowl. Stir to blend. Transfer half to processor. Puree until smooth. Return to remaining berries and mix to blend. Let stand at room temperature 20 minutes. (Can be prepared 1 day ahead. Refrigerate.)

Scoop ice cream into bowls. Spoon strawberry sauce over and serve.

SCALLOP AND VEGETABLE STIR-FRY WITH OYSTER SAUCE

Serve this stir-fry atop the noodle pancake here, then complete the meal with fortune or almond cookies and a fruit salad.

2 servings; can be doubled

- $\frac{3}{4}$ cup canned low-salt chicken broth
- 2 tablespoons oyster sauce*
- 1 tablespoon cornstarch
- $\frac{1}{2}$ teaspoon oriental sesame oil
- $2\frac{1}{2}$ tablespoons vegetable oil
- 2 small carrots, peeled, thinly sliced on diagonal
- 8 ounces mushrooms, thinly sliced
- 6 ounces snow peas, stringed

- 4 green onions, sliced
- 5 quarter-size slices peeled fresh ginger, minced
- $\frac{1}{2}$ pound sea scallops, halved crosswise
- Crispy Green Onion Noodle Pancake (see recipe)
- Soy sauce (optional)

Combine first 4 ingredients.

Heat $1\frac{1}{2}$ tablespoons vegetable oil in wok or heavy large skillet over high heat. Add carrots and stir-fry 1 minute. Add mushrooms and stir-fry $1\frac{1}{2}$ minutes. Add snow peas and stir-fry until snow peas are bright green, about $1\frac{1}{2}$ minutes. Transfer to bowl.

Heat remaining 1 tablespoon vegetable oil in same wok or skillet over high heat. Add green onions and ginger and stir-fry until aromatic, about 30 seconds. Add scallops and stir-fry $1\frac{1}{2}$ minutes. Mix broth mixture to dissolve cornstarch and add to wok. Stir until sauce thickens. Return vegetables to wok and stir until coated with sauce. Spoon over noodle pancake. Serve, passing soy sauce separately.

*Oyster sauce is available at oriental markets and some supermarkets.

SHOPPER'S CHECKLIST

MENU I

At the Market

1 red onion
1 red bell pepper
1 lemon
1 pint basket strawberries
1 pint strawberry ice cream
1 head escarole
1 tomato
½ pound skirt steak
2 pita bread rounds
1 3-ounce bar white chocolate
1 2.5-ounce can sliced black olives

On Hand

Olive oil
Ground cumin
Dried thyme
Salt and pepper
Sugar
Vanilla extract
Dressing for salad

MENU II

At the Market

2 small carrots
8 ounces mushrooms
6 ounces snow peas
8 green onions
Fresh ginger
Fruit salad
6 ounces fresh chow mein noodles
½ pound sea scallops
1 14½-ounce can low-salt chicken broth
1 bottle oriental sesame oil
1 bottle oyster sauce
Oriental cookies

On Hand

Soy sauce
Vegetable oil
Cornstarch
Pepper

CRISPY GREEN ONION NOODLE PANCAKE

Make this before the scallop stir-fry and keep it warm in the oven.

2 servings; to double, make 2 pancakes

6 ounces fresh chow mein noodles
4 green onions, chopped
1 teaspoon vegetable oil

Freshly ground pepper

1½ tablespoons vegetable oil
1½ tablespoons oriental sesame oil

Add noodles to large pot of boiling water. Return to boil and cook 1½ minutes, stirring occasionally. Drain. Rinse with cold water. Drain well. Mix with green onions, 1 teaspoon vegetable oil and pepper in medium bowl.

Heat 1½ tablespoons vegetable oil and sesame oil in heavy 9-inch skillet (preferably nonstick) over medium heat. Add noodles and flatten slightly. Cook without stirring until light brown, about 6 minutes. Turn and cook second side until light brown, about 6 minutes. Drain on paper towels. (Can be prepared 15 minutes ahead. Keep warm in 200°F oven.) □

H₂OMEMADE.



Now you can make clean, great tasting drinking water right at home in a matter of seconds.

And the new BRITA® Water Filter System has a revolutionary way of making it happen.

Simply pour ordinary tap water into the BRITA® pitcher and the patented filter inside goes to work. This bacteriostatic filter is a combination of activated silverized

carbon and special ion exchange resin. It eliminates 90% of lead and copper, removes the taste of chlorine,

and softens water without adding sodium. Leaving you with great tasting drinking water quickly and conveniently.

The amazing new BRITA® Crisp, clean drinking water. H₂omemade.

BRITA®
Water Filter System

© 1988 BRITA (U.S.A.) INC.

Available at fine department stores, health food stores, and other retailers. For the nearest store, call 1-800-537-2823.

WINE PRESS

BY HANK RUBIN

Wine Press welcomes comments and questions. For personal reply, send self-addressed stamped envelope. Letters of general interest will be printed in this column as space allows. Address letters to Wine Press, Bon Appétit, 5900 Wilshire Boulevard, Los Angeles, CA 90036. The material becomes our property and will not be returned.

BLUSHING BEAUTY

At a restaurant here in Cheyenne I had a Gewürztraminer that was on the wine list as a "blush" wine. I really enjoyed it, and managed to find some bottles in local wine shops. That was a few years ago, though, and now it seems to have disappeared. I'm sure it was from a California winery, but do not know which one. Do you have any idea?

Christine Geiger
Cheyenne, Wyoming

I suspect your Gewürztraminer was from Sebastiani Vineyards in Sonoma, California. For a while, they made a blush wine called "Rosa Gewürztraminer," but it has been discontinued because of low demand. I do not know of any other winery that offers it right now.

Gewürztraminer is usually a white wine, but it depends on how it's made. It can also be made as a blush wine. The grape is somewhat ambiguous because it's considered to be white, but the skin of the ripe grapes often has a pinkish hue.

Winemakers usually separate the juice from the crushed residue almost immediately. This results in a "white" wine, and it is labeled as such. If, however, the grapes are crushed and left in contact with the skin, the juice picks up the skin's coloration. In this case the wine has a pink cast and may be called a blush.

TASTEFUL GIFT

I received a bottle of 1982 Bordeaux for my birthday, one from Château Montrose, St.-Estèphe. What can you tell me about this winery and wine?

Nancy W. Roberts
Norton, Massachusetts

Château Montrose is one of the best-known wineries in the St.-Estèphe area of the Médoc. Its 165 acres of vineyards are

owned by Jean-Louis Charmoluë. In the 1950s, his mother, Mme Yvonne Charmoluë, had the distinction of being the first woman inducted into the formerly all-male Commanderie du Bontemps de Médoc et des Graves, an organization that promotes the local wines.

Your bottle of 1982 Montrose is a fine wine. It is quite elegant, with a dark ruby color, full bouquet and rich flavors. I would estimate its best drinking time to be from now until about 2010. If you can wait, try to hold on to it at least until 1994 or 1995. The retail value is \$25.

THE BEST OF BRAZIL

Whenever I travel, I always try to taste the local wines and bring some home as souvenirs and gifts. Soon I will be going to Pôrto Alegre, in the southern part of Brazil. I understand that some very good wines are made there, but my local wine merchants don't know anything about Brazilian wines.

Could you give me some names of wines I should look for?

Kant Bangdiwala
Chapel Hill, North Carolina

According to Alexis Bepaloff's revision of the classic Frank Schoonmaker Encyclopedia of Wine (William Morrow, 1988), until recently the wines produced in Brazil were all from native American or hybrid, nonvinifera grapes. These vines tolerate the hot, damp climate better than European ones, but the wines made from them are not terribly good.

The arrival of some American capital helped stimulate the modernization of the wine industry. More traditional, European varietals were planted, the growers developed more updated methods and the quality of the wines began to improve. Today, about 30 million cases of wine are produced annually, but most of it is sold within the country.

Your destination, Pôrto Alegre, is in the state of Rio Grande do Sul, the principal wine region of Brazil. The label you should look for is Granja União, made by the biggest wine producer in Brazil. They

make high-quality red wines from Merlot and Cabernet Sauvignon grapes and whites from Trebbiano and Riesling.

CAREER DAY

I'm interested in learning how to become a sommelier and turn my love for wines into a career. Are there schools that train people for this job?

Pierre Cemieux
Palm Springs, California

The sommelier, or wine steward, is a rather scarce institution in the United States these days. While you may still see one in some of the older, more traditional French restaurants, fewer places employ them since dining is becoming more casual.

The position of sommelier originated in the French royal court during the Renaissance. When the king went on a journey, this person was in charge of the carriage (called the *somme*) that contained food and drink. His main responsibility was to taste the food and wine to make sure it did not contain poison.

Sommeliers traditionally wear a leather cellar apron (although rarely today). A large silver chain with a tasting cup and a medallion or giant key attached is worn around the neck. The sommelier's duties are to present the restaurant's wine list, make suggestions for specific types or brands of wine that will go with the meal, then bring the wine to the table and serve it. He is often the restaurant's wine buyer, too. In addition to a salary and tips, the sommelier usually receives a commission on the wines he serves.

It's easy to see that a sommelier must be extremely knowledgeable about all kinds of wines, which wines go with which foods, as well as the proper procedure for wine tasting and serving.

For the most part, the profession of sommelier is self-taught in this country; no formal certification is required. (It is different in France, though, where sommeliers undergo intensive training and testing in order to be certified.) Various culinary schools offer some training in enology, but none, as far as I know, has



There is an age, usually about five or six,
when the miracle of flowers becomes apparent to us all.
As children we sense it rather than understand it.
And this wonderful gift of flowers can be sent to anyone,
almost anywhere, by simply asking your florist
to send it through FTD®. It's the gift of a lifetime,
because with flowers from FTD the feeling never ends.



Flowers...

The feeling never ends.™

courses specifically designed for the job. A knowledge of wine comes from attending seminars and tastings and reading about wine and food. Occasionally a restaurant will take on an intern.

SEMISWEET TREAT

My husband has a 1948 Château Gilette Sauternes, labeled "demi-sec." What does this mean, and what is your opinion of this wine?

Phyllis A. Meyer
Spokane, Washington

As the label indicates, Château Gilette is in the great Sauternes region in the south of Bordeaux. From there come the sweet golden wines that are a product of grapes grown in cold, foggy autumn mornings that turn into sunny afternoons. It's the perfect climate for the grapes to develop "noble rot," the favorable mold that concentrates the grapes' flavor. The result is very sweet juice, and the wine is some of the richest in the world. The best Sauternes can easily last 40 to 50 years.

Château Gilette is owned by Christian Médeville, whose family has been making Sauternes since the 1930s. Their wines have an excellent reputation. The chateau follows the unusual practice of holding the wine in vats for more than 20 years before bottling it. They offer their wines in varying degrees of richness. Their richest is called crème de tête. Yours is "demi-sec," which means it is not quite as sweet as regular Sauternes.

The 1948 Château Gilette should be a wonderful sipping wine. I don't believe it will improve with further aging, although it will hold longer if the cork is sound. The retail value is \$40 to \$50.

ALL BOTTLED UP

Years ago, in Italy, I purchased a bottle of pear brandy. I've been holding on to it because it intrigues me—there's a whole pear inside the bottle. When I bought it, the story was that the bottles were actually attached to the pear trees and that the pears grew inside the bottles, but I think someone was pulling my leg. Do you know how it got there?

Helen Delagardelle
Gilbertville, Iowa

You have a pear eau-de-vie, commonly known as poire Williams. It's a popular

fruit brandy that (despite the fact that yours came from Italy) is most often produced in France, Germany and Switzerland. This brandy is distilled from the Williams pear; we call it a Bartlett.

The whole pear gets into the bottle in one of two ways. Either the pear is inserted into a bottomless bottle and the bottom is fused on or, in all seriousness, the method described to you is employed: The empty bottle is tied to a tree branch over a blossom or tiny developing fruit that matures inside the bottle. (Therefore, I assert that your leg is still of normal size.)

These bottles make good conversation pieces, but often the contents are not of the highest quality. The best poire Williams needs no help from bottled fruit.

RACK ATTACK

I am interested in starting my own wine cellar, and I'm looking for a very large do-it-yourself wine rack. The ones I've seen hold only about 20 bottles. Where can I buy racks for serious storage?

Jacqueline Binnersley
Hyannis, Massachusetts

One of the best sources I know for all kinds of wine storage racks is The Wine Enthusiast. Their showroom is at 404 Irvington Street in Pleasantville, New York, and you can also buy through their mail order catalog. They have racks holding anywhere from 12 to 1,500 bottles.

You can call them at (800) 356-VINO or write to The Wine Enthusiast, P.O. Box 39, Pleasantville, NY 10570.

LIQUID ASSETS

In 1953 I was given two bottles of J&F Martell Cordon Argent Cognac. I've stored them properly all these years because I don't plan to open them until the year 2000. Is it okay to wait that long? What is their value today?

Jesse Suchman
Bronxville, New York

Martell is one of the oldest and most respected names in the production of Cognac. It was established in 1715.

Until a short time ago, Martell was one of the few houses still owned and directed by descendants of the founder. In 1988 the firm was purchased by The Seagram Company, but the Martell family is involved closely with the business.

Cordon Argent was once Martell's top-of-the-line product. Next in quality was a Cognac named Extra. Because there was a difference of only a few years of aging between the two brandies, several years ago Martell decided to merge them into a single, new Cognac that now goes by the name Extra, Cordon Argent; it retails for about \$175.

Your bottles of the original Cordon Argent—a very fine brandy aged for over 30 years—are worth approximately \$200 apiece. Since spirits don't change once they're in the bottle, as wines do, your Cognac will be as good in the year 2000 as the day it was bottled.

STAG PARTY

I'd like to have a little information about a California wine that I have a few bottles of. It's Stags' Leap Vineyards 1976 Napa Valley Petite Sirah. What can you tell me about this vintage, about when it will be at its peak and about the winery itself?

I know that in Napa there is a Stag's Leap Wine Cellars as well as Stags' Leap Winery, yet they are not related to each other. Last I heard, both wineries were battling in court over the name.

C. J. Johnson
Oakland, California

Stag's Leap Wine Cellars and Stags' Leap Winery are only a few hundred yards apart in Napa County. Both were founded in 1972, and since that year they've been in and out of court to settle the issue of who could use the name. The wineries both get their names from a rocky promontory nearby that, according to one story, was named after a magical stag in Indian legend. Because of a court order, Stags' Leap Winery for a time was selling some of their wines under the name of Pedregal. The way it stands now is that Stags' Leap Winery labels all its wines just Stags' Leap. Stag's Leap Wine Cellars labels its bottles Stag's Leap Wine Cellars.

Stags' Leap Winery was begun in 1970 by Carl and Joanne Doumani. They rebuilt an old hotel and winery that had been owned by Chicago financier Horace Chase. For the first few years, while new vines were maturing, their wines were made by grapes from Rutherford Hill Winery. Those bottles were all labeled Stags' Leap Vineyards.

Your 1976 Stags' Leap Vineyards Petite Sirah is worth about \$18 to \$20 a bottle. It should be opened soon, since it's probably nearing the end of its prime. □



Francisco Rodón: "At the heart of Puerto Rico's rich cultural heritage is an artistic tradition that has thrived for centuries."

In the beautiful port city of Ponce on Puerto Rico's south coast is a museum of art designed by the world-renowned architect Edward Durell Stone.

Here, side by side with the works of Rubens, Van Dyck, Gainsborough and Murillo, hang the works of Puerto Rico's Francisco Rodón, acclaimed by international art critics as one of the foremost painters of his time.

Francisco Rodón and the Ponce Museum are two reasons why Puerto Rico is called the cultural capital of the Caribbean. Come discover this island of peace and prosperity where the arts have flourished for centuries.

For a free color brochure, write: Puerto Rico Tourism, 575 Fifth Avenue, Box 28, NY, NY 10017. Or call a Puerto Rico Travel Expert at (800) 223-6530. In NY, (212) 599-6262.



PUERTO RICO/The Shining Star of the Caribbean

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.

Quick-cooking couscous makes this colorful main-course salad a breeze to prepare. I developed the recipe after trying a number of North African dishes, adding currants and pine nuts and my own spicy dressing. Make sure to chill the salad at least an hour before serving to let all the flavors blend. It's just the thing for small dinner parties when you don't want to be stuck in the kitchen after your guests have arrived.

Elizabeth Strother
Jefferson, Louisiana

CHICKEN COUSCOUS SALAD

6 servings

- 3 whole chicken breasts, skinned and halved
- 2 14½-ounce cans chicken broth
- 1 10-ounce box quick-cooking couscous
- 1 tomato, chopped
- 3 green onions, chopped
- ¾ cup drained canned chick-peas (garbanzo beans)
- ½ red bell pepper, cut into 1-inch-long julienne
- ½ cup dried currants
- ¼ cup chopped fresh parsley

Dressing

- 6 tablespoons fresh lemon juice
- 6 tablespoons olive oil
- ¼ teaspoon ground cumin
- ¼ teaspoon curry powder
- 1 drop hot pepper sauce
- Pinch of garlic powder
- Salt and freshly ground pepper
- ½ cup toasted pine nuts

Combine chicken and broth in large skillet. Simmer until chicken is springy

to touch and cooked through, about 12 minutes. Remove chicken from broth and cool slightly; reserve broth in skillet. Bone chicken and shred meat coarsely. Transfer to large bowl.

Bring broth to boil over medium-high heat. Add couscous. Mix thoroughly with fork and bring to boil. Cover, remove from heat and let stand until couscous absorbs broth, about 5 minutes. Uncover and cool. Transfer couscous to bowl with chicken. Add tomato, green onions, chick-peas, bell pepper, currants and chopped parsley and mix until well combined.

For dressing: Blend lemon juice, oil, cumin, curry powder, hot pepper sauce and garlic powder in small bowl. Season with salt and pepper.

Add dressing to couscous and toss to combine. Refrigerate at least 1 hour. (Can be prepared 1 day ahead.) Mix in nuts. Transfer to platter and serve.

After the children grew up and my parents were the only ones at home, making blintzes became something of a chore for my mother. She came up with a way to get the old-fashioned flavor with one-tenth the effort by mixing everything together and baking it. When we visit Mom now, she's always eager to serve her "soufflé." We all think it tastes every bit as good as the wonderful blintzes of our childhood.

Ilene Fields Stein
Rock Springs, Wyoming

BLINTZ "SOUFFLE"

6 to 8 servings

- 1 pound creamed cottage cheese
- 3 ounces cream cheese, room temperature
- ¼ cup (½ stick) butter, melted
- 6 tablespoons sugar
- ½ cup all purpose flour
- 3 eggs
- ½ teaspoon fresh lemon juice
- ½ teaspoon baking powder

- ½ teaspoon cinnamon
- Sour cream
- Strawberry jam

Preheat oven to 350°F. Grease 8-inch square baking pan with 2-inch-high sides. Combine cottage cheese, cream cheese, butter and sugar in medium bowl. Add flour, eggs, lemon juice and baking powder and stir well.

Spoon batter into prepared pan. Sprinkle with cinnamon. Bake until edges are light brown and soufflé is springy to touch, about 45 minutes. Cut into squares and serve, passing sour cream and jam separately.

A lot of people have asked me what "secret ingredients" I use in my spicy poultry stuffing. I tell them it's really no mystery at all—jalapeños and green chilies give the stuffing its Mexican bite, and the pine nuts, olives and sausage add texture and more great taste.

Debra Jensen
Westminster, Colorado

STUFFING MEXICANA

This recipe makes enough to fill a 3½-pound chicken with plenty left over for a zesty side dish. It can be doubled easily for a 20-pound turkey. Use your favorite roast chicken or roast turkey recipe.

Makes about 5½ cups

- ½ pound sweet Italian sausages
- 1½ celery stalks, finely chopped
- ½ onion, finely chopped
- 2 small garlic cloves, minced
- ½ cup pitted black olives, halved
- ½ 4-ounce can diced green chilies, drained
- 2½ tablespoons pine nuts, toasted
- 2 teaspoons pickled jalapeño chilies, minced
- 8 ounces corn bread stuffing mix
- 1 cup (or more) chicken stock or canned broth

Preheat oven to 350°F. Butter 6-cup casserole. Cook sausage in heavy large skillet over medium heat until cooked through, turning occasionally, about 20 minutes. Transfer to platter.

Pour off all but 2 tablespoons sausage drippings from skillet, if necessary. Add celery, onion and garlic to skillet and sauté over medium heat until onion is translucent, about 8 minutes. Transfer mixture to large bowl.

recipe continued on page 132



Acrylic Magazine Bin

From bookshelf to kitchen, this clear bin keeps your *Bon Appétit* magazines neatly stacked. \$41 (3.00)



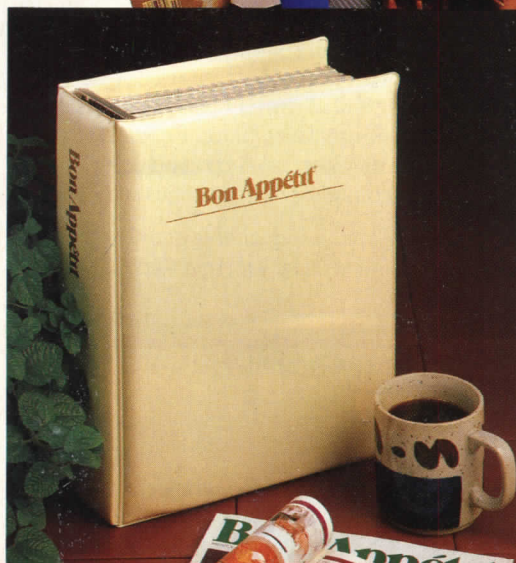
Bon Appétit Binder

A handy way to preserve treasured back issues. Quick-release bars snap twelve issues and an index in and out. Beige wipe-clean cover bears *Bon Appétit* signature stamped in gold. \$8.95 (2.00)

Keep favorite recipes and back issues handy with these useful products...

Acrylic Slipcase

Function meets beauty in this cleanly designed acrylic organizer. Perfect for keeping your magazines accessible yet free of dust. \$22 (2.25)



Recipe Index

A full year's recipes and articles, conveniently indexed. 1988 Index \$5 (.60) 1987 Index \$5 (.60) 1986 Index \$5 (.60) 1985 Index \$5 (.60)

Back Issues

of *Bon Appétit* are available from 1985 to the present on a first come, first served basis. Please list your selections on a separate sheet. \$3 each (we pay shipping)

Call toll-free 1-800-421-4448, Monday-Friday 8 a.m.-5 p.m. Pacific time. In California, call 1-800-252-2071. Credit card orders only. Prices subject to change. Please allow six weeks for shipment; items may be shipped separately. Offer good in USA and Canada only. *Bon Appétit* and *Bon Appétit Selections* are registered trademarks of Bon Appétit Publishing Corp. and are used under license.

FOR FASTER ORDERING CALL TOLL-FREE 1-800-421-4448

Mail your order to:

Wilshire Marketing Corporation, 5900 Wilshire Boulevard, Los Angeles, CA 90036

Name _____ BM49
Address _____
City _____
State _____ Zip _____

☐ Check payable to Wilshire Marketing Corp.
(California residents add applicable sales tax)
☐ Visa ☐ MasterCard ☐ American Express
Card# _____
Exp. date _____

Indicate quantity:

____ #200021 Acrylic Slipcase \$22 (2.25)
____ #200121 Acrylic Magazine Bin \$41 (3.00)
____ #200921 Bon Appétit Binder \$8.95 (2.00)
____ #203721 1988 Index \$5 (.60)
____ #203621 1987 Index \$5 (.60)
____ #203521 1986 Index \$5 (.60)
____ #203421 1985 Index \$5 (.60)
____ Back Issues \$3 each

Grand total

Please add amount indicated in () for shipping p.

THE COOK'S EXCHANGE

Add olives, green chilies, pine nuts and jalapeños to celery mixture. Slice sausage and add to vegetables. Mix in stuffing. Add enough stock $\frac{1}{4}$ cup at a time to moisten stuffing mix. Transfer to prepared casserole. Cover and bake for 1 hour. Serve immediately.

I've ordered pot stickers and won ton soup so many times in Chinese restaurants that I thought it would be fun to try making them at home for a dinner party. Improvising a basic pork filling that works for both the panfried dumplings and the won tons was simple, and I wrapped the dumplings ahead of time so that I could spend more time with my guests. The appetizers and soup can be served together as part of an all-Chinese meal, or fry up the pot stickers one day and make the soup the next.

Susan Robson
Coppell, Texas

CHINESE PORK FILLING

This savory meat mixture makes enough to fill 32 pot stickers and 16 won tons.

Makes about 2 cups

- $\frac{1}{2}$ pound ground pork
- 1 8-ounce can water chestnuts, drained and minced
- $\frac{1}{4}$ cup soy sauce
- 8 green onions, finely chopped (white part only)
- 2 garlic cloves, minced

Combine all ingredients in medium bowl. (Can be prepared 1 day ahead. Cover and refrigerate.)

POT STICKERS WITH TWO SAUCES

Makes 32

Pot Stickers

- 32 square won ton wrappers
- $1\frac{1}{2}$ cups (about) Chinese Pork Filling (see recipe)

Soy-Vinegar Sauce

- $\frac{1}{4}$ cup soy sauce
- $\frac{1}{8}$ cup rice vinegar
- Sliced green onion tops

Chili Sauce

- $\frac{1}{4}$ cup vegetable oil
- 2 tablespoons chili oil*

$\frac{1}{4}$ teaspoon chili sauce

$\frac{1}{4}$ teaspoon dried red pepper flakes

2 tablespoons (about) vegetable oil

For pot stickers: Dust large baking sheet with flour. Arrange 1 won ton wrapper on work surface (keep remainder covered with damp towel). Place 2 teaspoons Chinese Pork Filling in center of wrapper. Brush edge with water. Fold wrapper over filling to form triangle. Pleat edges to form half-moon shape; press to seal. Arrange on prepared sheet, pleated edge up. Repeat with remaining filling and wrappers. (Can be prepared 4 hours ahead to this point. Cover tightly and refrigerate.)

For soy-vinegar sauce: Mix soy sauce and vinegar in small bowl. Top with sliced green onion tops.

For chili sauce: Mix $\frac{1}{4}$ cup vegetable oil, chili oil, chili sauce and pepper flakes in another small bowl.

Heat 1 tablespoon vegetable oil in heavy large skillet (preferably non-stick) over medium-high heat. Stand as many pot stickers in pan as will fit in single layer. Cook until bottoms are crisp and brown, about 5 minutes. Add enough water to just cover bottom of pan. Cover pan and steam pot stickers until cooked through, about 8 minutes. Transfer to warm plate. Repeat with remaining pot stickers and oil. Serve immediately, passing sauces separately.

* Chili oil is available at oriental markets and in some supermarkets.

WON TON SOUP

4 servings

Won Tons

- 16 square won ton wrappers
- $\frac{1}{2}$ cup (about) Chinese Pork Filling (see recipe)

Soup

- $3\frac{1}{2}$ cups chicken stock or canned low-salt broth
- 1 tablespoon soy sauce
- $\frac{1}{4}$ teaspoon garlic powder
- $\frac{1}{4}$ teaspoon ground white pepper
- Sliced green onion tops

For won tons: Dust baking sheet with flour. Place 1 won ton wrapper on work

surface (keep remainder covered with damp towel). Place 1 teaspoon Chinese Pork Filling in center of wrapper. Brush edge with water. Fold wrapper over filling to form triangle. Press edges to seal. Gently fold two opposite corners into center, overlapping slightly; brush with water and press together to seal. Transfer to prepared sheet. Repeat with remaining filling and wrappers. (Can be prepared 1 day ahead. Cover and refrigerate.)

For soup: Bring stock, soy, garlic powder and pepper to boil in medium saucepan. Add won tons 1 at a time. Reduce heat to medium. Simmer until cooked through, about 5 minutes. Garnish with green onions and serve.

I thoroughly enjoyed the story you featured on Italy's *cucina povera*. It reminded me of the hearty food I ate while an art history student in Florence. With a healthy appetite and often only a few lire in my pocket, I tended to frequent inexpensive trattorias. *Fagioli all'uccelletto* (literally "little bird beans") was always on the menu. Although Florentines like their beans somewhat soft, I prefer them al dente, and wrote this recipe accordingly.

John Pozza
Fort Smith, Arkansas

FLORENTINE-STYLE BEANS

6 servings

- 1 pound dried navy beans
- $\frac{3}{4}$ cup olive oil
- 3 garlic cloves, minced
- 1 16-ounce can whole peeled tomatoes (undrained)
- 3 sage sprigs
- Salt and freshly ground pepper

Soak beans 8 hours or overnight in enough cold water to cover.

Drain beans; rinse under cold water. Place beans in heavy large saucepan. Cover with cold water. Simmer until just tender but still firm to bite, about 45 minutes. Drain well.

Heat oil in heavy medium skillet over medium-low heat. Mix in garlic. Add beans, tomatoes with liquid and sage. Simmer until sauce thickens, stirring occasionally, about 20 minutes. Discard sage. Season beans with salt and pepper and serve. □

—Compiled by Sandra Liaw

Sometimes we called it the Butter Dam. Or the Tater Crater. But whatever we called it, for my sister Kathy and me, it was the only way to eat mashed potatoes.

It's nothing new. Every kid's done it. You make an indent in your spuds, fill it with melting butter, and then eat around the "lake" making sure not to break the "dam."

"Eat 'em like this," Kathy would instruct. And I'd watch as she'd carefully scoop up some spuds, dip them into the lake, and make them disappear.

No, I don't play with my food a lot these days. But when I do, you can bet I stock my dam with the original: real LANDOLAKES® Butter.



The Taste That Brings You Back

Ask Bon Appétit

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.

DOUBLING RECIPES

Some recipes in *Bon Appétit* state that they can be doubled or tripled; other recipes do not. Does this mean that only certain dishes can be made in larger quantities? What are the rules?

Mary Libeer
Gladstone, Missouri

Bon Appétit most often mentions doubling and tripling recipes in "The Week-day Cook" column. Those recipes usually serve two, and depending upon how many you cook for during the week, you can increase the yields from there.

Luckily, many recipes take to being doubled or tripled quite easily. That holds true for most soups, stews, casseroles, salads, dressings and sauces. However, be aware that seasonings in these dishes do not automatically increase by the same amounts. That is because it doesn't take much spice to permeate an entire dish. If you triple the number of chilies in your favorite Tex-Mex chili, the result will be inedible. So before dumping in that extra cayenne, cumin and the like, taste and adjust the seasonings carefully.

Some things are just not practical to increase. Reduced sauces (those that boil a large amount of liquid down to a concentrated essence) would take too long if you start with twice the amount—especially because many of them must be done right before serving. Trying to knead a double amount of bread dough would be very awkward, as would finding a large enough bowl in which to let it rise. Both of those things are almost always better done in single-recipe amounts.

The more fragile pies, cakes and pastries should also usually be left alone. If you did try doubling, the additional flour would make it necessary to work the dough more. This would increase the

amount of gluten developed and would, in turn, mean a tougher result. And it's one thing if you intend to divide the dough or batter among several pans, but it's another if you want to put it all in something larger. Not only is it difficult to find a pan that is exactly twice as large as the one called for in the original recipe, but the baking time and temperature would most likely need to change as well. For the average recipe, it would take too much trial and error to determine the appropriate time and temperature. The easiest thing to do for baked goods is to make the same thing twice. That way the results will be guaranteed.

CANDIED VIOLETS

I'm looking for candied violets to decorate petits fours and can't find any in my area. Most stores that I have called don't even know what I'm talking about. Can I get them by mail?

Phyllis Syracuse
West Seneca, New York

Candied violets, which are real violet flowers that have been preserved in sugar, are often used to accent cakes, candies and other desserts. S.E. Rykoff & Co. in Los Angeles carries a 3½-ounce box for \$16.95 plus shipping. Write to them at P.O. Box 21467, Market Street Station, Los Angeles, CA 90021; or telephone toll free, (800) 421-9873.

STONE FLOUR MILL

Where can I obtain a small, family-size stone grinder to make flour?

Gene R. Savelkoul
Belgrade, Minnesota

Breadbasket, a mail-order company specializing in supplies for home bread bakers, has just what you want. Their hand-cranked mill comes equipped with both stone and steel grinding plates.

The advantage of using a stone grinder is that the friction created by the stones produces relatively little heat, so there is little adverse effect on the nutritional content of the grain. Also, since the ma-

chine is hand cranked, the heat that electric machines generate is absent. The steel plate is useful for tasks that do not require a lot of grinding, such as cracking grains or grinding oily beans and nuts.

Another advantage to having your own mill is that absolute freshness is ensured. Once ground, whole grain flour gradually loses nutrients, so it's helpful to grind only as much as you need.

The mill is \$97.50 plus shipping. For more information, contact Breadbasket, 1420 N.W. Gilman Blvd., Suite 2126, Issaquah, WA 98027; (800) 627-3231.

SCRAPPLE MIX-UP

In the November 1988 "Ask Bon Appétit," Hal Lahey wrote from Michigan asking about a fried cornmeal mush dish made with pork. You told him to make cornmeal mush and then just add some chopped ham or bacon. Actually, I'm certain he was asking about a classic recipe called scrapple. My great-great-grandmother brought her recipe, which she called *Panhaus* and which included buckwheat flour, to Pennsylvania from Germany in 1838, and I remember making it as a child on an old-fashioned woodburning stove.

Rosalie Miller
Salt Lake City, Utah

Yes—we goofed! And a number of other readers wrote to let us know. They all had their own recipes; and indeed, there are a number of variations on the theme. Most basic cookbooks, such as the *Joy of Cooking* by Irma S. Rombauer and Marion Rombauer Becker (The Bobbs-Merrill Company, 1975) and *The New Doubleday Cookbook* by Jean Anderson and Elaine Hanna (Doubleday, 1985), contain a version.

Scrapple is an old Pennsylvania Dutch dish that dates back to the late 1600s. According to William Woys Weaver in his book *Sauerkraut Yankees: Pennsylvania-German Foods and Foodways* (University of Pennsylvania Press, 1983), scrapple originally came from the Westphalia region of West Germany. There it is still considered a specialty and is called *Pannhas*, or *Pannas*. The name is a combination of two words: *Pann* and *harst*, which together mean pan-roasted or panfried meat. The better-known term, scrapple, seems to come from *Schrapel*, defined as a scrap or scraping.

That's probably true because the dish was developed as a way to use the scraps left after butchering a hog. Most recipes

Long ago and far away, nestled among some suspiciously purple alps, fed by sweet melting snows, was a meadow where the grass was always green, the moon was always blue, and everything sang.

Each blade of grass, each drop of sun on every leaf of every branch, all the cornflowers, and everything with lips and lungs, sang.

Because this was an enchanted meadow.

On the other side of the alps lay a hamlet of cheesemakers.

Every day, the cheesemakers' cows would graze outside the hamlet walls. And every night, the cheesemakers would turn their milk into cheese.

One summer morning, as the cows were grazing, a small heifer wandered beyond the edge of the alp where the grass was greener.

So tasty were the tender young shoots, she never saw the fog roll in, and before she knew it, the rest of the cows were gone and she was in deep mist.

Now, when cows panic, they fall asleep, and when she awoke, the mist had cleared and she was in the enchanted meadow with everything singing away.

It was the closest to heaven she'd ever been.

She drank from the sweet singing brook, and ate the sweet singing grass. And then it happened.

Her hooves started to tingle. Her ears twirled. She threw back her head, and from deep in her throat bubbled forth the most wondrous sound. A sound unlike any other sound. A new sound, born of pure joy.

The First Yodel.

Far above, on the other side of the alps, the other cows stopped in mid-graze and pricked up their ears.

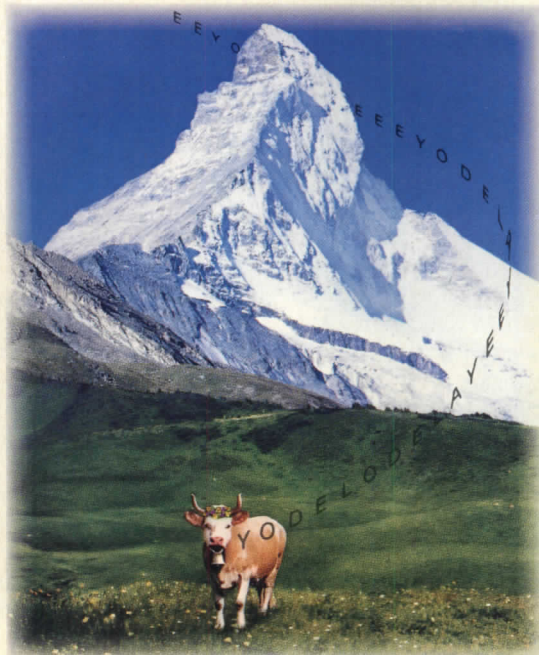
And she yodeled again.

They followed the sound into the enchanted meadow, drank the singing waters, grazed the singing grass, and in no time flat the valley was ayodel with cows.

That night, when the cheesemakers milked the cows, they turned the milk into the sweetest, most pleasing cheese they had ever tasted, and from deep in their throats burst yodels of such delight and wonder that the cheese was shot through with yodel holes ever after.

To this very day, the secret of the enchanted meadow has been closely guarded by the cheesemakers of Switzerland. And that is why the legendary cheeses of Switzerland are like no other cheese in the world.

One taste, and in your heart, you'll yodel.



Switzerland Cheese Assoc., P.O. Box 5013, NY, NY 10022



136 BON APPETIT/APRIL 1989

How to make guacamole absolutely divine.

BEYOND GUACAMOLE



There's never
been guacamole with
this much spirit before. A
wonderful play of taste and texture,
it combines delicious California avocados,
savory herbs and spices, and just a dash of imagination.
California avocados are full of heavenly surprises.

They have 17 vitamins
and minerals with more
potassium than a banana.
And no cholesterol. They're a healthy
complement to any meal. **Perfect** for entertain-
ing, California avocados are the simple way to make
any dish or any occasion absolutely divine.

HOLY GUACAMOLE

2 ripe California avocados, peeled and diced
1½ Tbsp. lemon juice, preferably fresh
1-2 cloves garlic, minced
1 tsp. dried leaf basil, crushed
¼ C. red pepper, finely diced
2 Tbsp. of your favorite salsa
1½ Tbsp. slivered almonds, coarsely chopped
2 Tbsp. thinly sliced green onion



Dollop sour cream garnish
½ tsp. salt (optional)
1 Tbsp. minced cilantro (optional)
Peel and mash 1 avocado, mix with lemon juice,
cilantro, garlic, basil, and salt. Dice remaining
avocado, fold into mixture with red pepper,
salsa, green onion, and chopped almonds. Gar-
nish with sour cream. Serve with tortilla chips
and fresh vegetables. Makes 2½ cups guacamole.

FREE



You know you need it. A lazy round of golf. A taste of our cooking. A little shopping. The question is, how long can you hold out?

For a free 80-page Vacation Guide,

CALL TOLL FREE
1-800-346-3634

I can't wait!
South Carolina
Smiling faces. Beautiful places.

South Carolina, Room 1438, Box 78, Columbia SC 29202

For "Champagne" Occasions!

Martinelli's
GOLD MEDAL®
Sparkling Cider



Since 1868

DELIGHTFULLY
NON-ALCOHOLIC

There's Nothing like it!

S. Martinelli & Co., Dept. BA, Box 549, Watsonville CA 95077

COOKING HEALTHY

continued from page 33

- 1½ tablespoons Grand Marnier or other orange-flavored liqueur
- ½ teaspoon grated orange peel
- 2 large egg yolks

Vegetable oil
Sugar

- 6 large egg whites, room temperature

Pinch of cream of tartar

- ⅓ cup sugar

Powdered sugar

Bring milk to simmer in heavy medium saucepan. Remove from heat. Add vanilla bean and let stand 30 minutes.

Scrape vanilla bean seeds into milk; discard bean. Return milk to simmer. Remove from heat. Stir in amaretti, cocoa powder, brown sugar, Grand Marnier and orange peel. Beat yolks to blend in small bowl. Whisk in ⅓ of milk mixture. Return to saucepan and whisk soufflé base well. Cool to lukewarm. (Can be prepared 1 day ahead. Cover and refrigerate. Rewarm over low heat to lukewarm, stirring, before continuing.)

Preheat oven to 400°F for individual soufflés or 375°F for large soufflé. Lightly oil six 4x2-inch ramekins or ¾-cup soufflé dishes or one 1½-quart soufflé dish; sprinkle with sugar. Set ramekins on baking sheet. Using electric mixer, beat egg whites with cream of tartar until soft peaks form. Gradually add ⅓ cup sugar and beat until stiff but not dry. Fold ¼ of whites into base to lighten. Gently fold in remaining whites. Spoon batter into prepared ramekins, smoothing tops with spatula. Run finger around edge of each. Bake until soufflés are light brown but center remains soft, 15 to 20 minutes. Sprinkle with powdered sugar.

*Italian macaroons available at Italian markets and some supermarkets. □

SHORTCUTS WITH STYLE

continued from page 40

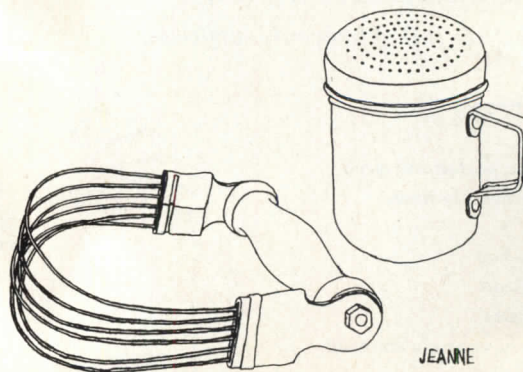
- 2½ tablespoons sugar
- 1 teaspoon kirsch
- 1½ graham crackers, broken into 1-inch pieces
- 1 8-ounce package cream cheese, room temperature
- ¼ cup sugar
- 1 large egg yolk
- 1 tablespoon unbleached all purpose flour
- 1 drop almond extract

- 5 phyllo pastry dough sheets
- 6 tablespoons (¾ stick) unsalted butter, melted

Mix cherries with 2½ tablespoons sugar and kirsch. Let stand 45 minutes, stirring occasionally. Drain well.

Steel Knife: Process graham crackers until fine crumbs form; set aside. Wipe out work bowl with paper towel. Process cream cheese, ¼ cup sugar, egg yolk, flour and almond extract until smooth, stopping once to scrape down sides of work bowl. Gently fold in cherries using rubber spatula.

Position rack in center of oven and preheat to 350°F. Line work surface with waxed paper. Lay 1 phyllo sheet atop paper. Brush with butter and sprinkle with 1 tablespoon graham cracker crumbs. Continue layering, ending with crumbs. Spoon cheese mixture down length of phyllo 1 inch in from one long edge and leaving 1-inch border at ends. Fold ends over filling; roll up jelly roll fashion starting at long edge near filling. Arrange seam side down on ungreased baking sheet. Brush top with butter. Bake until golden, about 40 minutes. (Can be prepared 6 hours ahead. Let stand at room temperature. Rewarm in 300°F oven about 10 minutes if desired.) Serve strudel warm or at room temperature. □



JEANNE

Have Brunch With Us!

No matter what the occasion, or no occasion at all, enjoy KIBUN's SeaTail Quiche, anytime! Treat your family and friends to something special. Easy to prepare and simple to enjoy. Serve with your favorite fresh fruits and breads. Bon Appétit!

Also look for other Kibun Products to create gourmet delights! SeaStix™ Salad Style and SeaStix™ Whole Leg.

SeaTail Quiche

8 oz. KIBUN SeaTails™
9" pie crust (ready-made or from "scratch")
3 eggs beaten
1/4 cup half & half
1 1/2 tsp. Worcestershire Sauce
1 tsp. prepared mustard
2 dashes hot sauce
1/2 cup Swiss cheese, grated
1/2 cup Gruyere cheese, grated

Mince SeaTails in food processor. In a bowl combine all ingredients and mix. Pour into pie crust. Bake in oven at 400°F for 40-45 minutes (or until knife inserted near center comes clean). Let cool for 15 minutes. Serves six.



For additional recipes and the store nearest you, call 1-800-542-8626 and ask for Consumer Affairs. Monday-Friday, 9-4 EST.



The Domino effect.

After 85 years, Domino® pure cane sugar still makes a great impression.



COOKING FOR FRIENDS

continued from page 51

of dressing. Toss endive with 6 tablespoons of remaining dressing in another bowl. Arrange atop lettuces. Toss radishes and walnuts with remaining dressing. Arrange atop endive. Sprinkle with parsley and serve.

CHOCOLATE MERINGUE KISSES WITH STRAWBERRIES

Guests can dip the fresh berries into the sweet orange cream; offer the delicate chocolate kisses on the side.

10 servings

- 1½ cups sugar
- 4 tablespoons unsweetened cocoa powder
- 6 large egg whites, room temperature
- ¼ teaspoon cream of tartar
- Pinch of salt
- Powdered sugar
- 2 cups sour cream
- ¼ cup firmly packed golden brown sugar
- 3 tablespoons orange liqueur (such as Grand Marnier)
- 4 baskets strawberries
- Grated peel of 1 orange

Position rack in top third of oven and preheat to 250°F. Line 2 baking sheets with parchment. Blend sugar and cocoa in processor until well combined. Using electric mixer, beat whites until foamy. Add cream of tartar and salt. Continue beating until soft peaks form. Add sugar-cocoa mixture 1 tablespoon at a time and beat until whites are stiff and shiny but not dry.

Spoon meringue into pastry bag fitted with ½-inch star tip. Pipe mixture onto prepared sheets in 1½-inch pointed rounds (or drop by tablespoonfuls). Sift powdered sugar lightly over tops of meringues. Bake until crisp and dry, about 1½ hours. Turn oven off and allow meringues to remain in closed oven until firm and dry, about 4 hours. Remove from parchment. (Can be prepared 1 week ahead. Store in airtight container at room temperature.)

Combine sour cream, sugar and liqueur in medium bowl. Stir until smooth. Place berries in bowl. Top with grated orange peel. Arrange meringues on platter. Serve berries, passing sour cream and meringues. □

MEAT AND POTATOES

continued from page 109

Heat oil in heavy large skillet over medium-high heat. Add 2 chopped onions and cook until softened, stirring frequently, about 10 minutes. Add mushrooms and green onions and sauté until mushrooms soften, about 3 minutes. Transfer to large bowl. Mix in lamb. Melt 1 tablespoon butter in same skillet over medium-high heat. Add peas and sauté until just tender, about 3 minutes. Mix peas with lamb.

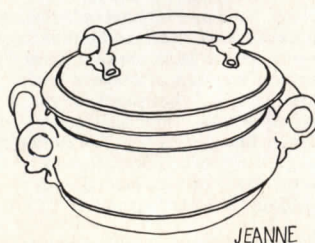
Cook carrots in large pot of boiling salted water until just tender, about 5 minutes. Drain thoroughly. Mix carrots, parsley and thyme into lamb. Season with salt and pepper.

Butter 12½x8x3-inch oval baking dish. Bring stock and tomato paste to boil in heavy small saucepan. Melt 2 tablespoons butter in another heavy small saucepan over low heat. Add flour and stir until light golden brown, about 4 minutes. Whisk in broth mixture. Increase heat and boil until slightly thickened, whisking constantly, about 5 minutes. Pour over lamb mixture. Season with salt and pepper. Transfer mixture to prepared dish.

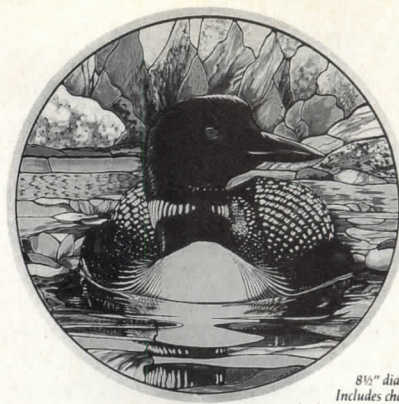
Press potatoes through food mill or coarse sieve into large bowl. Cut 3 tablespoons butter into small pieces. Mix into potatoes with ¼ cup reserved potato cooking liquid and cream. Season with salt, pepper and nutmeg. Spread potato mixture over lamb; smooth top. Run fork tines diagonally across surface to form crosshatch pattern. Dot surface with remaining 1 tablespoon butter. (Can be prepared 1 day ahead. Refrigerate. Let stand 30 minutes at room temperature before baking.)

Position rack in center of oven and preheat to 400°F. Place dish on baking sheet. Bake until top is golden brown, about 1 hour. Serve hot. □

Richard Sax is a Bon Appétit columnist and the author of several cookbooks. He lives and works in New York City.



JEANNE



8½" diam.
Includes chain
for hanging and clear
case for tabletop display.

LOON REFLECTION—This magical scene captures the beauty and wonder of the loon in genuine stained glass, created by the artists of The Stained Glass Guild who make stained glass for major museums. They carefully apply 11 different hues of transparent paint directly to the glass, one at a time. Then they fire it in red-hot kilns, permanently fusing the paint with the glass. Discover the magic of *Loon Reflection* for yourself or a friend.

Please send _____ *Loon Reflection* stained glass roundel(s). \$35.00 each, plus \$2 shipping. Includes hanging chain, clear easel, elegant gift box and Certificate of Authenticity.
☐ Please send full-color stained glass catalog. \$2, good toward 1st order.
☐ Check enclosed for \$_____.
☐ Charge \$_____ to: _____ VISA _____ MasterCard _____ Am. Exp. _____
No. _____ Exp. _____
Virginia residents please add 4.5% sales tax.

Name _____
Address _____
City _____ State _____ Zip _____

The Stained Glass Guild a division of the U.S. Historical Society*
Dept. BA3 • 25 E. Main Street • Richmond, Virginia 23219
Call toll-free 1-800-446-7968.

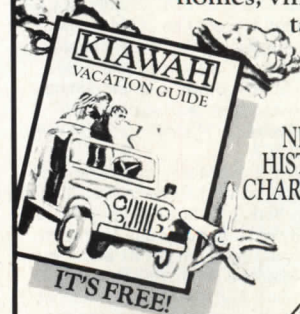
KIAWAH

ISLAND VACATION GUIDE

1-800-845-3911

IN S.C. 1-800-638-0098 Ext. 360

10 mile beach ♦ 10,000 acres
♦ Nicklaus, Fazio, Player golf courses ♦ Two 5 star tennis clubs
♦ Park & pool complex ♦ Bike trails ♦ Jeep safaris ♦ Fishing & sailing ♦ Shopping ♦ Youth activities ♦ Private homes, villas & cottages ♦ Historic tours



NEAR
HISTORIC
CHARLESTON

Ravenel Associates
2 Beachwalker Dr., Ext. 360
Kiawah Is., S.C. 803-768-2300

VACATIONERS
NAME _____
ADDRESS _____
CITY/STATE/ZIP _____

Enamel Museum; the Baur Collection, exhibiting Chinese and Japanese works of art; the Museum of Antique Musical Instruments; and the Petit-Palais Museum, known chiefly for its impressionist and postimpressionist collections.

"They're the perfect way for the casual visitor to get inside those magnificent eighteenth- and nineteenth-century homes," I was told by Connecticut-born Marilyn Geiger, one of the city tourist office's most sought-after guides. What she said is true, and in the Maison Tavel, built in the 1300s and now the Museum of Old Geneva, I inspected an ancient kitchen. What did medieval cooks put into those huge iron pots? Truffles, perhaps?

THE REAL THING

Truffles. Not the luscious chocolates that Genevise tote home in elegant little boxes from Chocolaterie Rohr. Not

the first sweets to disappear from the *mignardise*, the après-dessert bonus the waiter brings with coffee. We're talking real truffles, the ugly black fungi that proceed, right after the first frost, from the oak forests of France's Périgord region to the world's proudest and priciest tables. A disproportionate number make their way to Le Neptune, the glowing golden restaurant in the Hôtel du Rhône. Executive chef François Gilloz-Carru, a native of Périgord, has developed a new truffle-freezing technique. With it he can extend the season for his sybaritic specialties.

The perfume of truffles engulfed the intimate Neptune. I opted for a cream soup that wedded delicate asparagus and the earthy truffles, followed by a plate of fresh broad noodles topped by nuggets of langoustine and flecks of truffle. My dessert was a masterpiece of contrasts—a sweet mango sauce surrounding a half-moon of warm crepe filled with cold lime soufflé.

With so many great restaurants to

choose from, it's hard to decide which is best. Still, my own choice for the ultimate Geneva eating experience is Le Béarn, a two-star Michelin mecca that combines the ceremony and elegance of its French peers with a special warmth and intimacy of its own. The staff smiles as they pour the Champagne aperitifs, and they laugh as they remove silvery plate covers. Le Béarn is located in an unpromising basement near the shopping district; nevertheless, tranquillity reigns in this flower-filled room, with its widely spaced tables and white, mirrored decor.

Chef-owner Jean-Paul Goddard, a native of Aix-les-Bains in the neighboring French Savoie, offers a most untraditional menu. The fillet of turbot arrives under a layer of apples scented with cinnamon. Even a classic like foie gras gets an interesting double presentation, one slice of the customary velvet and one of liver, only lightly seared.

But then, a classic with surprises is exactly what Geneva is, too. □

ACCESSORIES IN THIS ISSUE

Cover: Granite tiles available at **Globe Marble**, 7348 Bellaire Ave., North Hollywood, CA 91605. Black cooling rack, frosted juice glass and **Alessi** chrome and glass jar available at **Industrial Revolution**, 7560 Melrose Ave., Los Angeles, CA 90046. Chrome weights available at **Big 5 Sporting Goods** stores. Wristbands and stopwatch available at **Sportmart**, 1919 S. Sepulveda Blvd., Los Angeles, CA 90025. Place mat available at **Crate & Barrel** stores. To order by mail, call toll free (800) 323-5461. **Mikasa** flatware available at **Robinson's** Southern California stores. "Azurro" liner plate by **Thomas** and blue and white striped napkin available at **Geary's**, 351 N. Beverly Dr., Beverly Hills, CA 90210. Hand-blown glass bowl by **Simon Pearce** available at **Gump's**, 9560 Wilshire Boulevard, Beverly Hills, CA 90212.

Page 28: Hand-painted enamel pantry table, Bakelite and stainless flatware and salt and pepper shakers available at **Made in America Gallery**, 10653 W. Pico Blvd., Los Angeles, CA 90064. Earthenware casserole by **Hall** available at **Buddy's**, 7208 Melrose Ave., Los Angeles, CA 90046. Sunglasses available at **ReRuns**, 11626 Ventura Blvd., Studio City, CA 91604. All other accessories privately owned. **Page 34:** Hand-painted tiles available at **Country Floors**, 8735 Melrose Ave., Los Angeles, CA 90069. Bowls, basket, cutting board, spoon and linen available at **San Marino Hardware**, 2134 Huntington Dr., San Marino, CA 91108.

Pages 66/67: For availability of candle lamp and lampshade, contact **Gallery 726**, 225 Fifth Avenue, New York, NY 10010, (212) 213-3737. For availability of large black and gold cake plate and dessert plate, write **Fitz and Floyd**, Consumer Relations Dept., P.O. Box 815367, Dallas, TX 75381. For availability of vase, cups and saucers and geometric cake plate, con-

tact **Hutschenreuther Corp.**, 41 Madison Ave., New York, NY 10010, (212) 685-1198.

"**Braid Onyx**" flatware by **Retroneu** available at **Marshall Field's**, 111 N. State St., Chicago, IL 60690. For availability of crystal sauceboat and wineglasses, write **Waterford Wedgwood USA Information Bureau**, 41 Madison Ave., New York, NY 10010. For availability of linens, write **The Bibb Co.**, Attn: C.A. Isherwood, 111 W. 40th Street, 11th Floor, New York, NY 10018.

Pages 68/69: For availability of candle lamp and lampshade, contact **Gallery 726** (see information above). "**Braid Onyx**" flatware by **Retroneu** available at **Marshall Field's** (see address above). For availability of large cake plates, write **Fitz and Floyd** (see address above). For availability of vases, cup and saucer and dessert plate, contact **Hutschenreuther Corp.** (see information above.) For availability of linens, write **The Bibb Co.** (See address above.)

Pages 78/79: Pink flatware, pink "sponge" plates, pink and white bowls, mugs, pitcher and linens available at **Crate & Barrel** stores (see information above).

Pages 80/81: Linens, pink plates, pink oval platter, vase, sponge plates, pink and white bowls, basket and coffeepot available at **Crate & Barrel** stores (see information above). All other accessories privately owned.

Pages 86/87: Lavender and green platters by **Lyn Evans**, hand-painted bowl (with ribs) by **Susan Eslick**, footed wooden bowl, wooden watermelon, pewter ladle, napkin rings and wooden palm leaf trays available at **Tesoro Collection**, 319 S. Robertson Blvd., Los Angeles, CA 90048. "**Uno**" solid-color chargers by **Taitù** available at **The Prince's Table**, 257 N. Robertson Blvd., Beverly Hills, CA 90211. "**Dieci**" multicolored charger by **Taitù** available at **By Design**, 131 N. La

Cienega Blvd., Los Angeles, CA 90048. "**Gigante**" punch bowl by **Luna Garcia** available at **Luna Garcia**, 209 San Juan Ave., Venice, CA 90291. "**Confetti**" glasses available at **Tops**, 23410 Civic Center Way, Malibu, CA 90265. "**Royal Linen**" napkins by **Rosetree** available at **Geary's** (see address above). "**Festival**" flatware by **Dozorme** available at **Williamson-Young**, 9292 Civic Center Dr., Beverly Hills, CA 90210.

Page 110: **Dolfin** ceramic plates and **Ricco** ceramic cheese holder available at **Cottura**, 7215 Melrose Ave., Los Angeles, CA 90046. "**Chardonnay**" stainless steel flatware by **Reed & Barton** and linens available at **Geary's** (see address above).

Page 111 (top left): **Orvieto** Italian candlesticks and (bottom left) **Ricco** ceramic crescent dish available at **Cottura** (see address above). **Bottom right:** White mixing bowl available at **Williams-Sonoma** stores nationwide. To order by mail, contact **Williams-Sonoma Order Department**, P.O. Box 7456, San Francisco, CA 94120, (415) 421-4242.

Pages 112/113: White mixing bowl available at **Williams-Sonoma** stores nationwide (see information above). **At stove:** Blue batter bowl, **Calphalon** colander, blue and white "sponge" bowls and blue **Le Creuset** saucepan available at **Williams-Sonoma** stores nationwide (see information above). Italian ceramic canisters available at **Cottura** (see address above). Copper pot and **Cuisinart** skillet available at **Bullock's** stores. All other accessories privately owned.

Page 116: Shells and sterling silver shell stand available at **Allan Adler**, 3838 E. Coast Highway, Corona del Mar, CA 92625. All other accessories privately owned.

Page 122: Plates, bowl and glass available at **By Design** (see address above). Handmade candle holders by **David Foglia**, (213) 285-9450.



"Since when is More white?"

"New More White Lights 120's."

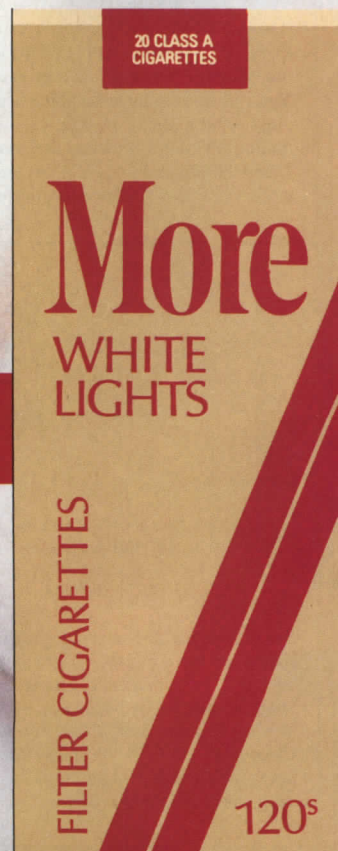
NOT AVAILABLE IN SOME AREAS

12 mg. "tar," 1.0 mg. nicotine av. per cigarette by FTC method.

SURGEON GENERAL'S WARNING: Smoking Causes Lung Cancer, Heart Disease, Emphysema, And May Complicate Pregnancy.

AVAILABLE IN
REGULAR AND
MENTHOL

© 1989 R.J. REYNOLDS TOBACCO CO.



LaVarenne



LA VARENNE
Box 25574
Washington, DC 20007
(202) 337-0073 or (800) 537-6486

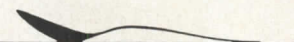
Learn French cooking at the source. Paris: Renowned 23-week professional Grand Diplôme course, includes restaurant internships. Also, Fundamentals, Intermediate and Advanced diploma courses year-round. Burgundy: Cooking, culture, fabulous living at Chateau du Feÿ. Weekly courses June-October, hosted by fine chefs and top personalities. Wonderful menu; choose bistro, contemporary, pastry, pairing wine with food and more. Make the great escape.



L'ACADEMIE DE CUISINE
5021 Wilson Lane, Dept. B
Bethesda, MD 20814
(301) 986-9490

Study the culinary arts at one of the most reputable cooking schools in America. Full-time, two-year Culinary Career Training Program, including externship. Part-time professional programs in Theory and Techniques, Pastry, Sugar, and Catering. One week summer programs. European-trained staff. Nationally accredited. Financial Aid available. V.A. approved.

New England Culinary Institute



NEW ENGLAND CULINARY INSTITUTE
250 Main Street, RR1 Box 1255
Montpelier, VT 05602
(802) 223-6324

A unique school offering comprehensive culinary arts training. Set in the beautiful Green Mountains, the Institute's two-year associate's program provides hands-on training in five different restaurant operations, a 7 to 1 student teacher ratio in all production kitchens, personal attention, and paid personalized internships. Advanced placement program and financial aid available. *Contact* NECI, Dept BA at above address.



LE CORDON BLEU
Ecole de Cuisine à Pâtisserie
8 rue Léon Delhomme 75015 PARIS, France
Telephone: (1) 48.56.06.06
Telefax: (1) 48.56.03.96

In Paris, since 1895. At LE CORDON BLEU, our Master Chefs teach at a professional level. You will learn to understand the basics, develop and perfect them in the classical French tradition. Variety of culinary programs available: Grand Diplôme; Intensive Sessions: Daily or 'à la Carte' Demos. *Call or write for free brochure.*



The Restaurant School

THE RESTAURANT SCHOOL
2129 Walnut Street
Philadelphia, PA 19103
(215) 561-3446

An accredited, degree-granting institution. The country's first to specialize in fine restaurants. Located in Philadelphia, the most innovative restaurant city in the country. We offer Restaurant Management, Chef Training, Pastry Chef Training, Financial Aid, nearly 100% Placement, and an all-expense-paid 8-day Culinary Tour of France. To become part of The Restaurant School, *contact Office of Admissions.*



CHATEAU DE SAUSSIGNAC

CHATEAU DE SAUSSIGNAC
P.O. Box 3712
Walnut Creek, CA 94598
(415) 939-5974

Learn French cooking in English. Stay in a 17th-century chateau in Dordogne, France. May-October. One-week courses. Maximum participation. Limited enrollment. Market, winery, restaurant and cultural excursions in Perigord. IACP accredited. *For brochure write to:* B.A. Montanye, at above address.



LA CUCINA ITALIANA, INC.®
647 Sheridan Square
Evanston, IL 60202
(312) 328-4443

Seven fabulous days of cooking classes, gourmet dining and travel excursions into the countryside of Italy. Learn authentic, all-regional cooking taught in English by Maria Battaglia. Classes in Verona: October 8-15, 1989; Classes in Milan: October 15-22, 1989. Program includes: lessons, hotel, most meals, wine tastings and excursions. *Write or call for free brochure.*



The National Center For Hospitality Studies AT SULLIVAN COLLEGE

THE NATIONAL CENTER FOR
HOSPITALITY STUDIES AT SULLIVAN COLLEGE
P.O. Box 33-308
Louisville, KY 40232
(502) 456-6504

Study Culinary Arts with world-class, gold medal-winning chef instructors in a regionally- and nationally-accredited Associate Degree program. New state-of-the-art, professional kitchens...beautiful suburban campus...financial aid...student housing...new classes start every 12 weeks. Our students won five gold or silver medals at the NRA's '88 American Culinary Salon.



CALIFORNIA CULINARY ACADEMY
625 Polk Street
San Francisco, CA 94102
USA (415) 771-3536; California (800) 662-CHEF

Nationally accredited, 16-month professional chef training program. Taught by internationally acclaimed chefs. State-of-the-art kitchens, classrooms and restaurants located in landmark building in downtown San Francisco. Six enrollment periods: January, February, May, June, September, October. Full financial aid and placement services available. *For full-color brochure and information, contact Admissions office.*



Scottsdale
Culinary
Institute

SCOTTSDALE CULINARY INSTITUTE

4141 N. Scottsdale Road, Suite 110
Scottsdale, AZ 85251
(602) 990-3773

Nine-month intensive hands-on study. Professional culinary training based on classic cuisine blended with contemporary food trends. Low student-teacher ratio for more individualized instruction. Practical experience in food preparation and service in our student-run restaurant, L'Ecole. Start dates every eight weeks. Financial aid available to those qualifying. *Free brochure.*



**CULINARY
INSTITUTE**

WESTERN CULINARY INSTITUTE

1316 SW 13th Avenue
Portland, OR 97201
(503) 223-2245 or (800) 666-0312

Professional chef training and culinary arts program. Offering a twelve-month program with basic and advanced curriculum, based on the principles of Escoffier with emphasis on modern techniques. Financial aid is available. Our school is nationally accredited by AICS and ACF. Call or write for information and brochure.

FUTURE ADVERTISERS:

For information about Bon
Appétit's November 1989
Cooking School and Culinary
Tour Directory, call
Mary Hayes at
(212) 687-1255.

CHOCOLATE DESSERTS

continued from page 76

- 5 ounces bittersweet (not unsweetened) or semisweet chocolate, chopped**
- 2 tablespoons (¼ stick) unsalted butter**
- 2 tablespoons light corn syrup**

Cook cream and sugar in heavy small saucepan over low heat, stirring until sugar dissolves. Add chocolate and stir until melted and smooth. Add butter and corn syrup and stir until butter melts. *(Can be prepared 1 day ahead. Cover and let stand at room temperature. Before serving, stir fudge sauce over low heat until heated through.)*

Jean-Marc Burillier Restaurant Lafayette New York

Lafayette in The Drake is New York's only hotel restaurant ever to be awarded four stars by *The New York Times*. And contributing to the outstanding experience are the picture-perfect finales of *pâtissier* Jean-Marc Burillier, a Provence native in his mid-twenties.

After many visits to Lafayette, I've decided that this soufflé is my favorite of Burillier's repertoire. It is the lightest, yet most intensely chocolate, soufflé I've tasted. For restaurant service, he bakes it right on the serving plate and presents it surrounded with a warm sauce, pungent with fresh ginger. For the home kitchen, bake and serve in individual soufflé dishes.

CHOCOLATE SOUFFLES LAFAYETTE

6 servings

Sugar

- ¾ cup whipping cream**
- 7 ounces bittersweet (not unsweetened) or semisweet chocolate, chopped**
- 5 large eggs, separated, room temperature**
- ½ cup sugar**

Powdered sugar

Position rack in lowest third of oven and preheat to 425°F. Butter six ¾-cup soufflé dishes. Coat each with sugar. Refrigerate until ready to use.

Bring cream to boil in heavy medium saucepan. Remove from heat. Add chocolate and stir until smooth. Trans-

fer to large bowl. Using electric mixer, add yolks to chocolate mixture and beat until light and fluffy, about 10 minutes. Using clean dry beaters, beat whites until soft peaks form. Gradually add ½ cup sugar and beat until stiff but not dry. Fold ¼ of whites into chocolate mixture to lighten. Gently fold in remaining whites. Divide mixture among prepared dishes. *(Can be prepared 2 weeks ahead. Cover and freeze. Unwrap and let stand 20 minutes at room temperature before baking.)*

Bake until soufflés puff and edges are firm but centers still move slightly when dishes are shaken, about 12 minutes for fresh and 20 minutes for partially thawed ones. Sift powdered sugar over and serve immediately. □

Richard Sax found testing these desserts a definite change of pace from doing Bon Appétit's "Cooking Healthy" column.

TRADE WINDS COCKTAIL PARTY

continued from page 90

RUM-GLAZED CALYPSO RIBS

Succulent pork ribs that are marinated overnight for added flavor.

20 servings

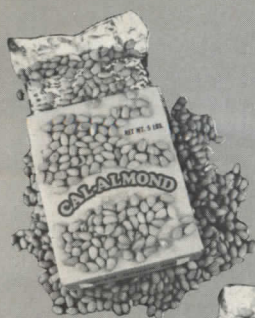
- 10 pounds pork baby back ribs**
- Salt and freshly ground pepper**
- 3 8-ounce cans tomato sauce**
- 1½ cups dark rum**
- 1½ cups honey**
- ½ cup red wine vinegar**
- ½ cup minced onion**
- 3 garlic cloves, minced**
- 1½ teaspoons Worcestershire sauce**

Divide ribs between 2 heavy large baking pans. Season with salt and pepper. Mix all remaining ingredients in large bowl. Pour half of marinade over ribs in each pan. Turn to coat ribs. Cover and refrigerate overnight.

Preheat oven to 350°F. Bake ribs until tender, turning occasionally and basting with marinade, about 1 hour.

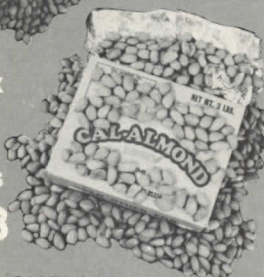
Cut into individual ribs and serve. □

Bon Appétit columnist Jinx Morgan, with her husband, Jefferson, owns a hotel in a three-hundred-year-old stone sugar mill in the British Virgin Islands.

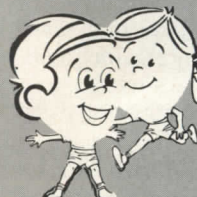


3 lb. Box
Whole
Natural
Almonds
\$10.98

5 lb. Box
Whole
Natural
Almonds
\$15.98



SHELLED
CALIFORNIA
ALMONDS



KORC

From the orchards of California come 2 exciting and delicious tasting California grown almonds to choose from, whole natural almonds to hickory smoked. These almonds are guaranteed fresh for they come in a TAMPER PROOF VACUUM SEALED PACK. Great for cooking or just munching and makes a great gift for your family, friends or business associates.

ORDER FORM

Cal-Almond, Inc.
6049 Leedom Rd., Hughson, Ca. 95326

(Prices include shipping in the continental U.S.)

SATISFACTION GUARANTEED

SHELLED ALMONDS

Qty.	Amount
_____ 5 lb. Box Whole Natural Almonds	_____ @ \$15.98 ea.
_____ 3 lb. Box Whole Natural Almonds	_____ @ \$10.98 ea.
_____ 3 lb. Box Hickory Smoked Almonds	_____ @ \$11.98
_____ 25 lb. Box Whole Natural Almonds	_____ @ \$69.98 ea.

Total Boxes Total Amount

Enclosed Check ☐ Or Money Order ☐ \$ _____

NAME _____

ADDRESS _____

CITY _____

STATE _____ ZIP _____

Dept B

COMPARE AND SAVE ON
STERLING & CHINA

4-piece place settings

5-piece place settings

GORHAM Buttercup,
Strasbourg, Chantilly,
King Edward,
Newport Scroll\$129.95

INTERNATIONAL
Joan of Arc, Prelude\$134.95

WALLACE
Fr. Regency, Rose Point,
Grand Colonial\$134.95
Grand Baroque\$169.95
LUNT Bel Chateau\$154.95
Modern Victorian\$154.95
Eloquence\$164.95

REED & BARTON
Tara, 18th Century,
Woodwind, Burgundy,
English Chippendale\$129.95
Francis I\$144.95
TOWLE Old Master\$114.95
Chippendale\$124.95

KIRK-STIEFF
Repousse\$144.95
Old Maryland Eng.\$159.95
Williamsburg Shell\$189.95
Golden Winslow\$189.95

STAINLESS
GORHAM Melon Bud,
Nouveau, Trilogy, Colonial
Tipt, Gorham Shell\$32.95
Golden Ribbon Edge\$42.95
REED & BARTON
Colonial Shell, 1800\$23.95

SILVERPLATE
French Chippendale,
Dresden Rose\$39.95

ROYAL DOULTON
Carnation, Heather\$49.95
Diana, Juliet\$54.95
Sarabande, Albany\$74.95
Real Old Willow\$59.95
Rhodes, Princeton\$74.95
Harlow\$109.95
Carlyle\$124.95

MINOTON
Bellemere, Saturn Bk.\$64.95
Jasmine, Grasmere\$84.95
Marlborough, St. James\$104.95
Consort\$124.95

ROYAL ALBERT
Old Country Roses\$49.95

WEDGWOOD
Wild Strawberry\$62.95
Amherst, Cavendish,
Palatia, Whit. Dolphins,
Medici, Kutani Crane\$69.95
Osborne\$84.95
Runnymede\$99.95

ROYAL WORCESTER
SPODE Evesham*\$44.95
Christmas Tree\$31.95
NORTAKE Shenandoah\$48.95
Rothschild\$40.95
Baltimore, Magnificence\$48.95
Golden Cove\$48.95

CRYSTAL
GORHAM Jolie\$16.50
King Edward\$15.50
Lady Ann\$17.95
WATERFORD
Lismore\$32.95



TOLL FREE ORDERING MON.-FRI. 9-6, SAT. 10-4

1-800-848-7237

Thurber's

2158 Plainfield Pike, Unit 1, Cranston, RI 02921

RI residents add 6% sales tax
Visa/Mastercard accepted

Prices subject to change
without notice
(postage extra)

WALLPAPER

FREE DELIVERY

NO SALES TAX (outside PA)

MASTERCARD/VISA

CALL WITH BOOK & PATTERN #

33 - 75%

MARY'S DISCOUNT PAPERS
FAMILY BUSINESS SINCE 1925

1-800-521-3393

**Start Your Own
CATERING BUSINESS!**

Train at home in spare time—no previous experience needed. We show you what to do, how to do it.

Start making money in your own food catering business. No big outlay for rent—thousands of caterers work out of their own homes. No need to quit your present job. Start in spare time—weekends and evenings. Weddings, Birthdays, Confirmation and Christmas parties—plus thousands of other social and business gatherings use catering services every day of the year. All explained step by step—how to prepare everything from sandwiches and hors d'oeuvres to complete ten-course meals. Gourmet cooking too! How to get customers, keep records, hire others to work for you—recipes for parties of four to 400. Mail coupon for free information. No obligation. No salesman will visit you.

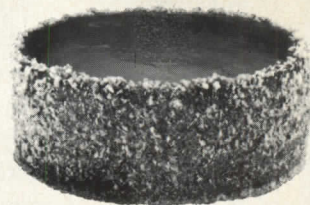


ICS School of Catering & Cooking, Dept. RV039
Scranton, Pennsylvania 18515

Rush me free facts how I can learn the food catering business at home in my spare time.

Name _____ Age _____
Address _____ Apt. # _____
City/State _____ Zip _____
Phone () _____

SEND FOR FREE FACTS



THE 48 HOUR CAKE

Send a gourmet Chocolate Cake to anyone, anywhere in the U.S. in 48 hours or less.

\$34.95 COMPLETE

Guaranteed or your money back.

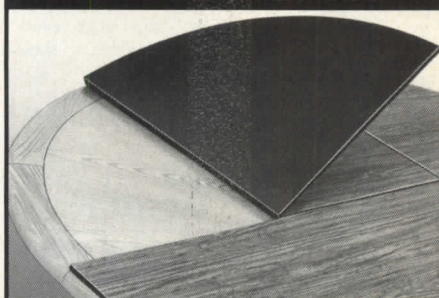
TOLL FREE **1-800-338-7840**

SEND A CAKE

1855 38th STREET, BOULDER, CO 80302

CUSTOM TABLE PADS

GUARANTEED LOWEST PRICES



Direct from America's oldest and largest manufacturer. No deposit or messy C.O.D. 15 Year Guarantee.

1-800/328-7237

EXT. 207

Sentry TABLE PAD CO. SINCE 1911

©-88 (612) 646-6778



**SAVANNAH
CUISINE**

11 Longfield Drive
Savannah, GA 31410

LOW COUNTRY FAVORITES

Now anywhere in the continental United States you can have famous low country food items delivered to your home.

**SAVANNAH'S FAMOUS
WILLIAMS SEAFOOD
DEVILED CRAB**

NOW

24/5 oz. **\$74.95**

made of the finest Atlantic Blue Crab Meat

LOW COUNTRY QUAIL
semi-boneless, gourmet quality

24 quail (84 oz.) **\$78.95**

Aged, grain-fed

RIBEYES

8/12 oz. steaks **\$69.95**

Other items available

FREIGHT & HANDLING INCLUDED

1-800-222-7264

SAVE UP TO 65%
China • Crystal • Silver

Prices subject to change

5-Piece Place Settings

VILLEROY & BOCH	
Amapola	\$66.95
Basket	\$66.95
Petite Fleur	\$51.95
MIKASA	
Imperial Lapis	\$59.95
Remembrance	\$67.95

NORITAKE

Barrymore	\$49.95
Cumberland	\$29.95
Golden Cove	\$49.95
Magnificence	\$49.95
Pacific Majesty	\$64.95
Rothschild	\$41.95
Shenandoah	\$49.95
Stanford Court	\$49.95
Sterling Cove	\$49.95
Sweet Leilani	\$24.95

LENOX

Autumn	\$114.95
Carolina	\$47.95
Charleston	\$49.95
Eternal	\$54.95
Hayworth	\$46.95
Holiday	\$74.95
Liberty	\$61.95
McKinley	\$69.95
Poppies on Blue	\$47.95
Serenade	\$59.95
Solitaire	\$54.95
Tyler	\$64.95

WEDGWOOD

Amherst	\$64.95
Chinese Flowers	\$109.95
Osborne	\$83.95
Runnymede D.B.	\$99.95

ROYAL DOULTON

Albany	\$69.95
Bellemeade	\$64.95
Carlyle	\$119.95
Carnation	\$49.95
Consort	\$124.95
Grosvenor	\$99.95
Haddon Hall	\$64.95
Harlow	\$99.95
Heather	\$44.95
Jasmine	\$84.95
Juliet	\$53.95
Old Country Roses	\$47.95
Princeton	\$69.95
Real Old Willow	\$61.95
Rhodes	\$69.95
Sarabande	\$69.95
St. James	\$109.95

MOST ORDERS PROCESSED WITHIN 24 HOURS.

Bridal Registry Available

Barrons

Send \$1 for our new Catalog

22790 HESLIP DRIVE, NOVI, MI 48050

Mon-Sat 9-9 E.S.T.
Sunday 12-5

1-800-538-6340

MONEY-BACK GUARANTEE

Finally, Vidalia Sweet Onions in an Onion Saver Container.™

Atkinson's Plantation ships world famous Vidalia Sweet Onions in its exclusive Onion Saver Container. After all, demanding chefs expect the best and your satisfaction is our top priority.

25 lbs...\$29.95 10 lbs...\$12.95
1-800-241-3408 In Georgia, call
1-800-341-2408 (912)763-2149



ATKINSON'S VIDALIA ONIONS

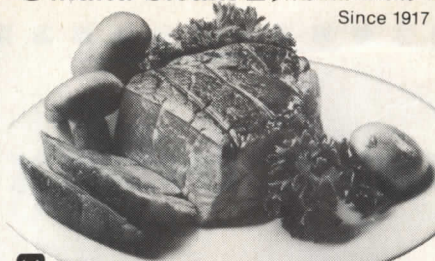
Box 121BA • Garfield, GA 30425-9990

All major credit cards accepted plus check or money order.
Postage & handling \$2.25 per order, add \$3.50 west of Mississippi.

Georgia Packer License #652

Omaha Steaks International®

Since 1917



Try a little tenderness

Make those special occasions truly memorable! Just try a little tenderness. Candlelight, soft music, and magnificent, aged Filet Mignons. Perfect. Experts select and prepare each filet! Their artistry in cutting and aging is your assurance of utmost enjoyment. Steaks arrive frozen. Complete satisfaction guaranteed. **INTRODUCTORY OFFER:**

Six 6-oz. Filet Mignons, 1 1/4" thick
(reg. \$57.95) **\$29.95**
(plus \$5.50 shipping/handling)

YOU SAVE \$28.00!

**SAVE EVEN MORE...
Twelve 6-oz. Filets at**

Extra special price of.....\$58.95
(plus \$5.50 shipping/handling)

OFFER VALID IN 48 STATES UNTIL APR. 30, 1989.

Limit - 2 packages per order

Phone or mail order. Use major credit card and

Call Free 1-800-228-9055

Order today or write for FREE catalog and 10% discount coupon.

Omaha Steaks International®

Dept. 1604 / P.O. Box 3300 / Omaha, NE 68103

HOW TO MIX BUSINESS WITH PLEASURE:



1. **Call** New England Culinary Institute.
2. **Ask** about our two year chef's training program, with hands-on training in five different food services.
3. **Learn** about our 7 to 1 student/teacher ratio in all production kitchens, and our paid, personalized internships.
4. **Discover** a field with over 7 million jobs.

New England Culinary Institute

250 Main St., RR 1, Box 1255, Dept. BA
Montpelier, VT 05602
(802) 223-6324

A.O.S. Degree, Accredited by NATTS, Financial Aid Available

Sterling Flatware & China at Ross-Simons' Savings

Call Toll-Free 800-556-7376 To Place An Order Or For Information.

4-Pc. Sterling Settings, New and Factory Sealed Prices subject to change without notice.

GORHAM

Chantilly	\$136.95
Buttercup, Edgemont, King Edward,	
Newport Scroll	\$136.95
Fairfax, LaScala,	\$154.95

REED & BARTON

Tara, 18th Century	\$129.95
Burgundy, Eng. Chippendale, Hampton Ct., Woodwind	
Francis I, Savannah	\$153.95

TOWLE

Candlelight, Chippendale, Fr. Provincial, Old Master,	
Spanish Provincial	\$118.95
King Richard	\$144.95

KIRK STIEFF

Old Maryland Eng. Gold, Winslow, Wmsbg. Shell	
	\$164.95
	\$199.95

ONEIDA

Damask Rose	\$114.95
-------------	----------

INTERNATIONAL

Joan of Arc, Prelude, Rhapsody	\$141.95
--------------------------------	----------

LUNT

Delicacy	\$119.95
Bel Chateau, Modern Victorian	
	\$129.95

WALLACE

Fr. Regency, Rose Point	\$141.95
Grande Baroque	\$174.95

Brand New

5-Pc. China Settings

LENOX

	SALE
Charleston	\$ 50.00
Autumn, Eclipse	\$118.00
Liberty, Somerset	\$ 62.00
Monroe, Hamilton	\$ 66.00
Eternal, Solitaire	\$ 55.00
Hayworth, Maywood	\$ 47.00
Poppies on Blue	\$ 77.00
Holiday	\$ 70.00
McKinley, Pierce	\$ 70.00

MINTON

Jasmine, Grasmere	\$ 91.00
Bellemeade	\$ 71.00
Consort	\$150.00

WEDGWOOD

Amherst	\$ 73.00
Cavendish, Kut. Crane	\$ 78.00
Osborne	\$ 94.00
Runnymede	\$112.00

ROYAL DOULTON

Albany, Princeton, Rhodes	\$ 77.00
Harlow	\$112.00
Carlyle	\$130.00

NORITAKE

Barrymore, Shenandoah,	
Magnificence	\$ 50.00
Gold & Sterl. Cove	\$ 48.00
Rothschild	\$ 41.00

VILLEROY & BOCH

Petite Fleur, Riviera	\$ 54.00
Amapola, Basket	\$ 69.00

ROYAL WORCESTER

SPODE	
Christmas Tree	\$ 36.00
Blue Italian	\$ 33.00
Evesham	\$ 42.00

FITZ & FLOYD

Ren Green, Peach	\$ 81.00
Cloisonné Peony	\$ 99.00
St. Nicholas	\$ 60.00

CRYSTAL BY LENOX/GORHAM/ORREFORES/WATERFORD AND MORE.

Allure	\$16.75	Massena	\$78.00
Autumn	\$36.00	Cherrywood	\$20.00
Charleston	\$21.50	Jolie	\$16.75
Firelight	\$20.00	King Edward	\$16.00
Monroe	\$21.50	Lady Anne	\$19.00
Madison	\$21.50	Laurin Gold	\$11.50
Starfire	\$20.00	Illusion	\$21.75
Windswept	\$21.50	Prelude	\$21.75
Lismore	\$36.95	Royal Gold	\$28.50
Chartres	\$24.00		

Toll-Free 800-556-7376

Ross-Simons
FINE JEWELERS SINCE 1952

136 Route 5, Dept. BA4, Warwick, RI 02886

Visa, MasterCard, AMEX.
Money back Guarantee.
Customer Service Number
(401) 732-4220
Send \$2 for Series of 4
Jewelry/Giftware Catalogs.



SHOPPERS CORNER

IN THIS ISSUE

RECIPE INDEX

COVER RECIPES

Mango Yogurt with Blueberries
and Bananas 82
Oatmeal Raisin Scones 82

APPETIZERS

Bambooshay Nuts (Spiced Almonds) 88
Coconut Chicken Bites 90
Fettuccine with Chicken
Cream Sauce 120
Green Onion and Red Pepper
Tart with Goat Cheese 34
Mini-Pates, Chris Griffith's West Indian 90
Pot Stickers with Two Sauces 132
Ravioli with Herb Butter Sauce 112
Rillettes, Susan's Simpler 116
Roquefort Cheese Souffles 98
Rum-glazed Calypso Ribs 147
Scallop and Avocado Ceviche,
Skewered 88
Smoked Salmon Cream with Crudites 51
Stone Crab Claws with
Lime Mayonnaise 90
Sweet and Sour Chicken and Pasta 118

BEVERAGES

Reggae Revenge (Champagne
Rum Punch) 88

SOUPS, BREADS

Apricot Pecan Bread 120
Cheese Soup, Santa Fe 40
Oatmeal Raisin Scones 82
Onion Potato Scones 106
Pepper- and Onion-stuffed Bread 118
Red Bell Pepper Soup, Smoked 22
Shrimp Gazpacho, Hearty 116
Won Ton Soup 132

SALADS, SALAD DRESSINGS

Chicken Couscous Salad 130
Mixed Greens with Radishes
and Walnuts 51
Potato Salad, Easy 119

MAIN COURSES

Corn Bread and Goat Cheese Souffle 82

Fish, Seafood

Crayfish Etouffee 20
Grilled Duck Sausage and
Shrimp on Skewers 24
Salmon in Vodka Cream Sauce
with Green Peppercorns 22

Scallop and Vegetable Stir-fry
with Oyster Sauce 124
Tuna with Ginger Cream Sauce,
Grilled 100

Green Onion and Red Pepper Tart with
Goat Cheese 34
Macaroni and Cheese, Modern 28

Meats

Beef Brisket with Aromatic
Vegetables 106
Cottage Pie 109
Lamb Ragout, Spring 51
Pizza, Mom's Best 119
Pizza with Bacon, Brie and Muenster
Cheese, Thin-crust 36
Pork Chops with Guinness Stout
and Onion Gravy 105
Reuben Puffs 40
Rigatoni alla Casalinga (Rigatoni
with Lamb, White Beans
and Tomatoes) 20
Roast Rack of Lamb with
Shallot Sauce 98
Rum-glazed Calypso Ribs 147
Short Ribs of Beef, Deviled 108
Skirt Steak, Onion and
Bell Pepper Sandwich 122

Pasta

Fettuccine with Chicken
Cream Sauce 120
Goat Cheese Lasagne 98
Ravioli with Herb Butter Sauce 112
Rigatoni alla Casalinga (Rigatoni
with Lamb, White Beans
and Tomatoes) 20
Sweet and Sour Chicken and Pasta 118
Vegetable Lasagne, Individual 30

Poultry

Chicken Couscous Salad 130
Fettuccine with Chicken
Cream Sauce 120
Grilled Duck Sausage and
Shrimp on Skewers 24
Poached Chicken Breasts,
Coq au Vin Style 30
Sweet and Sour Chicken
and Pasta 118

VEGETABLES, SIDE DISHES

Apples, Sauteed 84
Beans, Florentine-Style 132
Crispy Green Onion Noodle Pancake 125
Crusty New Potatoes, One-Step 105
Gratin of Potatoes and Celery Root 108

Mango Yogurt with Blueberries
and Bananas 82
Stuffing Mexicana 130

SAUCES, CONDIMENTS

Hot Fudge Sauce 76
Peanut Sauce, Spicy 116
Salsa Cruda 84
Tomato Sauce, All Purpose 33
Vegetable Herb Sauce 106

DESSERTS

Cakes

Apple Walnut Coffee Cake 20
Cheesecake, Marx Bros. 22
Chocolate Hazelnut Rum
Raisin Cake 72

Cherry Cheese Strudel 40
Chocolate Espresso Torte 73
Chocolate Meringue Kisses
with Strawberries 141
Chocolate "Tarts," Warm 70

Cookies

Anise-Almond Biscotti 84
Sugar Hearts 85
White Chocolate and Macadamia
Brownies with Hot Fudge Sauce 76

Ice Creams

Chocolate Ice Cream with
Mint Custard Sauce 76
Mint Chocolate Chip Ice
Cream Sandwiches with
Strawberry Sauce 100
Strawberry and White Chocolate
Ice Cream with Fresh
Strawberry Sauce 124

Pies, Tarts

Chocolate Chunk Pecan Pie 70
White Chocolate Banana Cream Pie 74

Puddings, Souffles

Amaretti Chocolate Souffles 33
Blintz "Souffle" 130
Chocolate Souffles Lafayette 147

Raspberry Gratin

(Gratin aux Framboises) 24

MISCELLANEOUS

Butter-Flake Pastry Crust 36
Coffee Whipped Cream 72
Lamb Stock, Huberts 98
Pork Filling, Chinese 132
White Chocolate Curls 74

BON APPETIT (ISSN 0006-6990) is published monthly by Bon Appétit Publishing Corp., a subsidiary of Knapp Communications Corporation, Cleon T. Knapp, Chairman. Executive and editorial offices at 5900 Wilshire Boulevard, Los Angeles, CA 90036. Second class postage paid at Los Angeles, California 90036 and additional mailing offices. Copyright © 1989 by Bon Appétit Publishing Corp. All rights reserved in all countries. Reproduction in whole or in part without written permission of the publisher is prohibited. Printed in U.S.A.

Rates for the United States and its possessions for one year (12 issues), \$18.00; two years (24 issues), \$30.00. Canada and foreign, one year (12 issues), \$28.00; two years (24 issues), \$50.00. Single issues available in U.S.A. at newsstands and bookstores at \$2.50. Address changes and subscription correspondence should be sent, along with a copy of your mailing label, to: BON APPETIT, P.O. Box 10776, Des Moines, IA 50340-0776; direct nonsubscription correspondence to editorial office. The first issue for new subscribers will be mailed within six weeks of order receipt. To determine the expiration date of your subscription, check the last five characters of the first line on your address label. The first three of those characters indicate the month and the last two characters indicate the year of the last issue. Unsolicited manuscripts, photographs and other submitted materials must be accompanied by a stamped self-addressed envelope; however, BON APPETIT is not responsible for unsolicited submissions. POSTMASTER: Send address changes to BON APPETIT, P.O. Box 10776, Des Moines, IA 50340-0776.

Thermador proves there's nothing neutral about white.



Simple. Elegant. Pure sophistication. White.

The contemporary color for the kitchen is

gracefully expressed in The White Collection

from Thermador. Clean lines and sleek, tem-

pered glass surfaces highlight this complete

appliance ensemble that features our revo-

lutionary Convection MicroThermal Oven

and high performance Electric and Gas

Cooktops. High fashion and high function.

The White Collection from Thermador.

For more information contact Thermador/Waste King 5119 District Blvd. Los Angeles, California 90040 213 562-1133 Dept. F ©Masco Building Products Corp. 1988

Thermador®

F E E D B A C K



The original *Cosmopolitan* girl hangs out with her favorite bunch.

Helen Gurley Brown

Do you like to cook?

Yes. I make a lot of pasta because my husband loves it. I buy it fresh from Bellini, a restaurant here in Manhattan. I like it with a light cream sauce with mushrooms, peas and ham. I also cook a lot of hot cereal—either oat bran, grits or Wheatena.

Do you entertain at home?

I give two major dinner parties a year, to which I'll invite people I owe, and occasionally a Cosmo advertiser or two. I get out the good dishes and crystal and have Glorious Food do the catering. We have fish mousse, veal or chicken with snow peas and *gnocchi*, and either something insanely chocolate or apple pie with coffee ice cream for dessert.

What's the best meal you've ever had?

I've had two unforgettable meals. The first was a traditional American Thanksgiving prepared by Judith Krantz at her Beverly Hills home. The second was Christmas dinner at the three-star restaurant Alain Chapel in Mionnay, a small town near Lyons.

What's your favorite treat?

Grapes. They're addictive and full of sugar.

What did you have for dinner last night?

I had the second half of a luscious salad that I'd prepared for lunch. It was full of good things: shrimp and tuna, ham and turkey, vegetables, bacon and garlic, cheese and nuts. For dessert, I had Jell-O topped with yogurt and grapes.

What are three items in your refrigerator right now?

Thomas's protein bread, cranberry juice cocktail and lowfat mozzarella cheese.

If you could invite three people in all of history to dinner, who would they be?

Henry VIII, because I find it fascinating that he liked women, despite the fact that he did away with so many. Joséphine Bonaparte, in the hope that she would reveal her *femme fatale* secrets. And Clark Gable, because I have a crush on movie stars of the thirties, and he was the most devastatingly good looking of them all. □

SPICE UP QUICK!

Add a quick flair to your cooking with *Del Monte* Original Style Stewed Tomatoes. The combination of tomatoes, vegetables and spices can make any day a Mardi Gras.

MARDI GRAS BEEF BROIL

- 1 lb. London broil, 2-inch thick
- $\frac{3}{4}$ tsp. garlic powder
- 1 onion, cut in chunks
- $\frac{1}{2}$ green pepper, cut in strips
- $\frac{1}{2}$ tsp. thyme, crushed
- 2 Tbsp. oil
- 1 can (14½ oz.) *Del Monte*® Original Style Stewed Tomatoes
- 2 tsp. cornstarch

Sprinkle meat with $\frac{1}{4}$ tsp. garlic powder. Broil. Cook onion, green pepper, herb and remaining garlic powder in oil until tender-crisp. Drain tomatoes, re-serving juice. Combine juice and cornstarch; add to vegetables. Cook, stirring until thickened. Add tomatoes; heat. Slice meat; top with vegetables. 4 servings.

Free Recipe Book: Write to *Del Monte* Recipe Offer, Box 7964, Clinton, Iowa 52736.



**WE GROW
VARIETY** 

©1989 Del Monte Corporation

At Waterford, we take 1,120 times longer than necessary to create a glass.



While a machine can churn one out in only 45 seconds, we take over 14 hours to mouth-blow and hand-cut a single glass. But then, our goal is not efficiency, but beauty.

© 1988 Waterford Crystal, P.O. Box 2298, Ocean, New Jersey 07712.

WATERFORD®
Steadfast in a world of wavering standards.