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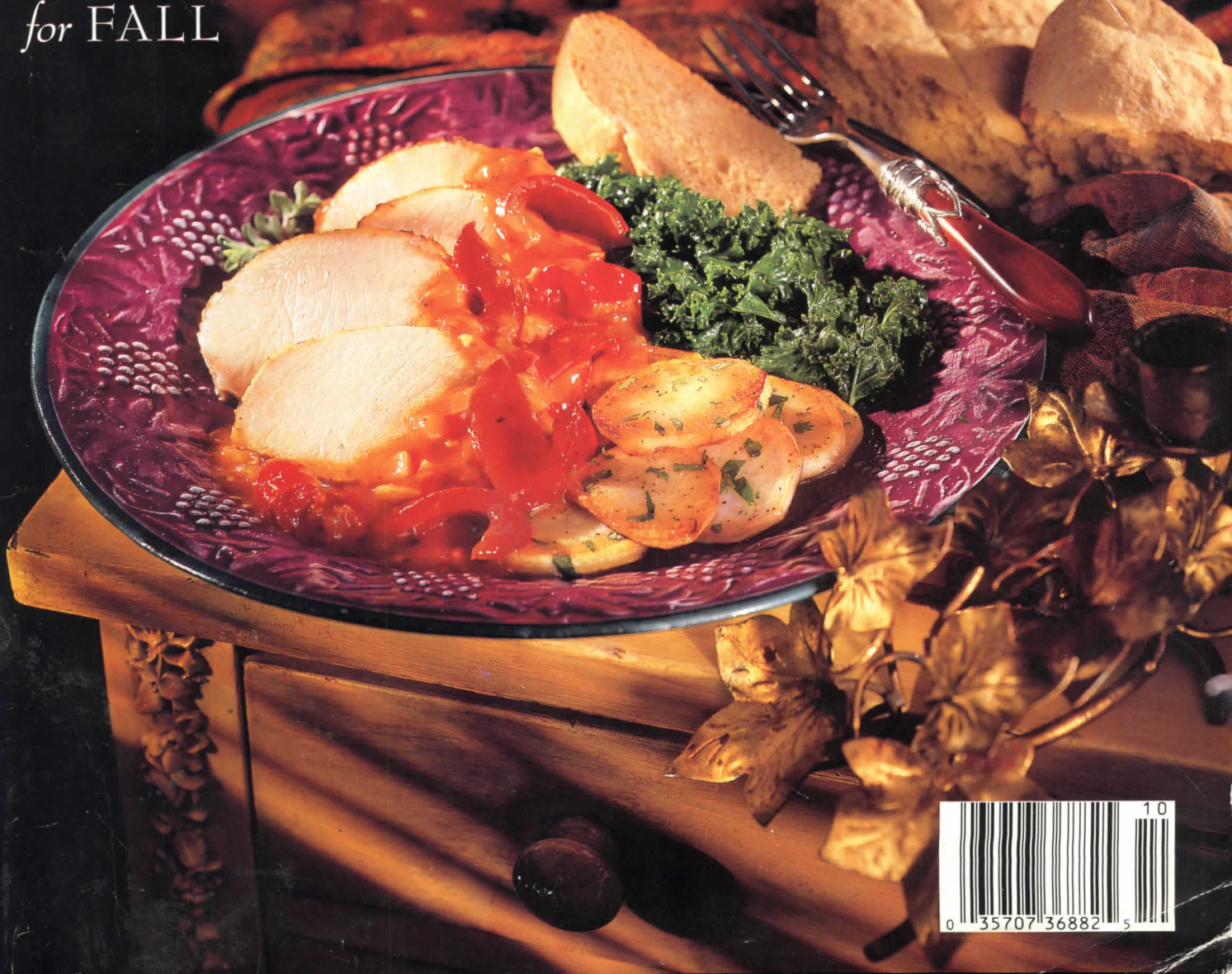
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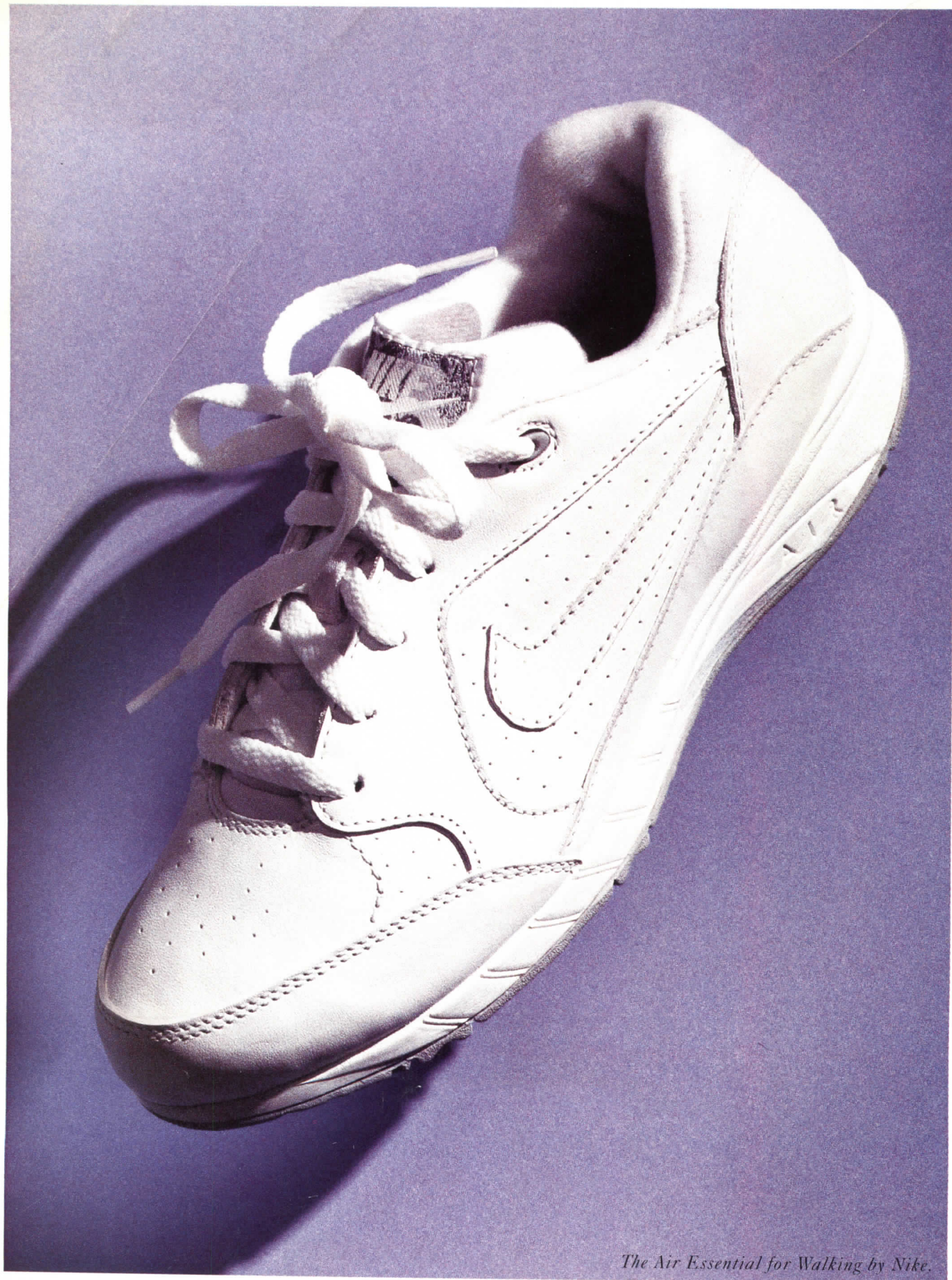
AMERICA'S FOOD AND ENTERTAINING MAGAZINE

Flavors of the HARVEST

Great Recipes
for FALL



10



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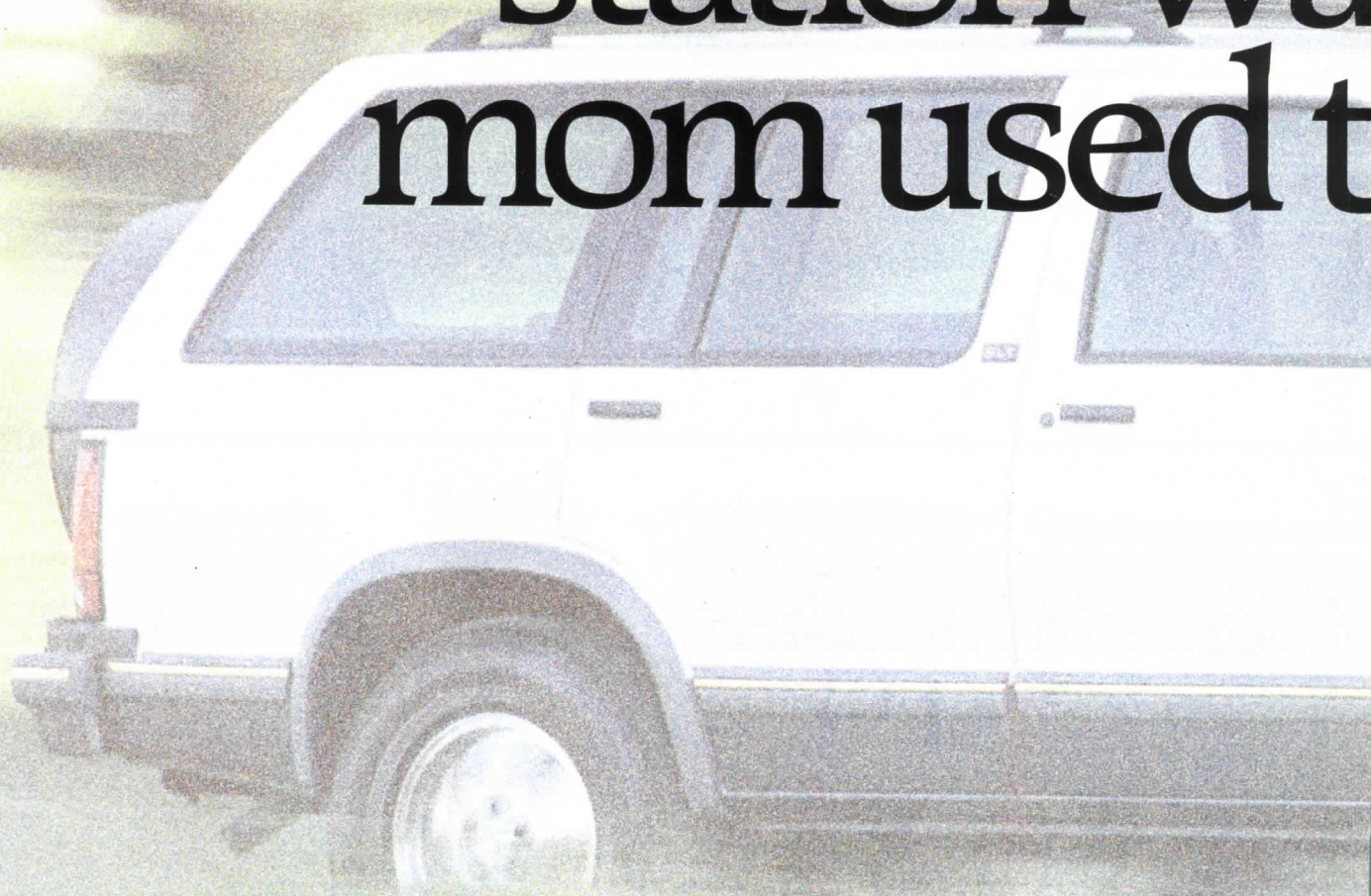
and for valleys and for the *simple cry* of
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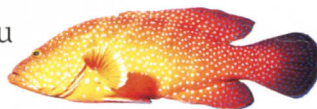
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Buckle up, America!



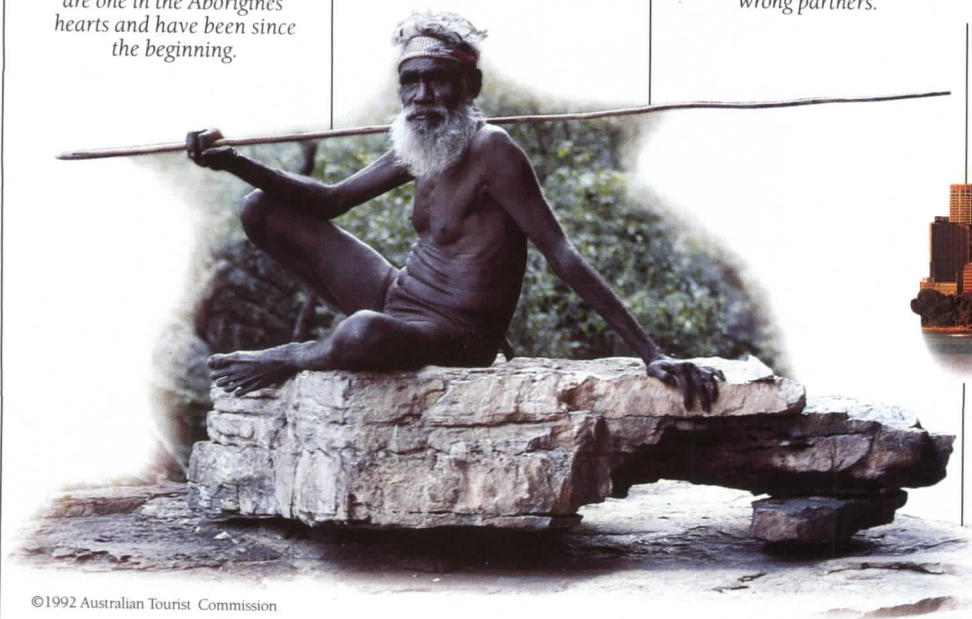
THE STRENGTH OF EXPERIENCE

The Aborigines believe that this entire country was sung into existence by the Spirits. Come, listen to the music.

Listen to the laughter of kookaburras in primeval forests. To the pulsing hum of Aboriginal music at ancient ceremonies which reenact the creation of the world. To tall tales in outback pubs. Listen to the muffled thunder of our surf. Listen, finally, to that music they say you can hear even when it's absolutely quiet.



*Rock, tree and man
are one in the Aborigines'
hearts and have been since
the beginning.*



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BON APPÉTIT®

OCTOBER 1992

F E A T U R E S

VOL. 37 NO. 10



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*Wine-braised pork loin, coriander potatoes and Portuguese corn bread (page 56).
Photography by David Bishop; food styled by Mariann Sauvion.*

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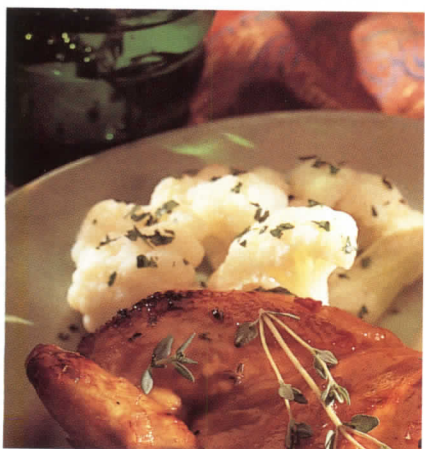
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The sparkling muscat wine with the strawberries and zabaglione is an Asti Spumante from Piedmont. We could have chosen a still Vin Santo dessert wine from Tuscany or a sweet Marsala from Sicily. After all, the 20 regions of Italy produce more varieties of fine wine than any other country. And they go with any foods in America.



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BON APPÉTIT

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Imperial China, Rockville Center, NY
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The Enchanted Owl, Greenville, DE
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Michael Corzine & Co., Nashville, TN
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Chamarande, a five-piece setting from Paradise.

PHILIPPE DESHOULIERES
PORCELAIN DE LIMOGES

Dinnerware designed by P. Frey.



Harvest Moonshine

AH, THE HARVEST! THE GATHERING OF the grapes, the bringing in of the sheaves; the bushel baskets full of apples, the cribs bursting with corn; the well-stocked root cellar, the groaning granary; the fecund field yielding its

yearly bounty, allowing puny Man one more temporary victory in the endless struggle with Nature; and the moon, the autumnal moon shining magically over it all . . .

Let's face it: The closest I've ever been to an actual harvest is the novels of Willa Cather, the paintings of Millais, the more bucolic Hollywood epics, and half-glimpsed reruns of "The Waltons." I loathe the word "fecund"; I don't have a cellar, so forget about roots; I suspect sheaves may not be politically correct; and the one time I tried to pick an apple off a tree I was attacked by about a million wasps. I have flown over farms, driven by farms, and even walked around farms, but I have never stuck around for the harvest—

and chances are, in this day and age, that you haven't either.

But the *idea* of the harvest is something else again. It has resonance. It draws us in. There is something undeniably magical about it.

Why? It has nothing to do with agriculture itself, no matter how many generations of farmers we may have in our genealogies; if it did, we would also wax lyrical about seeds and fertilizer. And it certainly has nothing to do with modern harvesting methods, in the pursuit of which a penchant for poetry is a good deal less useful than a degree in mechanical engineering. In fact, our continuing romance with the harvest has nothing to do with the facts of the harvest at all.

It has to do with the time.

Summer is finally over. Days are shorter, nights cooler. There is a renewed sense of energy, a briskness, even an excitement at this time of year. There is also, at the traditional season of the harvest, a quickening of the appetite.

That's where we come in.

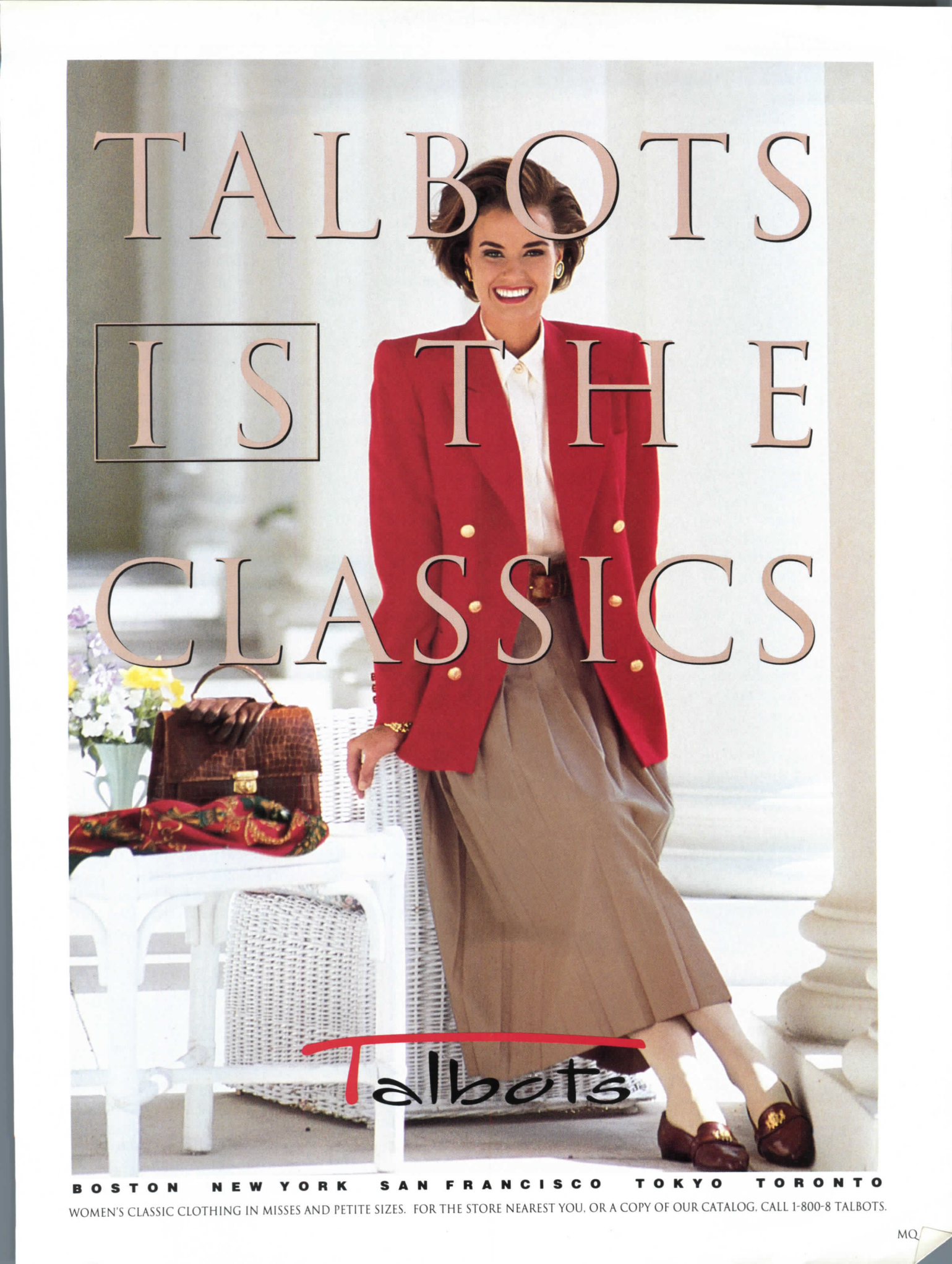
In October, we can turn to more robust dishes, heartier menus and more elaborate manners of cooking, dining and entertaining. That does not mean that we turn our backs on the dictates of good health and good sense; our philosophy, as always, is balance. So we might offset a "hearty" entrée with a "light" dessert. Or a big Oktoberfest party with more manageable vineyard menus. Or a feature on baklava with a story on squash. And so forth, and vice versa. The autumn simply gives us (and you) a lot more room for choice. That is one of the two reasons we at *Bon Appétit* love the idea of the harvest.

The other reason is that it gives us license to use words like "hearty," "bushel," "robust," "bounty," "autumnal," and even "fecund" as much as we like, over and over again, entirely without shame. "Harvest," too.

Ah!

—William J. Garry



A woman with short brown hair, smiling, stands in a bright, airy room. She is wearing a vibrant red double-breasted blazer with gold buttons over a white collared shirt, and a tan pleated skirt cinched with a brown belt. To her left is a white wicker chair with a brown textured handbag and a red patterned scarf resting on it. A vase of white and yellow flowers is also on the chair. The background features large windows and a white column.

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FAVORITE RESTAURANT RECIPES

WHILE AGO I DINED WITH FRIENDS At the California Cafe in Yountville, California. One of the desserts we had was a square of old-fashioned chocolate fudge cake topped with ice cream and caramel sauce. It was so good I haven't been able to stop thinking about it.

Pat Schutts
Weatherford, Texas

FUDGE CAKE WITH ICE CREAM AND CARAMEL SAUCE

12 SERVINGS

SAUCE

- 1 cup sugar
- 6 tablespoons water
- 2 teaspoons cream of tartar
- ½ cup plus 2 tablespoons whipping cream
- ¼ cup (½ stick) unsalted butter

CAKE

- ¾ cup unsweetened cocoa powder
- 1 cup plus 2 tablespoons boiling water
- ¾ cup (1½ sticks) unsalted butter, room temperature
- 2¼ cups sugar
- 3 large eggs
- 1½ teaspoons vanilla extract
- 2¼ cups all purpose flour
- 1½ teaspoons baking soda
- ¾ teaspoon salt
- 1½ cups sour cream

Vanilla ice cream

FOR SAUCE: Cook sugar, water and cream of tartar in heavy medium saucepan over medium-low heat, stirring until sugar dissolves. Increase heat to

medium-high and cook without stirring until syrup turns deep golden brown, swirling pan occasionally. Remove from heat. Gradually add cream (mixture will bubble vigorously) and stir until smooth. Add butter and whisk until melted. (*Can be made 1 day ahead. Cover and refrigerate. Before serving, rewarm over low heat until heated through.*)

FOR CAKE: Preheat oven to 350°F. Grease 9x13-inch baking pan. Place cocoa in metal bowl. Gradually add boiling water, stirring constantly. Cool.

Using electric mixer, cream butter with sugar in large bowl. Add eggs 1 at a time, beating well after each addition. Beat in vanilla. Mix flour, baking soda and salt in bowl. Stir into butter mixture alternately with sour cream. Stir in cocoa mixture. Pour batter into prepared pan. Bake until toothpick inserted into center of cake comes out clean, about 50 minutes. Cool cake slightly on rack.

Cut warm cake into squares. Divide among plates. Top with scoop of ice cream. Pour caramel sauce over.

MY HUSBAND AND I HAD A LOVELY meal in Buffalo at a Tuscan restaurant called Il Fiorentino. For my entrée I tried shrimp in a Gorgonzola sauce that was spiked with a touch of brandy. Would chef-owners Giancarlo and Sandra Bruni share their secrets?

Mrs. Gerard R. Haas
Tonawanda, New York

SAUTÉED SHRIMP WITH GORGONZOLA SAUCE

2 SERVINGS

- 16 large uncooked shrimp, peeled, deveined, tails intact
- All purpose flour (for dredging)
- 1 tablespoon butter
- 2 tablespoons brandy
- ½ cup whipping cream
- ½ cup packed crumbled Gorgonzola cheese (about 1½ ounces)

- ⅓ cup freshly grated Parmesan cheese (about 1 ounce)
- 1½ teaspoons minced fresh marjoram or ½ teaspoon dried, crumbled

Coat shrimp with flour; shake off excess. Melt butter in heavy large skillet over high heat. Add shrimp and sauté 1 minute. Add brandy and cook 30 seconds. Add cream, Gorgonzola, Parmesan and marjoram and boil until shrimp are cooked through and sauce thickens, stirring frequently and turning shrimp with tongs, 3 minutes. Divide shrimp between plates. Spoon sauce over.

AT MORTON'S HERE IN CHICAGO, MY favorite dish isn't a steak; it's the Caesar salad. The dressing is full of garlic and anchovies—just the way I like it.

Nevil Daken
Chicago, Illinois

MORTON'S CAESAR SALAD

4 SERVINGS

- ¾ cup olive oil
- ¼ cup red wine vinegar
- 6 anchovy fillets, minced
- 4 teaspoons minced garlic
- 1 tablespoon fresh lemon juice
- 1 tablespoon Dijon mustard
- 1 teaspoon white pepper
- 1 cup freshly grated Parmesan cheese (about 3 ounces)
- 1 large head romaine lettuce, torn into bite-size pieces
- Additional freshly grated Parmesan cheese
- Croutons

Blend first 7 ingredients in processor. Add 1 cup freshly grated Parmesan cheese and blend until combined. Season to taste with salt. (*Can be prepared 2 days ahead. Cover and refrigerate. Bring to room temperature and whisk to blend*)

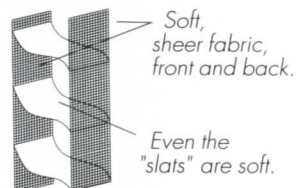
{RECIPE CONTINUED ON PAGE 18}

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. The material becomes our property and will not be returned. 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.

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before using.) Place lettuce in large bowl. Add enough dressing to season to taste and toss well. Divide salad among plates. Sprinkle with additional cheese. Top with croutons and serve.

SEVERAL MONTHS AGO, MY SISTER and I drove to Vermont on business. On our way back home we decided to stop for dinner at The Scottish Lion Inn & Restaurant in North Conway, New Hampshire. We just about devoured their mashed potatoes. What makes this dish so scrumptious?

Helen McGrath
Braintree, Massachusetts

MASHED POTATOES WITH CABBAGE AND CHEDDAR CHEESE

At the restaurant, this dish carries the whimsical name of Rumbledethumps.

8 SERVINGS

- ½ large head green cabbage, thinly sliced (about 8 cups)
- 2½ pounds russet potatoes, peeled, coarsely chopped
- ½ cup (1 stick) unsalted butter, cut into pieces
- ¼ cup chopped fresh chives or green onion tops
- 1 cup packed grated cheddar cheese (about 4 ounces)

Butter eight 1-cup soufflé dishes or one 8-cup baking dish. Cook cabbage in large pot of boiling salted water until tender, about 2 minutes. Transfer to bowl using slotted spoon; drain. Return water in pot to boil. Add potatoes and cook until tender. Drain; return potatoes to pot. Add butter and mash with potato masher. Mix in chives, then cabbage. Season to taste with salt and pepper. Spoon potato mixture into prepared dishes. Sprinkle with cheese. *(Can be prepared 2 hours ahead. Cover and let stand at room temperature.)*

Preheat oven to 350° F. Bake potatoes until heated through and cheese bubbles, about 25 minutes for soufflé dishes or 35 minutes for baking dish.

CAMPANILE IN LOS ANGELES MAKES an unusual rib steak with white beans and olives. Would chef/co-owner Mark Peel share the recipe?

Robert Novak
Miami, Florida

PRIME RIB STEAKS WITH WHITE BEANS AND BLACK OLIVE PUREE

4 SERVINGS

BEANS

- 1¼ cups dried cannellini, Great Northern or other white beans

- 1 tablespoon olive oil
- ½ medium onion, chopped
- 4 garlic cloves, minced
- 1 tablespoon chopped fresh rosemary or 1 teaspoon dried, crumbled
- 1 tablespoon chopped fresh thyme or 1 teaspoon dried, crumbled
- 5 cups chicken stock or canned low-salt broth
- 1 cup water
- 1 smoked ham hock
- 2 tablespoons balsamic vinegar
- 1 bay leaf

SAUCE

- 1 tablespoon butter
- 3 shallots, chopped
- 1 tablespoon cracked pepper
- ½ cup dry red wine
- ½ cup Port
- 2 cups chicken stock or canned low-salt broth
- 1 cup beef stock or canned unsalted broth

- 4 1-inch-thick rib-eye steaks
- ¼ cup olivada*

FOR BEANS: Place beans in pot. Add enough cold water to cover by 3 inches and let soak overnight. Drain beans.

Heat oil in heavy large saucepan over medium heat. Add onion, garlic and herbs and sauté until onion is translucent, about 8 minutes. Add beans and toss to coat. Add chicken stock, 1 cup water, ham hock, vinegar and bay leaf

and bring to boil. Reduce heat, cover and simmer until beans are tender, stirring occasionally, about 2 hours. Season with salt and pepper. *(Can be made 1 day ahead. Cover and refrigerate.)*

FOR SAUCE: Melt butter in heavy medium skillet over medium heat. Add shallots and pepper and cook until shallots are translucent, stirring occasionally, about 3 minutes. Add wine and Port and boil until almost reduced to glaze, about 3 minutes. Add stocks and boil until reduced to 1 cup, about 20 minutes. Season with salt and pepper. *(Can be made 1 day ahead. Cover and chill.)*

Prepare barbecue (medium-high heat). Season steaks with salt and pepper. Grill to desired doneness, about 4 minutes per side for rare. Transfer steaks to plates. Spread 1 tablespoon olivada over each. Tent with foil.

Bring beans and sauce to simmer, stirring frequently. Spoon beans around steaks. Spoon sauce over steaks.

**An olive spread available at Italian markets and specialty foods stores. If unavailable, use pureed pitted brine-cured black olives, such as Kalamata.*

A LOT OF PEOPLE VISIT ASHLAND, Oregon, for its Shakespeare Festival. I go often, and I've discovered some great restaurants there, among them the Thai Pepper, where they serve a delicious spicy coconut and chicken soup.

Karen J. Blair
Ellensburg, Washington

COCONUT CHICKEN SOUP

6 SERVINGS

- 2 14-ounce cans unsweetened coconut milk*
- 1 cup chicken stock or canned low-salt broth
- 1 cup drained canned straw mushrooms
- 8 ounces boneless skinless chicken breast, thinly sliced
- ¼ cup chopped fresh lemongrass*
- 1½ tablespoons minced peeled fresh ginger

{RECIPE CONTINUED ON PAGE 21}

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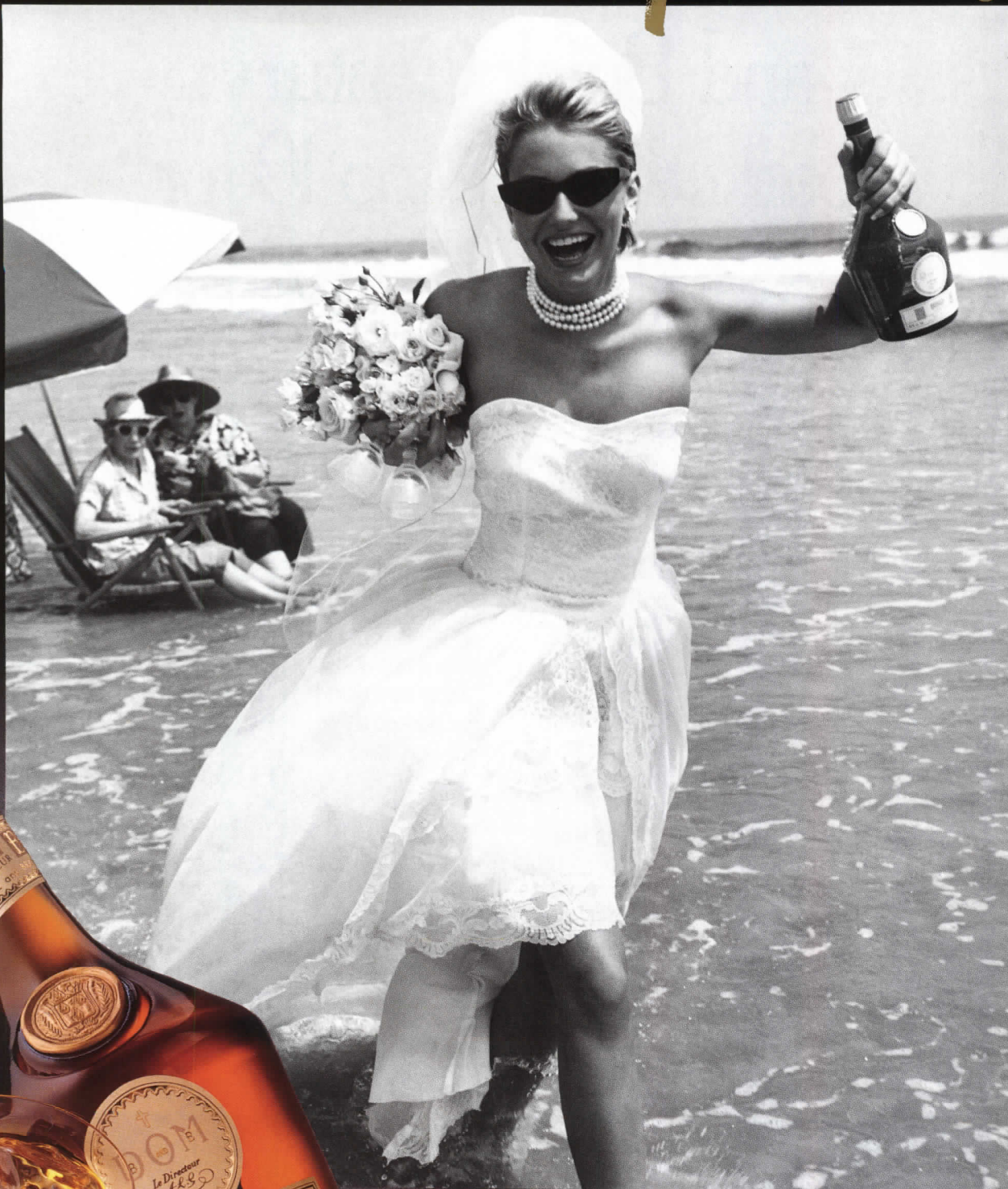
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- 1 tablespoon sugar
- 1½ teaspoons minced jalapeño chili
- ¼ cup chopped fresh cilantro
- 2 tablespoons fresh lime juice

Combine first 8 ingredients in heavy medium saucepan and bring to boil. Reduce heat and simmer until chicken is cooked through, about 5 minutes. Mix in cilantro and lime juice.

**Available at Asian markets and some specialty foods stores.*

MY WIFE AND I HAD A TERRIFIC meal one evening at The Blue Lion in Jackson Hole, Wyoming. For dessert, we tried their delicious chocolate-chip ice cream sandwiches. I'd like to have the recipe to make at home.

C. Argyle
South Jordan, Utah

KILLER BUZZWICHES

Dessert chef Neil Starrett invented these treats as an afternoon snack for the kitchen staff, who promptly tagged the creation with this memorable name.

MAKES 6 ICE CREAM SANDWICHES

- ½ cup (1 stick) unsalted butter, room temperature
- ½ cup firmly packed dark brown sugar
- 6 tablespoons sugar
- 1 large egg
- ½ teaspoon vanilla extract
- 1 cup plus 2 tablespoons all purpose flour
- ½ teaspoon baking soda
- Pinch of salt
- 1 cup white chocolate chips
- 1 cup chopped toasted hazelnuts (about 4 ounces)

Additional sugar

- 1 pint vanilla ice cream, softened

Preheat oven to 350°F. Line 2 large cookie sheets with parchment. Using electric mixer, beat first 3 ingredients in large bowl until blended. Add egg and

vanilla and blend well. Mix flour, baking soda and salt in small bowl. Add to butter mixture and stir to combine. Mix in chocolate chips and hazelnuts.

Drop dough by scant ⅓ cupfuls onto prepared cookie sheets, spacing evenly and forming 12 mounds total. Dip bottom of glass in sugar and press on 1 mound of dough to flatten to ½-inch-thick round. Repeat with remaining dough mounds, dipping glass into sugar for each. Bake until cookies are golden brown, about 15 minutes. Cool cookies on sheets 2 minutes. Transfer cookies to rack and cool completely. *(Can be prepared 2 days ahead. Store in airtight container at room temperature.)*

Place cookies in freezer 10 minutes. Spoon ⅓ cup ice cream onto flat side of 1 cookie. Top with flat side of second cookie, pressing to push ice cream to cookie edge. Place in freezer. Repeat with remaining cookies and ice cream. Freeze until firm, about 1 hour. *(Can be made 1 week ahead. Wrap sandwiches tightly and freeze.)*

ON A BUSINESS TRIP TO CHICAGO, I was treated to an excellent lunch at The Ritz-Carlton hotel. I ordered an unusual salad of potatoes and fennel tossed with a bright saffron dressing.

Jennifer Garrison
Baltimore, Maryland

SAFFRON-ROASTED POTATO AND FENNEL SALAD

4 SERVINGS

- 1½ pounds medium-size red potatoes (unpeeled), each cut into 8 wedges
- 2 tablespoons minced garlic
- 2 teaspoons chopped fresh thyme or ½ teaspoon dried, crumbled
- 2 teaspoons chopped fresh rosemary or ½ teaspoon dried, crumbled
- ½ teaspoon saffron threads, crumbled
- ½ cup olive oil
- 1 fennel bulb, trimmed, sliced
- 1 tablespoon fresh lemon juice

Preheat oven to 400°F. Combine first 5 ingredients in medium bowl. Mix in ¼ cup oil. Season with salt and pepper. Transfer mixture to baking pan. Cover and bake 15 minutes. Uncover, stir potatoes and bake until tender, about 20 minutes more. Transfer potato mixture to bowl and cool.

Mix fennel, lemon juice and ¼ cup oil with potatoes. Season with salt and pepper. *(Can be made 4 hours ahead. Let stand at room temperature.)*

SOME TIME BACK I STOPPED FOR A quick bite at Spoons Grill & Bar in nearby Tustin. I ordered what they call a "Mexican pizza"—tortillas and melted cheese form the crust, which is then topped with spiced beef, more cheese and lots of chopped vegetables.

Mac Shattuck
Newport Beach, California

MEXICAN PIZZA

Spoons makes their own blend of seasonings, but a purchased taco seasoning mix will work just as well.

MAKES 1 10-INCH PIZZA

- 6 ounces ground beef
- ½ 1.25-ounce package taco seasoning mix
- 2 10-inch flour tortillas
- 1¼ cups grated cheddar cheese
- 1 cup grated Monterey Jack cheese
- 1 cup chopped tomato
- ⅓ cup sliced green onions
- ¼ cup diced pitted green olives
- ¼ cup diced pitted black olives
- 1½ tablespoons sliced drained pickled jalapeño chilies

Cook beef and taco seasoning in heavy medium skillet over medium heat until beef is brown, crumbling with fork, about 5 minutes. Cool.

Preheat broiler. Heat heavy large skillet over high heat. Add 1 tortilla and cook until crisp, turning occasionally, about 2 minutes. *Remove from skillet.* Cook second tortilla until crisp, turning

{RECIPE CONTINUED ON PAGE 22}

THE CHEN DYNASTY

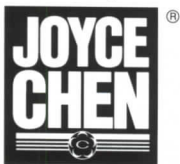


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occasionally, about 2 minutes. Leave tortilla in skillet and reduce heat to medium. Sprinkle cheddar cheese over tortilla in skillet. Top with second tortilla. Continue cooking until cheese melts, pressing with spatula, about 2 minutes more. Transfer to 12-inch pizza pan. Top with cooked beef, then Jack cheese. Broil until cheese melts, about 3 minutes. Sprinkle tomato, onions, olives and chilies over pizza. Cut into wedges and serve.

WE WERE PLANNING OUR WEDDING last May when the *Bon Appétit* special issue on Spain came out. "A Food Lover's Holiday in San Sebastián" inspired us to spend our honeymoon there. We enjoyed several of the restaurants mentioned in the article, and even found a favorite of our own, Kokotxa. We'd like the recipe for the fish covered with sautéed onions.

Bill and Sue Peterson
Little Rock, Arkansas

FISH WITH LEEKS AND GREEN ONIONS

4 SERVINGS

- 5 tablespoons olive oil
- 1 large leek, sliced
- 5 large garlic cloves, sliced
- 10 green onions, halved lengthwise, cut crosswise into 2-inch pieces
- 1 cup fish stock or bottled clam juice
- 4 orange roughy or sea bass fillets
- Chopped fresh parsley

Heat 3 tablespoons oil in heavy large saucepan over medium heat. Add leek and garlic and sauté 3 minutes. Stir in green onions and stock. Boil until liquid is reduced to glaze, stirring occasionally, about 6 minutes. Season with salt and pepper. (Onion mixture can be prepared 1 day ahead. Cover and refrigerate.)

Heat remaining 2 tablespoons oil in heavy large skillet over medium-high heat. Season fish with salt and pepper. Add to skillet and cook until just cooked through, about 4 minutes per

side. Transfer to plates. Add onion mixture to skillet and stir to heat through. Spoon onion mixture over fish. Sprinkle with parsley and serve.

I SPENT A WEEK IN SAN FRANCISCO visiting friends from college. One evening we ate at Greens, a superb vegetarian restaurant right on the bay. Our appetizer—crisp pastries filled with cheese and spinach—was outstanding.

Jack Mulvey
Denver, Colorado

GOAT CHEESE AND SPINACH TURNOVERS

MAKES 12

- 1 tablespoon olive oil
- ½ cup diced red onion
- 2 garlic cloves, minced
- 2 fresh spinach bunches, stemmed, chopped
- 2 ounces soft mild goat cheese (such as Montrachet)
- ⅓ cup toasted pine nuts
- 3 tablespoons freshly grated Parmesan cheese
- ½ teaspoon minced fresh rosemary or ¼ teaspoon dried, crumbled
- ½ teaspoon grated lemon peel
- 4 frozen phyllo pastry sheets, thawed
- ½ cup (1 stick) unsalted butter, melted

Heat oil in heavy large skillet over medium heat. Add onion and garlic and sauté 5 minutes. Increase heat to high. Add spinach and sauté until wilted, about 5 minutes. Drain spinach mixture, pressing on solids to release as much liquid as possible. Transfer to bowl and cool completely. Add goat cheese, pine nuts, Parmesan, rosemary and lemon peel. Season to taste with salt and pepper. (Can be made 1 day ahead; refrigerate.)

Place 1 phyllo sheet on work surface. Cut lengthwise into 3 strips. Brush with butter. Place 1 rounded tablespoon filling at 1 end of dough strip. Starting at one corner, fold pastry over filling, form-

ing triangle. Repeat, folding up length of pastry as for flag. Brush with butter. Repeat with remaining pastry, butter and filling. Transfer turnovers to baking sheet. (*Can be prepared 1 day ahead. Cover and chill.*) Preheat oven to 375°F. Bake turnovers until golden, about 12 minutes. Cool slightly and serve.

AFTER A GLORIOUS VACATION ON the Big Island of Hawaii, my husband practically had to drag me onto the plane heading home. We spent a week at the Mauna Lani Bay Hotel & Bungalows on the Kohala Coast. We dined at all the resort's restaurants and especially liked the juicy hoisin-glazed pork ribs served at the CanoeHouse.

Anne Preinfalk
Apex, North Carolina

HOISIN-GLAZED PORK RIBS

6 SERVINGS

- 1 cup catsup
- ¾ cup hoisin sauce*
- ½ cup honey
- 5 tablespoons soy sauce
- 5 tablespoons dry Sherry
- ¼ cup plus 2 teaspoons white wine vinegar
- ¼ cup sesame seeds
- 2 tablespoons plus 2 teaspoons curry powder
- 2 tablespoons plus 2 teaspoons oriental sesame oil
- 2 tablespoons grated orange peel
- 2 tablespoons salted black beans,* minced
- 2 tablespoons minced garlic
- 1 tablespoon chili paste with garlic*
- 3 pounds pork baby back ribs

Whisk all ingredients except ribs in large bowl to blend. Divide ribs between 2 large baking dishes. Brush with half of sauce. Cover ribs and remaining sauce separately and refrigerate overnight.

Preheat oven to 375°F. Transfer ribs to heavy large baking sheets. Roast ribs until tender, basting frequently with some of remaining sauce, about 1 hour.

{RECIPE CONTINUED ON PAGE 24}

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Place remaining sauce in heavy small saucepan and bring to simmer. Transfer ribs to platter. Cut into individual ribs. Serve, passing remaining sauce separately.

**Available at Asian markets and at some supermarkets.*

THE TOPNOTCH AT STOWE RESORT and Spa in Vermont makes for a very healthful getaway. I enjoyed each dinner in their main dining room, but the most memorable dish was a salmon entrée with a flavorful breadcrumb crust. How is it prepared?

Ross Canter
Burlington, Vermont

SALMON WITH BREADCRUMB CRUST AND DILL SAUCE

6 SERVINGS

SAUCE

- 1½ cups dry vermouth
- ¼ cup chopped leek (white part only)
- 3 shallots or green onions, chopped
- 2½ cups whipping cream

FISH

- 2 cups fresh white bread crumbs
- 2 tablespoons chopped fresh dill or 2 teaspoons dried dillweed
- 1 teaspoon prepared horseradish
- ¼ cup (½ stick) unsalted butter, melted, cooled
- 3 tablespoons olive oil
- 6 6-ounce 1-inch-thick salmon fillets
- 2 bunches fresh spinach, stemmed
- ¼ cup chopped fresh dill or 1 tablespoon dried dillweed
- 1 teaspoon fresh lemon juice

FOR SAUCE: Combine first 3 ingredients in heavy medium saucepan. Boil until liquid is reduced to 3 tablespoons, stirring occasionally, about 20 minutes. Add cream and boil until sauce is reduced to 1½ cups, about 15 minutes. Strain sauce. Season with salt and pepper. *(Can be made 1 day ahead. Cover and chill.)*

FOR FISH: Preheat oven to 350°F. Mix first 3 ingredients in medium bowl. Add butter and mix with fingertips to form coarse crumbs. Heat 2 tablespoons oil in heavy large skillet over medium-high heat. Add fish and cook until golden brown, about 3 minutes per side. Using metal spatula, transfer fish to baking sheet; cool. Sprinkle breadcrumb mixture over fish; press gently with fingertips to adhere. Bake fish until firm to touch, about 10 minutes.

Meanwhile, heat remaining 1 tablespoon oil in heavy large skillet over high heat. Add spinach and cook until wilted, stirring frequently.

Preheat broiler. Transfer fish to broiler; broil until crust browns, about 1 minute. Divide spinach among plates. Top with fish. Bring sauce to simmer. Mix in dill and lemon juice. Season with salt and pepper. Ladle sauce around fish.

OF ALL THE SCONES I'VE SAMPLED, I have yet to taste one that even comes close to those made at the Bovine Bakery in Point Reyes Station on the Northern California coast. They are moist and dense, with a crisp outer crust.

Pamela DeCarlo
San Francisco, California

BUTTERMILK SCONES

8 SERVINGS

- 2 cups all purpose flour
- ⅓ cup sugar
- 1½ teaspoons baking powder
- ½ teaspoon baking soda
- ¼ teaspoon salt
- 6 tablespoons (¾ stick) chilled unsalted butter, cut into pieces
- ⅔ cup buttermilk
- 2 large eggs
- 1½ teaspoons vanilla extract

Preheat oven to 350°F. Grease large cookie sheet. Mix first 5 ingredients in large bowl. Add butter and rub with fingertips until mixture resembles fine meal. Whisk buttermilk, eggs and vanilla in medium bowl to blend. Gradually add to flour and stir until moist clumps

form. Turn out dough onto lightly floured surface. Knead 4 times to blend. Transfer dough to prepared cookie sheet. Press dough into 8-inch round. Using small sharp knife, score dough into 8 wedges. Bake until golden brown and tester inserted into center comes out clean, about 25 minutes. Cool slightly. Recut into 8 wedges.

THERE IS A FRENCH RESTAURANT here in Anchorage called C'est la Vie that serves an incredibly smooth and creamy garlic soup. My wife and I agree that it is the best soup we've ever tasted. Of course, thank goodness both of us happen to love garlic.

James W. Muller
Anchorage, Alaska

CREAM OF GARLIC SOUP

6 SERVINGS

- 3 ounces garlic cloves, peeled (about ¾ cup)
- 3 tablespoons olive oil
- 2½ cups chicken stock or canned low-salt broth
- 1 cup dry white wine
- 2½ cups milk (do not use low-fat or nonfat)
- 1 cup whipping cream
- 1 4-ounce russet potato, peeled, coarsely chopped

Blend garlic in processor to coarse paste, stopping occasionally to scrape down sides of bowl. Heat oil in heavy large saucepan over low heat. Add garlic paste and cook until just beginning to color, stirring frequently, about 12 minutes. Add stock and wine and bring to boil. Reduce heat and simmer 30 minutes. Add milk, cream and potato and simmer 30 minutes. Puree soup in blender in batches. Return to saucepan and bring to simmer. Season to taste with salt and pepper. *(Can be prepared 1 day ahead. Cover and refrigerate. Bring to simmer before continuing.)* If soup is very thin, simmer until thickened to desired consistency. Ladle into bowls and serve.

—Compiled by Sarah Tenaglia

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Collectibles: Vintage Flasks

THERE ARE A LOT OF MEMORIES IN AN OLD flask, and to own one is to own a share in its history. Whether it's a hip-hugging model from the Jazz Age or a family-crested container from Edwardian England, this handy accompaniment to good times makes an unusually evocative collectible.

An ancient word, "flask" first referred to a small wooden keg containing wine to be consumed on a journey. As craftsmanship evolved, the term was applied to containers fashioned not just of wood, leather or earthenware, but also to those made of glass, crystal or metal.

In time, the designs became more refined, particularly when silversmiths (most notably in Sheffield, England) started crafting slim, narrow-necked flasks with elaborate closures and other fancy embellishments. One of the most exquisite from this period is the slender, silver oval from



1792 that's shown at top right; it's available from the James Robinson shop in New York.

In the more rough-and-tumble world of post-Colonial America, glass whiskey flasks were common—especially around election time, when savvy politicians would give away pint-size containers embossed with the name and likeness of the candidate. (George Washington and John Quincy Adams were just two office-seekers to utilize this hundred-proof vote getter.) Today these rarities are much sought after.

What sort of person collects flasks?

In Los Angeles, Mary Ann Cohoat of the Foster-Ingersoll shop keeps a selection of antique flasks (like the one above, left) on hand for clients searching for a distinctive groomsman gift or graduation present. Others may be looking for just the right appointment to their den or study. "People don't seem to be drinking as much anymore," she says, "but they still want to keep a full bar stocked for guests. A handsome flask or two on the shelf makes a very nice decorative touch."

The Kentshire boutique in New York's Bergdorf Goodman store has a fine sampling of flasks, including the 1890 ladies model of silver and glass shown at left. Another vintage item, says Kentshire's Amie Nissenbaum, is a 1924 men's sterling whiskey flask that stands nearly nine inches tall. "It's so big and heavy that instead of stashing it in a pocket, the original owner probably handed it back to his butler."

Just because flasks look so evocative in repose doesn't mean they should be permanently shelved. The Lucy Zahran shop in Los Angeles's Beverly Center stocks a line of new flasks handmade of pewter (like the one above, center). "People buy them for lots of reasons," says Zahran. "Some are collectors, but others want something elegant to use while traveling."

Times may have changed, but a stylish flask will always have a place in any true collector's heart—or coat pocket.

—By Scott Smith



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Shopping: Seattle's Sur La Table

FROM HER EARLY YEARS IN TEXAS, WHEN HER family made weekly trips across the border to Mexican markets, Shirley Collins had a strong affinity to food. She remembers clearly the aroma of roasting chilies and freshly ground herbs,

and the sounds of clapping hands as tortillas were shaped before being tossed onto the grill.

It was natural, then, that she would grow to love cooking. In fact, she admits, she was set on becoming a professional cook until a chef and good friend told her, "Shirley, if you love to cook, don't do it for a living!"

Love of another sort (and fate) brought her northward to Seattle, home of the Pike Place Market, the oldest continuously operating farmer's market in the United States. When the market was threatened by an urban renewal plan in 1968, Shirley not only helped lead the fight to

save that landmark center, but also ended up establishing within it what would become a nationally renowned cookware store.

Sur La Table, whose 2,700 square feet offer virtually every kitchen need—from whisks to waffle irons, place mats to poachers, books to butter boxes, crockery to cutlery—has also come to serve as a gathering place for the cooking cognoscenti, who consider it a premier stop on any Seattle food tour.

The store has become so successful that it has spawned an elegant mail-order catalog that echoes the variety, quality and originality of its namesake store and provides an opportunity, Shirley says, to introduce new products and showcase small items. Special buys from the world's top manufacturers guarantee savings on such brands as Cuisinart, Calphalon and Le Creuset. There are also rich, jacquard table linens—cloths, place mats, napkins—not to mention the store's pride and joy, luxurious stainless-steel-lined copper wares from France.

Shirley spends several months a year in Europe, checking out new merchandise, visiting factories and cutting deals. But whether at home or abroad, her life with her husband, food writer and publisher Alf Collins, revolves mainly, she admits, "around what we eat." She shops daily, cooks everything fresh, and against logic and practicality, can't quite bring herself to purchase a microwave.

Her lifelong passion for food and for quality pervades Sur La Table, where employees—serious cooks themselves—are encouraged to experiment at home with recipes from any book in stock. In Shirley Collins's world, too many cooks only improve the broth.

(*Sur La Table*, 84 Pine Street, Pike Place Market, Seattle, WA 98101; to receive a catalog, telephone 800-243-0852 or 206-448-2244.)

—By Kate Zentall



Variety is the spice of life at Shirley Collins's cookware store in Pike Place Market.



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The Best: Harvest Festivals

WE WILL COME REJOICING, BRINGING IN THE SHEAVES," goes the old harvesttime hymn. Though most Americans aren't farmers anymore, we still rejoice in our autumn bounty at harvest festivals from coast to coast. Each region has its specialties and traditions; here's a selection of some of the best.

Apple Harvest Festival (East). At this year's annual jubilee, the historic town of Glastonbury, **Connecticut**, plans to sell thousands of apple pies. And that's not all: Rare and common apple varieties, including Ida Reds, Winesaps and Northern Spys, become candied apples, apple muffins and apple breads. October 17 and 18; 203-659-3587.

Apple Harvest Festival (West). Not long after gold was discovered near Julian, **California**, in 1869, locals began planting apple trees. The first Apple Day was in 1909; today visitors to this mountain town near San Diego enjoy the fall colors and fresh-baked apple pie. Every Saturday and Sunday from September 19 through November 29; 619-765-1857.

Half Moon Bay Art & Pumpkin Festival. Sample pumpkin in pie, ice cream, bread, muffins, tempura and even baked pumpkin Alaska, at Half Moon Bay, **California**, just south of San Francisco. Join the crowd (300,000 last year) for a

crafts show, pumpkin-carving and pie-eating contests, and a parade. The fun begins on October 12 with the Great Pumpkin Weigh-Off, won last year by a 612-pounder. The rest of the festivities will be held October 17 and 18; 415-726-3491.

Hood River Valley Harvest Fest. The multicolored sails of windsurfers decorate the broad Columbia River, a bright backdrop for this **Oregon** celebration. Focal point of the festival in the small town of Hood River is a vast farmer's market, selling the valley's renowned apples, pears and other fresh produce. October 17 and 18; 503-386-2000.

International Rice Festival. In the small Cajun-country city of Crowley, **Louisiana**, 20 miles west of Lafayette, the rice crop provides a great excuse for a rollicking festival, featuring rice-cooking contests, a rice-threshing demonstration, and treats like jambalaya, gumbo and deep-fried balls of boudin sausage. Last year, more than 100,000 people danced to Cajun and zydeco bands. October 16 and 17; 318-783-3067.

La Fiesta de los Chiles. This annual homage to the chili pepper is hosted by the Tucson Botanical Gardens in **Arizona**. Sample chili-spiked foods from Hopi and Apache cultures, many Asian nations and, of course, Mexico and the American Southwest. Vendors offer crafts, jewelry and a wide variety of chili products, including salsas, *ristras* (dried chili ropes) and fresh-roasted chilies. October 17 and 18; 602-326-9686.

'Lasses-Makin' and Harvest Festival. Located less than an hour's drive from Lexington, **Kentucky**, the tiny community of Renfro Valley is a center for country music and traditional mountain arts. Between bites of molasses cookies, you can hear bluegrass and authentic gospel music, smell molasses boiling over open fires, watch cloggers, and shop. October 2 through October 4; 606-256-2638 or 800-765-7464.

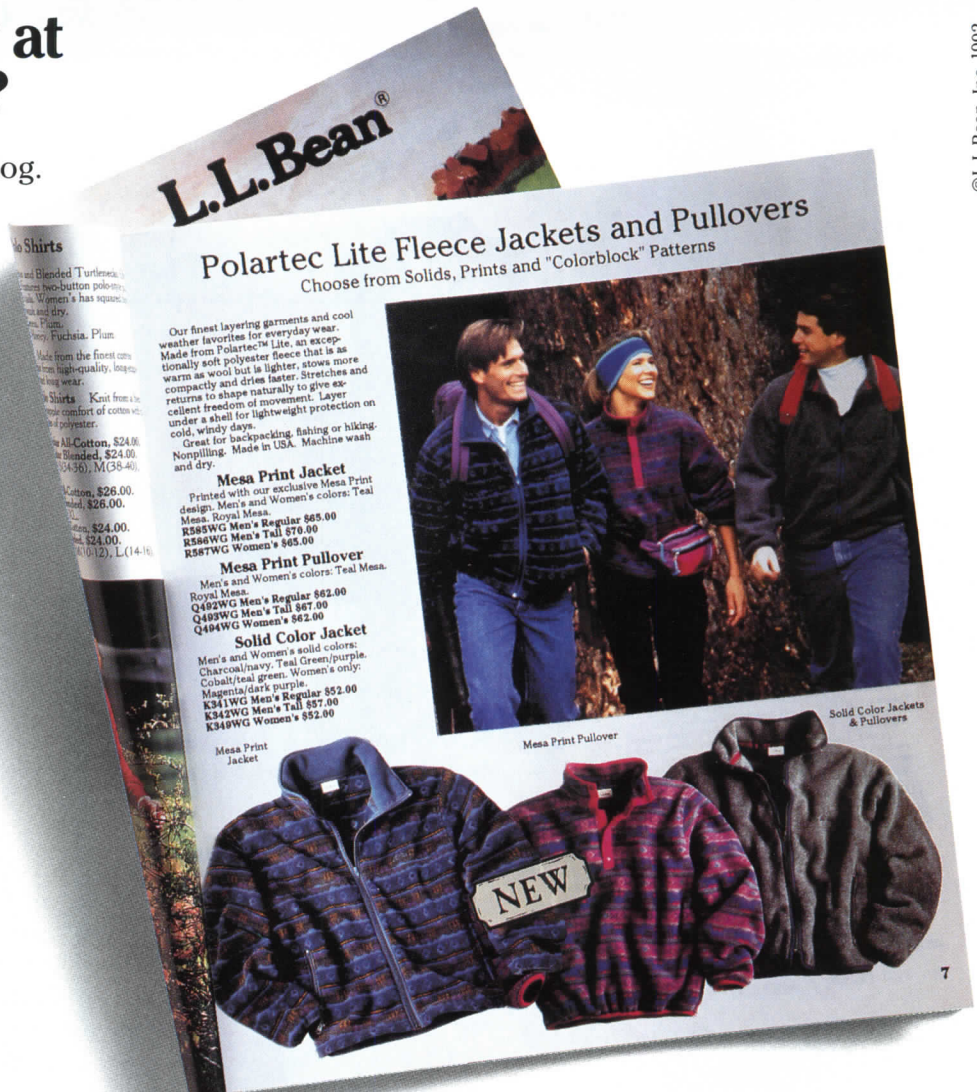
Ohio Swiss Festival. This marks the fortieth year that festivalgoers will crowd the picturesque village streets and chalet-style storefronts of the eastern **Ohio** town of Sugarcreek, first settled by Swiss farmers and cheese makers in 1882. Did somebody say cheese? Taste the best from over a dozen nearby factories. October 2 and 3; 216-852-4113.

—By Heidi Yorkshire



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Columbus Ate Here

BY JINX AND JEFFERSON MORGAN

IN THE CARIBBEAN, WHERE WE LIVE, COLUMBUS FEVER IS AT full pitch. Even those who today find his enterprise politically incorrect must admire the audacious Italian. After all, he managed to convince a Spanish queen that he could fill her spice shelf by sailing west to reach the East—and that was in the days when membership in the Flat Earth Society was oversubscribed.

While he didn't find the "powerful kingdoms and noble cities and rich provinces" that his advisers had told him to expect, and though he discovered none of the traditional spices that had inspired the voyages, Christopher Columbus did encounter many new

flavors. Most cooks today would think that was reason enough for the trips.

In December 1492, two months after his first landfall, the admiral and his men went ashore on what is now Hispaniola, where the locals greeted their visitors with soon-to-be-regretted hospitality. Columbus's record of the voyage explains that "as soon as the natives had cast off their fear, they all went to the houses and each one brought what he had to eat, consisting of yams [sweet potatoes], which are roots like large radishes..."

This impromptu little gathering was probably the Europeans' first recorded taste of the New World's produce. That may help to explain the admiral's confusion of a sweet potato with a radish.

On his next trip, Columbus returned to the Caribbean with seeds for the first citrus trees in the New World, as well as wheat, chickpeas, vegetable seeds and sugarcane.

Later voyages of exploration that followed in Columbus's wake continued to cross-pollinate foodstuffs from one side of the ocean to the other. To Europe came turkeys, potatoes, chocolate, peanuts, vanilla, green

beans, tapioca, red and green peppers and the tomato. It makes you wonder what they ate in southern Italy before the tomato arrived.

But of all these new and exotic foods, corn was to prove the most important. On an early visit to Cuba, Columbus noted that maize was "most tasty boiled, roasted or ground into flour." With the aid of the Venetians, who carried it over to the Near East, the Spanish were instrumental in distributing maize around the Mediterranean. And when Magellan set out in 1519 to make another stab at reaching the Spice Islands by a westward route, he probably took some maize with him, since it was soon available in the Philippines and eventually began turning up in China and other unlikely Asian venues.

In a similar manner, rice made its way around the world from the Orient, through the Middle East and Europe to the Caribbean. With ingredients suddenly being shared by cooks around the globe, it's interesting to see how the environment and tastes of different people affected the dishes they developed.

We decided it would be fun to follow in Columbus's footsteps—into the kitchen. We imagined what would happen if we gave chicken, rice and seasonings to cooks in Spain, the Caribbean and Italy, three areas of the world closely associated with the admiral.

We thought that Spanish cooks would feel deprived if they couldn't add olive oil, ham, saffron, olives and pimientos (sweet peppers) to their concoction, Italian chefs would want mush-

{CONTINUED ON PAGE 34}



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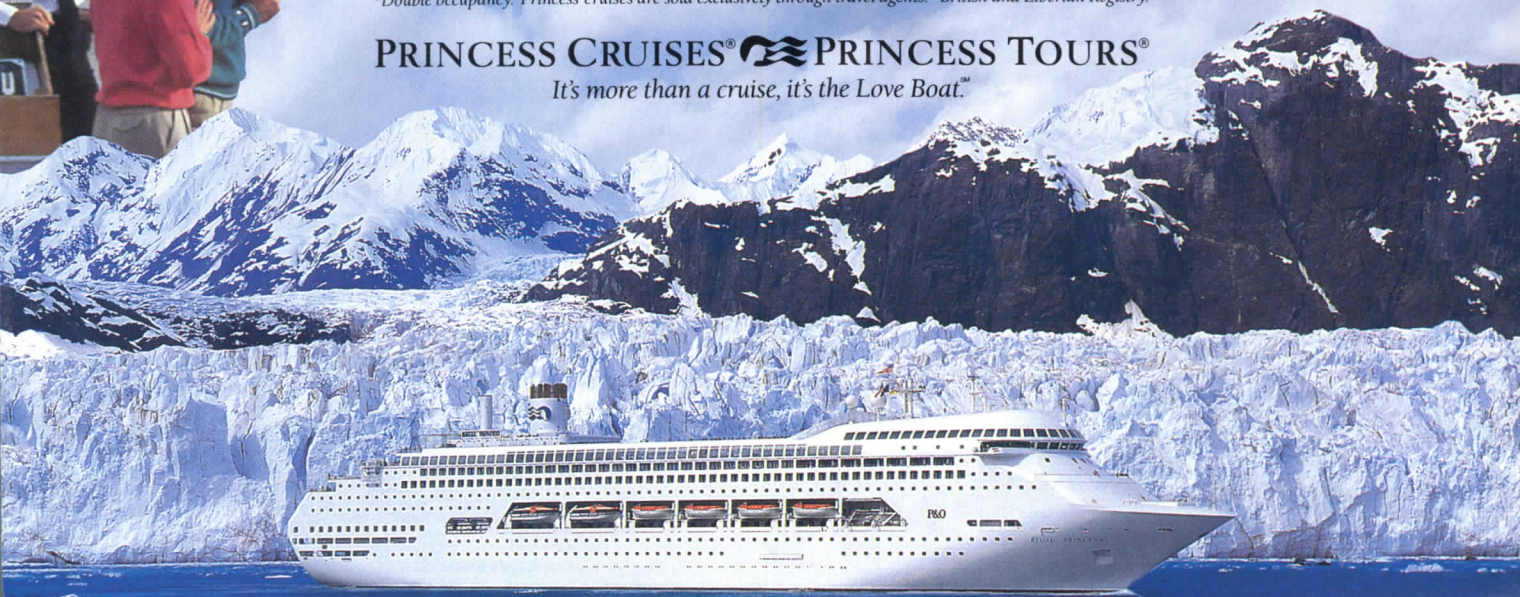
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RESERVATIONS FOR TWO

rooms, wine, rosemary and prosciutto, and a Caribbean cook would feel at home with green and red peppers and plenty of spices. Although these three dishes taste very different, their basic ingredients make it easy to see the culinary thread that Columbus's voyages wove through kitchens oceans apart.

SPICED CARIBBEAN CHICKEN

6 SERVINGS

- 1 tablespoon curry powder
- 2 teaspoons paprika
- 2 teaspoons ground cinnamon
- 1 teaspoon ground nutmeg
- 1 teaspoon salt
- ½ teaspoon ground pepper
- 1 3-pound chicken, cut into 8 pieces
- ½ cup all purpose flour
- ¼ cup vegetable oil
- 2 onions, finely chopped
- 1 green bell pepper, chopped
- 1 red bell pepper, chopped
- 3 garlic cloves, minced
- ½ teaspoon ground cumin
- 1 28-ounce can ready-cut peeled tomatoes, drained
- 1½ cups chicken stock or canned broth
- ¼ cup chopped green onions
- ¼ cup chopped fresh parsley
- 2 tablespoons (¼ stick) unsalted butter
- 1½ cups long-grain white rice
- 3 cups water
- ½ cup chopped raisins
- Chopped fresh parsley

Preheat oven to 350°F. Mix first 6 ingredients in small bowl. Reserve 2 teaspoons spice mixture for rice; rub remainder into chicken. Dip chicken into flour; shake off excess.

Heat oil in heavy large skillet over medium-high heat. Add chicken and brown well, turning frequently, about 10 minutes. Using tongs, transfer chicken to paper towels and drain; do not clean skillet. Add 2 onions, bell pep-

pers, garlic and cumin to skillet and sauté until onions are brown, about 8 minutes. Mix in tomatoes, stock, green onions and ¼ cup parsley.

Arrange chicken in large baking dish. Pour tomato-stock mixture over chicken. Bake until chicken is cooked through, about 35 minutes.

Meanwhile, melt butter in heavy medium saucepan over medium-high heat. Add rice and remaining 2 teaspoons spice mixture and cook 2 minutes, stirring constantly. Add 3 cups water and bring to boil. Reduce heat, cover and simmer until rice is tender, about 20 minutes. Mix raisins into rice.

Spoon rice onto platter. Top with chicken. Spoon juices over. Sprinkle with parsley and serve.

SPANISH CHICKEN AND RICE

6 SERVINGS

- 2½ cups (about) chicken stock or canned broth
- 1 cup dry white wine
- 1 onion, chopped
- ¼ teaspoon saffron threads
- 1 cup long-grain white rice
- 1 bay leaf, crumbled
- 6 ounces ham, diced
- 18 pimiento-stuffed green olives
- ¾ cup chopped green onions
- ¼ cup drained chopped pimientos
- ¼ cup minced fresh parsley
- ½ cup all purpose flour
- 2 teaspoons paprika
- ½ teaspoon salt
- 1 3-pound chicken, cut into 8 pieces
- ¼ cup olive oil

Preheat oven to 325°F. Combine 2 cups stock, wine, 1 onion and saffron in heavy medium saucepan. Bring to boil. Add rice and bay leaf and simmer 10 minutes, stirring occasionally. Mix in ham, olives, green onions, pimientos and parsley. Transfer rice mixture to large baking dish and set aside.

Mix flour, paprika and salt in medium bowl. Dip chicken into seasoned flour; shake off excess. Heat oil in heavy

large skillet over medium-high heat. Add chicken and brown well, turning frequently, about 10 minutes. Arrange chicken atop rice in dish. Bake until chicken is cooked through and rice is tender, adding more stock if rice is dry, about 35 minutes.

ITALIAN CHICKEN WITH MUSHROOMS AND RICE

6 SERVINGS

- ½ ounce dried porcini mushrooms*
- 1½ cups hot water
- ¼ cup olive oil
- 1 3-pound chicken, cut into 8 pieces
- ½ small onion, peeled, sliced
- 2 large garlic cloves, minced
- 1 shallot, sliced
- 3 bay leaves
- ½ teaspoon dried rosemary, crumbled
- 2 cups dry white wine
- ⅛ teaspoon ground nutmeg
- 3½ ounces thinly sliced prosciutto, cut into matchstick-size strips
- Freshly cooked rice

Soak porcini in 1½ cups hot water until softened, about 30 minutes. Drain, reserving ½ cup liquid.

Heat oil in heavy large Dutch oven over medium-high heat. Add chicken and brown well, turning frequently, about 10 minutes. Using tongs, transfer chicken to paper towels and drain.

Pour off all but 2 tablespoons oil from Dutch oven. Add onion, garlic, shallot, bay leaves and rosemary and sauté 4 minutes. Place chicken pieces atop onion mixture in Dutch oven. Add wine and nutmeg. Boil 15 minutes, stirring occasionally. Add porcini and reserved ½ cup soaking liquid and cook until chicken is cooked through and liquid thickens to thin sauce, turning chicken occasionally, about 10 minutes. Mix in prosciutto. Spoon rice onto platter. Top with chicken and sauce.

*Porcini are available at Italian markets and specialty foods stores. 

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Tawny Port: Less Is More

BY ANTHONY DIAS BLUE

MAYBE IT'S BECAUSE I'M PART PORTUGUESE. MAYBE it's because my Portuguese forebears first emigrated to England before landing on these shores. Maybe it's because I love good wine. Whatever the reason, there is a special place in my heart for the world's great Portuguese-English collaboration: Port.

This magnificent fortified wine is the product of a singular joint venture. The grapes used in Port get their distinctive intensity and character from the harsh soils and brutal heat of Portugal's Douro River Valley, but it took market-wise English wine merchants of the eighteenth century, using techniques imported from Bordeaux, to hit upon the formula for producing a commercially viable wine from those grapes.

There are different types of Port, but the

ultimate is vintage Port, a wine which is of a particularly good year and which, once aged for a decade or two in the bottle, becomes a deep, complicated, purple drink of enormous power—and enormous price.

I would love to drink vintage Port every night. But like many others whose pocketbooks can't keep pace with their palates, I have found that that's pretty much impossible.

Nevertheless, I've recently discovered that I can sip great Port on any occasion without fear of bankruptcy. My salvation has been a very special kind of Port—a silky, seductive liquid called “tawny.” This smooth, spicy wine, with its flavors of almonds and brown sugar, is well on its way to revolutionizing the way many Americans think about Port.

The reasons for this turnaround are simple: Tawny Port is more readily available than vintage Port; it's about half the price; it's ready to drink the day you buy it, rather than requiring further aging; and a good bottle of tawny offers flavors that are often richer and more complex than the average vintage. Frankly, for me, tawny is a much more satisfying drink than all but the oldest and most expensive vintage Ports.

There are two basic types: bottle Port and wood Port. Vintage Ports are bottle Ports and, even in the few years in which they are made, comprise only about 3 or 4 percent of the Port wine produced. Tawny Ports are known as wood Ports.

Englishman Bartholomew Broadbent, who imports Symington Ports (a line that includes **Dow's, Graham's**

{ CONTINUED ON PAGE 38 }



PHOTOGRAPHY BY DAVE GILLO

HOW DOES IT FEEL TO WALK A ROPE BRIDGE

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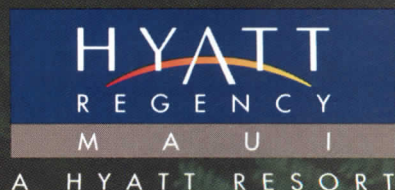


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For me,
tawny is
a much
more
satisfying
drink than
all but
the oldest
and most
expensive
vintage
Ports.

and **Smith Woodhouse**), explains the difference: "Vintage Port is bottled at two years of age, when it is very fruity and intense, and then ages very slowly in the bottle. Tawny Port, on the other hand, is aged in the barrel and bottled when mature. The exposure to oxygen during barrel aging allows the wine to mature faster and to lose the intense fruity color and flavor. Instead, it develops a brownish, 'tawny' color and woody, nutty flavors."

Though tawnies don't improve with further aging in the bottle, the subtle sculpting of oak and controlled exposure to air during its tenure in the barrel often invest tawny with greater nuance and a more intricate layering of flavors.

"Actually, there really is no difference in the wine of a tawny Port or a vintage Port," adds Broadbent. "They only achieve distinctions in character through being aged in different ways."

It's easy to tell these two Ports apart. The product of a single, exceptional harvest, vintage Port shows a specific year on its label and often says "vintage" (save for a handful of 1987 wines, 1985 was the last great year for vintage Ports). A blend of wines from many different years, tawny Port always says "tawny" on the bottle and is usually labeled with its age: 10 years, 20 years, 30 or 40 years are most typical.

"When an indication of age is mentioned on the label of a tawny, it is important to stress that this is an *average*, not a *minimum*, age," says Scotsman Peter Cobb, director of Cockburn Smithes, producer of the lovely **Cockburn's** Ports. "It is the blender's art to introduce some younger wines into the wine to keep the final blend fresh." Older wines are used to add complexity and depth to the blend.

There is ritual involved in the consumption of vintage Ports. After spending many years in the wine cellar, they require careful uncorking, decanting and an attitude of high seriousness. Tawnies are altogether different. "Tawny Ports, particularly the older, more involved styles, are the perfect alternative for more informal drinking," says Alistair Robertson, director of **Taylor, Fladgate & Yeatman**, an important producer of tawny Ports. "They offer enormous richness of flavor and complexity at a very reasonable price," Robertson continues. "Old tawnies do not need cellaring or decanting and will remain in good condition for some time after the bottle has been opened."

"Tawny Ports are becoming more popular," explains Bruce Guimaraens of **Fonseca**, one of

the best makers of high-end tawnies, "because they can be consumed with equal pleasure as an aperitif or after a meal. What's more, in the summer months they can be served slightly chilled, which accentuates their fruit."

When is the best time to drink tawny Ports? When are their luscious, nutty flavors most appropriate? Alistair Robertson finds that "tawnies are the most versatile of Ports. As well as being excellent in the classic Port-and-cheese combination, old tawnies are outstanding dessert wines. They also match up perfectly with almond and walnut flavors and are among the few wines that are superb with coffee and chocolate."

Personally, I would choose tawnies even if they were more costly than vintage Ports. But they're not; tawnies are about half the price of their vintage cousins. For instance, the typical 10-year-old tawny costs about \$25, while a 1983 vintage Port—almost 10 years old—will cost at least \$50, and it won't be ready to drink for another decade or so. A 20-year-old tawny will set you back about \$40 a bottle; a 1975 vintage will cost nearly \$80.

If you like the drier, nutty style of Port, the best tawnies are Cockburn's and Dow's 20- and 30-year-olds. Another attractive Port in this style is Warre's **Nimrod**, a wine that averages 15 years of age. On the other hand, the fruity, sweeter-style tawnies to choose include Graham's, especially the 20-year-old; Taylor, Fladgate, all ages but especially the 40-year-old; and Fonseca, all four ages. **Quinta do Noval** makes an attractive 10-year-old in this style as well. Most of these houses also market younger, less expensive tawnies that carry no age indication. One of the best of these is Dow's **Boardroom**.

The vintage Ports and tawny Ports that I have been discussing here are made only in northern Portugal from grapes grown in vineyards along the Douro River. There are fortified wines (their alcohol content has been augmented by the addition of brandy or other distilled spirits) that are made in other wine regions around the globe and that use the word "Port" on their labels. So-called "Ports" are made in the United States and Australia, and some of them are even labeled as "tawny Port." These wines are similar in style to Portuguese Ports but are rarely of the same quality.

True tawny Ports from Portugal provide wonderful depth, intensity and character. They stand on their own as some of the most interesting wines in the world. 

WHAT MAKES A MOMENT



A MEMORY





Tasting Panel Report

THIS MONTH WE SHOWCASE A DELICIOUS NEW PREMIUM tequila and a dazzling 1990 Chardonnay made for a new label that is associated with one of California's best-known wineries. Actually, 1990 was a particularly good year for most American Chardonnays. Although the differences in vintages are not as pronounced here as they are in Europe, the '90s are very impressive and represent a major step up from previous years. As a group, the Chardonnays from that year have received some of the best and most consistent scores the Tasting Panel has given in recent memory.

The Top 10

Here are your best bets for the month, selected by the Bon Appétit Tasting Panel. The panel of professionals and guests meets weekly under the direction of wine and spirits editor Anthony Dias Blue and his associate, Jack R. Weiner.

1991 Undurraga, Sauvignon Blanc, Maipo Valley, Chile (\$5.50).

Fresh and lively with clean, balanced spice and fruit.

A great value from one of Chile's best producers.

1991 Bon Marché, Pinot Noir, Sonoma (\$8). A charming, spicy everyday red from Buehler Vineyards. "Clean and lively with bright cherry fruit," says Joel Butler of the *Contra Costa Times*.

1990 Hanna Winery, Sauvignon Blanc, Sonoma (\$9.50). Soft and lush with smooth texture and lovely herbal varietal flavors.

1990 Apex Cellars, Chardonnay, Yakima Valley, Washington (\$16). Crisp and lively with nuances of fresh pear and fig plus soft oak.

1990 Kenwood Vineyards, Pinot Noir, Jack London Vineyard, Sonoma Valley (\$16). Smooth and spicy with lush cherry fruit and earthy overtones. A charming Burgundy-style wine.

1990 Pinnacles Vineyard, Chardonnay, Monterey (\$16).

Lovely oak and plenty of rich, honeyed flavors.

1990 Charles Krug Winery, Chardonnay, Carneros Reserve, Napa Valley (\$16.50). "The most sophisticated wine Charles Krug has made in years," says Cirilo Octaviano of the Park Hyatt San Francisco.

1987 Marchesi L. & P. Antinori, Tenute Marchese Antinori Riserva, Chianti Classico, Italy (\$22). "Lively and crisp with good structure and finesse," says restaurateur Wolfgang Puck.

1987 Conn Creek Winery, Triomphe, Napa Valley (\$25). A lovely "Meritage" wine, made mostly of Cabernet Sauvignon, that's soft and herbal with lots of rich plummy fruit and a long finish.

1989 Château Lynch-Bages, Pauillac, Bordeaux, France (\$40). "Extraordinary," says Janet Dyer of Juillard Alpha Wine & Spirits Company. Cellar for 3 to 5 years.

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

Through the Grapevine

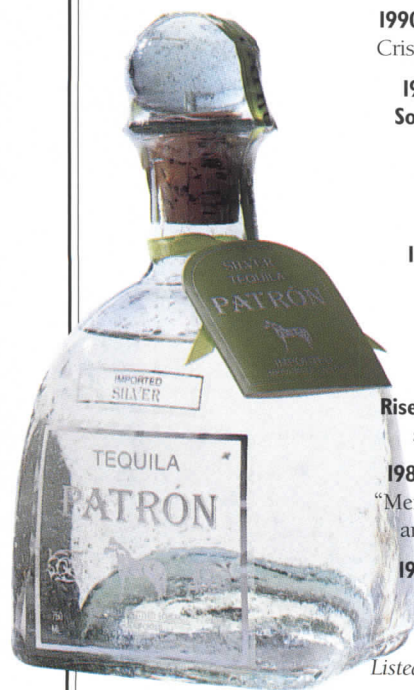
The Bordeaux vintage of 1990 may turn out to be the bargain of the decade. Coming on the heels of the highly regarded 1989s, this excellent vintage hit the market at prices a third less than those for the same wines from the previous year. If you have room to store these wines, buy them now—prices will begin rising soon.

Wine of the Month

The 1990 Chardonnay from J. Stonestreet & Sons has intensity, depth and elegance. The winery is a new venture for Jess S. Jackson, Jr., proprietor of Kendall-Jackson Winery, and is named in honor of his father, Jess Stonestreet Jackson, Sr. "Wonderful honeyed fruit and smooth new oak underlined by bright acidity," says Anthony Dias Blue of this impressive first release. "It has amazing finesse and charm." A great buy at \$20.

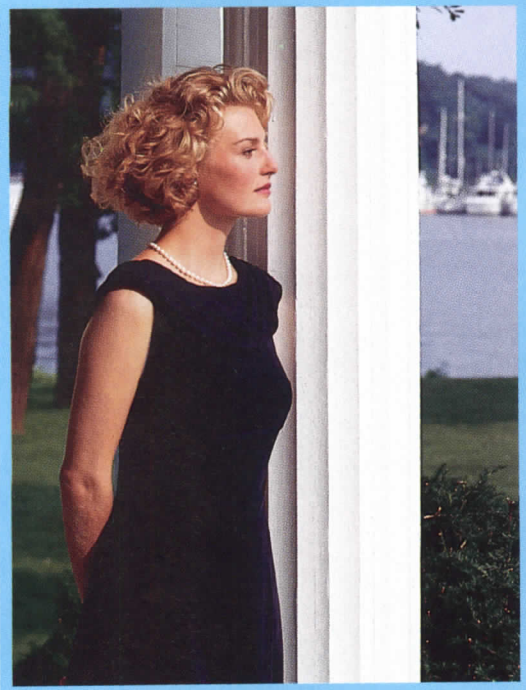
Spirit of the Month

Boutique tequila? You'd better believe it. Patrón is a far cry from tequila's macho image of the past. "It's elegant and stylish with lovely dry, spicy flavors and a clean, smooth finish," says Tasting Panel member Rod Smith of the Los Angeles Times Syndicate. Patrón is made from 100 percent blue agave (rather than an agave-cane sugar blend) and comes in a one-of-a-kind hand-blown bottle (left) that will look great on your bar or displayed on the mantel. The Silver (about \$30) is clear, smooth and delicious; the Añejo (about \$35) is aged in small oak barrels that give it a toasty flavor and a soft golden color.



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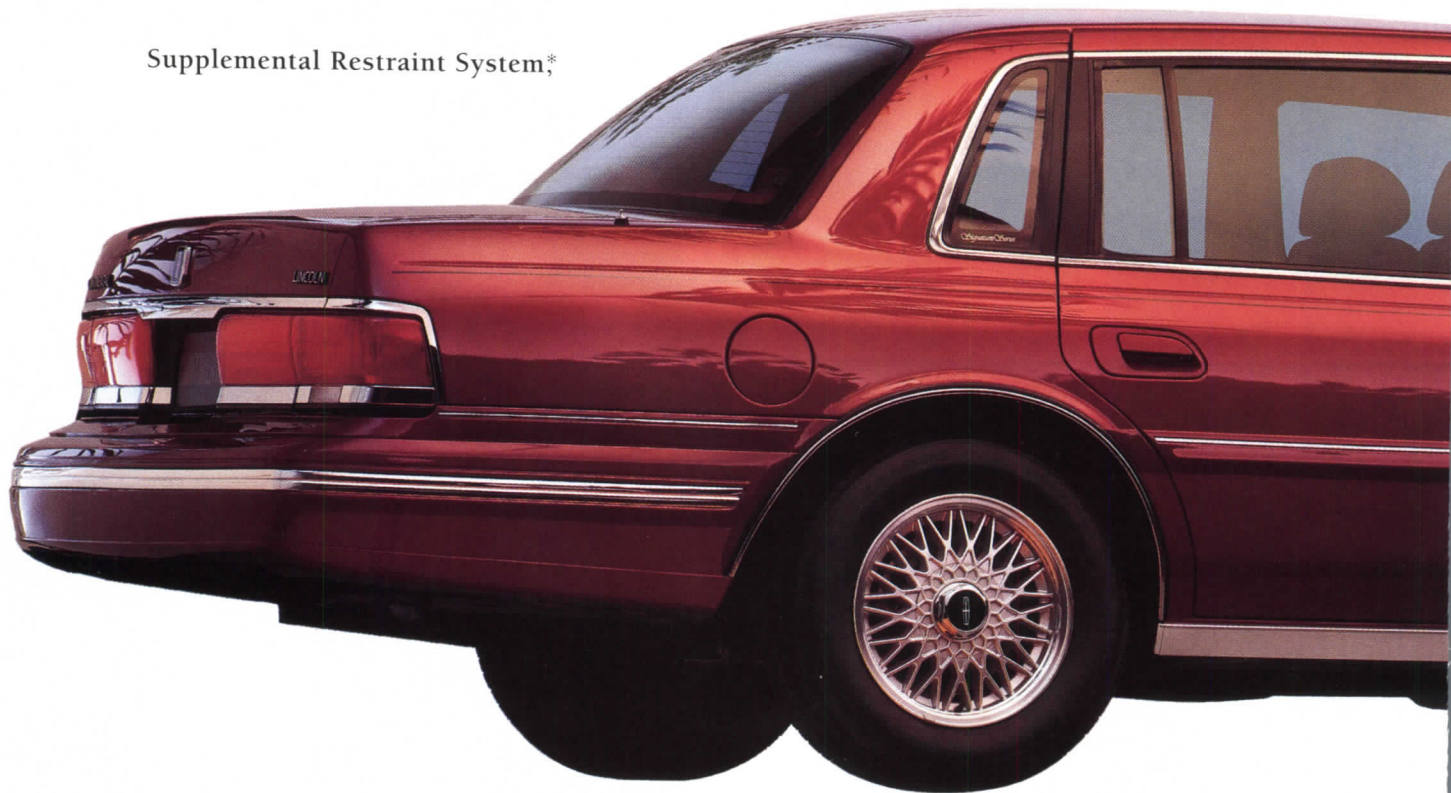
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California Dates

TEXT BY VENÉ FRANCO
RECIPES BY SARAH TENAGLIA

WHAT'S THE PERFECT SOUVENIR TO BRING HOME FROM Palm Springs? Other than a suntan, it just may be a sweet treat from one of the area's famous "date shacks." These roadside produce stands and markets are brimming with the star of the surrounding Coachella Valley—the California date.

Although the date palm is cultivated throughout the Middle East, North Africa and Spain, today the Coachella Valley is one of the world's leading producers. A green, irrigated oasis extending east of Palm Springs and claiming the town of Indio as its hub, the valley boasts over two hundred growers who produce 18,000 tons of the fruit a year. In fact, their gardens (as date palm groves are known) account for 95 percent of the dates grown in the United States.

The date palm's lineage begins in the Middle East, where records of date cultivation go back to 3000 B.C. Nomadic tribes spread the date palm

westward across the Sahara desert about two thousand years ago. The Moors introduced the date to Spain, and the Spanish missionaries, in turn, brought the fruit to the New World.

Unfortunately, the green thumbs of the padres—however blessed—were not enough. The date palm did not warm up to the cool, damp coastal climate along California's Mission Trail, and the plantings were eventually abandoned.

A serious effort to grow date palms here began again in the 1890s, when government scientists started planting in the arid California desert. By 1915, date palms were firmly rooted in the Coachella Valley.

It is said that a date palm must have its "feet in the water and head in the fires of heaven." The Coachella Valley certainly fills the bill, with scorchingly hot days and a plentiful supply of water from the All-American Canal, which connects the area to the Colorado River.

Over 30 varieties of dates, many still bearing their Arabic names, now grow in the Coachella Valley. Though all dates vary in size, color and texture, they're generally classified as soft or semisoft. The soft dates, harvested in September, have a tender flesh, a high moisture content and relatively little sugar; the semisoft are ripe by October and have a firmer flesh, less moisture and more sugar.

The most popular variety is the semisoft Deglet Noor, which means "date of light." A golden date that came to this country around 1900 from Algeria, the Deglet accounts for over 85 percent of the Coachella crop. Well-liked soft varieties include the Khadrawy ("green"), Halawy ("sweet") and the Medjool ("unknown"), an intensely sweet, dark fruit once reserved for royalty because of its exquisite flavor.

If your travel plans don't happen to include a trip to Palm Springs this winter, you can still

{CONTINUED ON PAGE 46}



HAWAII?



NO.

With 150 white sand beaches, blossoms and fruit in abundance, high tropical rain forests, constant trade winds and an average year round temperature of 78 degrees, no wonder you thought this was an island paradise. It is. Only this one also has 16th century forts and sunken pirate ships among miles and miles of coral reef, romantic night life plus seeing-the-sights-life, and a history that long preceded Columbus. Oh, and this island paradise lies right in your own turquoise Caribbean. Hawaii, eat your heart out.

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enjoy California dates. The local date shacks, including Valerie Jean Date Garden, Shields Date Gardens and Hadley Fruit Orchards, ship dates anywhere in the world. Their catalogs showcase a variety of products, including date nuggets (for cereals and baking), date trail mix, date butter and date cakes.

Dates are naturally low in fat, high in fiber and versatile enough to complement both sweet and savory dishes. See for yourself with this eclectic mix of recipes, including a new take on the date shake—a real desert classic.

(For information on how to order California dates by mail, see page 163.)

COFFEE DATE SHAKE

2 SERVINGS

- ½ cup lightly packed pitted dates, minced to paste
- ½ cup whole milk
- 2 teaspoons dark corn syrup

- 4 ice cubes
- 1 pint coffee ice cream

Combine dates, milk and corn syrup in blender and blend until smooth. Add ice cubes, then ice cream; blend until thick and smooth. Pour into 2 chilled glasses and serve immediately.

MOROCCAN-STYLE CORNISH GAME HENS

The hens should marinate at least 12 hours, so begin preparing this delicious main course a day before serving.

2 SERVINGS

- 1 large orange, thinly sliced
- 2 Cornish game hens, cut lengthwise in half
- 6 tablespoons chopped fresh cilantro
- 8 garlic cloves, finely chopped
- 1½ teaspoons ground cumin
- ½ cup tawny Port

- ¼ cup olive oil
- ¼ cup balsamic vinegar or red wine vinegar
- 2 tablespoons honey
- 20 whole pitted dates
- 10 large pitted green olives

Arrange orange slices in bottom of 9x13-inch glass baking dish. Top with game hens. Mix 4 tablespoons fresh cilantro, chopped garlic and 1¼ teaspoons cumin in bowl. Rub mixture all over hens. Whisk tawny Port, oil, vinegar and honey in small bowl. Pour over hens. Tuck dates and olives between hens. Season with salt and pepper. Cover and refrigerate at least 12 hours or overnight, turning hens once.

Preheat oven to 375°F. Turn hens skin side up. Bake hens with marinade, dates and olives until hens are cooked through, basting occasionally, about 40 minutes. Transfer hens, dates and olives to platter; discard orange slices. Pour



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With
Queen Anne.

To accord your furnishings the proper respect, lay a Du Pont certified Stainmaster Luxura^{CM} carpet at their feet. Its pile is

pan juices into heavy small saucepan. Add remaining $\frac{1}{4}$ teaspoon cumin and boil until reduced to $\frac{1}{2}$ cup, whisking frequently, about 5 minutes. Season with salt and pepper. Spoon some sauce over hens. Sprinkle with remaining 2 tablespoons chopped cilantro. Serve, passing remaining sauce separately.

CHUNKY DATE, COCONUT AND ALMOND GRANOLA

MAKES ABOUT 6 CUPS

- 2 cups old-fashioned oats
- $\frac{3}{4}$ cup whole almonds, halved
- $\frac{1}{2}$ cup sweetened flaked coconut
- $\frac{1}{2}$ cup raw cashews
- $\frac{1}{3}$ cup firmly packed brown sugar
- $1\frac{1}{2}$ teaspoons ground allspice
- 1 teaspoon ground cinnamon
- $\frac{1}{4}$ cup ($\frac{1}{2}$ stick) unsalted butter
- 2 tablespoons honey
- 1 cup packed pitted dates, each cut crosswise into thirds

Preheat oven to 300°F. Mix first 7 ingredients in large bowl. Melt butter with honey in heavy small saucepan over low heat. Pour over granola mixture and toss well. Spread out mixture on cookie sheet. Bake 20 minutes, stirring occasionally. Add dates; mix to separate any clumps. Continue to bake until granola is golden brown, stirring frequently, about 15 minutes longer. Cool. (Can be made 2 weeks ahead. Store airtight at room temperature.)

DATE-PECAN BOURBON TRUFFLES

MAKES ABOUT 18

- 1 cup packed very coarsely chopped pitted dates
- 2 tablespoons bourbon
- $\frac{1}{4}$ cup whipping cream
- 2 tablespoons maple syrup
- 2 tablespoons ($\frac{1}{4}$ stick) unsalted butter
- $\frac{1}{4}$ teaspoon ground nutmeg

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

$1\frac{1}{2}$ cups finely chopped toasted pecans

Line cookie sheet with foil. Mix dates and 1 tablespoon bourbon in bowl; set aside. Bring cream, syrup, butter and nutmeg to simmer in heavy medium saucepan, stirring frequently. Remove from heat. Add chocolate and whisk until smooth and melted. Stir in date mixture and remaining 1 tablespoon bourbon. Freeze mixture until firm enough to mound on spoon, stirring occasionally, about 20 minutes.

Drop chocolate mixture by rounded tablespoons onto foil-lined sheet. Freeze until almost firm, about 10 minutes. Roll each mound in pecans. Chill until firm. (Can be prepared 2 weeks ahead. Cover and keep refrigerated.) Serve cold. 



richer, plusher and comes in enough lavish colors and patterns to flatter even an 18th century queen.

Carpet shown is made by Milliken.

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CARPET

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Flooring Systems



Curry Houses of London

BY PETER CHAPMAN

THERE'S AN ANIMATED DEBATE IN BRITAIN OVER what is the right type of Indian restaurant. Should it be glamorous, expansive and expensive? Or is the ideal curry house unpretentious, small and cheap, with crimson flocked wallpaper, draft lager to extinguish the fire of your

today journey regularly to their "local Indian" would have wanted nothing more from an evening's eating out than some fish and chips wrapped in yesterday's newspaper. Now,

curry houses in Great Britain are opening at the rate of one a day. There are 1,500 in London alone, more than in New Delhi.

mutton *vindaloo*, and the strains of a sitar piped from the wall speaker directly by your left ear?

The British Empire in India lasted the better part of two hundred years, but it's only in the past quarter century that curry houses have established themselves in the British culinary imagination. In that short time, they have played a huge role in breaking down the Brits' notorious resistance to all but the blandest of foods.

A generation ago, many of those people who

Top of the range is the **Bombay Brasserie**, close by Gloucester Road and the fashionable west London precincts of Kensington and Knightsbridge. The clientele includes a good number of well-heeled Indian customers and, as the menu tells us, Faye Dunaway, who is a devotee of two of its hotter curries. Much potted greenery and murals of life as seen from the palaces of Rajasthan provide a cooling effect.

The menu covers the long sweep of the old Bombay Presidency, from fiery offerings of former Portuguese Goa in the south to dishes from the charcoal-fired tandoor clay oven, its origins on the chilly northwest frontier.

Thali, a collection of the restaurant's specialties—such as *elaichi gosht*, lamb braised with freshly ground cardamom—is an effort-free order, though it also can be tailored to your own selections. For liquid accompaniment, go with Kingfisher beer, one of India's own. Conclude with mango, litchi or bitter chocolate sorbet.

Kundan, though modestly located in a basement, is only a five-minute stroll from Westminster Abbey. Princess Di and Mrs. Thatcher are among those to have graced its subterranean portals. Its cuisine is of northern India and what is now Pakistan, the area from which tandoori chicken has emerged to occupy a place in British popular culture, said place once enjoyed only by the likes of steak and kidney pie.

Other dishes worth sampling include *shami kebab awadhi*, finely ground and spiced lamb, and *palak aloo*, spinach cooked with potatoes and fla-



Curry goes cosmopolitan at the fashionable Bombay Brasserie.

vored with cumin, coriander and fenugreek. Kundan's mulligatawny soup—a south Indian lentil broth simmered with madras spices—is first-class and a successful diversion from the restaurant's normal geographic point of reference.

For a truly eclectic menu, go to the **Bombay Bicycle Club**, in south London's recently gentrified Clapham-Wandsworth area. It draws its inspiration from almost anywhere from old Ceylon to the borders of Afghanistan. Its dishes are especially suited to the European palate, says the management—"spicy, but not searingly hot."

My wife, however, an American not to be excluded from any reckoning, promptly declared the spiced *pappadams*, served warm, very crisp and prior to starters, to be "delicious." Being British and indisposed to such hyperbole, I got on with the quieter business of ordering more. There followed a top-rate Nepalese *serendip* soup. It looked to be composed of lentils but was a chicken soup, thick with onions and tomatoes. The house *dal*, a dish I often find dull, was unusually good. Onions, fried until sweet and sprinkled on the lentils, did wonders.

The Bombay Bicycle Club is carved out of a small house and what once may have served as someone's front parlor. It asks customers to expect a wait of 30 to 40 minutes for main dishes, since all food is freshly cooked. There's time to regard a large mural of loyal Sikhs in British uniform, impassively awaiting their call to quell marauding Afghans, wily Pathans and those others who fiendishly refused to bow to British rule.

You'll find **Chutney Mary** on Chelsea's prestigious King's Road, but on the bit well away from smug old Sloane Square. This end only recently won the right to regard itself as fashionable. The restaurant is also a winner: It was voted the nation's best Indian restaurant for 1991-1992 by the Curry Club of Great Britain. The layout here is airy and spacious; the best tables are among the verdant undergrowth and comfy chairs of the conservatory.

Chutney Mary's repertoire includes Anglo-Indian specialties like Bangalore bangers and mash, masala sausages with mashed potatoes. There's also an "Unashamedly Indian Section," in which ginger lamb chops come highly recommended. The "Cuisine of the Christian Communities of India" section has the varied offerings of Goans, the Syrians of Kerala, and others.

"Khan's is a café," I was told, a little snootily, by the manager of a restaurant higher up the social scale. In the cosmopolitan and hyperactive

Bayswater area of west London on a Saturday night, its atmosphere is more akin to that of a frontier saloon. "Two people? No problem," said the man at the door, as I stared into a morass of waiting people. In groups of three or more, some were just being seated as we left, fully fed, a little less than an hour later.

Look to the basics: tandoori chicken and/or prawns. Wrap them taco style with strips of *naan* bread. Go, too, for chicken *tikka masala*, boneless pieces marinated in yogurt and spices. Wash it all down with Bangalore's Cobra beer. For those who don't agree that beer is more appropriate (and much cheaper) than wine with the food in any Indian restaurant, surely they'll accept it's more suited to Khan's. Good fun.

A little more subdued is the **Indian Veg Bhel-Poori House**, in north London's borough of Islington. The casually dressed clientele tends toward "alternative" thought and serious social analysis. Bhel-Poori is a vegetarian restaurant, and, with the buffet lunch or dinner at about \$8 a person, I doubt there is better value in town.

The restaurant draws on the produce of the street market immediately beyond its doors. You're likely to find the unusual touch of Brussels sprouts in your curry. Buffets include four curries and very good crispy *bhajis*—panfried balls of lentil flour accented with coriander. A la carte, the *aloo bortha thali* (a mixed platter) includes the simple *brinjal bhaji* (fried eggplant), one of my first orders on any Indian menu.

Heading two or three miles east, you'll find the **Clifton Restaurant** in Whitechapel. The Sunday market of Petticoat Lane is just around the corner, along streets where Jack the Ripper did his deeds and that have been home to successive waves of immigrants—Huguenots, Jews and now the well-established Bengali community.

The Clifton provides good and reliable fare—tandooris, tikkas and bhajis—to the occasional musical accompaniment of Ravi Shankar, though Sinatra keeps butting his way in. You'll eat beneath murals of voluptuous Rubenesque women, puce-painted scenes from myths of the subcontinent, and the ubiquitous Taj Mahal.

Is this the place to try that vindaloo curry, just to say you've done it? But anticipate, if not blood, certainly sweat and tears. Perhaps you'd like to hold off until dinnertime. Either that, or breathe fire through the rest of your day. 

Peter Chapman is a London-based free-lance writer and a former foreign correspondent for the BBC.

Getting There

Bombay Bicycle Club
95 Nightingale Lane
Wandsworth
London SW12
081-673-6217

Bombay Brasserie
Courtfield Close
140 Gloucester Road
South Kensington
London SW7
071-370-4040

Chutney Mary
535 King's Road
Chelsea
London SW10
071-351-3113

Clifton Restaurant
126 Brick Lane
Whitechapel
London E1
071-377-9402

Indian Veg Bhel-Poori House
92/93 Chapel Market
Islington
London N1
071-837-4607

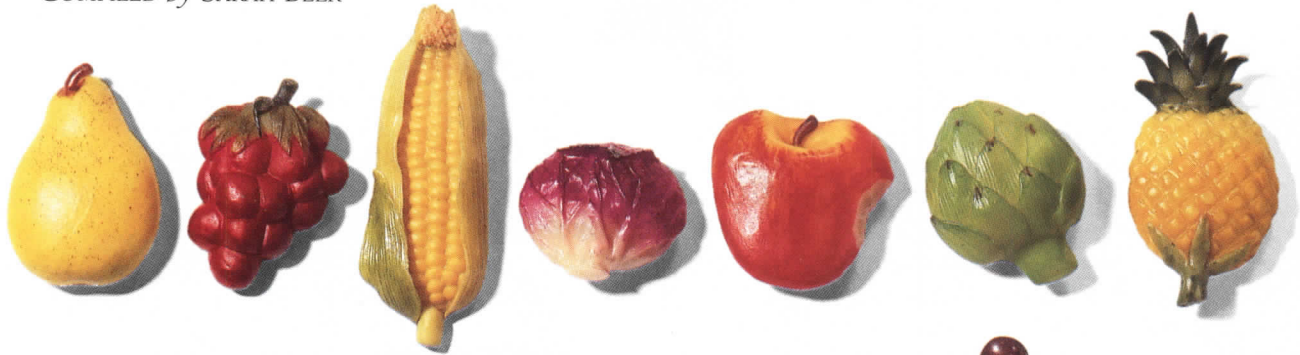
Khan's
13-15 Westbourne Grove
Bayswater
London W2
071-727-5420

Kundan
3 Horseferry Road
Westminster
London SW1
071-834-3434

BON VIVANT

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COMPILED by SARAH BELK



Mag-neato

Liven up refrigerator messages with these charming fruit and vegetable magnets from Accessories, Etc. Made of durable resin and painted by hand, the two- to three-inch-tall pieces (there are 25 kinds in all) cost about \$4 each. Find this bumper crop at specialty shops and department stores nationwide; call 800-782-3493 or 813-951-2066 for locations.



MIDWEST CHESHIRE

Loomis Cheese Company of Ann Arbor, Michigan, has introduced the superbly balanced Great Lakes Cheshire Cheese (above). Nutty, tangy and buttery, it's available at select specialty foods stores and cheese shops for about \$8 a pound. Or call 313-663-3400 for mail order.

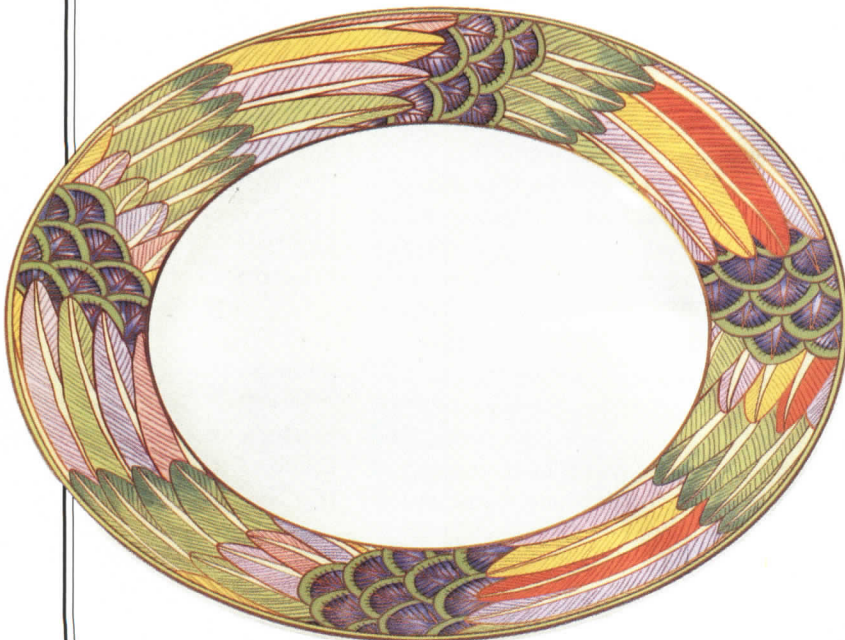


PLATE ON THE WING

Noted Limoges designer André Raynaud was so taken by the Carven Collection of oriental porcelain birds in the Guimet Museum in Paris that he fashioned the "Ramage" dinnerware pattern (left). Each five-piece place setting is about \$350 at Neiman Marcus stores across the country.



FABULOUS FINALE

Want a triple chocolate treat? The Chocolate Macadamia Nut Pie from Finalés Gourmet Desserts has a chocolate shortbread crust that's layered with chocolate chips and macadamia nuts and topped with a chocolate filigree. A ten-inch-diameter pie is \$19.95, plus shipping. Call 800-926-8194 or 206-778-8094 to order.



BREAD AND SPREAD

Here's a winning combo from Massachusetts: sweet and tart cider jelly from Greenwood Farms and stone-ground sourdough breads from Berkshire Mountain Bakery. Each loaf (there's a variety of flavors, from whole wheat to rye sesame) is about \$2.50, plus shipping. Order by calling 413-274-6346. For the jelly (a pack of three 9-ounce jars is \$12.75, plus shipping), call 413-498-5995.

DIAMONDS ARE . . .

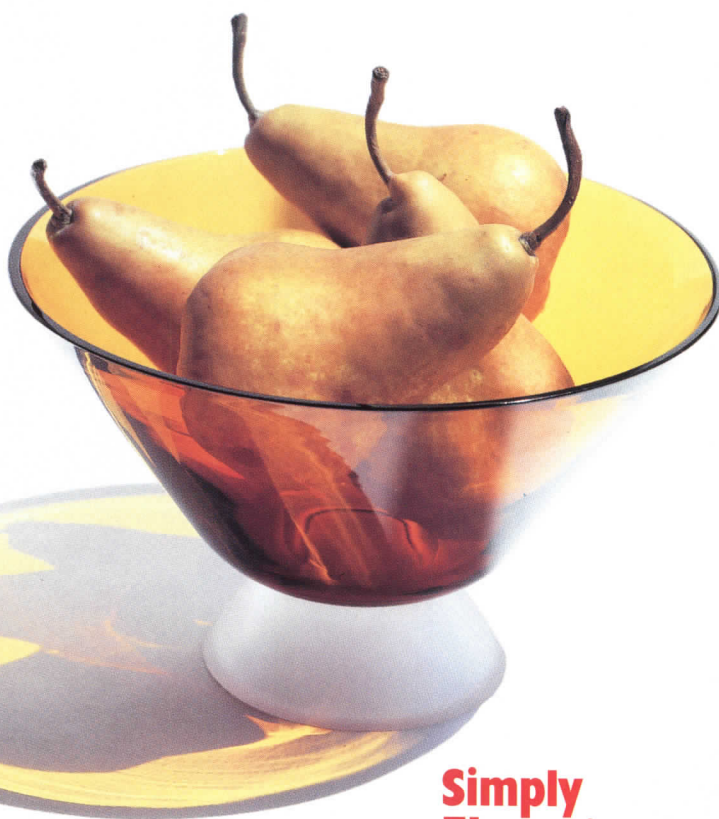
. . . a chef's best friend. At least that's what Jean-François Meteigner of Los Angeles's Cicada restaurant says about the amazing new diamond-grit sharpening steels from The Ultimate Edge. The lightweight, oval-shaped sharpeners come in five sizes, cost \$13.50 to \$36 and are available in specialty stores nationwide. For more information or to order, call 310-828-3989.

SPANISH BLUES

Whether they're used for storing oils, vinegars or homemade liqueurs—or as bud vases—these cobalt-blue bottles from Spain add a bright touch to the pantry shelf or kitchen counter. Available in four shapes and sizes, the glass bottles are \$5.99 each from Pier 1 Imports. For a store near you, telephone 800-447-4371.



BON VIVANT



Simply Elegant

This flared amber bowl from Astral Crystal makes a spectacular harvesttime centerpiece. We love it filled with pears, but pomegranates or grapes are equally nice choices. The hand-blown, hand-cut lead crystal bowl is \$120. Call 212-683-8644 for a store near you.

WHAT A TREAT

Searching for something special for Halloween? Made with the richest caramel and milk chocolate and the best nuts, Fran's Park Bar with Peanuts is just the thing for your favorite trick-or-treaters—of any age. A gift box of nine 1¾-ounce bars is \$16, plus shipping. Call 206-322-6511 to order.



LIVE AND LEARN

Every day's a lesson in the kitchen arts with *Bon Appétit's* 1993 desk calendar. There's a year's worth of cooking advice—from tips on making perfect pizza crusts to hints on how best to microwave vegetables. A great gift, the calendar is only \$9.99, plus shipping. To order, call Landmark General at 800-677-1993 or 415-883-1600.



EAGER CLEAVER

The LamsonSharp Chinese Cleaver from Lamson & Goodnow is a real find. It's well balanced and sturdy, with a sharp yet surprisingly thin edge that makes it useful for tough jobs as well as more delicate tasks. The ten-inch steel and rosewood cleaver is about \$38 at kitchen shops nationwide; call 413-625-6331 for locations.

A NEW ANGLE

Revere's "Spectrum" cookware features double pour spouts and a cover with holes on both sides that allow for easy straining—and for steam to escape. The new aluminum cookware also has a nonstick interior and an easy-to-clean enamel finish in bright metallic colors. A seven-piece set is about \$137 in department stores nationwide.



SALAD DAYS

As this stylish serving spoon shows, Reed & Barton's salad servers made of silver plate and French olive wood can accent both formal and casual tables beautifully. The set, called "Corinthian" (\$89, plus shipping), makes a terrific wedding gift or special present for the holiday hostess. To order, call The Fantastic Catalog Company at 800-527-6566.



TABLE TALK

Four new books are certain to inspire the season's party planning: *The Tiffany Gourmet Cookbook* (Doubleday, 1992) is full of entertaining ideas from culinary experts, including *Bon Appétit's* editor-at-large, Zack Hanle. In his *What's for Dinner?* (William Morrow, 1992), Michael Roberts, chef at Trumps in Los Angeles, features recipes for easy meals for family and company. *Ken Frank's La Toque Cookbook* (Simon & Schuster, 1992) is a great source for knock 'em dead dishes like endive, asparagus and foie gras salad. And for setting the scene, *A Roomful of Flowers* (Abrams, 1992) by New York floral designer Paul Bott guides the host in arranging flowers for the prettiest table settings ever.

A world-class food and wine event co-hosted by *Bon Appétit* wine and spirits editor Anthony Dias Blue and Sirio Maccioni, owner of New York's Le Cirque restaurant, will take place December 4 through 6 at The Ritz-Carlton hotel in Palm Beach. Proceeds from this "Weekend of Excellence" will benefit the Palm Beach County Chapter of the American Red Cross. For more information, call 407-833-7711.

GLASS ACT

This smartly shaped wineglass—the most recent addition to Riedel's Vinum Series of crystal stemware—was designed specifically to bring out the best qualities of the Sangiovese grape, star player of Chianti. The glasses are about \$18.50 each; telephone 516-567-7575 for availability.



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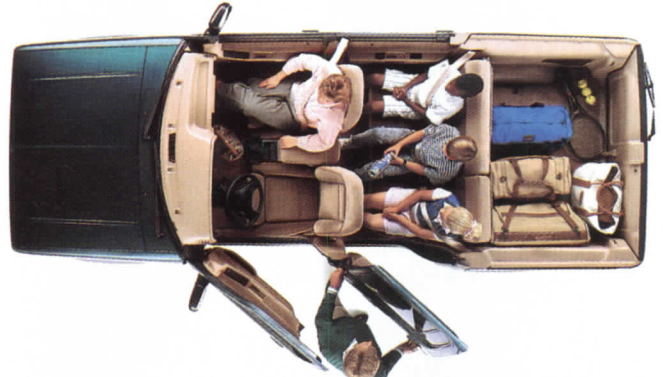
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A thoughtful feature can make a big difference. With the spare stored under the vehicle, the cargo area is more generous and is easy-to-load.



More overall room than anything in this class. All passengers have easy access. Plus, the benefits of anti-lock brakes and a 4.0L EFI V-6.

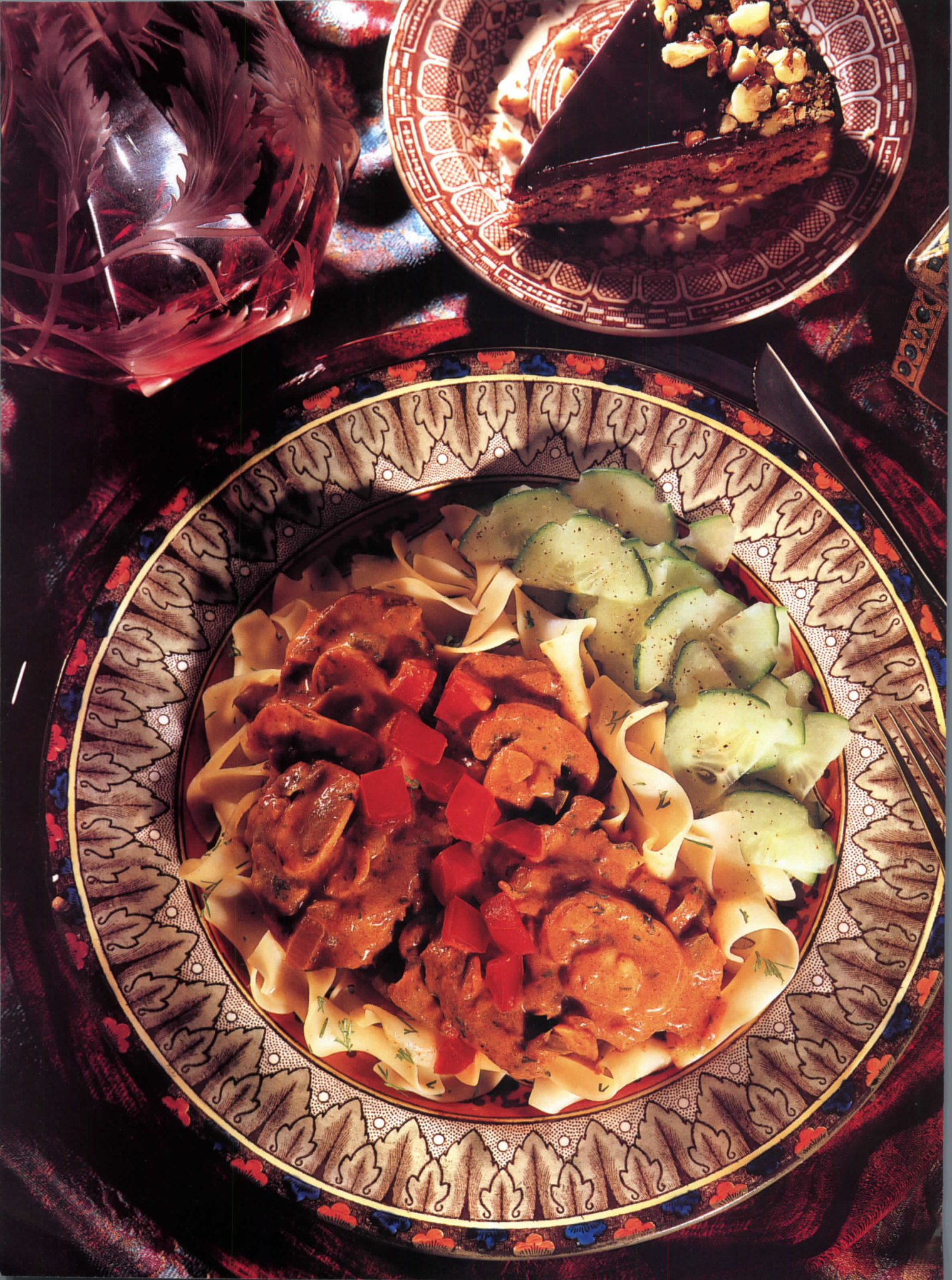


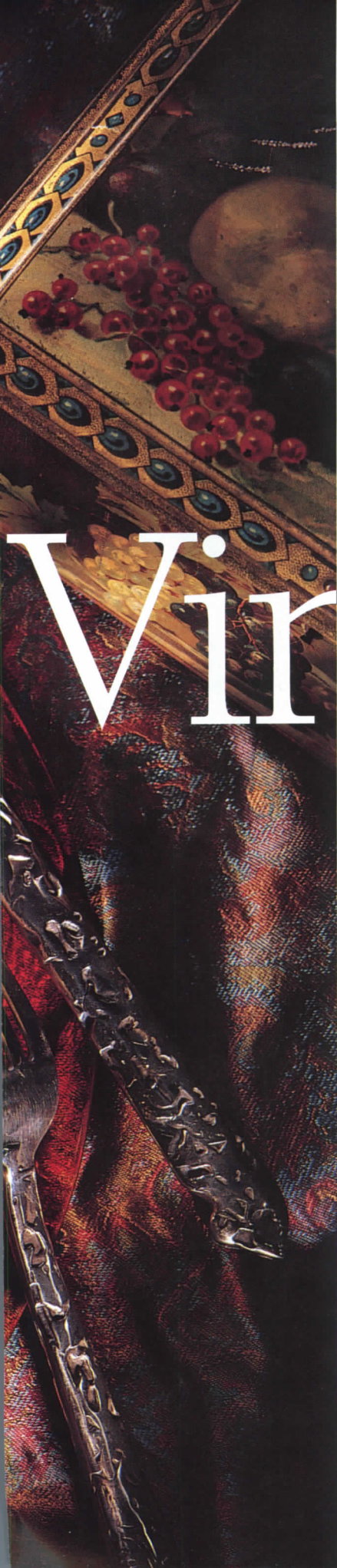
Buckle up—together we can save lives.



Have you driven a Ford...lately?

IN AN EXPLORER.





HEARTY
WINE-HARVEST MENUS
FROM EUROPE



Vineyard Feasts

BY KAREN KAPLAN AND KRISTINE KIDD

Vines are planted, grapes are picked and wine is made all over the world. And wherever there's a grape harvest celebration—from the Napa Valley in California to the Loire Valley in France to the Bekáa Valley in Lebanon to the Hunter Valley in Australia—there's sure to be a feast.

We've created hearty dinners to show off the harvest flavors of three European wine-producing countries. No, not France, Italy and Spain (or even Germany), but the less explored Portugal, Hungary and Switzerland. Each menu lends itself perfectly to easy fall entertaining. So why not honor this year's vintage with one of our delicious meals? And don't forget to toast the season with the fruit of the vine.

{RECIPES BEGIN ON PAGE 59}

An easy supper inspired by classic Hungarian fare: beef paprikás served over egg noodles; cucumber salad; and luscious chocolate, plum and walnut torte for dessert.





PORTUGUESE DINNER FOR SIX

SALTED ALMONDS
WINE-BRAISED PORK LOIN
CORIANDER POTATOES
SAUTEED KALE
PORTUGUESE CORN BREAD
DRY WHITE DOURO, DAO OR
OTHER DRY WHITE WINE
FRUIT AND CHEESE
PORT

WINE-BRAISED PORK LOIN (COVER RECIPE)

Portugal, one of the great wine-producing countries of Europe, makes still and sparkling whites, rosés and reds as well as Port and Madeira. No wonder that many Portuguese recipes call for wine as a main ingredient. Here we use it to braise pork, perhaps the country's favorite meat, along with red bell peppers and garlic. (Don't forget to start marinating the pork at least seven hours ahead.) We suggest cooking with and drinking a still white Douro or Dão, rather than the more well-known and slightly effervescent vinho verde. With drinks before dinner, the Portuguese would serve a bowl of pan-fried almonds; you might want to opt for the simpler salted almonds instead. Offer sautéed kale alongside the pork. Finish with a typical dessert of fruit and cheese and a glass of Port.

6 SERVINGS

- 2 teaspoons salt
- ½ teaspoon ground pepper
- 1 bay leaf, crumbled
- 1 garlic clove, minced
- Pinch of ground allspice
- 1 2-pound boned center-cut pork loin roast, rolled, tied
- 3 tablespoons olive oil
- 2 onions, chopped
- 4 garlic cloves, chopped

- 2 red bell peppers, cut lengthwise into strips, halved crosswise
- 1 cup dry white wine
- 1 cup canned crushed tomatoes with added puree
- 1 cup canned beef broth
- 2 bay leaves
- 1 tablespoon dried marjoram, crumbled

Combine first 5 ingredients in small bowl. Pat pork dry; rub with salt mixture. Cover and chill 6 to 24 hours.

Preheat oven to 350°F. Wipe pork dry. Heat 2 tablespoons oil in heavy Dutch oven or casserole over high heat. Add pork; brown on all sides, about 10 minutes. Transfer to plate. Reduce heat to medium and add remaining 1 tablespoon oil to Dutch oven. Add onions and sauté until very tender, about 10 minutes. Add garlic and peppers and sauté until peppers begin to soften, about 5 minutes. Add wine, tomatoes, broth, bay leaves and marjoram. Add pork, fat side up, and drippings on plate. Bring to boil. Cover; bake until tender, 45 minutes.

Transfer pork to platter and let stand 15 minutes. If necessary, boil sauce until reduced to 4 cups. Season with salt and pepper. Slice pork. (Can be prepared 1 day ahead. Place half of sauce in baking dish. Top with pork slices, then remaining sauce. Cover and chill. Rewarm in covered dish in 350°F oven until heated through, about 30 minutes.) Serve pork with sauce.

CORIANDER POTATOES (COVER RECIPE)

Coriander is a savory herb that enhances many dishes in Portuguese cuisine. It's often teamed with potatoes.

6 SERVINGS

- 6 russet potatoes, cut into rounds
- 3 tablespoons olive oil
- 2¼ teaspoons ground coriander
- Chopped fresh cilantro

{RECIPE CONTINUED ON PAGE 61}

A delicious do-ahead dinner with the flavors of Portugal: wine-braised pork loin; coriander potatoes; peppery corn bread; and sautéed kale. Fresh fruit and cheese are a perfect finish.





Preheat oven to 350°F. Mix potatoes and oil in large bowl. Season generously with salt and pepper. Transfer to large baking sheet. Bake until tender and brown, turning after 30 minutes, about 45 minutes. Transfer to large bowl. Mix in coriander and cilantro and serve.

PORTUGUESE CORN BREAD (COVER RECIPE)

Bread in Portugal has a justly famous reputation. This dense, hearty cornmeal loaf, called broa, comes from the north.

MAKES 1 LOAF

- 1½ cups cornmeal
- 1½ teaspoons ground pepper
- 1½ teaspoons salt
- 1 cup boiling water
- 1 package rapid-rise yeast
- 1 teaspoon sugar
- ¼ cup hot water (125°F to 130°F)
- 1 tablespoon olive oil
- 2 cups (about) bread flour

Olive oil

Mix 1 cup cornmeal, pepper and salt in large bowl of electric mixer fitted with dough hook. Add 1 cup boiling water and mix until smooth. Let cool to 120°F, about 20 minutes. Mix in yeast and sugar, then ¼ cup hot water and 1 tablespoon oil. Mix in remaining ½ cup cornmeal. Add 1 cup flour and mix until smooth and elastic, about 5 minutes.

Cover bowl with damp towel and let dough rise in warm draft-free area until puffy, about 45 minutes.

Grease 9-inch metal pie pan with oil. Knead enough bread flour into dough to make it nonsticky. Knead on floured surface until smooth and elastic, about 5 minutes. Knead into ball. Place in pan. Flatten to fill bottom of pan. Cover with towel; let rise in warm draft-free area until doubled, about 50 minutes.

Preheat oven to 350°F. Score top of bread in ticktacktoe pattern. Bake until

bread is light brown on top and sounds hollow when tapped on bottom, about 45 minutes. Remove from pan; cool on rack. Serve warm or at room temperature. (Can be made 1 day ahead. Cool. Wrap tightly. Before serving, wrap in foil and warm in 350°F oven 15 minutes.)

SWISS DINNER FOR SIX

- SWISS CHEESE AND
PORCINI FONDUE
- GREEN BEAN, POTATO
AND LEEK SALAD
- DEZALEY OR OTHER
FRUITY WHITE WINE
- RUSTIC PEAR AND
APPLE TART

SWISS CHEESE AND PORCINI FONDUE

This classic, always popular in Switzerland, was created by the French-Swiss as a way to use old bread and hard cheese during the winter. The fondue pot, called a caquelon, is used for both cooking and serving. If you don't have one, try spooning the fondue over toasted bread. Finding a Swiss wine to go with the fondue will be difficult but not impossible. The problem isn't that the Swiss don't make a lot of wine—in fact there's winemaking going on in almost every canton (region) of the country—but that most of it is consumed locally. The great production areas are in the Rhône Valley and around Lake Geneva; Ticino and Neuchâtel also have important industries. Talk to a wine merchant about buying a bottle of Dézaley, considered the country's best white wine.

6 SERVINGS

- 1 ounce dried porcini mushrooms*
- 1½ cups hot water
- ½ pound Emmenthal cheese, grated
- ½ pound Swiss Gruyère cheese, grated

- 1 tablespoon cornstarch
- 1 cup dry white wine
- 1 garlic clove, halved
- 2 teaspoons minced fresh thyme
- Fresh thyme leaves
- Day-old French bread, cut into 1-inch cubes

Soak porcini mushrooms in 1½ cups hot water until softened, about 20 minutes. Drain, reserving soaking liquid. Squeeze mushrooms dry. Chop.

Mix Emmenthal and Gruyère cheeses and cornstarch in large bowl. Combine 1 cup reserved mushroom soaking liquid, white wine and garlic in fondue pot or heavy medium saucepan. Simmer 2 minutes. Discard garlic. Adjust heat so that liquid barely simmers. Add cheese 1 handful at a time and stir until each addition melts before adding next. After all cheese is added, mix until smooth. Mix in mushrooms and 2 teaspoons minced fresh thyme. Season with generous amount of pepper. (Can be prepared 1 day ahead. Cool. Press plastic onto surface of fondue and refrigerate. Cover and refrigerate remaining mushroom soaking liquid. Before continuing, rewarm fondue over low heat, stirring frequently and adding reserved mushroom soaking liquid as necessary if fondue is too thick.) If not using fondue pot, transfer mixture to flameproof 2-quart casserole. Sprinkle with fresh thyme leaves. Set over alcohol burner or gas table burner and serve, allowing diners to skewer bread with fork and dip into cheese fondue.

*Porcini are available at Italian markets and specialty foods stores.

GREEN BEAN, POTATO AND LEEK SALAD

Green beans, potatoes and especially leeks are among the most commonly used vegetables in Swiss cuisine.

6 SERVINGS

- 8 medium-small red potatoes
- 1 pound green beans, trimmed, halved crosswise

{ RECIPE CONTINUED ON PAGE 62 }

A simple Swiss dish makes a great party centerpiece: cheese and porcini mushroom fondue accompanied by green bean, potato and leek salad. A pear and apple tart concludes the meal.



- 1 tablespoon Dijon mustard
- 3 tablespoons white wine vinegar
- ½ cup vegetable oil

- 2 tablespoons (¼ stick) butter
- 4 leeks (white part only), halved lengthwise, thinly sliced crosswise

- Chopped fresh parsley
- 3 hard-boiled eggs, shelled, quartered (optional)

Boil or steam potatoes and green beans separately until tender but not mushy. Drain or remove from steamer. Cut each potato into eighths. Place in salad bowl. Add green beans. Blend Dijon mustard and vinegar in small bowl. Whisk in vegetable oil in thin stream. Pour over potatoes and beans and mix gently to coat. Season salad to taste with salt and pepper. Set aside.

Melt 2 tablespoons butter in heavy large skillet over medium heat. Add leeks and sauté until tender and lightly browned, about 7 minutes.

Divide potato and green bean mixture among salad plates. Top each with sautéed leeks. Sprinkle salads with chopped fresh parsley. Garnish each salad with 2 hard-boiled egg quarters, if desired, and serve.

RUSTIC PEAR AND APPLE TART

Large, open-face, often free-form tarts called wähen—made with fruit, vegetables or cheese—are popular lunch treats throughout the country. In vineyard regions, wine is often poured over the crust of tarts, especially apple tarts, before baking.

6 SERVINGS

CRUST

- 1½ cups all purpose flour
- 3 tablespoons sugar
- 1½ teaspoons grated lemon peel
- ¼ teaspoon salt
- ¼ teaspoon ground mace
- 7 tablespoons cold butter, cut into ½-inch pieces

- 1 large egg yolk
- 2 tablespoons ice water

FILLING

- ½ cup slivered almonds, toasted
- 2 large Golden Delicious apples, peeled, cored, cut into ½-inch-thick wedges
- 2 Bartlett pears, peeled, cored, cut into ½-inch-thick wedges
- ½ cup sugar
- 1½ teaspoons grated lemon peel
- ¼ teaspoon ground mace
- 1½ tablespoons butter

WHIPPED CREAM

- 1 cup chilled whipping cream
- 2 tablespoons sugar
- 2 tablespoons pear schnapps or brandy

FOR CRUST: Mix flour, sugar, grated lemon peel, salt and ground mace in processor. Add butter and cut in using on/off turns until mixture resembles coarse meal. Mix yolk and water in small bowl. Add to processor and mix in using on/off turns until large moist clumps form. Gather dough into ball; flatten into disk. Wrap in waxed paper and freeze 10 minutes.

Butter 9-inch metal pie plate. Roll out dough between sheets of waxed paper to 13-inch round. Peel off top sheet of paper. Invert dough into prepared pan; peel off paper. Fold in edges to form double thickness. Crimp edges decoratively. (Can be prepared 1 day ahead. Cover and refrigerate.)

FOR FILLING: Preheat oven to 375°F. Finely chop slivered almonds in processor. Spread almonds on bottom of crust. Combine apples and pears in large bowl. Mix sugar, grated lemon peel and ground mace in small bowl. Toss half of sugar mixture with apples and pears. Pile into crust. Sprinkle remaining sugar mixture over fruit. Dot with 1½ tablespoons butter.

Bake until crust is brown and filling bubbles, about 1 hour. Cool on rack.

FOR WHIPPED CREAM: Beat cream,

sugar and schnapps in large bowl until medium-stiff peaks form. (Can be prepared 4 hours ahead. Cover and chill.)

Serve tart warm or at room temperature with whipped cream.

HUNGARIAN DINNER FOR SIX

LIPTAUER SPREAD

BEEF PAPRIKAS

EGG NOODLES WITH BUTTER AND FRESH DILL

SLICED CUCUMBER SALAD

EGRI BIKAVER OR OTHER DRY RED WINE

CHOCOLATE, PLUM AND WALNUT TORTE

LIPTAUER SPREAD

While Hungary's most celebrated wine is white Tokay, which is made in a range of styles from the lesser-known dry to the world-renowned very sweet, the country actually produces a wide variety of white and red wines. (More than half the vineyards are on the Great Plain of the Danube in the southern center.) This delicious spread, known by its German name, is a popular starter all over the country, where it's made with the soft, white ewe's-milk Liptó cheese for which cottage cheese has become the standard American replacement. Onions, paprika and caraway are the essential seasonings, but others can be added according to individual taste. Serve with fresh radishes, green onions and slices of pumpernickel bread for a colorful presentation.

6 SERVINGS

- 1 cup cottage cheese
- ¼ cup (½ stick) unsalted butter, room temperature
- 2 teaspoons paprika (preferably sweet Hungarian)
- 1½ teaspoons caraway seeds, crushed in mortar with pestle
- ¾ teaspoon dry mustard

{RECIPE CONTINUED ON PAGE 64}

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- 3 tablespoons minced onion
- 2 tablespoons chopped cornichons*

Cocktail pumpernickel bread
Radishes with leaves attached
Green onions, trimmed

Blend cottage cheese and butter in processor until smooth. Blend in paprika, caraway and mustard. Transfer to small bowl. Mix in onion and cornichons. Transfer to crock. Cover and refrigerate at least 3 hours. (*Can be prepared 2 days ahead. Keep refrigerated.*)

Place crock of cheese in center of platter. Surround with bread. Serve with radishes and green onions.

*Cornichons are tiny, brine-packed French pickles available at specialty foods stores and some supermarkets.

BEEF PAPRIKÁS

Traditional Hungarian cuisine revolves around four types of stews—gulyás, pörkölt, tokány and paprikás. The last is usually made with chicken or veal (although other meats and even fish are often used), and some kind of cream is always added. While it is typically served over tiny homemade egg dumplings called galuska, egg noodles tossed with butter and dill work just as well for catching the delicious sauce. Try a sliced cucumber salad on the side. Pour a bottle of the readily available dark red wine named Egri Bikavér, commonly known as Bull's Blood, made from grapes grown in the land around the lovely old baroque town of Eger.

6 SERVINGS

- 4 tablespoons (about) (½ stick) unsalted butter
- 2 large onions, chopped
- 1 large green bell pepper, chopped
- 1 pound mushrooms, sliced
- 2 tablespoons all purpose flour
- 1½ tablespoons paprika (preferably Hungarian sweet)
- 2½ cups beef stock or canned unsalted beef broth
- 1 tablespoon tomato paste
- ¾ cup sour cream
- 3 tablespoons chopped fresh dill

- 1¾ pounds center-cut beef tenderloin (chateaubriand), cut into ¼- to ½-inch-thick slices, slices halved lengthwise
- ¼ cup dry white wine
- Chopped tomatoes (optional)

Melt 2 tablespoons butter in heavy large deep skillet over medium heat. Add onions and bell pepper and sauté until light golden, about 10 minutes. Add mushrooms and sauté until starting to soften, about 5 minutes. Mix in flour and paprika and stir 2 minutes. Mix in stock and tomato paste. Bring to boil, stirring constantly. Boil until sauce thickens and paprika flavor mellows, stirring frequently, about 8 minutes. Mix in sour cream. Remove from heat and add dill. Season to taste with salt and pepper. (*Can be prepared 1 day ahead. Cover and refrigerate. Bring to simmer before adding beef.*)

Melt 1 tablespoon butter in another heavy large skillet over medium-high heat. Working in batches, add beef, season with salt and pepper and cook until just brown on each side. Transfer to plate. Add more butter as needed. When all beef is brown, add to sauce along with any drippings on plate. Add dry white wine to skillet and bring to boil, scraping up any browned bits. Boil until syrupy, about 3 minutes. Add to beef. Sprinkle with chopped tomatoes before serving, if desired.

CHOCOLATE, PLUM AND WALNUT TORTE

Desserts are among Hungary's specialties, and tortes are particularly renowned. This luscious cake is flavored with plum brandy, which is known in Hungarian as Szilva Pálinka. In the United States you will find that this brandy is called slivovitz, another label given to the clear spirit made throughout Central Europe.

8 SERVINGS

CAKE

- 8 ounces semisweet chocolate, chopped

- ½ cup (1 stick) unsalted butter, cut into 8 pieces, room temperature
- ⅔ cup sugar
- 3 eggs
- ½ cup cake flour
- ¾ cup chopped walnuts (about 3 ounces)

GLAZE

- 3 tablespoons whipping cream
- 3 tablespoons slivovitz or other brandy
- 1 tablespoon light corn syrup
- 5½ ounces semisweet chocolate, chopped
- ⅓ cup plum jam or apricot preserves
- ½ cup chopped walnuts

FOR CAKE: Preheat oven to 350°F. Butter 8-inch-diameter cake pan with 2-inch-high sides. Line bottom with parchment; butter paper. Dust pan with flour. Melt chocolate in top of double boiler over simmering water. Remove from over water. Add butter 1 piece at a time, mixing until melted and smooth. Mix in sugar. Mix in eggs 1 at a time. Add flour, then walnuts and stir to combine. Transfer batter to prepared cake pan. Bake just until springy to touch, about 45 minutes. Cool cake in pan on rack 15 minutes. Turn out onto rack, remove paper and cool completely.

FOR GLAZE: Bring whipping cream, slivovitz and light corn syrup to simmer in heavy medium saucepan. Reduce heat to low. Add semisweet chocolate and whisk until melted and smooth. Let glaze stand until cool but still pourable, whisking occasionally.

Place cake on serving platter. Slide waxed paper under edges. Spread jam over top. Pour glaze over top and sides of cake. Smooth top and sides with spatula. Sprinkle walnuts in 1-inch border around top edge. Let stand until glaze sets. (*Torte can be prepared 1 day ahead. Cover tightly and refrigerate. Bring to room temperature before serving.*)

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DESSERTS

Fall

CLASSICS

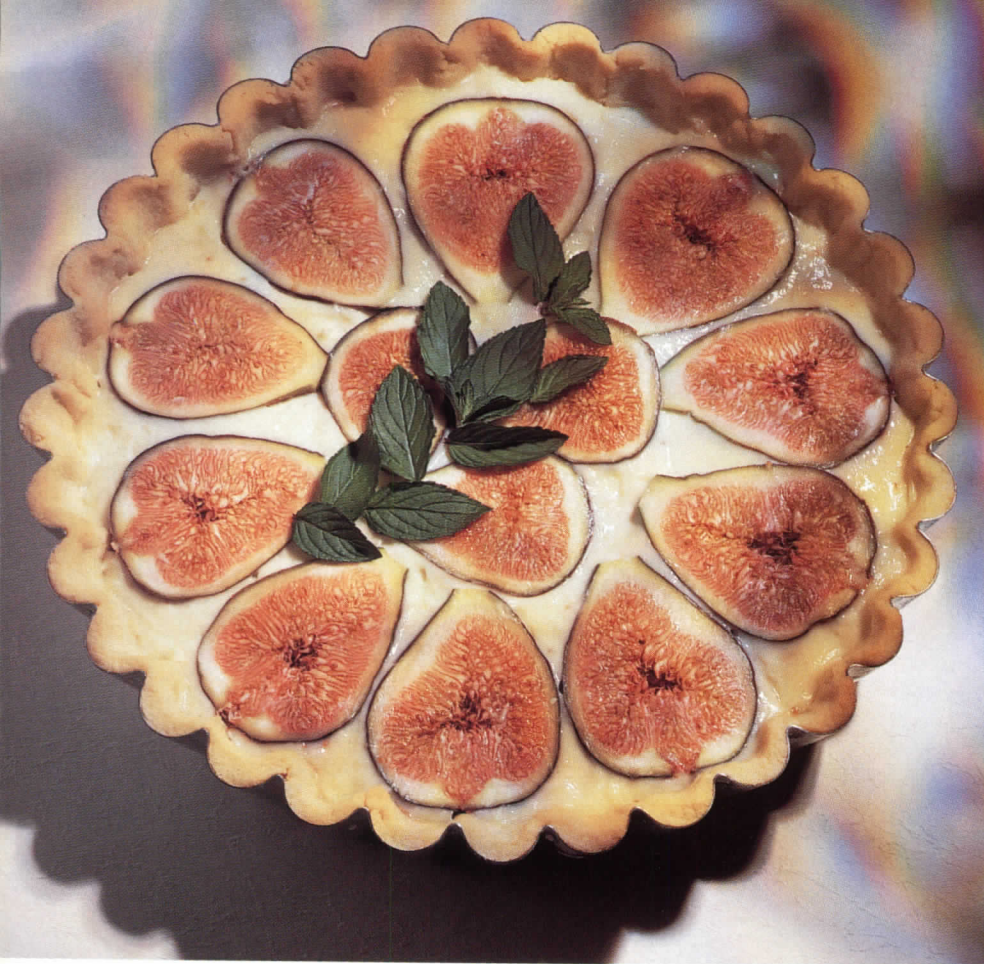
BY BRADLEY OGDEN AND JILL BRANCH

PHOTOGRAPHY BY MICHAEL DEUSON





Apple pie with cheddar cheese crust: An American favorite gets a little bit better.



NEVER UNDERESTIMATE THE POWER OF A GOOD OLD-FASHIONED dessert. On first impulse people might say “No, thank you” at the end of a meal. But when they’re presented with warm, comforting desserts like apple cobbler with bourbon vanilla ice cream, pumpkin custard with oatmeal raisin cookies or spiced pear skillet cake, that weak “No” usually turns into an enthusiastic “Yes.” We know, because our customers order those dishes and others just like them night after night at The Lark Creek Inn, the restaurant where we spend a good deal of our waking hours. We think desserts like these are so popular because they’re so familiar, because they’re so evocative of our childhoods, and especially because they’re so good. Try one and you’ll see what we mean.

FRESH FIG TART

A luscious combination of creamy custard and seasonal fruit (above).

8 SERVINGS

CRUST

10 tablespoons (1¼ sticks) unsalted butter, room temperature
⅓ cup plus 1½ tablespoons sugar
1 egg yolk
1 teaspoon vanilla extract
1¾ cups all purpose flour

FILLING

1½ cups half and half
1½ tablespoons honey
1 vanilla bean, split lengthwise
7 tablespoons sugar
3 tablespoons plus 1 teaspoon cornstarch
1 large egg
1 large egg yolk
3 pints fresh ripe figs

FOR CRUST: Using electric mixer, beat butter and sugar in large bowl until fluffy. Mix in egg yolk and vanilla. Add flour and mix until well combined. Shape dough into ball and flatten into disk. Wrap in plastic and refrigerate 30 minutes. (*Can be prepared 1 day ahead. Soften slightly before rolling out.*)

FOR FILLING: Combine half and half and honey in heavy medium saucepan; scrape in seeds from vanilla bean; add bean. Bring to simmer over medium-high heat. Remove from heat; remove bean. Whisk sugar, cornstarch, egg and egg yolk in medium bowl. Gradually whisk in hot half and half mixture. Return mixture to pan and whisk over medium heat until custard boils and thickens, about 3 minutes. Transfer to bowl. Refrigerate until cooled to room temperature, whisking occasionally. (*Can be prepared 1 day ahead. Cover with plastic wrap and refrigerate.*)

Position rack in center of oven and preheat to 350°F. Lightly butter 9-inch-diameter tart pan with removable bottom. Roll out dough on lightly floured surface to 13-inch round. Transfer to prepared pan. Trim edges. Pierce bottom of crust lightly with fork. Chill 20 minutes. Bake until light golden, about 25 minutes. Transfer to rack; cool completely.

Cut enough figs into small wedges to measure 1 generous cup. Fold fig pieces into filling. Spread filling evenly in prepared crust. Cut remaining figs in half lengthwise. Arrange fig halves in concentric circles atop filling, pointed ends toward center, covering filling completely. Refrigerate at least 1 hour and up to 3 hours. Cut tart into wedges.

APPLE PIE WITH CHEDDAR CHEESE CRUST

10 SERVINGS

CRUST

3½ cups all purpose flour
½ cup sugar
1 cup (2 sticks) chilled unsalted butter, cut into pieces
½ cup chilled solid vegetable shortening, cut into pieces

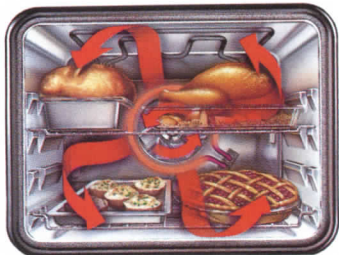
{RECIPE CONTINUED ON PAGE 70}



THE RECIPE FOR JUICIER ROASTS, CRISPIER CHICKEN AND FLAKIER PIES IS IN THE OVEN.

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CRANBERRY CHEESECAKE WITH CRANBERRY ORANGE COMPOTE

Nice for October entertaining, this spectacular dessert (left) is also a natural for next month's Thanksgiving table.

10 TO 12 SERVINGS

CRANBERRY FILLING

- 1 pound fresh or frozen cranberries (about 4 $\frac{2}{3}$ cups)
- 1 $\frac{1}{3}$ cups sugar
- $\frac{1}{3}$ cup fresh orange juice

CHEESE FILLING

- 2 pounds cream cheese, room temperature
- 1 $\frac{1}{3}$ cups sugar
- 4 large eggs

CRUST

- 1 $\frac{1}{3}$ cups vanilla wafer cookie crumbs (about 40 wafers)
- 3 tablespoons unsalted butter, melted

TOPPING

- 2 cups sour cream
- $\frac{1}{3}$ cup sugar
- 1 teaspoon vanilla extract

Cranberry Orange Compote
(see recipe)

- 1 cup grated sharp cheddar cheese (about 4 ounces)
- 1 egg yolk
- $\frac{1}{3}$ cup ice water

FILLING

- 1 cup sugar
- $\frac{1}{2}$ cup all purpose flour
- 3 pounds pippin or Granny Smith apples
- 2 tablespoons fresh lemon juice
- $\frac{1}{2}$ vanilla bean, split lengthwise

- 2 egg yolks
- 1 tablespoon sugar

FOR CRUST: Combine flour, sugar, unsalted butter and vegetable shortening in large bowl. Using electric mixer, beat on low speed until mixture resembles coarse meal. Add grated cheddar cheese. Add egg yolk and ice water and mix just until combined. Divide dough in half. Gather dough into 2 balls; flatten each into disk. Wrap each in plastic and refrigerate 30 minutes. (Dough can be prepared 2 days ahead. Soften dough slightly before rolling out.)

FOR FILLING: Preheat oven to 350°F. Butter 10-inch glass pie plate. Combine 1 cup sugar and flour in large bowl. Peel, core and thinly slice apples. Add apples to bowl and toss; sprinkle with 2 tablespoons fresh lemon juice and scrape in seeds from vanilla bean. Stir filling until moistened.

On lightly floured surface, roll out 1 dough disk to 15-inch round. Transfer to prepared pie plate, allowing excess crust to extend over edges. Roll out second dough disk to 15-inch round. Mound filling in crust in pan and gently press on apples to compact slightly. Place second crust over filling and carefully mold crust over apples. Trim both crusts, leaving $\frac{1}{2}$ -inch overhang. Pinch crusts together to seal edges; fold edges under to just fit inside pie plate. Crimp edges decoratively.

Whisk egg yolks and 1 tablespoon sugar in small bowl. Brush top of pie generously with egg glaze. With small knife, cut 6 slits in top crust to allow steam to escape. Bake until crust is deep golden brown and apples are tender, about 1 hour 10 minutes. Cool 1 hour.

FOR CRANBERRY FILLING: Combine cranberries, sugar and fresh orange juice in heavy medium saucepan. Bring to boil over medium-high heat, stirring until sugar dissolves. Reduce heat and simmer until berries pop and mixture thickens, stirring frequently to prevent sticking, about 10 minutes. Cool cranberry filling completely.

FOR CHEESE FILLING: Using electric mixer, beat cream cheese and sugar in large bowl until well blended. Add eggs 1 at a time, beating after each addition. Set cheese filling aside.

FOR CRUST: Preheat oven to 350°F. Lightly butter 9-inch-diameter spring-form pan with $2\frac{3}{4}$ -inch-high sides. Place cookie crumbs in medium bowl. Add melted butter and blend until

{RECIPE CONTINUED ON PAGE 72}

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moist crumbs form. Press onto bottom (not sides) of prepared pan.

Pour cheese filling over crust in pan. Spoon 1 cup cranberry filling over cheese filling (reserve remaining cranberry filling for Cranberry Orange Compote). Using small sharp knife, swirl to form marble pattern. Bake until center of cheesecake is set, about 1 hour. Transfer cheesecake to rack and maintain oven temperature.

MEANWHILE PREPARE TOPPING: Mix sour cream, sugar and vanilla in small bowl. Gently press down any raised edges of cheesecake. Spoon topping over cake. Bake 5 minutes. Transfer cheesecake to rack and cool. Cover and refrigerate overnight. (*Cheesecake can be prepared 2 days ahead. Keep refrigerated.*)

Release pan sides. Transfer cheesecake to platter. Cut cheesecake into wedges and serve, passing Cranberry Orange Compote separately.

CRANBERRY ORANGE COMPOTE

Use any leftovers on vanilla ice cream, frozen yogurt or pound cake.

MAKES ABOUT 4 CUPS

- 1 cup sugar
- ½ cup water
- 1¾ cups cranberry filling reserved from Cranberry Cheesecake with Cranberry Orange Compote (see recipe)



- 2 teaspoons minced orange peel (orange part only)
- 4 large oranges

Combine sugar and water in heavy small saucepan. Bring to boil, stirring until sugar dissolves and liquid appears clear. Transfer to medium bowl and mix in 1¾ cups reserved cranberry filling and minced orange peel. Using small sharp knife, cut peel and white pith from oranges. Working over another bowl to catch juices, cut between membranes to release segments. Add segments to bowl with juices. (*Can be prepared 8 hours ahead. Cover oranges and cranberry filling separately and refrigerate.*) Add orange segments and juices to compote and serve.

WARM APPLE COBBLER WITH BOURBON VANILLA ICE CREAM

A delicious down-home favorite (left).

12 SERVINGS

APPLE FILLING

- 3½ pounds pippin or Granny Smith apples, peeled, cored, sliced
- 2 tablespoons fresh lemon juice
- 2 cups sugar
- ¾ cup all purpose flour
- 1½ teaspoons ground cinnamon
- ¾ teaspoon ground allspice
- ½ teaspoon ground nutmeg
- ½ teaspoon salt
- ½ cup apple juice or apple cider

BISCUIT DOUGH

- 2 cups all purpose flour
- 7 tablespoons sugar
- 4 teaspoons baking powder
- ¼ teaspoon salt
- 6 tablespoons (¾ stick) cold unsalted butter, cut into pieces
- ½ cup raisins
- 1 cup whipping cream

Bourbon Vanilla Ice Cream
(see recipe)

FOR FILLING: Position rack in center of oven and preheat to 400°F. Butter 13x9x2-inch glass baking dish. Place

apples in large bowl; sprinkle with lemon juice. Combine sugar, flour, cinnamon, allspice, nutmeg and salt in bowl. Sprinkle over apples and toss until dry ingredients are moistened. Arrange apple mixture evenly in prepared pan. Pour juice over. Bake until apples are hot and bubbling, about 30 minutes.

MEANWHILE, PREPARE BISCUIT DOUGH:

Combine flour, 5 tablespoons sugar, baking powder and salt in large bowl. Add unsalted butter and cut in until mixture resembles coarse meal. Stir in raisins. Gradually add whipping cream and mix just until combined.

Remove dish with apples from oven. Reduce oven temperature to 350°F. Using large serving spoon, shape biscuit dough into 12 mounds and drop onto hot apples, spacing evenly. Sprinkle remaining 2 tablespoons sugar over biscuits. Bake until biscuits are golden, about 15 minutes. Serve warm with Bourbon Vanilla Ice Cream.

BOURBON VANILLA ICE CREAM

MAKES ABOUT 2 QUARTS

- 4 cups whipping cream
- 2 cups half and half
- 1 vanilla bean, split lengthwise
- 7 egg yolks
- 1½ cups sugar
- ½ cup bourbon

Combine cream and half and half in heavy large saucepan. Scrape in seeds from vanilla bean; add bean. Bring mixture to simmer over medium-high heat. Remove from heat. Whisk egg yolks and sugar in large bowl until smooth. Gradually whisk in hot cream mixture. Return custard mixture to same saucepan. Stir over medium heat until custard thickens and leaves path on back of spoon when finger is drawn across, about 9 minutes; do not boil. Strain custard into deep bowl. Add bourbon. Chill custard.

Transfer custard to ice cream maker and process according to manufacturer's instructions. (*Can be prepared 1 week ahead. Freeze in covered container.*)

{CONTINUED ON PAGE 74}



Big Rewards

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EASY CREAM CHEESE CLOUDS *(Makes 10)*

- | | |
|---------------------------|--------------------------|
| 1 8 oz. pkg. cream cheese | 1 c. heavy cream |
| ½ c. powdered sugar | 1 can cherry pie filling |
| ¼ tsp. vanilla extract | chopped nuts (optional) |

Mix cream cheese, sugar and vanilla at medium speed on electric mixer. Gradually add heavy cream; mix well. Whip until thickened. ♦ Using the back of a spoon, shape into ten 3½" shells. Place on waxed paper-lined cookie sheet. ♦ Freeze two hours or overnight.

When ready to serve, fill with cherry pie filling. ♦ Sprinkle chopped nuts on top if desired.



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CREATE A STIR WITH CREAM CHEESE.



SPICED PEAR SKILLET CAKE

Baking a cake in a skillet is a time-honored tradition. French cooks use one for tarte Tatin (which this dessert resembles); here in the U.S. it was the way to go with pineapple upside-down cakes back in the fifties.

12 SERVINGS

- 1 cup firmly packed golden brown sugar
- 6 tablespoons (¾ stick) unsalted butter, cut into 4 pieces
- 1½ cups all purpose flour
- 1½ cups sugar
- 2 teaspoons ground cinnamon
- 1¼ teaspoons baking soda
- ½ teaspoon salt
- 2 large eggs
- ½ cup corn oil or vegetable oil
- 1 small pear, unpeeled, coarsely grated
- 1 tablespoon grated peeled fresh ginger
- 4 medium pears (about 1½ pounds), peeled, cored, each cut into 6 wedges

Vanilla ice cream (optional)

Position rack in center of oven and preheat to 350°F. Sprinkle brown sugar evenly over bottom of heavy 12-inch ovenproof skillet (preferably cast iron) with 2½-inch-high sides. Add butter

pieces to skillet. Place skillet in oven until butter melts, about 5 minutes.

Meanwhile, mix flour, sugar, cinnamon, baking soda and salt in bowl. Using electric mixer, beat in eggs and oil. Mix in grated pear and ginger.

Using oven mitt, remove skillet from oven; whisk butter and sugar until sugar dissolves. Arrange pear wedges in skillet in flower pattern, fitting wedges closely together and placing any remaining wedges in center. Pour batter over pears, spreading evenly. Bake until cake is springy to touch and tester inserted into center comes out clean, about 1 hour.

Transfer skillet to rack and cool 20 minutes. Loosen edges of cake with knife. Place large plate over skillet. Using oven mitts, firmly grasp plate and skillet. Carefully invert skillet, turning out cake onto plate. Remove skillet. Serve cake warm with ice cream, if desired.

PUMPKIN CUSTARDS WITH OATMEAL RAISIN COOKIES

These custards (left) are great on their own or with the Oatmeal Raisin Cookies.

6 SERVINGS

- 1½ cups whipping cream
- 5 egg yolks
- 1 cup canned solid-pack pumpkin
- ¼ cup plus 2 tablespoons sugar
- 1 teaspoon ground cinnamon
- ½ teaspoon ground nutmeg
- ¼ teaspoon ground cloves
- 2 tablespoons dark rum
- 1 cup chilled whipping cream
- 3 tablespoons pure maple syrup
- Oatmeal Raisin Cookies (see recipe)

Preheat oven to 350°F. Bring 1½ cups cream to simmer in heavy medium saucepan over medium-high heat. Combine egg yolks, pumpkin, sugar and spices in bowl. Gradually whisk in hot cream. Stir in rum. Divide pumpkin mixture evenly among six ¾-cup custard cups or ramekins. Place cups in 13x9x2-inch baking pan. Pour enough hot water into baking pan to come halfway up sides of custard cups. Bake until custards

appear set in center, about 35 minutes.

Remove pan from oven. Allow custards to cool in water until just cool enough to handle. Transfer custard cups to tray and refrigerate until well chilled, about 3 hours. (Can be prepared 1 day ahead. Leave uncovered in refrigerator.)

Beat 1 cup cream and maple syrup in bowl to soft peaks. Serve custards with cream and Oatmeal Raisin Cookies.

OATMEAL RAISIN COOKIES

A little cardamom and grated apple give a childhood favorite a nineties twist.

MAKES ABOUT 60

- 1½ cups old-fashioned oats
- 1½ cups all purpose flour
- ¾ teaspoon baking soda
- ½ teaspoon ground cinnamon
- ½ teaspoon ground cardamom
- ¼ teaspoon salt
- ⅛ teaspoon ground nutmeg
- ⅛ teaspoon ground cloves
- 10 tablespoons (1¼ sticks) unsalted butter, room temperature
- 1 cup plus 2 tablespoons firmly packed golden brown sugar
- 1 large egg
- ½ cup grated peeled apple
- ¾ teaspoon vanilla extract
- 1 cup golden raisins

Mix first 8 ingredients in large bowl. Using electric mixer, beat butter and sugar in medium bowl until fluffy. Beat in egg, apple and vanilla. Add dry ingredients and mix until well combined. Stir in raisins. (Can be prepared 2 days ahead. Wrap dough tightly in plastic and chill.)

Position rack in center of oven and preheat to 350°F. Lightly butter cookie sheets. Drop dough by rounded teaspoonfuls onto prepared sheets, spacing 2 inches apart. Bake until edges are set and cookies are light golden, about 10 minutes. Transfer to racks and cool. (Can be made 2 days ahead. Store airtight.)

Bradley Ogden, chef-owner of The Lark Creek Inn, and pastry chef Jill Branch hope to collaborate on a cookbook soon. Ogden's new restaurant, 1 Market, is due to open next month in San Francisco.





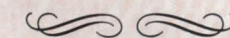
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HERSHEY'S LIGHT CHOCOLATE BROWNIES

6 tablespoons light corn oil spread
1 cup granulated sugar
½ cup HERSHEY'S COCOA
1 teaspoon vanilla extract
½ cup frozen egg substitute, thawed*
½ cup all-purpose flour
¼ cup finely chopped walnuts, optional
Powdered sugar

*2 slightly beaten egg whites may be substituted.

Heat oven to 350°F. Lightly spray 8-inch square baking pan with light vegetable cooking spray. In medium saucepan over low heat, melt spread. Add sugar; stir until well blended. Remove from heat; stir in cocoa and vanilla. Add egg substitute; stir to blend. Stir in flour and walnuts. Pour batter into prepared pan. Bake 25 minutes or until edges begin to pull away from sides of pan. Cool in pan on wire rack. Sprinkle powdered sugar over top. Cut into 16 squares.

PER SERVING (1 SQUARE)

CAL.	FAT	CHOL.	SOD.
100	3g.	0mg.	55mg.



Oktober

GREAT FOOD FOR AN AUTUMN



fest!

TRADITION

Between steins of beer, feast on this easy-to-make German supper (COUNTERCLOCKWISE FROM TOP LEFT): carrot and parsnip soup; sausages with caramelized onions and horseradish sauce; potato gratin with mustard and Gruyère; coleslaw with fennel seed vinaigrette; and pear and sour cherry strudels.

by BETTY ROSBOTTOM

PHOTOGRAPHY *by* JULIE DENNIS

PARTY FOR SIX

CARROT AND PARSNIP SOUP WITH ROASTED GARLIC

SAUSAGES WITH CARAMELIZED ONIONS AND HORSERADISH SAUCE

POTATO GRATIN WITH MUSTARD AND GRUYERE CHEESE

FRESH COLESLAW WITH FENNEL SEED VINAIGRETTE

ASSORTED BEERS

SPICED PEAR AND SOUR CHERRY STRUDELS

OKTOBERFEST. EVEN IF YOU'VE NEVER BEEN TO MUNICH for this 16-day autumn celebration, you've probably heard tales of its legendary abundance of hearty food, flowing beer, Bavarian music and general good cheer. After all, upwards of ten million people descend on Munich every year to join the locals in their party. And the locals have been partying for a while—this fall marks 182 years.

It all started back in 1810, when Crown Prince Ludwig of Bavaria hosted a gala to celebrate his marriage to Princess Therese. (Munich's great fairground, the Theresienwiese, is named for her.) Eventually, Oktoberfest became an event heralding the arrival of new supplies of beer that had been brewed the previous spring. Today the carnival continues, featuring whole oxen, as well as chicken and fish, roasted over open fires, and plenty of *Wurst* as foundation for *stein* after *stein* of beer.

Since most of us are not going to make it to Munich this year, I've designed a menu with all the flavor of Germany to celebrate Oktoberfest in American homes—and with an ease of preparation that makes it a snap for any night in the week. There are sausages with onions, mustard-scented potatoes, coleslaw, and strudel for dessert. Ask your friends to bring different German beers, and you should end up with a good selection for sampling. And think of how much more comfortable you'll be with just a few friends at the table, rather than standing elbow to elbow with ten million other beer fans. You won't have to roast an ox, either.

CARROT AND PARSNIP SOUP WITH ROASTED GARLIC

Mash the remaining roasted garlic cloves with some butter, and use it as a spread for toasted pumpernickel bread. Serve a variety of German beers throughout the meal.

6 SERVINGS

ROASTED GARLIC

- 2 large heads garlic, cloves separated, unpeeled
- ¼ cup olive oil

SOUP

- ¼ cup (½ stick) unsalted butter
- 1½ pounds carrots, peeled, coarsely chopped
- ¾ pound parsnips, peeled, coarsely chopped
- 3 medium leeks (white and pale green parts only), chopped
- 1½ teaspoons dried thyme, crumbled
- 7½ cups chicken stock or canned low-salt broth

Fresh thyme sprigs (optional)

FOR GARLIC: Preheat oven to 350°F. Place garlic in small baking dish. Pour oil over and toss. Bake until garlic is

very tender, about 25 minutes. Using slotted spoon, transfer garlic to plate and cool. Press each clove between fingertips to release garlic.

FOR SOUP: Melt butter in heavy large pot over medium-high heat. Add carrots, parsnips and leeks and cook until vegetables begin to soften, stirring occasionally, about 10 minutes. Add dried thyme and sauté 1 minute. Add stock and bring to boil. Reduce heat and simmer until vegetables are very soft, stirring occasionally, 35 minutes.

Add 8 roasted garlic cloves to soup and cook 5 minutes. Puree soup in batches in blender. (*Can be prepared 1 day ahead. Cover and refrigerate soup and remaining garlic separately.*) Return soup to pot and bring to simmer. Season to taste with salt and pepper. Ladle into bowls. Garnish with thyme and serve.

SAUSAGES WITH CARAMELIZED ONIONS AND HORSERADISH SAUCE

Perfect for an easy party: The sauce can be made two days ahead, the onions one day ahead, and the sausages are purchased.

6 SERVINGS

SAUCE

- 2 cups sour cream
- ¼ cup prepared horseradish
- ¼ cup minced apple
- 2 teaspoons caraway seeds, crushed

ONIONS

- 6 tablespoons (¾ stick) unsalted butter
- 2 pounds onions, thinly sliced
- 1 teaspoon sugar

24 bay leaves

- 3 pounds assorted fully cooked sausages (such as kielbasa, knockwurst, bratwurst and chicken sausages), cut diagonally into ½-inch-thick slices
- Assorted mustards (such as Dijon, coarse-grained and Düsseldorf)
- Cornichons or other pickles

{ RECIPE CONTINUED ON PAGE 80 }

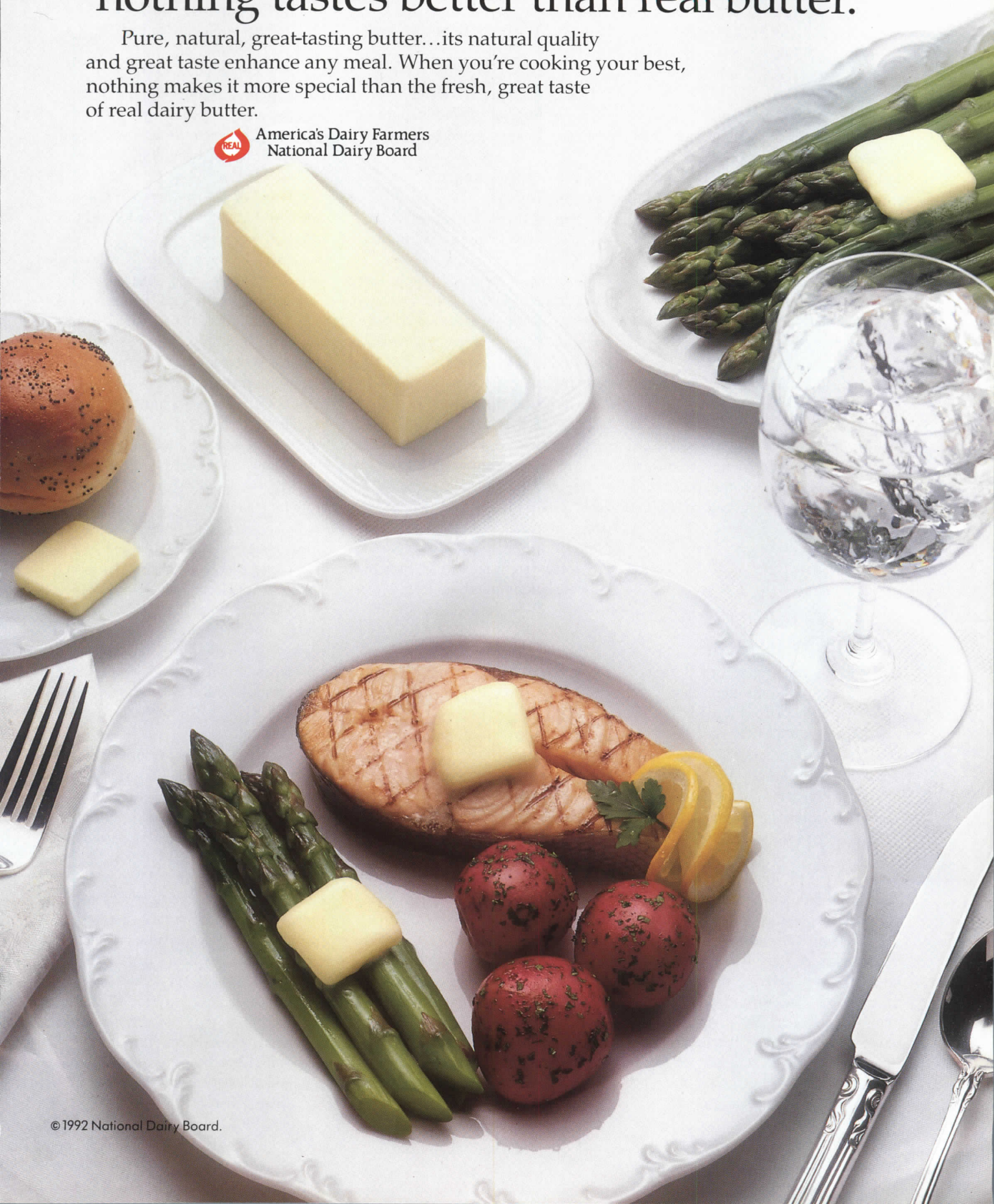
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FOR SAUCE: Mix sour cream, prepared horseradish, minced apple and caraway seeds in small bowl. Cover and refrigerate sauce until ready to use. (*Can be prepared 2 days ahead.*)

FOR ONIONS: Melt butter in heavy large skillet over medium-high heat. Add onions and cook until pale golden brown, stirring occasionally, about 20 minutes. Add sugar and cook until onions are deep golden brown, stirring frequently, about 20 minutes. Season to taste with salt and pepper. (*Can be prepared 1 day ahead. Cover and refrigerate. Rewarm over medium heat before serving.*)

Place bay leaves in medium bowl. Pour enough hot water over to cover. Let stand 30 minutes. Drain.

Preheat broiler. Thread 8 sausage slices and 4 bay leaves on each of 6 metal skewers. Place skewers in broiler and broil until sausages are heated through, turning frequently, about 10 minutes. Transfer to plates. Serve with horseradish sauce, caramelized onions, mustards and pickles.

POTATO GRATIN WITH MUSTARD AND GRUYÈRE CHEESE

8 SERVINGS

- 3½ pounds russet potatoes, peeled, cut into ½-inch-thick slices
- 1½ teaspoons dried dillweed
- 3 cups grated Gruyère cheese (about 10 ounces)
- 1½ cups whipping cream
- 1½ cups chicken stock or canned low-salt broth
- ¼ cup Dijon mustard

Preheat oven to 400°F. Butter 13x9x2-inch glass baking dish. Overlap ⅓ of potatoes in prepared dish. Season generously with salt and pepper. Sprinkle with ½ teaspoon dillweed and 1 cup cheese. Repeat layering twice, using ⅓ of potatoes, ½ teaspoon dillweed and 1 cup cheese for each layer. Whisk cream, stock and mustard in bowl. Pour over potatoes. Bake until potatoes are tender and top is crusty and brown, about 1 hour. Cool 10 minutes and serve.

FRESH COLESLAW WITH FENNEL SEED VINAIGRETTE

6 SERVINGS

- 1 large head green cabbage
- ⅔ cup chopped red bell pepper
- ⅔ cup chopped green bell pepper
- ⅔ cup tarragon vinegar
- ½ cup olive oil
- ⅓ cup sugar
- 2¼ teaspoons fennel seeds, minced

Core cabbage. Peel off 6 whole leaves; cover and refrigerate. Quarter remaining cabbage. Thinly slice enough cabbage to measure 9 cups (reserve any remainder for another use). Combine sliced cabbage and bell peppers in large bowl.

Combine vinegar, oil, sugar and fennel seeds in small saucepan. Stir over medium heat until sugar dissolves and mixture is heated through. Pour over sliced cabbage and bell peppers. Toss well. Season to taste with salt and pepper. Cover and refrigerate at least 4 hours or overnight, tossing occasionally.

Place 1 cabbage leaf on each plate. Fill with coleslaw and serve.

SPICED PEAR AND SOUR CHERRY STRUDELS

This recipe makes two strudels. One can be frozen (unbaked) for another time. Unwrap and bake unthawed in 375°F oven until heated through and lightly browned, about 55 minutes (cover it loosely with foil if it begins browning too quickly).

MAKES 2 (6 SERVINGS EACH)

- ½ cup sugar
- ½ teaspoon ground cinnamon
- ¼ teaspoon ground nutmeg
- 2 pounds Bartlett or Anjou pears, peeled, cored, cut into ¾-inch dice
- 1½ cups dried sour cherries or raisins (about 6 ounces)
- ¾ cup coarsely chopped walnuts

16 fresh phyllo pastry sheets or frozen, thawed

- ¾ cup (1½ sticks) unsalted butter, melted

14 tablespoons dry white breadcrumbs

- 1 cup chilled whipping cream
- ½ cup plus 1 tablespoon powdered sugar
- 4 teaspoons pear liqueur or kirsch (clear cherry brandy)

Combine first 3 ingredients in medium bowl. Add pears, dried cherries and walnuts and toss gently.

Place 1 phyllo sheet on work surface (keep remaining sheets covered with plastic wrap and damp towel). Brush with some melted unsalted butter. Sprinkle with 1 tablespoon breadcrumbs. Top with 6 more phyllo sheets, buttering each sheet generously and sprinkling with 6 tablespoons breadcrumbs. Top with 1 more phyllo sheet; brush with some butter. Place half of pear filling on 1 short end of phyllo, forming 4-inch-wide strip and leaving 2- to 3-inch border on long sides. Fold border on long sides over filling. Start- ing at short end, roll up jelly roll style.

Using 2 large metal spatulas as aid, transfer strudel seam side down to prepared cookie sheet. Brush strudel with more melted butter. Repeat with remaining phyllo sheets, melted butter, breadcrumbs and filling, forming second strudel. (*Can be prepared 1 day ahead. Cover strudels with plastic wrap and refrigerate.*)

Combine chilled whipping cream, ½ cup powdered sugar and pear liqueur in large bowl. Beat to medium-stiff peaks. Cover and refrigerate until ready to use. (*Can be prepared 1 day ahead. Whisk before using.*)

Preheat oven to 375°F. Uncover strudels and bake until crisp and golden brown, about 45 minutes. Transfer to platter; cool 10 minutes. Sift remaining 1 tablespoon powdered sugar over. Serve warm or at room temperature. 

Betty Rosbottom is the director of La Belle Pomme cooking school at Lazarus in Columbus, Ohio. Her new cookbook, *First Impressions*, was recently published by William Morrow.

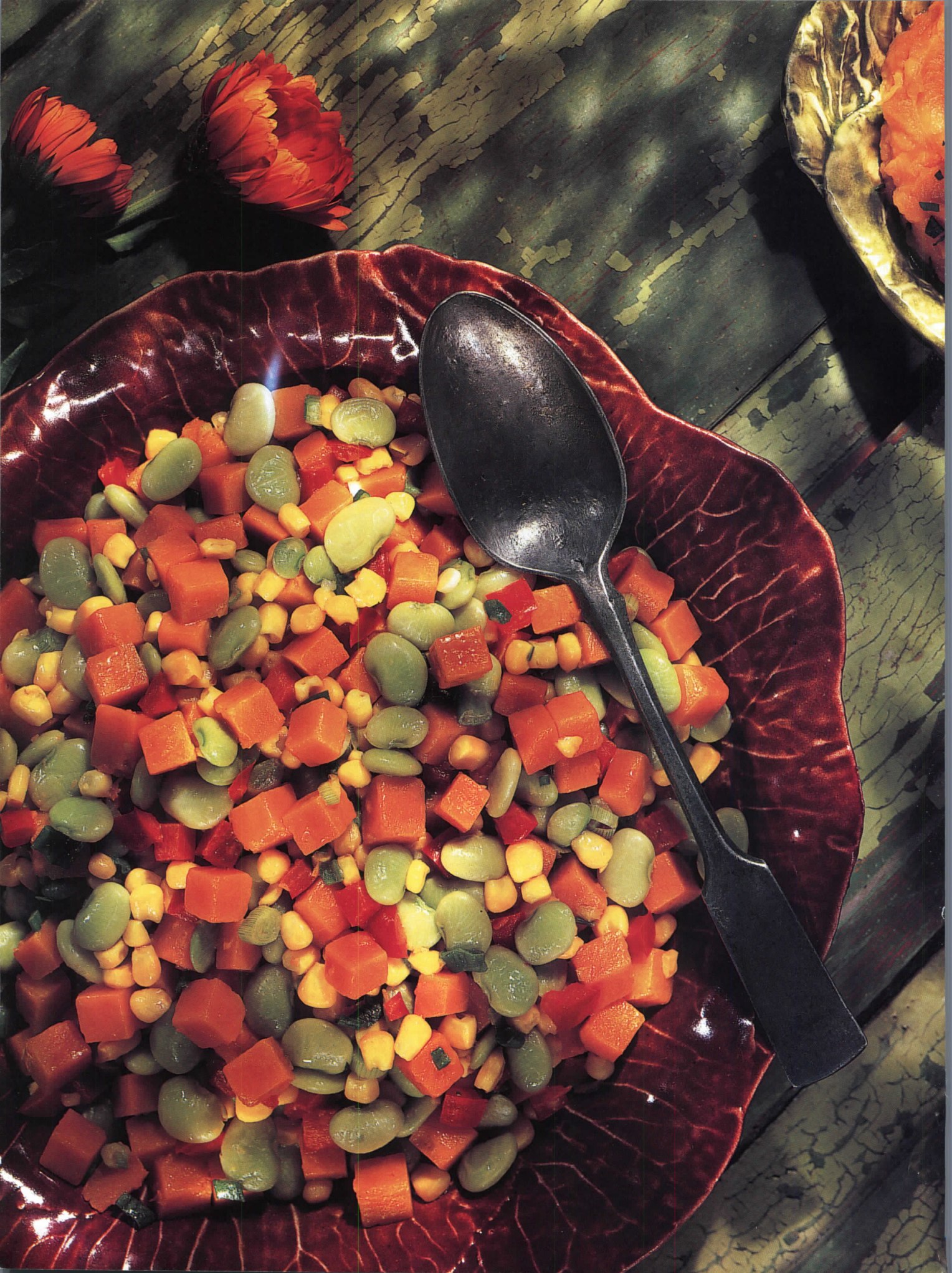


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*The pick of the
crop in six
easy new recipes*

Squash

BY JANET FLETCHER

PHOTOGRAPHY BY CYNTHIA BROWN

CLOCKWISE FROM TOP: *Kabocha
squash and parsnip puree;
roasted squash, onion and garlic
soup; and squash succotash.*

ROASTED SQUASH, ONION AND GARLIC SOUP

This velvety first-course soup couldn't be easier to make. The vegetables are roasted together to bring out their natural flavors, then pureed with a minimal amount of cream. Roast some extra garlic, spread it on bread and serve it alongside.

4 TO 6 SERVINGS

- 1 unpeeled garlic head
- 2 pounds butternut squash or other orange-flesh winter squash, unpeeled, cut into 8 pieces, seeds removed
- 1 large onion, unpeeled, cut vertically in half
- 2 tablespoons olive oil
- 8 fresh thyme sprigs or 2 teaspoons dried, crumbled
- ½ cup whipping cream
- 1¾ cups (or more) chicken stock or canned chicken broth
- Minced fresh parsley

Preheat oven to 350°F. Cut ½ inch off top of garlic head, exposing cloves. Arrange garlic, squash and onion cut side up in large baking dish. Drizzle vegetables with oil. Scatter thyme over. Cover dish tightly with foil and bake until squash is tender when pierced with knife, about 1½ hours. Uncover vegetables and cool 15 minutes.

Scrape squash from skin into processor work bowl. Peel outer layers and trim root end from onion halves; add onion to processor. Separate 9 garlic cloves from head; peel and add to processor. Add any juices from bottom of baking dish. Add cream and puree until almost smooth, scraping down sides of bowl occasionally. Taste, adding more garlic if stronger flavor is desired.

Transfer puree to heavy large saucepan. Whisk in 1¾ cups stock. Stir over medium heat until heated through, adding more broth if thinner consistency is desired. Season with salt and pepper. (Can be made 1 day ahead. Cover and chill. Rewarm before serving.) Ladle into warm bowls, garnish with parsley and serve.

SQUASH SUCCOTASH

There's a delicious interplay of color and textures in this versatile side dish.

4 SERVINGS

- 2 tablespoons (¼ stick) unsalted butter
- ¼ cup chopped green onions
- ½ medium-size red bell pepper, chopped
- 1⅓ cups diced peeled butternut squash or other orange-flesh winter squash (about 8 ounces)
- ¾ cup frozen baby lima beans
- ¾ cup frozen corn kernels
- ¼ cup water

Melt butter in heavy large skillet over medium heat. Add green onions and bell pepper and sauté until soft, about 5 minutes. Mix in squash. Cover skillet, reduce heat to low and cook 10 minutes. Add lima beans, corn and water and stir to blend. Cover and cook until all vegetables are tender and liquid is absorbed, about 10 minutes. Season to taste with salt and pepper. Transfer succotash to medium bowl and serve.

KABOCHA SQUASH AND PARSNIP PUREE

Combining sweet squash with nutty-tasting parsnip makes a delicious puree. Try it with roast turkey.

4 TO 6 SERVINGS

- 1 pound seeded peeled Kabocha or other orange-flesh winter squash
- ½ pound parsnips (about 2 medium-large), peeled, cut into ½-inch pieces
- ½ cup water
- 3 tablespoons unsalted butter
- ¼ cup (or more) chicken stock or canned broth
- Chopped fresh parsley (optional)

Preheat oven to 375°F. Butter 8x8x2-inch glass baking dish. Cut squash into 4 equal pieces. Arrange in prepared dish. Cover tightly with foil and bake until tender when pierced with knife,

about 45 minutes. Uncover and let stand at room temperature 15 minutes.

Combine parsnips and water in heavy medium saucepan. Bring to boil over medium-low heat. Cover pan and simmer until parsnips are tender and water is absorbed, about 10 minutes.

Combine parsnips, squash and butter in processor. Puree, scraping down sides of bowl occasionally. Transfer puree to small saucepan. Add ¼ cup stock and stir over medium heat until smooth and heated through, adding more stock by tablespoons if puree is too dry. Season to taste with salt and pepper. Mound puree in heated bowl, sprinkle with parsley and serve.

PORK, WHITE BEAN AND BUTTERNUT SQUASH STEW

6 SERVINGS

- 2 cups dried Great Northern white beans
- 2 tablespoons olive oil
- 2 pounds boneless country-style pork spareribs, cut into 1½-inch pieces
- 1 medium onion, chopped
- 1 carrot, chopped
- 1 celery stalk, chopped
- 3 garlic cloves, chopped
- 5 cups chicken stock or canned broth
- 1½ cups canned tomatoes with juices
- 1 tablespoon (packed) chopped fresh sage or 1 teaspoon dried, crumbled
- 1½ cups ½-inch cubes peeled butternut squash or other orange-flesh winter squash, (about 8 ounces)
- 2 tablespoons minced fresh parsley

Place beans in large bowl. Cover generously with cold water and soak overnight. Drain beans.

Heat 1 tablespoon oil in heavy large skillet over high heat. Add pork in batches and brown on all sides. Transfer

{ RECIPE CONTINUED ON PAGE 86 }

FOR ACCESSORIES INFORMATION, SEE TABLE OF CONTENTS.



These Snack Ideas

are a **BREEZE**



Pizza Sticks

- 1 11-oz. can Pillsbury Soft Breadsticks
- 24 thin pepperoni slices (1 1/2" diameter)
- 2 tablespoons grated Parmesan cheese
- 1/2 teaspoon Italian seasoning
- 1/4 teaspoon garlic powder
- 1/2 cup pizza sauce, heated

Separate and unroll breadsticks. Place 3 pepperoni slices in single layer over one half of each breadstick. Fold remaining half of breadstick over top; seal end and twist. Place on ungreased cookie sheet. Combine cheese, Italian seasoning and garlic powder. Sprinkle evenly over each breadstick.

Bake in preheated 350°F oven for 15 to 20 minutes or until golden brown. Serve with pizza sauce. 8 pizza sticks.



Corn Dog Twists

- 1 11.5-oz. can Pillsbury Cornbread Twists
- 8 hot dogs
- 1 tablespoon margarine or butter, melted
- 1 tablespoon grated Parmesan cheese

Unroll dough into 1 long sheet and seal center perforations. Separate dough into 8 long strips (2 twists each). Wrap each strip around a hot dog, place on ungreased cookie sheet with ends of dough tucked under hot dog. Brush each with margarine; sprinkle with cheese.

Bake in preheated 375°F oven for 12 to 16 minutes or until light golden brown. 8 corn dog twists.



For additional recipes, write:
Wrap It, Twist It, Bake It, P.O. Box 3441, Dept. B
Monticello, MN 55565-3441. Offer expires 3/31/93.

Chicken Roll-ups

- 1 8-oz. can Pillsbury Crescent Dinner Rolls
- 1/3 cup shredded Monterey jack cheese
- 3 tablespoons barbecue sauce
- 8 frozen breaded chicken chunks
- 1 egg, slightly beaten
- Sesame seed

Separate dough into 8 triangles and flatten each slightly. Place about 2 teaspoons cheese, 1 teaspoon barbecue sauce and 1 chicken chunk on shortest side of each triangle. Fold 2 corners over chicken chunk; roll to opposite point. Pinch edges to seal. Place point side down on greased cookie sheet. Brush with egg; sprinkle with sesame seed.

Bake in preheated 375°F oven for 12 to 18 minutes or until golden brown. 8 roll-ups.



pork to heavy large pot or Dutch oven. Season with salt and pepper. Heat remaining 1 tablespoon oil in same skillet over medium-low heat. Add onion, carrot, celery and garlic and sauté until soft, about 10 minutes. Transfer vegetables to pot with pork.

Pour 1 cup stock into skillet and bring to boil, scraping up browned bits. Add deglazing liquids from skillet, remaining 4 cups stock, beans, tomatoes and sage to pot. Cover pot and simmer stew 1 hour, stirring occasionally. Uncover pot and simmer 15 minutes. Add squash and simmer until beans, pork and squash are tender, about 30 minutes longer. Season with salt and pepper. *(Can be prepared 1 day ahead. Cover and chill. Rewarm over medium-low heat, stirring occasionally.)*

Transfer stew to large bowl. Garnish with parsley and serve.

BAKED SQUASH WITH YOGURT AND MINT

This is particularly good made with Kabocha squash. Serve as a side dish with roast lamb, pork or chicken.

6 SERVINGS

- 1 cup plain yogurt
- 1 cup sour cream
- 2 tablespoons minced fresh mint
- 4 small garlic cloves, minced

2½ pounds Kabocha squash or other orange-flesh winter squash, cut into 6 pieces, seeded

Combine yogurt, sour cream, mint and garlic in small bowl. Season to taste with salt and pepper. Cover and refrigerate until well chilled, about 1 hour. *(Can be prepared 6 hours ahead.)*

Preheat oven to 350°F. Arrange squash flesh side up in baking dish. Season lightly with salt. Cover dish with foil and bake until squash is tender when pierced with knife, about 60 minutes.

Transfer squash to platter. Spoon dollop of sauce into center of each squash piece. Serve, passing extra yogurt sauce separately.

WINTER SQUASH RISOTTO

Some of the squash pieces remain whole, and some melt into the risotto, turning it a golden color. A lovely appetizer or side dish for fall dinner parties.

4 TO 6 SERVINGS

- 4 tablespoons (½ stick) unsalted butter
- 1 large onion, chopped
- 1½ cups diced peeled butternut squash or other orange-flesh winter squash (about 8 ounces)
- 5 cups (or more) chicken stock or canned low-salt broth

- 1½ cups Arborio rice* or medium-grain rice
- ½ cup dry white wine
- ¼ cup grated Parmesan cheese (about 1 ounce)

1 tablespoon minced fresh parsley

Melt 3 tablespoons butter in heavy large saucepan over medium-low heat. Add onion and sauté until soft and light brown, about 10 minutes. Add squash and ½ cup stock. Cover pan and cook just until squash is tender, about 10 minutes. Mix in rice. Add wine and cook until absorbed, stirring occasionally. Add 4 cups stock and simmer uncovered until completely absorbed, stirring occasionally, about 30 minutes. Add ½ cup stock and stir until rice is tender and mixture is creamy, adding more stock if too thick, about 5 minutes. Mix in remaining 1 tablespoon butter and Parmesan cheese. Season with salt and pepper.

Divide risotto among bowls. Garnish with parsley and serve.

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

Janet Fletcher is a food writer based in Oakland, California. Her most recent cookbook, *More Vegetables, Please*, has just been published by Harlow & Ratner.

AT THE MARKET

WHILE MOST PEOPLE LOOK TO THE CHANGING COLORS of foliage to signal the arrival of fall, I look to the produce bins in my neighborhood market for the rainbow of hard-shell squashes. Thanks to adventuresome growers and aggressive marketing, there are more types of winter squash available than ever before. So now's the time to experiment. You'll find that winter squash is not only rich in beta carotene, high in vitamin C and low in calories, but it is also absolutely delicious. And when stored in a cool, dry place, it keeps for months (at least all through winter, hence the name). Many varieties have very hard shells that are difficult to cut without a heavy knife or cleaver. If you don't have one, buy the squash precut. Use this guide to sort through the selection, and to discover some great new ingredients for the recipes in this story.

ACORN: Also known as Table Queen squash; shell is ribbed and usually dark green, developing orange color during storage; six to eight inches long; yellow flesh; gold and white varieties are also available.

BANANA: Large, long and cylindrical; shell ranges in color from gray to creamy white to yellowish-pink; flesh is orange.

BUTTERCUP: Turban-shaped, dark green squash with a pale green "cap" and pale stripes; flesh is orange and quite sweet.

BUTTERNUT: Elongated cylinder with one bulbous end; tan shell; richly flavored and dense, orange flesh.

DELICATA: Also known as Bohemian squash; shaped like a thick cucumber, about six to nine inches long; ridged ivory shell with green stripes; yellow flesh is mild, moist and creamy.

GOLDEN NUGGET: Small round squash that looks like a miniature pumpkin; bright orange flesh is slightly sweet.

HUBBARD: A large, spherical squash, 10 to 16 inches long; ridged, warty shell can range in color from dark blue to gray to orange-red; flesh may be yellow or orange.

KABOCHA: A round, slightly flattened Japanese squash with dark green shell mottled with white; the flesh is golden, richly flavored and sweet.

SWEET DUMPLING: A very small round squash, rarely any larger than four inches in diameter, with a green- and ivory-striped shell; flesh is yellow-orange and sweet.

TURBAN: A large, round, dramatic-looking squash with a topknot; shell is primarily orange but streaked with green and white; flesh is orange.

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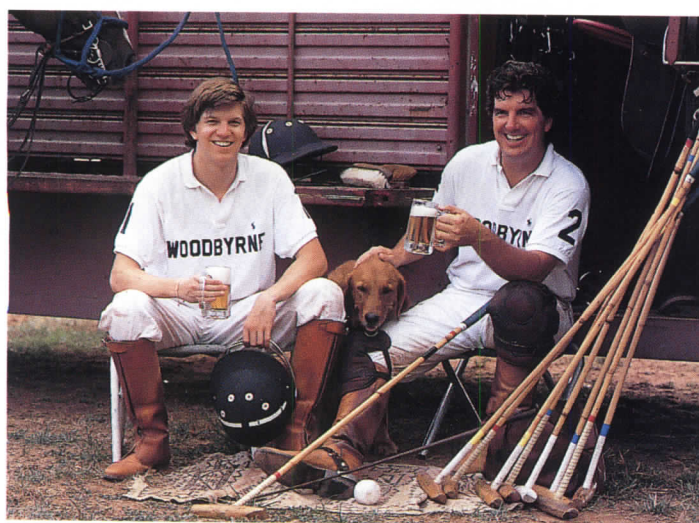
"We've been all over the world for the game of polo," says Patricia Barrow (opposite, with camera). "Our team has seen some beautiful places and met some wonderful people, but the best time is in the summer and early fall, when the game comes home to the Potomac." That's when Patricia and her husband, Rick (above, center), owner of an advertising agency, get the chance to entertain on their home turf, Woodbyrne Farm in Silver Spring, Maryland. "We're constantly having dinner parties for the foreign teams that have hosted us in their countries. The parties are

Style



great, but the most special one is near the end of the season, before many of the international teams return home," says Patricia. "And since we love the Argentines, we often have a traditional *asado*, or barbecue, with some of those players." While family and friends watch the polo match, Patricia serves herbed beef empanadas and wine fruit punch (top). When they return to the farm, Louis, the Barrow's Argentine groom, grills the leg of lamb, sausages, bell peppers and onions (above, center) for the party.

{CONTINUED ON PAGE 92}



While Louis mans the grill, Rick and son, Justin, unwind after the game with glasses of beer (top, left). Meanwhile, Patricia puts the final touches on the do-ahead menu. "I prepare as much as I can before the match, plus set the table and arrange the flowers," says Patricia, a professional photographer and syndicated columnist. "That way, I don't have a lot to do at the party, and we can eat sooner rather than later." Her easy, authentic Argentine menu includes grilled leg of lamb with *chimichurri* sauce; grilled sausages, peppers and onions; spinach salad with hearts of palm; tomatoes with pesto; and parslie potato salad (opposite).

Her menu isn't the only thing that's authentic. "I like to have everyone sitting at one big table—it's much friendlier and it's Argentine tradition," says Patricia. "And since these parties are so casual, I put all the food on the table and just let people pass and reach when they like. It creates a nice sense of camaraderie."



Barbecue, Argentine Style



MENU FOR TEN

WINE FRUIT PUNCH

HERBED BEEF EMPANADAS

GRILLED LEG OF LAMB WITH CHIMICHURRI SAUCE

GRILLED SAUSAGES, BELL PEPPERS AND ONIONS

SLICED TOMATOES WITH PESTO

SPINACH SALAD WITH HEARTS OF PALM

PARSLIED POTATO SALAD

CHOCOLATE ROULADE WITH DULCE DE LECHE

COFFEE

{RECIPES BEGIN ON PAGE 94}

WINE FRUIT PUNCH

MAKES ABOUT 16 CUPS

- 4 quarts chilled white wine
- 3 tablespoons sugar
- 10 strawberries, hulled, quartered
- 1 orange, peeled, sliced into rounds
- 1 peach, peeled, cubed

Mix wine and sugar in large pitcher. Add fruit and stir to combine. (*Can be prepared 1 day ahead. Cover and refrigerate.*) Pour punch into glasses and serve.

HERBED BEEF EMPANADAS

MAKES 25

FILLING

- $\frac{3}{4}$ pound ground beef
- 1 large onion, chopped
- 1 tablespoon paprika
- $1\frac{1}{2}$ teaspoons dried oregano, crumbled
- $1\frac{1}{2}$ teaspoons dried basil, crumbled
- $\frac{1}{2}$ teaspoon sugar
- $\frac{1}{2}$ teaspoon salt
- $\frac{1}{2}$ teaspoon ground pepper
- $\frac{1}{2}$ cup raisins
- $\frac{1}{2}$ cup pitted green olives, quartered

DOUGH

- 3 cups all purpose flour
- $1\frac{1}{2}$ teaspoons baking powder
- $\frac{3}{4}$ teaspoon salt
- 9 tablespoons chilled solid vegetable shortening, cut into pieces
- 9 tablespoons chilled unsalted butter, cut into pieces

- 2 tablespoons (about) dry white wine or water

- 1 egg, beaten to blend (glaze)

FOR FILLING: Cook beef and onion in heavy large nonstick skillet over medium-high heat 5 minutes, crumbling meat with back of fork. Add paprika, oregano, basil, sugar, salt and pepper. Reduce heat to low and cook until beef is cooked through, stirring occasionally, about 5 minutes. Transfer mixture to bowl. Mix in raisins and olives. Cover and refrigerate until well chilled. (*Can be prepared 1 day ahead.*)

FOR DOUGH: Grease 2 cookie sheets. Mix flour, baking powder and salt in large bowl. Add chilled shortening and butter and rub with fingertips until mixture resembles coarse meal. Mix in enough dry white wine by tablespoons to form dough.

Pinch off enough dough to form $1\frac{1}{4}$ -inch ball. Roll out ball on lightly floured surface to 4-inch round. Place 1 tablespoon filling in center. Lightly brush outer edge of dough with water. Fold round in half, forming semicircle. Pinch edges together. Fold in $\frac{1}{4}$ -inch dough edge; press with tines of fork to seal. Transfer to prepared cookie sheet. Repeat with remaining dough and filling. (*Empanadas can be prepared 1 day ahead. Cover and refrigerate.*)

Preheat oven to 375°F. Brush egg glaze over empanadas. Bake until golden brown, about 40 minutes. Transfer to platter and serve.

GRILLED LEG OF LAMB WITH CHIMICHURRI SAUCE

Chimichurri is a classic spicy Argentine condiment. In this version, it's both a marinade and a sauce (when serving it as a sauce, use sparingly—it's hot). If you've got a hungry crowd, grill sausages, bell peppers and onions with the lamb.

10 SERVINGS

- 2 cups cold water
- $\frac{1}{2}$ cup olive oil
- 6 tablespoons dried oregano, crumbled
- 6 garlic cloves, chopped
- 1 tablespoon paprika
- 1 tablespoon salt
- 1 teaspoon dried crushed red pepper
- 1 teaspoon ground black pepper
- 1 teaspoon ground white pepper

- 2 4-pound butterflied legs of lamb

Whisk first 9 ingredients in medium bowl. Cover sauce and let stand overnight at room temperature. (*Can be prepared 1 week ahead; refrigerate. Bring to room temperature before using.*)

Place each leg of lamb in separate glass or ceramic (do not use metal) baking dish. Pour $\frac{1}{2}$ cup sauce over each. Reserve remaining sauce. Cover and refrigerate lamb 3 hours.

Prepare barbecue (medium-high heat). Remove lamb from marinade; discard marinade. Grill lamb to desired doneness, about 12 minutes per side for medium-rare. Transfer lamb to work surface. Let stand 10 minutes. Slice lamb diagonally. Transfer to platter. Pass remaining sauce separately.

Strategy for an "After-Sport" Party

WHATEVER YOUR GAME—polo, golf, softball, touch football or tennis—it's always fun to have a dinner party to relax and recharge after playing hard. It can be easy, too, especially if you follow Patricia Barrow's party-time scorecard.

- Plan a menu that enables you to prepare as much as possible ahead of time. Make a checklist of things that should be done before you leave for the game: defrosting, marinating, chopping, slicing and garnishing. Have plenty of cold beverages on hand for returning players and spectators.
- If you want to serve appetizers during the game, make sure they're transportable and convenient to eat without flatware. Bring a thermos of something cool or hot to drink, depending on the weather.
- Set the table before leaving.
- Enlist the help of willing guests to assist with last-minute grilling, cooking, reheating, tossing or serving.

SLICED TOMATOES WITH PESTO

10 SERVINGS

- 1 cup firmly packed fresh parsley
- 1 cup loosely packed fresh basil leaves
- $\frac{1}{2}$ cup chopped onion
- 2 garlic cloves, chopped
- $\frac{1}{2}$ cup olive oil

{ RECIPE CONTINUED ON PAGE 96 }

ANYONE WHO IS SERIOUS ABOUT FINE
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- 6 large tomatoes, cut into 1/3-inch-thick slices
- 1 tablespoon minced lemon peel (yellow part only)

Finely chop fresh parsley, basil, onion and garlic in processor. With machine running, gradually add olive oil and blend until smooth. Season with salt and pepper. (*Pesto can be prepared 1 day ahead. Cover and refrigerate.*)

Arrange tomatoes on platter. Sprinkle with peel. Top each tomato slice with 1/2 teaspoon pesto. Let stand 30 minutes at room temperature before serving.

SPINACH SALAD WITH HEARTS OF PALM

10 SERVINGS

- 3 tablespoons red wine vinegar
- 2 teaspoons Dijon mustard
- 1 teaspoon sugar
- 1/3 cup olive oil
- 2 pounds fresh spinach, stems trimmed
- 1 14-ounce can hearts of palm, drained, sliced
- 1 1/2 teaspoons grated lemon peel

Whisk first 3 ingredients in small bowl. Gradually whisk in oil. Season to taste with salt and pepper. (*Dressing can be prepared 1 day ahead. Cover and let stand at room temperature.*)

Combine spinach, hearts of palm and lemon peel in bowl. Add enough dressing to season to taste and toss gently. Divide among plates and serve.

PARSLIED POTATO SALAD

10 SERVINGS

- 1 large onion, finely chopped
- 3/4 cup cold water
- 7 large russet potatoes, halved
- 3 hard-boiled eggs, peeled, chopped
- 1 cup chopped fresh parsley
- 1 cup regular or reduced-calorie mayonnaise

- 1/4 cup white wine vinegar
- 1 teaspoon celery seed

Combine onion and water in small bowl and let stand 1 hour.

Cook potatoes in large pot of boiling salted water until tender. Drain and cool. Peel potatoes and cut into 1-inch cubes. Drain onion. Combine onion, potatoes, eggs and parsley in large bowl. Whisk mayonnaise, vinegar and celery seed in small bowl. Pour over potato salad and toss to combine. Cover and refrigerate at least 2 hours.



CHOCOLATE ROULADE WITH DULCE DE LECHE

The filling for this luscious rolled cake (above) is made with dulce de leche, a caramelized milk product popular throughout South America. Serve with coffee.

10 SERVINGS

CAKE

- 1/4 cup all purpose flour
- 3 tablespoons unsweetened cocoa powder
- 1/4 teaspoon salt
- 5 large eggs, separated
- 3/4 cup sugar
- 1/2 teaspoon cream of tartar
- 1 teaspoon vanilla extract
- 2 tablespoons powdered sugar

FILLING

- 2 cups chilled whipping cream
- 1 teaspoon vanilla extract
- 1/2 teaspoon sugar
- 1 16-ounce jar dulce de leche*

- 1 1/2-pint basket raspberries or 1/2 1-pint basket strawberries, hulled, sliced

FOR CAKE: Preheat oven to 325° F. Line 17x11x1-inch baking sheet with waxed paper. Grease paper. Sift flour, unsweetened cocoa powder and salt into small bowl. Using electric mixer, beat egg yolks and 1/4 cup sugar in large bowl until pale yellow and slowly dissolving ribbon forms when beaters are lifted, about 5 minutes. Using electric mixer fitted with clean dry beaters, beat egg whites and cream of tartar in another large bowl until soft peaks form. Gradually beat in remaining 1/2 cup sugar and vanilla extract and continue beating until stiff but not dry. Fold dry ingredients into yolk mixture. Fold in whites in 3 additions. Transfer batter to prepared baking sheet; smooth top. Bake until toothpick inserted into center comes out clean, about 25 minutes. Cool cake in pan on rack 5 minutes.

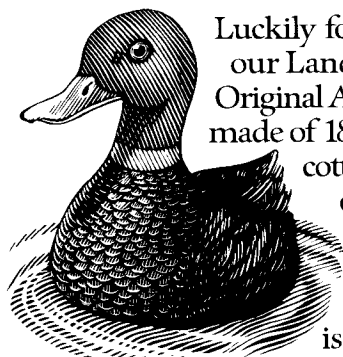
Sprinkle 2 tablespoons powdered sugar over kitchen towel. Turn out cake onto towel; peel off paper. Cool cake to lukewarm. Starting at 1 long side, roll up cake jelly roll style, using towel as aid. Cool cake completely.

FOR FILLING: Using electric mixer, beat chilled whipping cream, vanilla extract and sugar in large bowl to firm peaks. Transfer 1 cup whipped cream to medium bowl; add dulce de leche and fold together. Unroll cake. Spread dulce de leche filling over cake. Gently roll up cake again jelly roll style. Arrange rolled cake seam side down on serving platter. (*Cake can be prepared 4 hours ahead. Cover cake and remaining whipped cream separately and refrigerate.*)

Rebeat remaining whipped cream if necessary and spread over top and sides of cake. Garnish cake with berries.

*Dulce de leche is available at Latin American markets. 

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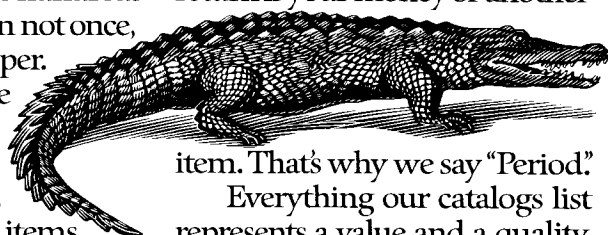


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Halloween Supper

DRESSING UP THE TABLE WITH CUSTOM CENTERPIECES

Every element in a table setting is important to the overall effect, but perhaps nothing can transform a look more quickly or more easily than the centerpiece. After all, no matter what it is you're celebrating, the plates, glasses and silverware generally remain the same. It's the flowers, vases, candles and other accessories that vary from party to party.

When creating a centerpiece, first consider the season. (Are tulips at their best? Lady apples? Holly?) Second, think about what style of celebration is planned. (Is it a formal dinner? Are children included?) Then let your imagination run free, particularly if the party is for Halloween, an occasion when fun and whimsy are the operative words.

For inspiration, conjure memories of costumes, candy, ghost stories and haunted houses. Or base your theme on the occult or a favorite gothic novel. Now is the time to use offbeat things that might seem morbid on any other occasion, like tall black tapers or funereal flowers. Check the kids' closets for anything with a gypsy, pirate or skull and crossbones motif. Don't forget to use your own collections: Vintage masks (or ones from the five-and-ten), harvest-themed tableware or antique tarot cards, as shown at right with a crystal ball and round glass vases, are just a few great choices.

Our suggestions for variations on a Halloween theme offer an array of looks achieved by changing only the napkins—and the centerpiece. For dishes, glasses and flatware, we went with a feeling of casual elegance—with a nod to the supernatural. We used the "Damascus" soup bowl from The LS Collection; "Pompeii" dinner plates from Puiforcat; "Les Poudrées" service plates from Bernardaud; "Perfection" wineglasses from Baccarat; Amber "Tsar" hock (Rhine wine) glasses from Saint Louis Cristal de France; "Triton" flatware by Aram from Fortunoff's; and cotton "Jacquards" napkins from A². {CONTINUED ON PAGE 100}

BY SARAH BELK

PHOTOGRAPHY BY DAVID BISHOP







PLACE/SETTINGS

TRICK OR TREAT

FILL SMALL burlap sacks with caramels, candy corn and other old-fashioned sweets and set them at each place. (Brown-paper lunch bags are fine, too. For an added touch, write the guest's name on the bag with a silver felt-tip marker.) In the center of the table, place a grapevine wreath on a shallow bowl. Fill the bowl with water and float sunflowers, Gerbera daisies or black-eyed Susans. Roll the napkins and tie them with raffia for an earthy napkin ring. Grapevine wreaths and raffia are available at florists' supply shops. Small sacks can be purchased at most party goods stores.

BOBBING FOR APPLES

HERE IS an elegant take on the classic children's game at Halloween. (Fruit centerpieces are a good choice this time of year anyway, since the marketplace is filled with a glorious assortment of apples, pears and grapes.) Spray the fruit with gold paint, let dry and then arrange in a low, footed bowl. To carry through the look, spray votive candle holders with gold paint, too. The holders create a luminous glow on the table and can be used again and again. The arrangement and candles were created by floral designer Olivier Guini for Les Fleurs de Maxim's.



FOR INFORMATION ON SOURCES AND PRICES, SEE TABLE OF CONTENTS.



MYSTERY GUEST

RUSTIC TERRA-COTTA pots are a welcome contrast to the refinement of fresh roses. To make this pretty centerpiece, cut oases (the soft green foam used by florists) to fit inside terra-cotta pots, soak the oases with water and place inside the pots. Cut the roses, reserving some of the leaves, and arrange roses and leaves in the pots. (If the pots are kept on the table for a while, place saucers underneath them to protect the table from possible water seepage.) For an element of mystery, place a mask on each plate and ask your guests to wear their masks during dinner. 🌹

ONCE IN A LIFETIME MOMENTS
DON'T JUST HAPPEN ONCE IN A LIFETIME.



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THE EVENING WHEN YOU HEAR
HOW IMPORTANT YOU ARE TO
SOMEONE, FOR THE DAY WHEN
THE PAINTERS FINISH UP AND
FINALLY LEAVE, FOR THE
WEEKEND WHEN YOUR
PARENTS MARK THE 33RD
ANNIVERSARY OF THE DAY
THEY MET, ✪ FOR ALL THESE
MANY, MANY OCCASIONS
THERE IS A CONSUMMATE
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*"My husband wanted
a new house, and I
wanted an old one,"
says Allison Alanis.
"This is the compromise
we came up with."*

It's safe to say that neither of them got a bad deal. The house that Allison and Paul Alanis "compromised" on is a stunning 1927 Italian-style villa designed by noted architect Wallace Neff and located in the lush, rolling hills of Pasadena, California.

That's Allison's half of the equation.

{CONTINUED ON PAGE 104}

A Classic Restored

BY TRICIA CALLAS PHOTOGRAPHY BY JEREMY SAMUELSON







PAUL'S PART OF THE DEAL CAME A year later, and after a lot of hard work. While the house had all the charm of 1920s architecture, it was a dinosaur in terms of practicality. There had been only two owners before the Alanises, and very few changes had been made to the home since the original construction. So to satisfy Paul's end of the bargain, all electrical and plumbing fittings were replaced and central air-conditioning was added, among many other technical improvements. But there was more: Lifestyles had evolved over the decades, and the living spaces just didn't suit the needs of a modern family. Especially the kitchen.

Although the original kitchen occupied the same space it does now, it was made up of several small rooms—a butler's pantry, a breakfast room and an extra bathroom. When the dividing walls came down, the Alanises were left with a nice large space, and they knew exactly what to do with it.

"I was adamant about preserving

the architectural integrity of the house," Allison says. "So we chose materials and repeated motifs found elsewhere in the design. That also gave us a classic style, ensuring that the look wouldn't be out of date in ten years." Dark woods are used throughout the house, so cherry was selected for the custom **cabinets** and trim. Both the cabinets and the walls went through separate processes to give them the patina of age and use that would be typical of an Italian villa.

Like most of the other doorways in the house, the ones leading to and from the kitchen are arched, as are the built-in shelves—designed specifically to showcase Allison's heirloom pewter collection. The concrete paver **floor tiles** from Italy also fit right in.

The use of Brazilian blue granite for the **countertops** (also showing up as an accent piece on the floor) adds practicality as well as a touch of contemporary style. But the real efficiency comes into play with Allison's choice of appliances. An old 1930s stove was replaced with a

Viking six-burner **range** (see previous pages) in blue. To the right, a Sub-Zero **refrigerator** (not shown) supercedes the 1927 icebox that came with the house. Across from the range on the center island are a **deep fryer** and **grill** (see previous pages) from Gaggenau and a small prep **sink** (above) in hammered pewter. At the opposite wall, the cleanup area features a triple **sink** (above) in blue by Kohler, with Phylrich **faucet** (above), and two Gaggenau **dishwashers** (above and on previous pages), one of which is part of the island near a KitchenAid **trash compactor** (see previous pages).

A window over the sink was enlarged to allow more light. It also provides a spectacular view of the grounds, and of the dining terrace around the corner, just off the new breakfast room. Recessed adjustable lighting keeps the room as bright as it needs to be.

In the end, Allison and Paul did wind up with a perfect compromise—a beautiful mix of classic style and modern convenience. 

FOR INFORMATION ON SOURCES, SEE TABLE OF CONTENTS.



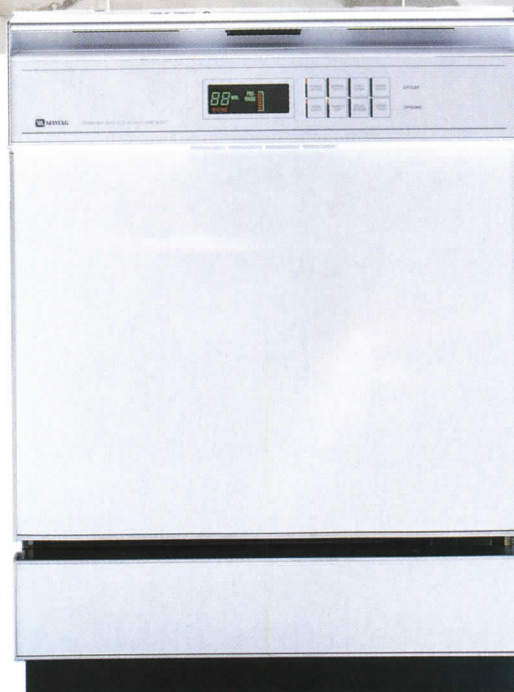
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FALLING FOR NEW
TABLEWARE DESIGNS

Autumn Leaves

*Listen! the wind is rising,
and the air is wild with leaves,
We have had our summer evenings,
now for October eves!*

—HUMBERT WOLFE,
"AUTUMN (RESIGNATION)"

Like the poet, most people anticipate with great delight the move from the languid days of summer to the crisp days of autumn. There will be beautiful foliage to see, cozy fires to build and rustic, hearty meals to enjoy. This year, salute the season by serving some of that delicious fare accented by the warm colors and earthy designs featured in porcelain, ceramic and silver.

CLOCKWISE FROM TOP LEFT:

"Natural Leaf" with butterfly by Ann Marie Murray;
"Tuscan" bowl by Aletha Soulé for The Loom Company;
"Granville" dinner plate and small dish by Nikko from the William Morris Collection at the Victoria & Albert Museum in London;
"Yellow Maple Leaf" plate by Barbara Eigen for Eigen Arts;
"Blind Earl" cup and saucer by Royal Worcester with raised motif (created for the blind earl of Coventry who used his sense of touch to enjoy the design);
holly platter by Ann Marie Murray;
"Oak Leaves" dinner plate by The Pfaltzgraff Company;
silver-plate "Feuilles d'Argent" spoon by Siècle;
"Silver Maple" place card holder and napkin ring from The LS Collection;
"Feuillage" dessert plate by Gien France;
hand-painted "Trellis" teapot by The Zrike Company.

PRODUCED BY RANDI DANFORTH
PHOTOGRAPHY BY KAREN CAPUCILLI

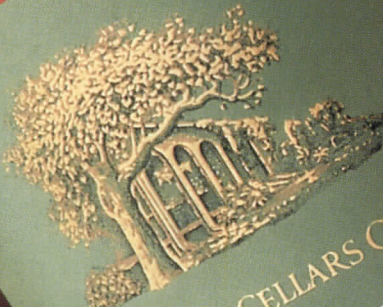
Enjoy a special Chardonnay from Ernest and Julio Gallo.

To fully appreciate the subtle flavors of rosemary skewered shrimp, try it with our California Chardonnay. Its delightful taste makes this dish even more inviting.





THE WINE CELLARS OF
ERNEST & JULIO GALLO



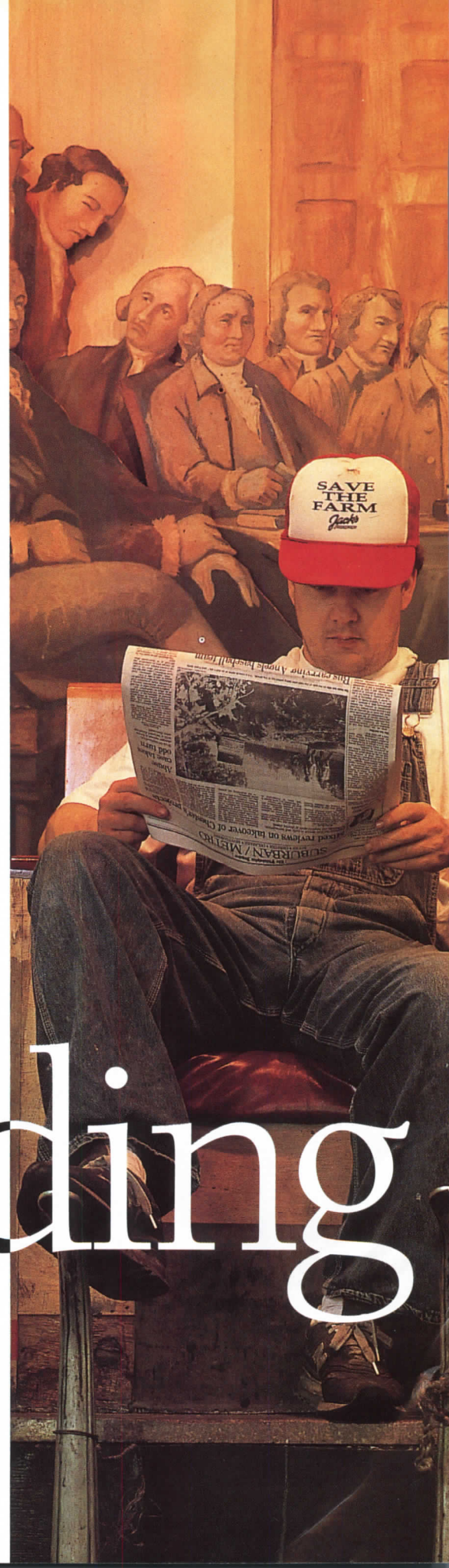
THE WINE CELLARS OF

Ernest & Julio Gallo

Chardonnay

OF CALIFORNIA

EXPLORING
A PHILADELPHIA
LANDMARK

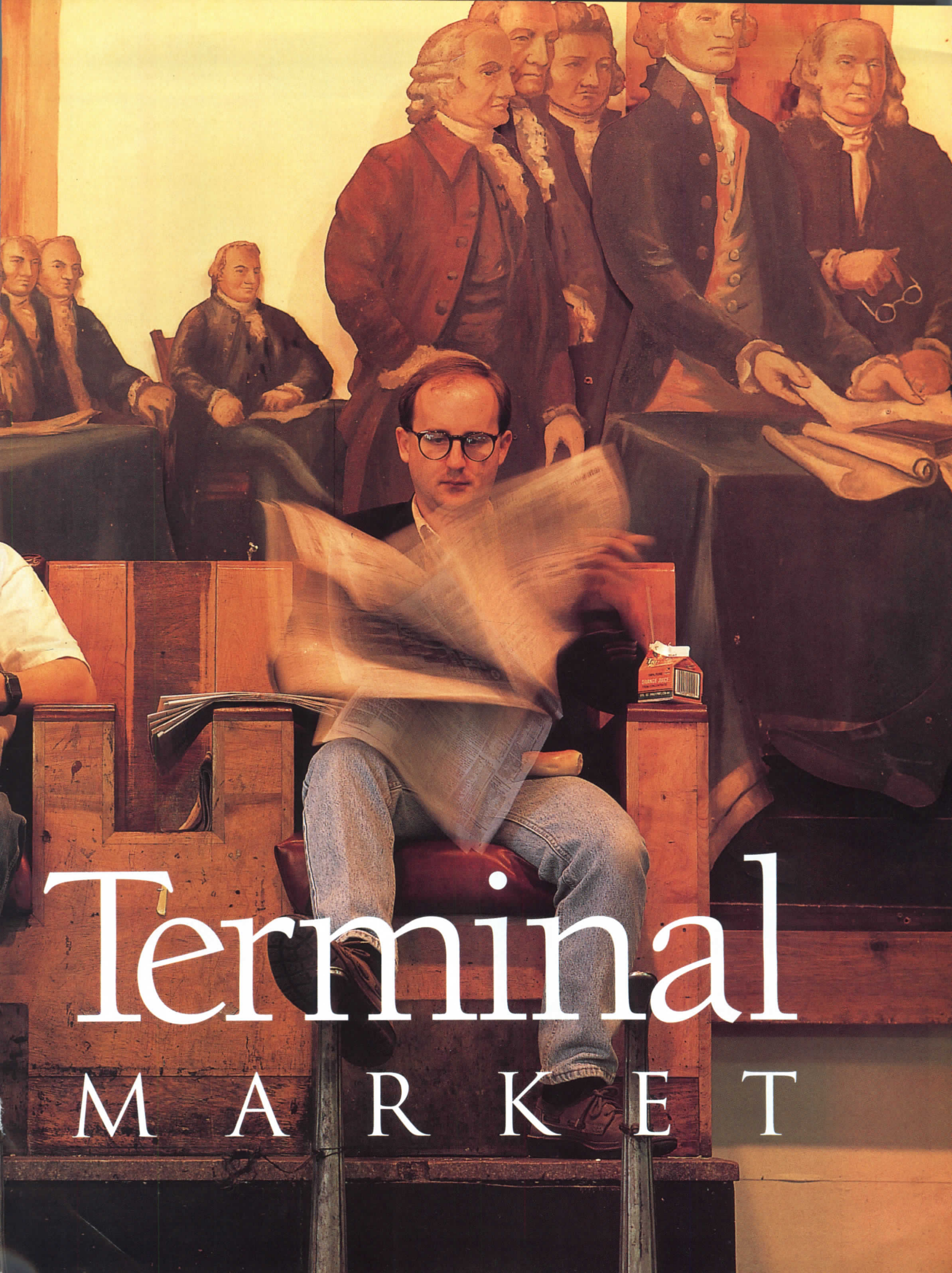


THE Reading

by E.C.K. READ

PHOTOGRAPHY by MICHAEL BRYANT

For a hundred years, people have been coming here to buy farm-fresh produce (above) and catch up on all the current events. Today the market's Declaration of Independence mural (right) is an inviting background for perusing the papers.



Terminal

M A R K E T

NEED TO KNOW ABOUT LAMB? Just talk to Harry Ochs. Have a question about eggs? Try Hank Garges. Want some fish on the menu? Ask Andy Jarmoluk about the catch of the day.

They'll be happy to oblige. And they're all conveniently found in one place—under the venerable arching train shed that once housed the Philadelphia end of the Reading Railroad. Today it's the home of the sprawling Reading Terminal Market, where merchants like Harry, Hank, Andy and so many others have been dispensing fresh produce, meat, groceries—as well as genial wisdom—for an entire century.

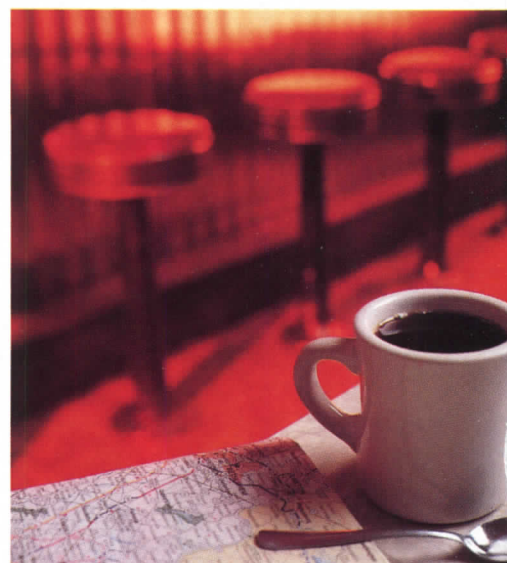
Harry G. Ochs is actually the dean of the place with 47 years at his butcher's block. (His knowledge was no doubt passed down from his father and grandfather, who started at the terminal in 1906.) He's an expert not only on lamb lore, but on other select meats as well. And the egg man, Hank Garges (son-in-law of Lester Halteman who raises the Muscovy ducks and geese that Garges sells at the L. Halteman & Sons stall), will tell you that for his money, spring geese eggs are far superior to the chicken model.

Over at John Yi's Fish Market, Andy Jarmoluk sings the praises of Guyana

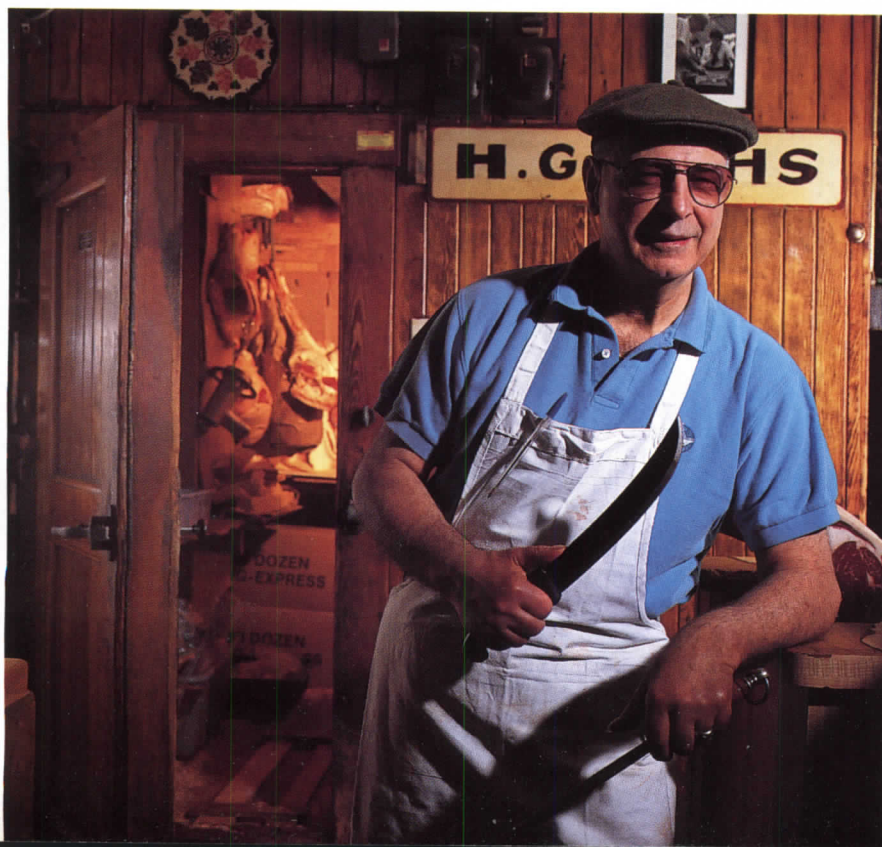
shrimp, confirms the upswing of fish, especially catfish, in our diets, and says people want information on how to prepare it. At her flower stall, handsome, white-haired Miriam Folk might have stargazer lilies, oncidium orchids or lace-veiled statice, depending on the season, but her curly willow gets the most attention. "People like it just for its wiggly branches," she says.

Get the idea? They all have an opinion, and they all have some advice to give, and usually they're right.

These savvy and accommodating vendors have their roots in the old open-air markets that flourished on the banks



A few Philadelphia institutions (clockwise from left): Butcher Harry Ochs; cheese steak sandwich-meister Rick Olivieri; two-hundred-mile coffee from the Down Home Diner; and German-style apple baked goods.





Even more local legends: Amish pretzel-makers at Fisher's Dutch Treats (above) and regional foodstuffs from the Pennsylvania General Store (right).

of the Delaware River, Philadelphia's eastern boundary, in the late seventeenth century. As time went on, the riverbank markets moved westward, away from the Delaware, to arcades on High (now Market) Street, then north to Arch Street..

The Reading Railroad, enamored of a stretch of central real estate nearby, bought it up in the 1890s as a site for its new terminal, but agreed to house the market as well. Butcher and baker,

brakeman and engineer became shed-mates in 1893 at the present location on Market between 11th and 12th streets, a short walk from city hall. Today, the Reading rolls no more. The market, however, lives on.

On its two acres of stalls, some 80 merchants—often farmers in merchants' clothing—tend to the diverse appetites of about 75,000 customers a week. The

{CONTINUED ON PAGE 114}





Keeping the sweet tooth satisfied: An impressive cone from longtime favorite Bassett's Ice Cream (above) and baker Alvin Beiler (left) with his terrific shoofly pies.

local produce flows mainly from the Delaware Valley and from Pennsylvania's Lancaster County, whose Amish and Mennonite farmers are here in force. Pennsylvania Dutch fans will find all kinds of eggs, even green ones and double yolkers, and egg noodles at David Esh's stand; beautiful herbs, greens and vegetables nurtured by Abraham Stoltzfus at his Lower Valley Produce; Gidion Diener's fresh poultry; gobblers at The Turkey Stand; cheese, butter and lunch meat from Hatville

Farms; and delicious baked goods (especially the shoofly pies and carrot cakes) at Alvin Beiler's bakery.

Fish, being citizens of the world, introduce an international flavor. Koreans run the big fish stalls and field a far-flung catch—some of it, like crayfish and lobster, so fresh as to be still under way. At the 12th Street Cantina, Michelle Leff sells everything you need for a Mexican meal, including salsas and pepper pods undreamed of by the average taco

{CONTINUED ON PAGE 116}

Where Is It Written That You Can Only Worship The Sun From The Prone Position?

Don't let the brisk mountain air fool you. Expert skiers aren't the only things heating up our slopes. When you are this close to the source, the sun can be very warm indeed. So make sure you pack plenty of lotion. That way you'll take home a tan to match the glow of accomplishment you'll feel from skiing the best there is. Start planning today with our free Winter Vacation Kit. Just write Vacation Kit, Box 38700, Dept. 558, Denver, CO 80238. Or call 1-800-265-6723, ext. 558.



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jockey. Le Bus Bakery puts London and Paris into blueberry scones and almond croissants. Al Starzi holds forth at the Spice Terminal amid herbs, flavorings and coffees of global parentage. Austria, Italy and Israel, among others, lurk at Braverman's Bakery, where gingerbread "persons" can be found for sale.

The Pennsylvania Dutch provide the market's best floor show. Behind large windows at Fisher's Dutch Treats, Amish girls create "our own handmade soft pretzels," rolling the dough into long snakes to be knotted, by one deft sleight of hand, into final shape for the baking sheet. The soft pretzel is as sacred to Philadelphia as pepper pot soup and scrapple (a widely revered agglomeration of pork scraps, buckwheat and cornmeal). Other urban icons at the market are the Philly cheese steak, a beef-and-cheese sandwich invented by the late Pat Olivieri and still sizzled on the griddle by grandson Rick, and Bassett's Ice Cream, famed among cone buffs since 1861.

Philadelphians, of course, are big fans of the market. For them it's a social, ethnic and cultural gathering place, as well as a market where they can buy ingredients for all their meals. Items that can't be found at the local supermarket are sold alongside the most basic groceries. It's the ultimate one-stop food shop.

In a chance encounter near Godshall's Poultry (where the turkeys, according to a passerby, look "as big as my dog"), Ann C. Hazan, cookbook author and cooking instructor at Temple University, says she brings her students here for their last class. "We walk through and talk about how to select

vegetables, fruits, fish and cuts of meat." Under the spell of vendors like the aforementioned Harry Ochs, who gladly pulls out a side of beef to show them where chuck, loin and flank are located, the students become loyalists. "I always see them here later on," says Hazan.

Fortunately for shoppers who get too enthusiastic, there is no want of places to rest and refuel. In-house eateries

are abundant, and you can take your pick of several kinds. There are simple menus at Pearl's Oyster Bar and Dinic's where customers sit down at a counter, good hot sandwiches at Fireworks, scrumptious soul food at Delilah's, and a full-service restaurant, the Down Home Diner.

None of them serve liquor, but you can always grab a bite at The Rib Stand or Bassett's Original Turkey (that's Roger B. of Bassett's Ice Cream) and take it over to the big central Beer Garden,

where there's a king-size bar and tables.

The Down Home Diner commonly draws on neighboring merchants for its provisions. The breakfast menu, for example, offers Mr. Moyer's blue-ribbon scrapple—and Robert Moyer of Eugene Moyer & Son, "pork specialists since 1856," is only an aisle away. Scrapple and sausage are long-term mainstays of his business, but almost all Moyer products win awards for their quality.

The diner's many delicious lunch possibilities include pepper pot soup, granny's meat loaf platter, hoppin' John (a classic southern dish of black-eyed peas and rice) and its famous two-hundred-mile coffee. The legendary coffee,

owner Jack McDavid explains, is a heavy blend with espresso added.

"We boost the octane," he says, "mindful of the days when truck drivers might do only one hundred miles between coffee stops."

The mighty coffee and accompaniments are listed on a "construction blues menu," referring to the birth of Philadelphia's big new convention center. The center is rising on four square blocks adjacent to the market, but will also spread into the old train shed's upper level directly over the market.

Renovation is likely to ruffle market operations for a year or so, but manager Bill Gardiner aims to have no more than 20 percent of the stalls closed down at any one time, and hopes to arrange temporary quarters for merchants affected.

In any event, out-of-towners can rest easy. Michael and Julie Holahan at the Pennsylvania General Store on the Arch Street side of the market will ship "a taste of Pennsylvania" incarnate in one of their numerous gift packages of market merchandise. There's funnel cake mix, Lebanon bologna, Famous 4th Street Cookies, a soup mix from Margerum's (one of the market's oldest stores) and, of course, Mr. Moyer's scrapple and smoked sausage.

At the General Store, genial wisdom continues to be dispensed—their catalog is filled with quotable quotes. And in case anyone has forgotten that he or she is trafficking with the ghosts of an old and honorable railroad, the same catalog offers a wooden whistle that sounds like the steam engines of yore. Call the store and they'll blow it for you. Better yet, stop by after a cup of two-hundred-mile coffee.

The Reading Terminal Market is located at 12th and Arch streets, Philadelphia, PA 19107. It is open Monday through Saturday, 8:00 A.M. to 6:00 P.M. Pennsylvania Dutch stalls are open Wednesday through Saturday. Call 215-922-2317 for more information. 

E.C.K. Read is a New York-based food and travel writer with a fondness for farmer's markets everywhere.

Fortunately for shoppers who get too enthusiastic, there is no want of places to rest and refuel. In-house eateries are abundant....

HAS NO PLANS TO CROSS ANTARCTICA BY DOG- SLED.

(Doesn't
even own
a dog.)



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A Restaurant Tour of the Piedmont

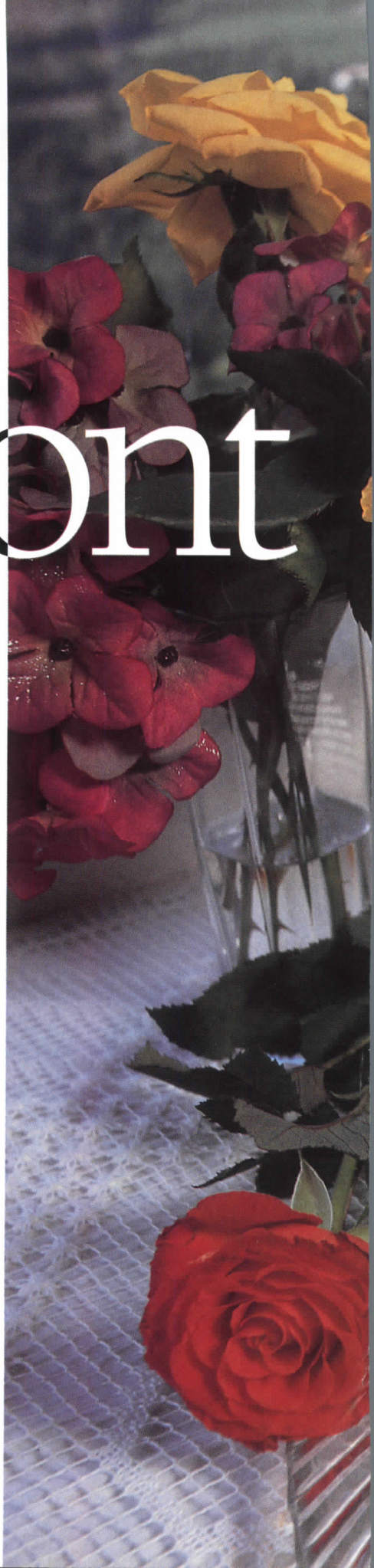
by LYNNE ROSSETTO KASPER

THIS BEAUTIFUL REGION OF ITALY
HAS EVERYTHING
FOR WINE AND FOOD LOVERS



Some call Cesare Giaccone (above) of Da Cesare the king of Piedmontese cooks. His surprising combination of artichokes, porcini mushrooms, truffles and quail egg in a warm "salad" (right) is one of the reasons why.

PHOTOGRAPHY by OWEN FRANKEN





IF YOU HAVE EVER WONDERED WHAT ALL THE FUSS over white truffles was about, you'll find out in the Piedmont. And if you have even the slightest penchant for fine red wines and hearty Italian food, then you are a prime candidate for a Piedmontese culinary adventure.

Adjoining the borders of France and Switzerland, Italy's northwest corner has had a reputation for great gastronomy since ancient Roman sages pronounced its truffles to be first-class aphrodisiacs and its meats the best in the empire. And over the centuries, the Piedmont and superb red wines—think Barolo, Barbaresco, Barbera, Dolcetto, Nebbiolo, Gattinara—have become synonymous. (White wines, such as Arneis and Gavi, and sparkling wines—Moscato d'Asti and Spumante—are renowned as well.)

Autumn is *the* time to go—truffles are being unearthed daily, new wine has just been pressed, vegetables and fruits are still ripe from the harvest, wild *porcini* and sweet chestnuts are ready for gathering and restaurants are primed for their most demanding clientele.

But you won't be alone. Fall here is

a seasonal secret that most of the world knows about. Truffle, porcini and wine devotees come from all over Italy, Europe and beyond to fill their stomachs, caches and cellars. Winemaker Raffaella Bologna laughs when she explains the phenomenon: "We *piemontese* love our food and wine, and so does everyone else. But look at what the land gives us. How could it be any other way?"

A trip to the Piedmont, however, is definitely not for the "eat to live" crowd; only full-fledged sybarites need apply. Requirements include a boundless capacity for pleasure, a large appetite, restaurant reservations (at the grander establishments) and an ample wallet. And the best places to put them to use are in the region's prime wine and food areas: Asti and its surrounding Monferrato hills; Alba and its surrounding Langhe hills.



There are two outstanding spots to stay for exploring both these areas. Book early for the country house hotel Locanda del Sant'Uffizio, located on a beautiful hillside overlooking vineyards and grain fields in Cioccaro di Penango, about 30 miles north of Asti, and the irresistibly charming hilltop guest house above Alba, Cascina Reiné-La Meridiana, run by signora Giuliana Pionzo Giacosa. Another good possibility is the Hotel Santa Vittoria in Santa Vittoria d'Alba, west of Alba, which has institutionally plain rooms, but absolutely spectacular views of the Langhe hills. Avoid the Hasta Hotel near Asti, which offers little appeal for the price. And no matter what any of the guidebooks say, Motel Alba on the north side of town combines all the charm of an airport landing strip with the ambience of an industrial cement factory.

In this part of the world you can join the impassioned people who race out each morning to *enoteche* (regional wine centers) to taste wine, then proceed to markets and *caffè* to taste food. Next, they take a brisk walk to work up an appetite before driving off to a multi-course lunch. What follows is a repeat of the morning's activities (perhaps punctuated by a little nap), followed by a multicourse dinner. Of course, if you prefer, you can opt for proper meals and spend the free time either roaming the lush countryside or visiting churches, museums and shops.

Many of these meals are taken at some of Italy's most highly rated restaurants. Yet the food—and the amount of it—seem more like what would be served by a prosperous country family rather than by a fancy eatery.

{CONTINUED ON PAGE 122}



Giorgio Rocca (above), chef-owner of the restaurant and inn Giardino da Felicin, delights visitors with his exuberant charm and irresistible food. The light fare and varied cheese selection at La Braja (top) are designed to challenge longer-established restaurants.



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MUCH OF THAT FOOD IS INFLUENCED BY THE French, which isn't surprising, considering that Piedmont is not only on the French border, but was also long bound to the royal House of Savoy. For many generations, France was the Piedmont's main

influence and French the main language. (To discover Piedmont's cooking at its most French, try the much lauded Al Rododendro in the little town of Boves in the southern province of Cuneo just across the woods from France. There chef and owner Mary Barale prepares a refined cuisine that consistently wins her kudos as one of the top chefs in Italy.)

Brace yourself for more kinds of antipasti than you thought possible. First courses of soups, pastas, risottos and vegetable creations blur together into a succession of dishes that precede the main course, which is often meat. The Piedmontese love meat—grilled, broiled, braised, fried or stewed. Then there are olive oils as distinctively flavored as the foods they dress, local cheeses from sheep's, goat's and cow's milk, miniature pastries, unsurpassed chocolates and the ubiquitous *grissini*, or breadsticks.

And where can you find it all? In places such as Beppe, the elegant yet relaxed restaurant of the small hotel Locanda del Sant'Uffizio. Here the Firato family welcomes the international set and anyone looking for comfort as well as for good food.

The pastas are excellent and the meat courses adequate, but the antipasti really shine. There are three you should not miss. In one, sheer slices of cured veal, which rivals the most exquisite Parma ham, are topped with warm marinated *borlotti* beans. In another, called "The Truffle Hunter's Lunch," there's a triumvirate of poached eggs, white truffles and baked polenta. Stir the truffles into the yolks, then use the polenta to scoop it all up. And in another, potatoes from the Firato garden are sautéed and layered with porcini mushrooms in a little terrine. The dish is baked hot and fast

and comes to the table bubbling—so simple and so utterly addictive.

Desserts are also excellent, especially the warm ricotta tart. This creamy cheesecake is made throughout Italy, but few surpass the subtle goodness of the one at Beppe.

Down the road in Montemagno is the striving little La Braja. Chef Giuseppe Palmerino and his brother Antonio are trying to give the area's longer-established restaurants a run for their money with this lovely place. Here the food is original without being contrived, and their tasting menu was one of the lightest I sampled. I especially enjoyed their version of the Piedmont's omnipresent veal *tartare* sauced with a mayonnaise-like cream and garnished with truffles. Another favorite was the understated *tagliatelle* tossed with strips of carrot, green beans, lots of basil and a little tomato.

The Fassi family's Gener Neuv on the banks of the Tanaro River in Asti has been a mecca for connoisseurs for over 20 years. Piero runs the rustic-style dining room, while Giuseppina brings delicious clarity to the region's classic country dishes. Her chick-pea soup is Italian mama food at its best—homey, nurturing and big on flavor yet light on the digestive system. Duck breast salad is almost a cliché these days, but not when Giuseppina dresses it with the area's exceptionally fragrant hazelnuts.

Although truffles perfumed the dining room the night I dined there, the dish I liked best didn't have a sliver of a truffle in it. It was a grilled, garlicky porcini mushroom cap the size of a fillet steak cupped in a roasted grape leaf. The leaf's appealing snap of bitterness was perfect with the succulence of the porcini.

{CONTINUED ON PAGE 124}



Beppe, the restaurant at country house hotel Locanda del Sant'Uffizio (above), offers some of the area's best antipasti. A waterfront tavern turned acclaimed culinary mecca, Gener Neuv has been the pride of Piero and Giuseppina Fassi (top, with daughters) for 20 years.

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WHEN PIERO AND GIUSEPPINA BOUGHT WHAT was a rundown waterfront tavern 21 years ago, she was a good home cook and he loved food and wine, but neither of them knew how to run a restaurant. “I didn’t know how to make an espresso

in the machine or how to pour wine in the dining room,” Piero says. “We opened on a Sunday, and it suddenly hit me that we had risked everything. What if no one came? But they did come. In fact, so many we almost ran out of food. When we closed the door on the last customer, I collapsed and cried like a baby.”

“That was when I first knew how frightened he was,” adds Giuseppina. Today the world dines at Gener Neuv, booking tables weeks in advance.

Instead of taking the fast but dull valley road from Asti to Alba, wander through the vineyard-covered hills on either side of the valley. Anticipate getting lost (have a good map for the return trip) and discovering splendid views, old castle towns, rural life and unpretentious but satisfying places to eat.

When you get to Costigliole d’Asti,

visit the castle *enoteca*, where you can taste and buy local wines. But mention this town’s name to any serious eater, and you’ll get an affirming nod, then a longingly pronounced “Da Guido.”

Guido Alciati and his wife, Lidia, began their restaurant over three decades ago with what was then a unique idea—to serve dinner only, consisting of one orchestrated menu. That’s what they continue to do and to great applause. Lidia’s skills in the kitchen are backed by son Ugo’s work with pasta and pastry. The two of them create the food Guido and Lidia grew up on, the food of Asti’s landed gentry—feathery pastas, especially the *agnolotti* stuffed with leeks and potatoes, and basic but conversation-stopping dishes like salt cod, potato and white truffles in parsley butter sauce.

This restaurant is the ideal place to sample the ground-breaking Asti Bar-



Easygoing La Vigneria di Muscatel is a great place to take a break from formal dining.

beras of Guido’s longtime, much-missed winemaking friend, the flamboyant Giacomo Bologna, who died in 1991. He rethought the simple local Barbera wines, turning them into some of Italy’s most highly regarded vintages.

Ugo’s desserts are visual treats with intriguing combinations of flavors. Surely he’d picked up ideas at Michelin-starred restaurants in France, I said. “No,” says Guido. “Ugo eats only at our local pizzeria with his girlfriend. He has no interest in fancy restaurants. He just gets these ideas.” Ironically enough, Guido is a fancy restaurant with consummately professional service. But there’s no stiffness here and everyone has a good time.

When you get to Alba, take a morning to explore this medieval town. Don’t miss the shops along corso Vittorio Emanuele, especially Pettiti for coffee and sweets. Also, make sure to try the work of pastry genius Beppe Scavino at Casa del Torrione on piazza Savona.

South of Alba, the Grinzane Cavour castle *enoteca* is a required stop for Barolo lovers and all those who enjoy country museums. Home to Italy’s first prime minister, Camillo di Cavour, the castle has a museum of wine and local rural life. The English-speaking guide will explain the two reconstructed kitchens showing Piedmontese home life in the seventeenth and nineteenth centuries.

Between bouts of grand dining you’ll need casual spots where you can eat lightly and not spend a mint. One such example is La Vigneria di Muscatel, west of Alba in Santa Vittoria d’Alba, across the street from the cellars of the Cinzano firm. Once you are ensconced in this charming wine cellar-cum-restaurant, you’ll forget the busy road above.

{CONTINUED ON PAGE 126}

WHITE TRUFFLES: THE ULTIMATE SOUVENIR

NINETEENTH-CENTURY COMPOSER AND BON VIVANT GIOACCHINO ROSSINI CALLED THE WHITE truffle “the Mozart of fungi.” He kept one on his desk, knowing it fed his imagination. Beige, craggy, scented with garlic, loam and barnyard, the truffles of the Alba-Asti area can make heaven happen on a plate. They are shaved over finished dishes, and usually quite simple ones, such as polenta, poached eggs, pasta or risotto with butter and cheese, the Piedmont’s ubiquitous raw veal antipasto, and the creamy cheese fonduta of neighboring Valle d’Aosta.

Good truffles fill a room with their aroma, so much so that unsealed truffles are banned on public transportation. If you can’t smell a cut truffle five feet away, it’s not worth having.

Always sniff before buying. Expect to pay between \$45 and \$60 an ounce. Buy at reliable purveyors in Alba, such as Morra on piazza Pertinace and Tartuffi Ponzio at 26 corso Vittorio Emanuele. Both carry fresh truffles and all manner of oils, pastes and pâtés.

Before deciding, treat yourself to a stroll through the truffle market off Vittorio Emanuele, where hunters display and sell their finds. Look for signs saying “Vero Alba,” or “truly of Alba.” The market offers truffle snacks, trees guaranteed to spawn truffles, and English language information on the fabulous fungus.

Truffle hunters will tell you (in Italian, of course) everything you want to know—how they work their truffle dogs, the history, legend and lore of truffles, how to use truffles—everything, that is, except where they find them.



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EAT HOWEVER MUCH OR LITTLE YOU WANT FROM THE generous selection of antipasti in the entry room. Young chef Piero Bergese does justice to old-fashioned regional

dishes, and every night makes a soup, pasta or hearty stew. Here you'll find some of the very best wine prices in the Piedmont. Owner Bruno Fieno prides himself on offering hard-to-find local bottlings, including the rare and good after-dinner digestive, Barolo Chinato.

At the other end of the dining spectrum is the exuberant and extravagant Da Cesare in Albaretto della Torre, high in the Langhe hills. Many restaurateurs told me that while owner Cesare Giaccone was the unquestioned king of Piedmontese cooks, he was extremely volatile and didn't like Americans or journalists. This period in his life must have ended recently, because my lunch at his fine restaurant was serene and he was absolutely cordial.

Cesare has the cook's equivalent of near-perfect pitch. From a salad with the unexpected mix of wild mushrooms, artichoke hearts, pistachios and pomegranate seeds in an orange dressing, to roasted kid, rosy on the inside and crusty on the outside from turning on a spit over the dining room fire, everything I tried from his blessedly small menu was superb.

But most fun was what Americans would call Cesare's rendition of baked potatoes with sour cream, his "Surprise of Autumn." The split, hot, crisp-skinned potatoes arrived on a gorgeously arranged platter of golden chestnut branches and halved pomegranates. They were set on our plates, sprinkled with grappa and topped with a succulent guinea hen.

Truffle mousse was passed on the side. Unusual and scrumptious.

If struggling back to Alba from Da Cesare seems at all daunting, stay overnight at Il Castelleri, a remote, rustic horse farm outside Bossolasco. The rooms are simple, with fireplaces and great views. But the best part is that it will put you very near one of the most delicious finds of my stay—Locanda dell'Arco in Cissone.

Tucked near the small village square of Cissone, this pretty inn is an old stable with vaulted brick ceilings, a waist-high fireplace (do try to get the table next to it) and an easygoing atmosphere.

Owner Maria Piera's love of cooking shines through almost every dish. Her little antipasto meatballs come in a wine sauce like dark satin. I couldn't resist eating all the baked flan-cum-frittata of tomato, carrots and fresh herbs, even though I knew much more food was coming. The handmade pasta of

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spinach sauced with porcini and tomato had me scraping my plate for every last bit. If the wild boar with chestnuts was a little dry, Maria's *panna cotta* (cooked cream with burnt sugar topping) more than made up for it.

You might want to set up house-keeping for a night or two in one of the comfortable rooms at Giardino da Felicin in Monforte d'Alba. That way you can have dinner at Felicin and lunch the next day at Trattoria della Posta, only three blocks away.

Giorgio Rocca, chef-owner of Giardino da Felicin, speaks excellent English, reads novels by Steinbeck and Dos Passos, and would rather talk about his travels throughout Northern California than about his life and cooking in Monforte d'Alba. His culinary style is more the haute country of Gener Neuv than the hearty homeyness of della Posta, and his prices are moderate.

He makes food that is just irre-

sistible. A simple pile of salmon bits, salt cod and straw mushrooms is accented with a bath of olive oil sweet with fruit. His breads, made of local grains, could be lunch unto themselves. Sweet onion marmalade adds depth and richness to a pâté of hare and Barolo. Ravioli of greens and meat get punch from the Piedmont's *tritto*—finely minced sage, rosemary, parsley and garlic. Baby lamb browns slowly, building up the deep flavors that give its pan sauce such polish. When you know you can eat no more, Giorgio produces a powerhouse dessert of *semifreddo* (frozen cream mousse) made with Alba's hazelnut *torrone* (nougat).

Della Posta is the kind of family-run place we all fantasize about when thinking of good traditional food served in the Italian countryside. For over a century the Massolinos have served up Piedmontese home cooking in the trattoria's two dining rooms. You must pass through the kitchen to get to a table—a great way

to preview their rich *stracotto* in Barolo (wine-braised pot roast), to see how Gianfranco whips cheese *fonduta* (Fontina-based fondue) to consummate fluffiness and how his mother, Elvira, surveys every stew and pasta with an eagle eye. The *stracotto* and *fonduta* end up together in a dish of supreme richness that surely meets with Elvira's approval.

The best way to sample the full flavor of the Piedmont is to go there. The second best way is to prepare these authentic and surprisingly easy recipes. Make sure to use the very best fresh ingredients, just like a Piedmontese chef would. The one item I do not call for is white truffles, because only the freshest, most fragrant ones will do and they're a rarity on this side of the Atlantic. Perhaps you should book your ticket now.

For information on making reservations at restaurants and hotels, see page 163.

{RECIPES BEGIN ON PAGE 128}

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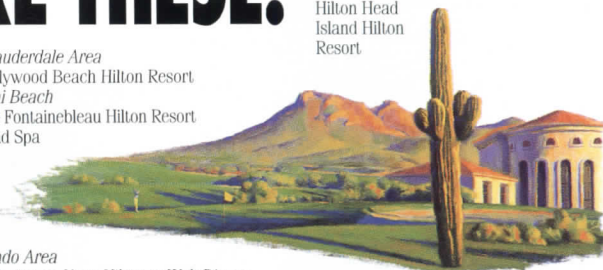
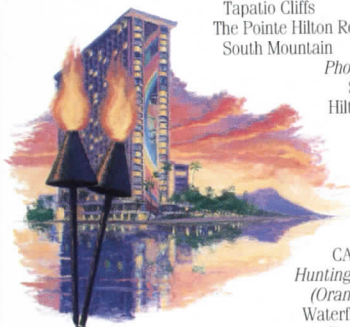
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PORCINI MUSHROOM AND POTATO TERRINES

For those rare times when fresh porcini mushrooms are available, use one pound of them to replace the dried and button mushrooms that are called for in this simple but spectacular first course. At Beppe, the restaurant in the Locanda del Sant'Uffizio, it comes in small ovenproof dishes about one inch deep and four to five inches wide. Pour a dry white Cortese di Gavi or sparkling Pinot di Pinot.

8 SERVINGS

- 1 ounce dried porcini mushrooms (about $\frac{3}{4}$ cup)
- 2 tablespoons ($\frac{1}{4}$ stick) butter
- 8 tablespoons olive oil
- $\frac{3}{4}$ pound button mushrooms, sliced
- 1 large garlic clove, chopped
- 1 3-inch fresh rosemary sprig or 1 teaspoon dried, crumbled
- $\frac{1}{2}$ cup chicken stock or canned low-salt broth
- 1 tablespoon minced fresh parsley
- 2 pounds red potatoes, peeled, very thinly sliced

Chopped fresh parsley

Place dried mushrooms in bowl. Cover with hot water and soak until softened, about 25 minutes. Drain; squeeze dry.

Melt butter with 2 tablespoons oil in heavy large skillet over medium-high heat. Add fresh and soaked mushrooms, garlic and rosemary and sauté 2 minutes. Add stock and boil until liquid is reduced by half, about 4 minutes. Remove from heat and discard fresh rosemary if using. Add 1 tablespoon parsley and season with salt and pepper.

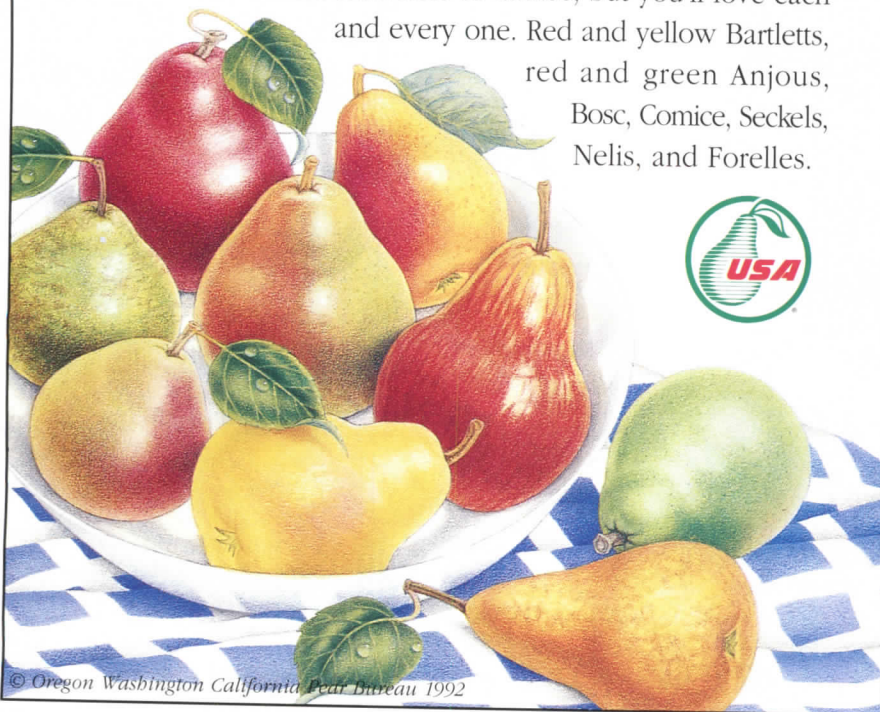
Divide remaining 6 tablespoons oil between 2 heavy large skillets over medium heat. Add half of potatoes to each skillet. Cook until potatoes are almost tender, turning occasionally, about 10 minutes. Season with salt and pepper. Remove from heat and set aside.

Layer half of potatoes in eight $1\frac{1}{2}$ -cup ramekins or custard cups. Top potato slices with mushrooms. Cover mushrooms with remaining potato slices.

Variations on a Theme.

The theme is USA Pears. The variations are nine different varieties, each with a distinctive shape and color, but most deliciously, taste! Try them all now, while they are available. You'll find a favorite of course, but you'll love each and every one. Red and yellow Bartletts,

red and green Anjous, Bosc, Comice, Seckels, Nelis, and Forelles.



Drizzle any remaining juices from mushrooms over. (Can be prepared 6 hours ahead. Cover and refrigerate.)

Preheat oven to 350°F. Place ramekins on cookie sheet. Bake until juices bubble, about 15 minutes. Sprinkle with chopped parsley and serve.

CHICK-PEA SOUP WITH GARLIC AND HERBS

At Gener Neuv this gets its final seasoning at the table—a light sprinkling of a sweet and fruity olive oil. It is traditional on All Souls' Day, November 2, but so good you will want to make it all winter.

8 SERVINGS

- 1 pound dried chick-peas (also known as garbanzo beans)
- 5 tablespoons olive oil
- 1 large onion, chopped
- 5 fresh sage leaves or 1 teaspoon dried ground sage
- 1 4-inch fresh rosemary sprig or 1 teaspoon dried, crumbled
- 1 large bay leaf
- 2 large garlic cloves, minced
- 2 cups ½-inch cubes Italian bread
- Additional olive oil

Place chick-peas in large bowl. Cover with cold water and soak overnight.

Pour chick-peas and their soaking liquid into large pot. Add enough water to cover by 2 inches. Bring to simmer.

Meanwhile, heat 3 tablespoons oil in heavy large skillet over medium heat. Add onion, sage, rosemary and bay leaf. Sauté until onion is golden, about 8 minutes. Stir in 1 garlic clove and cook 1 minute. Add onions to chick-peas. Cover partially and simmer until chick-peas are tender, about 3 hours. Remove herbs from soup. Season with salt and pepper. (Can be made 1 day ahead. Cover and chill. Reheat before using.)

Heat 2 tablespoons oil in heavy large skillet over medium heat. Add bread and sauté until golden, about 4 minutes. Add garlic clove and stir 1 minute. Ladle soup into bowls. Top with croutons. Serve, passing additional oil separately.

LINGUINE WITH SAUTÉED VEGETABLES AND BASIL

La Braja's chef, Giuseppe Palermino, uses tiny green beans known as haricots verts. If hard to find, slice tender green beans into strips. This goes nicely with a Grignolino d'Asti or Ruchè di Castagnole Monferrato.

MAKES 6 FIRST-COURSE SERVINGS

- 8 ounces haricots verts or other green beans
- 6 tablespoons olive oil
- 1 large garlic clove, flattened
- 1 yellow bell pepper, cut into thin strips
- ½ pound zucchini, cut into matchstick-size strips
- 8 ounces tomatoes, peeled, seeded, or canned plum tomatoes, drained, cut into thin strips
- 12 ounces linguine
- 1 cup freshly grated Parmesan cheese (about 3 ounces) (preferably Parmigiano Reggiano)

- ½ cup fresh basil leaves, sliced
- Additional freshly grated Parmesan cheese

Bring small pot of water to boil. Add green beans and cook until just tender, about 4 minutes. Drain and refresh under cold water. Drain well.

Heat oil in heavy large saucepan over medium heat. Add garlic and cook until pale gold, about 2 minutes. Discard garlic. Increase heat to medium-high and add bell pepper and zucchini. Sauté until vegetables are lightly colored, about 3 minutes. Increase heat to high; add tomatoes. Sauté tomatoes until juices evaporate, about 3 minutes. Add beans; cook until heated through, about 30 seconds.

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

Add pasta to sauce and toss. Add 1 cup cheese and basil. Season with salt and pepper. Toss to combine. Serve, passing additional cheese separately.

{CONTINUED ON PAGE 130}

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DUCK BREAST SALAD WITH HAZELNUT SAUCE

The Piedmont's hazelnuts are famed for their fragrance and taste. You can also use this sauce with lamb, or as a dressing for game salads. With this dish from Gener Neuvi, pour a dry white Arneis di Roero, such as the Blangé from the Ceretto estate.

4 SERVINGS

SAUCE

- 1½ cups hazelnuts (about 6 ounces), toasted, skinned
- ⅓ cup fresh orange juice
- 2 tablespoons fresh lemon juice
- 2 tablespoons balsamic vinegar or 2 tablespoons red wine vinegar plus 1 teaspoon brown sugar
- ⅔ cup olive oil

DUCK AND SALAD

- 2 whole duck breasts (about 1½ pounds total), halved lengthwise
- 8 cups assorted greens

FOR SAUCE: Coarsely grind hazelnuts in processor using on/off turns. Transfer ground nuts to medium bowl and whisk in orange juice, lemon juice and balsamic vinegar. Gradually whisk in olive oil. (Sauce can be prepared 3 days ahead. Cover and refrigerate. Bring to room temperature before using.)

FOR DUCK AND SALAD: Heat heavy large skillet over high heat. Season duck breasts with salt and pepper. Place duck skin side down in hot skillet. Cook until skin is brown and crisp, about 6 minutes. Turn duck breasts and cook to desired doneness, about 3 minutes longer for medium-rare. Remove duck and let rest 5 minutes.

Meanwhile, place assorted greens in large bowl. Stir sauce to blend. Drizzle some sauce over greens, tossing lightly to coat. Divide greens among plates. Slice duck breasts thinly. Arrange over greens and drizzle lightly with sauce. Serve immediately, passing remaining sauce separately.

LAMB IN BAROLO

Da Felicin's chef-owner Giorgio Rocca suggests that if a good Barolo is not available to flavor the lamb, a fine California Cabernet Sauvignon would work well, too (the quality of the wine is important in this dish). Serve with polenta or steamed potatoes if desired.

6 SERVINGS

- 3 tablespoons olive oil
- 3 pounds leg of lamb, trimmed, cut into 1½-inch pieces
- 2 large garlic cloves, minced
- 1 tablespoon fresh rosemary leaves or 1 teaspoon dried, crumbled
- 1 750-ml bottle Barolo or other dry red wine

Heat 1 tablespoon oil in heavy large Dutch oven over medium-high heat. Season lamb with salt and pepper. Working in batches, add ⅓ of lamb to pan and reduce heat to medium-low. Cook until lamb is brown, about 15 minutes. Transfer to bowl and repeat 2 more times with remaining oil and lamb.

Return all of lamb and accumulated juices to Dutch oven. Add garlic and rosemary and cook 3 minutes, stirring occasionally. Pour ⅓ of wine over lamb and simmer until almost all liquid is absorbed, about 35 minutes. Add another ⅓ of wine and simmer until almost all liquid is absorbed, about 20 minutes. Add remaining wine, cover and simmer slowly until lamb is tender, about 1 hour. (Can be prepared 1 day ahead. Cover and refrigerate. Before serving, add ⅓ cup water, cover and rewarm over low heat.)

FRESH RICOTTA TART

This dessert, from Beppe at Locanda del Sant'Uffizio, should be served slightly warm, dusted with powdered sugar. Set the wedges on a sauce of pureed fruit if desired.

8 SERVINGS

CRUST

- 1 cup unbleached all purpose flour
- 1 cup cake flour
- 5 tablespoons sugar
- Pinch of salt

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- ½ cup (1 stick) chilled unsalted butter, cut into pieces
- 2 large eggs, beaten to blend

FILLING

- 2½ cups fresh ricotta cheese
- 1⅓ cups sugar
- 5 large egg yolks
- 1 tablespoon grated lemon peel
- ⅔ cup chilled whipping cream

FOR CRUST: Place first 4 ingredients in food processor and blend using on/off turns. Add butter and cut in using on/off turns until mixture resembles coarse meal. Add eggs and mix in using on/off turns until dough forms moist clumps. Transfer to work surface and knead gently until dough is smooth. Wrap in plastic and chill until cold, about 30 minutes. (*Can be prepared 2 days ahead.*)

Butter 9-inch tart pan with removable bottom. Roll out dough on lightly floured surface to ⅛-inch-thick round. Transfer dough to prepared pan and trim edges. Refrigerate 30 minutes.

Preheat oven to 400°F. Line dough with foil and pie weights or beans. Bake 15 minutes. Remove foil and weights. Bake until crust is golden brown, about 10 minutes longer. Transfer to rack and cool crust completely.

FOR FILLING: Preheat oven to 300°F. Place first 4 ingredients in food processor. Process until smooth. Transfer cheese mixture to large bowl. Beat cream in large bowl to stiff peaks. Fold cream into cheese mixture.

Fill crust with ricotta mixture (reserve any remaining filling for another use). Bake until just set and knife inserted 2 inches from edge of crust comes out clean, about 1 hour 5 minutes. Cool. Refrigerate tart until firm, about 6 hours. (*Can be prepared 1 day ahead.*) Let tart stand at room temperature 20 minutes before serving. 🍷

Lynne Rossetto Kasper teaches cooking classes, and lectures on food history and culture. Her new book on the food of Italy's Emilia-Romagna region, *The Splendid Table*, was just published by William Morrow.

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Bertolli Risotto e Gamberetti Risola

2 Tbsp. Bertolli Extra Virgin Olive Oil	12 oz. small shrimp, shelled and deveined
2 Tbsp. diced red onion	1 cup peas
1-1/4 cups imported or domestic medium or long grain white rice	1 tsp. grated lemon zest
1/3 cup dry white wine	1 Tbsp. fresh lemon juice
4 to 5 cups unsalted chicken broth, kept hot over low heat	1/2 tsp. salt, or more to taste
	Freshly ground black pepper, to taste
	Finely chopped fresh basil or Italian parsley

1. Heat 1 Tbsp. of Bertolli Olive Oil in a large saucepan over low heat. Add onion. Cook, stirring, until tender, 5 min. Stir in rice and coat with the oil.

2. Add wine, heat to boiling; stir over high heat until almost evaporated. Stir in 1 cup of chicken broth; cover & cook over low heat 5 min. Uncover, stir in an add 1 cup of broth; heat to boiling. Cover & cook over low heat 10 min. Uncover, stir in remaining 1 cup broth, shrimp, peas, lemon zest. Cook uncovered, stirring constantly, until rice is tender to the bite, the dish is moist & creamy, and shrimp are cooked through, 5 to 8 min. Add broth if needed to keep rice creamy. Add remaining 1 Tbsp. Bertolli Olive Oil & lemon juice; stir in salt and black pepper, to taste.

3. Arrange to suit on plate and garnish with fresh parsley and/or basil. Serves 4.

Risotto e Gamberetti Risola

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1 For assembly, one phyllo sheet is first placed in bottom of a buttered 13x9x2-inch glass baking dish.



2 The phyllo is brushed with melted butter. (It's important to keep the remaining sheets covered with plastic wrap and a damp towel to prevent them from drying out.)



3 The layering process continues with more phyllo sheets, melted butter and a ground nut and breadcrumb mixture, which is sprinkled over the stacked phyllo.



Almond-Walnut Baklava

In the countries of the eastern Mediterranean, cooks have been wrapping and layering all kinds of food in phyllo dough for centuries. But this delicate, light-as-air pastry is at its absolute best in baklava, an addictive combination of phyllo, nuts and honey syrup. Chef Charles Bowman of Periyali, one of New York's most popular Greek restaurants, shares his recipe and technique.

ALMOND-WALNUT BAKLAVA

MAKES ABOUT 15 PIECES

SYRUP

- 2 cups sugar
- 1½ cups water
- ½ cup honey
- 1 cinnamon stick
- 3 whole cloves
- 1 tablespoon brandy

Combine sugar, water, honey, cinnamon and cloves in heavy medium saucepan. Stir over medium heat until sugar dissolves. Increase heat and boil gently until reduced to 2½ cups, about 10 minutes. Strain into bowl. Mix in brandy. Cool completely.

NUT FILLING

- 1¾ cups sliced almonds, toasted (about 7 ounces)
- 1¾ cups walnuts, toasted (about 7 ounces)

To form diamond shapes, baklava is first cut lengthwise into thirds. Starting at one short end, eight diagonal cuts are then made across lengthwise cuts.



- ½ cup fine dry white breadcrumbs
- 2 teaspoons ground cinnamon

Finely chop almonds and walnuts in processor. Transfer to large bowl. Mix in breadcrumbs and cinnamon.

PASTRY

- 2 1-pound packages fresh phyllo pastry sheets or frozen, thawed

- 1¼ cups (2½ sticks) unsalted butter, melted, lukewarm

Whole cloves

Position rack in center of oven and preheat to 350° F. Butter bottom and sides of 13x9x2-inch glass baking dish. Unroll stacked phyllo sheets on work surface. Press on folds to smooth. Using heavy sharp knife, cut stacked sheets crosswise in half.

Place 1 sheet of phyllo in bottom of

prepared dish (keep remaining sheets covered with plastic wrap and damp towel to prevent drying). Because many brands of phyllo are not long enough to touch both ends of dish, it may be necessary to stagger sheets so that 1 sheet touches one end of dish and next sheet touches opposite end.

Brush first sheet with melted butter. Top with second phyllo sheet. Brush with melted butter. Repeat, using 12 more sheets, buttering each sheet. Sprinkle ¾ cup nut mixture over.

Cover with 4 more sheets, buttering each. Sprinkle ¾ cup nut mixture over. Cover with 4 more sheets, buttering each. Sprinkle ¾ cup nut mixture over. Cover with 4 more sheets, buttering each. Sprinkle ¾ cup nut mixture over. Cover with 4 more sheets, buttering each. Sprinkle remaining nut mixture over.

Top with 18 more sheets, buttering each (reserve remaining phyllo sheets for another use). Brush top sheet generously with butter.

Using long sharp knife, cut baklava lengthwise into thirds. To form diamond shapes, make 8 diagonal cuts, spacing evenly and forming about 15 diamonds (there will be some smaller pieces around edges of dish). Press 1 clove into center of each diamond.

Lightly sprinkle top of baklava with cold water. Bake until pastry is golden brown, about 1 hour. Remove baklava from oven and set on work surface.

Gradually pour syrup evenly over hot baklava. Transfer to rack and cool completely in baking dish. (Can be prepared 1 day ahead. Cover with foil and let stand at room temperature.) To serve, transfer baklava pieces to platter, using metal spatula as aid.

After baklava is baked until golden brown, a sweet honey syrup is gradually poured over.



FOR ACCESSORIES INFORMATION, SEE TABLE OF CONTENTS.

Too Busy to Cook?



MARIE T. MORA
ALBUQUERQUE, NEW MEXICO

WHEN I WAS VERY YOUNG, MY mother used to let my sister and me help her bake cakes and cookies. Before long I was baking from scratch myself. These days, I'm working toward my master's degree in economics at the University of New Mexico. That means writing my thesis, taking classes at night and working during the day. I try to set up menus for meals and shop accordingly, but my schedule often prevents me from following through. Still, I cook almost every night. I use the Crock-Pot a lot, making big batches of beans and freezing the leftovers to turn into refried beans with garlic and chili later. I've even used the Crock-Pot to cook a roast with beer and spices.

CHICKEN-STUFFED BELL PEPPERS SPANISH STYLE

Marie likes to cook chicken especially for this dish, but using leftover cooked chicken would save even more time.

8 SERVINGS

- 2 cups diced cooked chicken
- 1 medium onion, chopped
- 1 cup packed grated sharp cheddar cheese (about 4 ounces)
- $\frac{3}{4}$ cup tomato sauce
- 1 4-ounce can chopped mild green chilies
- 2 large garlic cloves, minced
- $1\frac{1}{2}$ teaspoons paprika
- $\frac{1}{2}$ teaspoon cayenne pepper
- 8 yellow or green bell peppers

Would you like to share your timesaving, previously unpublished recipes with *Bon Appétit*? Send at least three recipes (please tell us where they came from) with your address and 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.



Spicy chicken-filled bell peppers make a colorful weekday entrée.

Combine first 8 ingredients in medium bowl. Season to taste with salt and pepper. (Can be prepared 6 hours ahead. Cover and refrigerate.)

Preheat oven to 375° F. Cut around stem of each bell pepper and remove, creating large opening at top. Scoop out seeds. Divide filling among peppers (about $\frac{1}{2}$ cup each). Replace tops of peppers. Stand peppers in shallow casserole. Bake until filling is cooked through and peppers are tender, about 50 minutes. Serve immediately.

OVEN-BAKED ZITI WITH THREE CHEESES

A delicious take on lasagne, made with tube-shaped pasta instead of long noodles.

6 SERVINGS

- 2 tablespoons olive oil
- 1 onion, chopped
- 2 large garlic cloves, chopped
- 1 teaspoon fennel seeds
- $\frac{1}{3}$ cup tomato paste
- 1 8-ounce can tomato sauce
- 1 cup water

- 1 teaspoon dried oregano, crumbled
- $\frac{1}{2}$ teaspoon dried rubbed sage
- $\frac{1}{2}$ cup grated Parmesan cheese

- 1 15-ounce container ricotta cheese
- 1 egg
- 8 ounces mozzarella cheese, grated
- 12 ounces freshly cooked ziti or other tubular pasta

Heat oil in heavy large saucepan over medium-low heat. Add onion, garlic and fennel seeds and sauté until translucent, about 5 minutes. Mix in tomato paste and cook 1 minute. Add tomato sauce, water, oregano and sage. Simmer until mixture thickens slightly, stirring occasionally, about 10 minutes. Stir in $\frac{1}{4}$ cup Parmesan. Season to taste with salt and pepper.

Preheat oven to 450° F. Butter 9x13-inch glass baking dish. In medium bowl combine ricotta cheese and egg. Reserve $\frac{1}{4}$ cup mozzarella cheese

{RECIPE CONTINUED ON PAGE 138}



Legend has it that the women of an ancient Italian seaside village welcomed their sailing men home with a bowl of homemade pasta cradling a luscious sauce that was rooted in the land, with just a taste of the sea for familiarity.

It's not like your Mama's marinara.
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is delivered freshness dated to your grocer's refrigerated section.



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TOO BUSY TO COOK?

for topping. Add remaining mozzarella to ricotta cheese mixture and blend. Season with salt and pepper.

Spread $\frac{1}{4}$ of tomato sauce over bottom of prepared dish. Layer $\frac{1}{3}$ of pasta over. Drop half of ricotta cheese mixture over by spoonfuls. Spread $\frac{1}{4}$ of sauce over. Repeat layering with another $\frac{1}{3}$ of pasta, remaining cheese mixture, $\frac{1}{4}$ of sauce and remaining pasta. Spread remaining sauce over and sprinkle with reserved mozzarella and remaining $\frac{1}{4}$ cup Parmesan. (*Can be prepared 1 day ahead. Cover and refrigerate.*)

Cover casserole and bake until heated through, about 40 minutes.

DESIREE ZAMORANO

PASADENA, CALIFORNIA

THE SCHOOL YEAR IS AN ESPECIALLY busy time for me, since I'm working toward my teaching credential, which I need to continue teaching third grade in a bilingual school. My husband, Barry, and I are also remodeling our house, and we just had a baby girl in June. Still, I love to cook, and have ever since I lived in Paris some years ago. I'd have a great meal somewhere, then go home and—with the help of cookbooks—try to figure out how to make it myself. I don't like processed food, so my shortcut is to combine frozen meat, chicken or fish with fresh vegetables. Living in Southern California, we get down to Baja California fairly regularly, and I've developed a taste for the food there, especially beans. I prepare all kinds of them on the weekend to use during the week. I also like to make casseroles and stews because they're satisfying and so easy. And whenever I fix too much of something, I just freeze the rest for later.

SWORDFISH TACOS

4 SERVINGS

- 1 pound $\frac{3}{4}$ -inch-thick swordfish steaks
- Olive oil
- Warm corn tortillas
- Lime wedges
- Thinly sliced cabbage

Pico de Gallo (see recipe)

Sour cream

Prepare barbecue (medium-high heat) or preheat broiler. Brush swordfish generously with olive oil and season with salt and pepper. Grill or broil until just cooked through, about 4 minutes per side. Transfer steaks to plate and cut into chunks. Serve swordfish with corn tortillas, lime wedges, cabbage, Pico de Gallo and sour cream, allowing guests to assemble their own tacos.

PICO DE GALLO

Besides the tacos, try this salsa on scrambled eggs, grilled chicken or instead of sour cream on a baked potato.

MAKES ABOUT 3 CUPS

- 2 large tomatoes, diced
- 1 green onion bunch, thinly sliced
- 2 jalapeño chilies, seeded, diced
- 2 tablespoons olive oil
- 1 tablespoon red wine vinegar

Combine all ingredients in bowl. Season to taste with salt. (*Can be prepared 6 hours ahead. Store at room temperature.*)

FIESTA ZUCCHINI

4 SERVINGS

- 2 tablespoons olive oil
- 1 pound zucchini (about 3), quartered lengthwise, cut crosswise into $\frac{1}{2}$ -inch-wide pieces
- 3 garlic cloves, minced
- $\frac{1}{4}$ teaspoon dried oregano, crumbled
- $\frac{1}{2}$ cup purchased salsa
- $\frac{1}{2}$ cup shredded Monterey Jack cheese

Heat olive oil in heavy medium skillet over medium-low heat. Add zucchini, garlic and oregano and sauté until garlic is just golden, about 2 minutes. Add salsa and simmer until zucchini is just tender, about 6 minutes. Reduce heat to low. Sprinkle Jack cheese over zucchini. Cover and cook until cheese melts, about 2 minutes.

ZESTY PINTO BEANS

6 SERVINGS

- 1 pound dried pinto beans
- 1 onion, chopped
- 4 bacon slices, chopped
- 4 garlic cloves, sliced
- 1 jalapeño chili, halved

Place beans in large pot. Add enough water to cover beans by 3 inches. Soak beans overnight.

Drain beans and return to same pot. Add enough water to pot to cover beans by 4 inches. Mix in remaining ingredients. Simmer over medium heat until beans are tender and creamy, stirring occasionally, about $1\frac{1}{2}$ hours. Season with salt and serve.

LEAH BALK

ST. LOUIS, MISSOURI

I'M A CORPORATE ATTORNEY, AND because I have a two-year-old daughter, I practice from our home. I also work as an arbitrator for the New York Stock Exchange, and I'm starting a new company that will provide professional ghost writers. Finally, I'm co-authoring a cookbook with my husband, Jay, who is also an attorney and loves to cook. So we have plenty going on. On any given night we're both in the kitchen, but in shifts. We each have our strengths: He does the doughs and things that need to be worked, and I tend to prepare the main courses. When it comes to shopping, I'm an impulse buyer, and I often go to the market five times a week. Jay is more orderly. He'll see a special on chicken breasts, buy 50 of them and put them in the extra freezer in the garage.

SUN-DRIED TOMATO FETTUCCINE

4 SERVINGS

- 1 cup dry-pack sun-dried tomatoes
- $\frac{1}{2}$ cup olive oil
- 4 garlic cloves, minced

{RECIPE CONTINUED ON PAGE 140}



It was 1920. Roman restaurateur Alfredo DeLillio's ailing wife couldn't eat and couldn't nurse their newborn baby. Alfredo had to create a dish even she couldn't resist.

Alfredo created his sauce to save his wife and child. Ours gives new life to tortellini.

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After all, we know how Alfredo felt. We want the best for our little tortellinis, too.



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TOO BUSY TO COOK?

- ½ teaspoon dried crushed red pepper
- 1 pound spaghetti, freshly cooked
- 1 cup freshly grated Parmesan
- ½ cup toasted pine nuts
- Additional Parmesan

Place sun-dried tomatoes in small bowl. Add enough boiling water to just cover tomatoes. Let stand until tomatoes are soft, about 1 minute. Drain. Coarsely chop tomatoes.

Heat olive oil in heavy small skillet. Add sun-dried tomatoes, garlic and dried crushed red pepper. Sauté until garlic is just golden, about 3 minutes. Transfer mixture to large bowl. Add spaghetti and 1 cup Parmesan. Toss well. Sprinkle with pine nuts. Serve, passing additional Parmesan separately.

OATMEAL, DATE, PECAN AND CHOCOLATE CHIP COOKIES

Just the thing for a late-night snack. Try a couple with a glass of ice-cold milk and a movie on the VCR.

MAKES ABOUT 2 DOZEN

- 1½ cups old-fashioned oatmeal
- ½ cup all purpose flour
- 1 teaspoon baking soda
- 1 teaspoon baking powder
- ½ cup (1 stick) unsalted butter, room temperature
- ⅔ cup firmly packed dark brown sugar
- ½ cup sugar
- 1 egg
- 1 teaspoon vanilla
- ¾ cup chopped pitted dates (about 5 ounces)
- ¾ cup chopped pecans (about 3 ounces)
- ⅔ cup semisweet chocolate chips

Preheat oven to 375°F. Grease 2 heavy large cookie sheets. Mix first 4 ingredients together in medium bowl. Using electric mixer, cream butter and both sugars in large bowl until light and fluffy. Beat in egg and vanilla. Mix in oatmeal mixture. Stir in remaining ingredients. Drop rounded tablespoons of dough about 2 inches apart onto pre-

pared cookie sheets. Flatten cookies slightly with spoon. Bake until brown, about 10 minutes. Cool 5 minutes on cookie sheets. Transfer cookies to rack and cool completely. *(Can be prepared 4 days ahead. Store in airtight container.)*

THERESA KORCHYNSKY CORAM, NEW YORK

WHEN I WAS IN HIGH SCHOOL, I spent summers working at my father's delicatessen. Later, as a fine arts student in New York City, I tended bar at his restaurant. Being in a kitchen so much over the years, I learned a lot about cooking. Now I work as an artist, designing wallpaper in my studio at home. There are always deadlines to meet, so I have to work hard, but being at home allows me to incorporate some of the prep work for cooking into my afternoon break time.

At the grocery store, I buy whatever is on sale and freeze the extra. Then during the week I can be spontaneous, organizing meals around what is in the pantry, refrigerator and, in summer, my vegetable garden. Often it means throwing some chicken and vegetables on the grill or boiling a pot of pasta and just winging it for the sauce. On the weekends I make my own stock from organic chicken or duck I buy at a nearby poultry farm. It makes a good base for light, low-fat sauces, which are key to the way I cook these days.

FRESH TOMATO CORN SOUP

This is an adaptation of a favorite recipe for gazpacho. Theresa likes to serve it with crusty French bread.

4 SERVINGS

- 2 cups chopped ripe plum tomatoes (about 14 ounces)
- 1½ cups V8 vegetable juice
- 1 cup frozen corn kernels, thawed
- 2 green onions, finely chopped
- ¼ cup chopped green bell pepper
- 2 tablespoons finely shredded fresh basil or 1 teaspoon dried, crumbled
- 2 large garlic cloves, minced

Hot pepper sauce (such as Tabasco)

- ¼ cup plain low-fat yogurt
- Chopped fresh basil or parsley

Combine tomatoes and juice in large bowl. Add corn, green onions, bell pepper, 2 tablespoons basil and garlic and blend well. Season to taste with hot pepper sauce, salt and pepper. Chill at least 15 minutes and up to 2 hours.

Ladle soup into four bowls, dividing evenly. Garnish with yogurt and chopped basil and serve.

SWEET POTATO AND APPLE DRESSING

This easy dressing makes a great side dish for roast chicken or fried pork chops.

4 SERVINGS

- 1 8- to 10-ounce sweet potato, peeled, diced
- 2 tablespoons vegetable oil
- ½ cup chopped onion
- ½ cup diced red-skinned apple
- ⅓ cup chopped celery
- 1½ cups herb-seasoned stuffing mix
- ½ teaspoon rubbed dried sage
- 1 cup canned low-salt chicken broth

Preheat oven to 375°F. Butter 4-cup casserole. Cook potato in small pot of boiling salted water until just tender, about 5 minutes. Drain and set aside.

Heat oil in heavy medium skillet over medium heat. Add onion, apple and celery and sauté until onion is translucent, about 5 minutes. Add potato and sauté 1 minute. Add stuffing mix, sage and broth. Cover skillet, reduce heat to medium-low and cook until stock is absorbed, about 10 minutes. Season to taste with salt and pepper. Transfer dressing to prepared dish. *(Can be prepared 2 hours ahead. Let stand at room temperature.)* Cover with foil and bake until heated through, about 30 minutes. Uncover and bake until top begins to brown, about 15 minutes.

{CONTINUED ON PAGE 142}

CHICKEN RICE FLORENTINE BEEF TERIYAKI FAJITA RICE OLD-FASHIONED RICE PUDDING STUFFED PEPPERS

MINUTE®

INSTANT BROWN RICE



RICE ALMONDINE

- 1 medium onion, chopped
- 2 teaspoons margarine
- 1 1/4 cups chicken broth
- 1 tablespoon lemon juice
- 1/2 teaspoon garlic powder
- 1 1/2 cups MINUTE® Instant Brown Rice
- 1 cup frozen cut green beans, thawed
- 2 tablespoons toasted sliced almonds
- 1/2 teaspoon dill weed



- ▶ Cook and stir onion in hot margarine until tender. Add broth, lemon juice and garlic powder. Bring to boil.
- ▶ Stir in rice. Return to boil. Reduce heat to low; cover and simmer 5 minutes. Remove from heat.
- ▶ Stir in green beans, almonds and dill; cover. Let stand 5 minutes. Serves 6.

Nutrition Information per Serving: 130 calories, 4 g protein, 22 g carbohydrate, 3 g fat, 0 cholesterol, 180 mg sodium, 2 g dietary fiber.

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RUTH GARDNER-LOEW
STRASBOURG, FRANCE

AS A WRITER, I NEED UNINTERRUPTED time during the day to concentrate on my work. Mornings are for my novel, and during the afternoons I research articles and conduct interviews for freelance assignments. In the evenings my husband and I often entertain—I'd say we have people to dinner at least twice a week. For those occasions I go to an open-air farmer's market to stock up. Using fruits and vegetables in season is a great way to save both time and calories. For example, if you buy strawberries in mid-winter, you then have to enhance their flavor with sugar or cream. Juicy, summertime strawberries are good simply washed and served plain. Of course, there will always be a place on my table for more sophisticated treats, so here are two easy desserts that I prepare for special occasions.

FRENCH APPLE CAKE

8 SERVINGS

- ¼ cup (½ stick) unsalted butter
- 1¾ cups sugar
- ⅓ cup water
- ¾ teaspoon ground cinnamon
- 2 large Granny Smith apples (about 1¼ pounds), peeled, cored, thinly sliced
- 1 cup all purpose flour
- 1 teaspoon baking powder
- ¼ teaspoon salt
- 3 large egg yolks
- 2 large eggs
- 2 tablespoons Calvados, applejack or other brandy
- 2 teaspoons vanilla
- ½ cup (1 stick) unsalted butter, melted

Preheat oven to 350°F. Butter 9-inch-diameter cake pan with 2-inch-high sides. Coat pan with sugar; tap out excess. Melt ¼ cup butter in heavy large skillet over medium-high heat. Stir in ¾ cup sugar, water and cinnamon and bring to boil. Add apples and cook until

apples are just tender, turning frequently, about 15 minutes. Remove apples, using slotted spoon, and arrange decoratively in bottom of pan. Continue boiling liquid in skillet until thick and syrupy, about 4 minutes. Pour over apples.

Sift flour, baking powder and salt into small bowl. Whisk remaining 1 cup sugar, egg yolks, eggs, Calvados and vanilla in large bowl to blend. Gently stir in dry ingredients. Fold in ½ cup melted butter. Pour batter over apples in pan. Bake until toothpick inserted into center of cake comes out clean, about 45 minutes. Cool cake in pan 5 minutes. Run small sharp knife around side of pan to loosen cake. Turn cake out onto platter. Serve warm or at room temperature.

PUFF-PASTRY PEAR PIE

Purchased pastry makes this impressive pie a snap to prepare.

8 SERVINGS

- 1 17¼-ounce package frozen puff pastry sheets (2 sheets), thawed
- ¼ cup plus 2 tablespoons sugar
- ¼ cup cornstarch
- 1 teaspoon vanilla
- 1 teaspoon ground cinnamon
- ½ teaspoon ground nutmeg
- 3 pounds firm but ripe pears, peeled, cored, thinly sliced
- 3 tablespoons butter, room temperature

Preheat oven to 400°F. Roll out 1 puff pastry sheet to 12-inch square on lightly floured surface. Line 8-inch square baking dish with 2-inch-high sides with pastry, leaving 1-inch overhang on all sides. Combine sugar and next 4 ingredients in large bowl. Add pears and toss well. Spoon pear mixture into prepared pastry. Dot top of pears with butter. Roll out second pastry sheet to 11-inch square. Brush overhang of bottom pastry with water. Top pie with second pastry sheet. Press pastry edges together to seal. Trim edges to ½ inch. Using small sharp knife, cut slits in top of pie for steam to escape. Bake until pastry is golden brown and pears are tender, about 1 hour. Serve warm or at room temperature.

CAROL ROCK
MARTINEZ, CALIFORNIA

NOW THAT OUR FIVE CHILDREN ARE all grown and married, my husband, Peter, and I have become much more sophisticated about cooking. I work long days managing a travel agency, so I still don't have much time to spend in the kitchen. But when there are just two people to cook for, you can do more interesting things, experiment more. Sometimes I'll get a new recipe from the 'bulletin board' my computer is hooked up to, other times Peter and I will take a favorite dish of our own and then make it five or six different ways. We use Cajun spices a lot—in salads, soups and on meat—for anything that needs more oomph. I use a few different brands, though once I made my own no-salt Cajun mix. I suppose cooking healthfully should be more of a priority, but to tell you the truth, my husband and I go for the flavor.

SEAFOOD CHOWDER

2 TO 4 SERVINGS

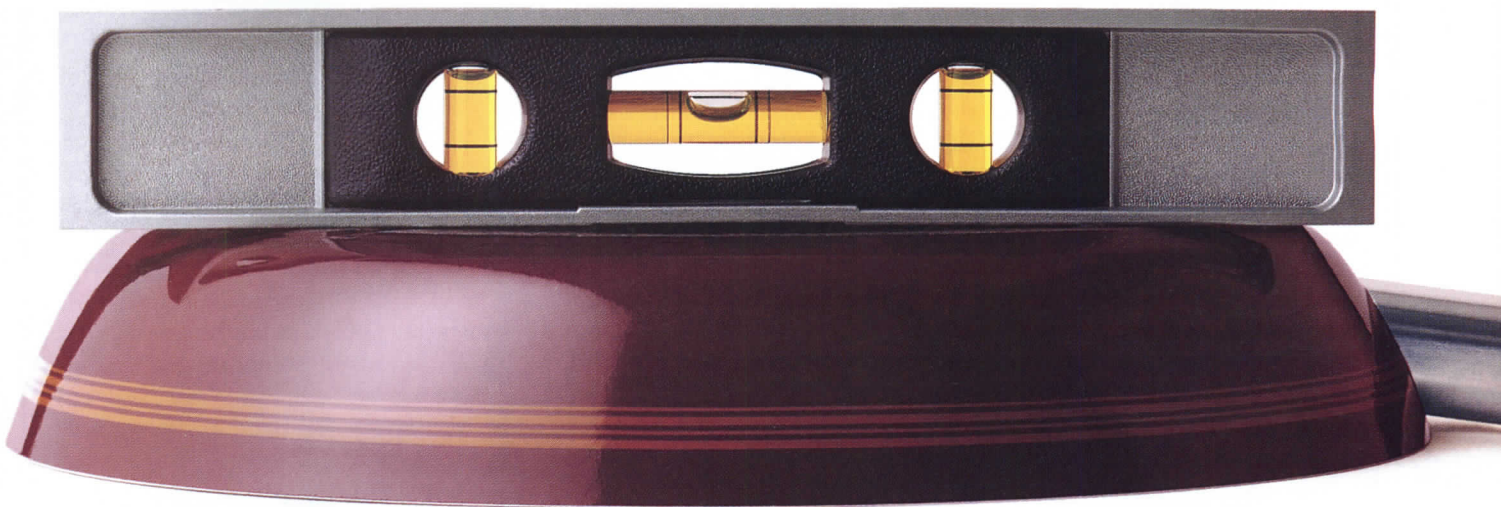
- 2 tablespoons olive oil
- 1 onion, sliced
- 1 celery stalk, chopped
- 2 garlic cloves, chopped
- 1 6½-ounce can chopped clams
- 1 10¾-ounce can tomato soup
- 1 8-ounce bottle clam juice
- 1 tablespoon tomato paste
- 1 pound red snapper fillets, cut into 1-inch pieces
- ¼ pound medium shrimp, peeled, deveined
- 2 tablespoons minced fresh parsley
- ½ teaspoon Italian seasoning
- ¼ teaspoon cayenne pepper

Heat oil in heavy large saucepan over medium-high heat. Add onion, celery and garlic and sauté until onion is tender, about 10 minutes. Drain clams, reserving liquid. Add liquid to saucepan. Stir in tomato soup, clam juice and tomato paste and bring to boil. Add snapper, shrimp, parsley, Italian seasoning and

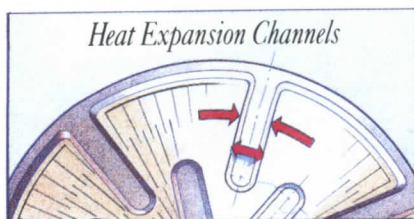
{ RECIPE CONTINUED ON PAGE 144 }

After thousands of meals, our cookware will still keep its shape. If only it was as easy for people.

Introducing Resistal® from T-Fal® *exclusive heat expansion channels. spatulas and spoons. Which results*
The most technologically advanced The result: the Resistal base is up in cookware with a 35% higher



concept in non-stick cookware that's ever been made. What's more you'll discover these innovations are not only in the cookware's unique inner surface, but also its outer surface.



The Outside Story

Outside, the new Resistal porcelain enamel tri-layer base features something that's extremely unique:

to twice as resistant to warping as conventional cookware. So over time your cookware stays in perfect contact with the heat source for higher quality cooking.

The Inside Story

Inside, you'll find our totally new 4-layer coating has a unique honeycomb texture. It helps reduce the continued abrasion caused by contact with everyday kitchen tools like

scratch resistance and cleanups that are virtually trouble-free.

The new Resistal concept of non-stick cookware from T-Fal. Unlike people, it can be around food constantly and still manage to keep its figure.



TOO BUSY TO COOK?

cayenne. Simmer until shrimp are just cooked through, about 3 minutes. Stir in clams. Season with salt and pepper.

ORZO PILAF WITH MUSHROOMS

Orzo, a rice-shaped pasta, is sold at Italian markets and most supermarkets.

4 SERVINGS

- 2 tablespoons olive oil
- 1 onion, chopped
- 8 ounces mushrooms, sliced
- 2 cups canned low-salt chicken broth
- 1 cup orzo
- 3 tablespoons pine nuts, toasted
- 2 tablespoons minced fresh parsley

Heat oil in heavy large saucepan over medium-high heat. Add onion and mushrooms and sauté until golden brown, about 10 minutes. Add broth and bring to boil. Stir in orzo. Reduce heat to medium-low. Cover and simmer until orzo is tender and has absorbed all liquid, stirring occasionally, about 15 minutes. Remove from heat. Stir in pine nuts and parsley. Season to taste with salt and pepper and serve immediately.

ROASTED ONIONS AND POTATOES

8 SERVINGS

- 2 pounds russet potatoes, scrubbed, cut into wedges
- 2 onions, cut into chunks
- $\frac{1}{3}$ cup olive oil
- $\frac{1}{4}$ cup ($\frac{1}{2}$ stick) butter, melted
- 1 envelope onion soup mix ($\frac{1}{2}$ 2.4-ounce package)
- 1 teaspoon dried thyme, crumbled
- 1 teaspoon dried oregano, crumbled
- 1 teaspoon dried marjoram, crumbled

Preheat oven to 450°F. Combine all ingredients in large roasting pan. Toss well. Bake until potatoes are crisp and golden brown, stirring occasionally, about 1 hour 10 minutes. Season potatoes to taste with salt and pepper.

CHRISTINE SWANSON SANTA MONICA, CALIFORNIA

MY LIFE IS NOT REAL HECTIC, JUST comfortably busy, and I like it that way. I work as a receptionist in a medical lab at UCLA, but my career is freelance writing. It's important that I allow myself plenty of time to think and relax with creative things like sewing, writing, entertaining and cooking. Usually my husband, Dave, and I keep our meals reasonably simple—although he's a good baker and makes great roast turkey. Organization helps keep things calm. I do all the menu planning a week in advance, then shop accordingly. We also sidestep the cooking issue occasionally with leftovers. I'll double a recipe, then freeze half of it for a couple of weeks until it sounds good again.

CALF'S LIVER WITH PORT WINE SAUCE

This rich, elegant dish makes a fine entrée for a special occasion.

2 SERVINGS

- 4 bacon slices
- $\frac{1}{3}$ cup all purpose flour
- 1 teaspoon salt
- $\frac{1}{4}$ teaspoon ground pepper
- $\frac{1}{8}$ teaspoon ground dried thyme
- 12 ounces sliced calf's liver
- 1 small onion, chopped
- $\frac{1}{4}$ cup canned beef broth
- $\frac{1}{4}$ cup Port wine
- 2 tablespoons red wine vinegar

Cook bacon in heavy large skillet over medium-high heat until crisp. Transfer bacon to paper towel to drain. Discard all but 2 tablespoons fat from pan. Crumble bacon.

Combine flour, salt, pepper and thyme in shallow dish. Add liver and turn to coat; shake off excess. Heat fat in skillet over medium-high heat. Add liver and cook until tender and brown on both sides, about 5 minutes. Transfer liver to plate; cover with foil and keep warm. Add onion to skillet and sauté until golden, about 5 minutes.

Mix in broth, Port and vinegar. Boil mixture until reduced to sauce, about 2 minutes. Season to taste with salt and pepper. Pour sauce over liver. Sprinkle with bacon and serve.

KIELBASA SAUSAGE WITH SPICED SAUERKRAUT

For a cozy supper, accompany this quickly prepared dish with pumpernickel bread and hot mustard. Finish with a European-style dessert of cheese and fruit.

4 SERVINGS

- 1 large onion, diced
- 1 16-ounce can sauerkraut
- 1 cup dry white wine
- 2 bay leaves
- $\frac{1}{2}$ teaspoon caraway seeds
- 6 peppercorns
- 1 pound Kielbasa sausage, sliced

Combine onion, sauerkraut, wine, bay leaves, caraway seeds and peppercorns in heavy large saucepan. Cover and simmer mixture 30 minutes. Add sausage and simmer 20 minutes. Discard bay leaves and serve.

LEMON PUDDING COOKIES

MAKES ABOUT 20

- 1 cup buttermilk baking mix
- 1 3.4-ounce package instant lemon pudding
- 1 large egg, beaten to blend
- $\frac{1}{4}$ cup vegetable oil
- Sugar

Preheat oven to 350°F. Grease 2 large cookie sheets. Mix first 4 ingredients in large bowl until dough forms. Roll dough into 1-inch balls. Place balls 2 inches apart on prepared cookie sheets. Dip flat-bottom glass into sugar. Press glass onto dough ball and flatten into $\frac{1}{4}$ -inch-thick cookie. Repeat with remaining cookies. Bake until just golden brown on edges, about 10 minutes. Transfer to racks and cool completely. *(Can be prepared 3 days ahead. Store cookies in airtight container.)*

—By James Badham and
Selma Brown Morrow



Nestlé® Toll House® Presents Recipes With The Great Big Taste Your Family Will Love.



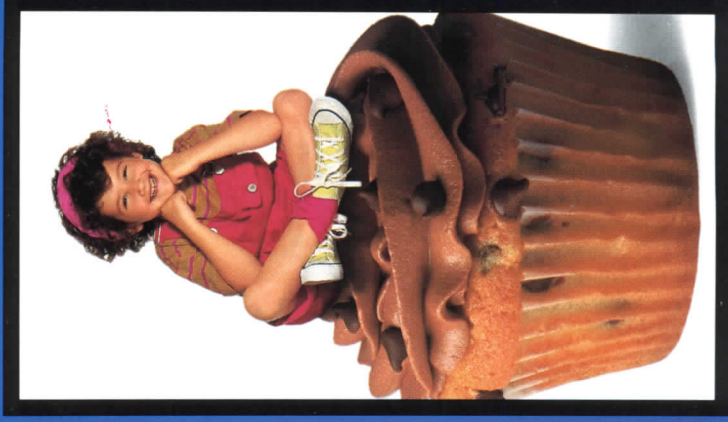
The Totally Unique
Oatmeal Scotchie!



The One And Only
Moist & Minty Brownie!



The One-Of-A-Kind
Chocolate Peanut Buddy Bar!



The Completely Unique
Mini Morsel Cupcake!



Mini Morsel Cupcakes

Cupcakes:

2 ½ cups all-purpose flour
2 ¼ teaspoons baking powder
½ teaspoon salt
1 cup (2 sticks) butter, softened
1 ½ cups sugar
2 teaspoons vanilla extract
4 eggs
1 cup milk
One 12-oz. pkg. (2 cups) NESTLÉ® TOLL HOUSE® Semi-Sweet Chocolate Mini Morsels, divided

Chocolate Frosting:

1 cup NESTLÉ® TOLL HOUSE® Semi-Sweet Chocolate Mini Morsels (reserved from cupcakes)
½ cup (1 stick) butter, softened
2 ½ cups sifted confectioners' sugar
¼ cup milk
1 teaspoon vanilla extract

Cupcakes: Preheat oven to 375°F. In bowl, combine flour, baking powder and salt; set aside. In mixer bowl, beat butter, sugar and vanilla extract until creamy. Add eggs, beating well after each. Blend in flour mixture alternately with milk. Stir in ¾ cup Mini Morsels. Spoon batter into 24 paper-lined muffin cups. Bake 18 to 22 minutes or until tops spring back when lightly pressed. Cool. Spread with Chocolate Frosting. Sprinkle with remaining ¼ cup Mini Morsels.

Frosting: Melt remaining 1 cup Mini Morsels. Cool. In mixer bowl, beat butter, confectioners' sugar, milk, vanilla extract and melted chocolate until creamy.

Makes 24 cupcakes.

Make your house a Toll House.



Chocolate Peanut Buddy Bars

1 cup peanut butter
6 tablespoons (¾ stick) butter, softened
1 ¼ cups sugar
3 eggs
1 teaspoon vanilla extract

1 cup all-purpose flour
¼ teaspoon salt
One 11½-oz. pkg. (2 cups) NESTLÉ® TOLL HOUSE® Milk Chocolate Morsels, divided

Preheat oven to 350°F. In large mixer bowl, beat peanut butter and butter until smooth. Add sugar, eggs and vanilla extract; beat until creamy. Blend in flour and salt. Stir in 1 cup NESTLÉ® TOLL HOUSE® Milk Chocolate Morsels. Spread into ungreased 13x9-inch baking pan. Bake 25 to 30 minutes or until edges begin to brown. Immediately sprinkle with remaining NESTLÉ® TOLL HOUSE® Milk Chocolate Morsels. Let stand 5 minutes until morsels become shiny and soft. Spread morsels evenly over top. Cool completely. Cut into 1 ½-inch bars. Makes 48 bars.

Make your house a Toll House.



Moist & Minty Brownies

1 ¼ cups all-purpose flour
½ teaspoon baking soda
¼ teaspoon salt
¾ cup sugar
½ cup (1 stick) butter
2 tablespoons water

One 10-oz. pkg. (1 ½ cups) NESTLÉ® TOLL HOUSE® Mint Flavored Semi-Sweet Chocolate Morsels, divided
1 teaspoon vanilla extract
2 eggs

Preheat oven to 350°F. Grease 9-inch square baking pan. In small bowl, combine flour, baking soda and salt; set aside. In small saucepan, combine sugar, butter and water. Bring *just to a boil*; remove from heat.* Add 1 cup NESTLÉ® TOLL HOUSE® Mint Flavored Semi-Sweet Chocolate Morsels and vanilla extract, stirring until morsels are melted and mixture is smooth. Transfer to large mixer bowl. Add eggs, beating well after each. Stir in flour mixture and remaining NESTLÉ® TOLL HOUSE® Mint Morsels. Spread into prepared pan. Bake 25 to 35 minutes just until center is set. Cool. Cut into 2 ¼-inch squares. Makes 16 brownies.

*Or combine ingredients in bowl. Microwave on HIGH power 1 ½ minutes; stir. Microwave on HIGH 1 ½ minutes longer; stir until smooth.

Make your house a Toll House.



Oatmeal Scotchies



1 ¼ cups all-purpose flour
1 teaspoon baking soda
½ teaspoon salt
½ teaspoon cinnamon
1 cup (2 sticks) butter, softened
¾ cup sugar
¾ cup firmly packed brown sugar
2 eggs

1 teaspoon vanilla extract or grated rind of 1 orange
3 cups quick or old-fashioned oats, uncooked
One 12-oz. pkg. (2 cups) NESTLÉ® TOLL HOUSE® Butterscotch Flavored Morsels

Preheat oven to 375°F. In small bowl, combine flour, baking soda, salt and cinnamon; set aside. In large mixer bowl, beat butter, sugar, brown sugar, eggs and vanilla extract or orange rind until creamy. Gradually beat in flour mixture. Stir in oats and NESTLÉ® TOLL HOUSE® Butterscotch Flavored Morsels. Drop by measuring tablespoonfuls onto ungreased cookie sheets. Bake 7 to 8 minutes for chewier cookies; 9 to 10 minutes for crisper cookies. Let stand on cookie sheets 2 minutes. Remove; cool. Makes about 4 dozen cookies.

Make your house a Toll House.



The Completely Unique
Mini Morsel Cupcake!

The One-Of-A-Kind
Chocolate Peanut
Buddy Bar!

The One And Only
Moist & Minty Brownie!

The Totally Unique
Oatmeal Scotchie!

30-Minute Main Courses



RECIPES

BROILED GAME HENS WITH
APPLE-THYME GLAZE

MIXED MUSHROOM PASTA

VEAL SALTIMBOCCA

BAKED HALIBUT PROVENÇALE

APPLE BROWN BETTY

BY BROOKE DOJNY AND
MELANIE BARNARD



An apple-thyme glaze lends fresh flavor to broiled Cornish game hens.

WE BOTH HAVE CHILDREN WHO ATTEND MIDWESTERN colleges, and both schools share a curious phenomenon: Built into the October schedule is a full week without classes. At first this seemed like an odd time for a vacation; we have since learned that it is actually a long-standing tradition dating

to a time when most students came from farm communities and were needed at home to help with the fall harvest.

Many American traditions are built on such rural customs, and today, though few of those college students harvest much more than a tan in Fort Lauderdale during October, the time-out still exists. Likewise, though few of us can pick apples or gather pumpkins in our own backyard, something about autumn rekindles memories of the harvest and urges us toward the savory ingredients that are so much a part of it.

This month's recipes make the most of seasonal foods, in updated, contemporary dishes embracing both American traditions and international accents.

Loosely translated from the Italian, *saltimbocca* means "jump in the mouth." Our quick and easy version could expand the translation to "jump out of the skillet." Halibut, common to cold northeastern waters, is flavored here with a colorful Provençal-style topping of ripe, last-of-the-harvest tomatoes. Even though game hens are widely available, they still remind us that October is hunting season. In our recipe, an apple-thyme glaze gives them a lovely sheen. And since most wild mushrooms are harvested in the autumn, we've featured them in a hearty vegetarian main dish.

Give these recipes a try. They're delicious, and who knows? The kids might even come home for the harvest.

BROILED GAME HENS WITH APPLE-THYME GLAZE

Accompany with baked winter squash and buttered, steamed cauliflower. For a great finale: purchased spice cake à la mode.

2 SERVINGS; CAN BE DOUBLED

- 3 teaspoons olive oil
- 1 tablespoon minced shallot
- 2 tablespoons apple jelly
- 1 teaspoon chopped fresh thyme or
½ teaspoon dried, crumbled
- 2 teaspoons cider vinegar

- 1 large Cornish game hen (about
1½ pounds), cut in half,
backbone discarded

Apple slices (optional)
Fresh thyme sprigs (optional)

Preheat broiler. Heat 2 teaspoons oil in heavy small saucepan over low heat. Add shallot and sauté until translucent, about 2 minutes. Add apple jelly and

{RECIPE CONTINUED ON PAGE 148}

30-MINUTE MAIN COURSES

chopped thyme and stir until jelly melts. Mix in vinegar. Set glaze aside.

Rub hen halves with remaining 1 teaspoon oil. Season with salt and pepper. Place hen halves skin side down in broiler pan. Broil about 5 inches from heat source until brown and crisp, 10 minutes. Brush glaze over. Turn hen halves over. Broil skin side up until just cooked through and juices from thigh run clear when pierced, 5 minutes. Brush skin with glaze and broil just until glaze begins to color, about 1 minute.

Arrange hen halves on plates. Garnish with apple slices and thyme.

MIXED MUSHROOM PASTA

For openers, try a spinach salad with red wine vinaigrette and sourdough bread. Serve lemon sherbet after dinner.

2 SERVINGS; CAN BE DOUBLED

6 ounces fettuccine

1 tablespoon butter

8 ounces mixed fresh button and wild mushrooms, thinly sliced
1 large garlic clove, chopped
½ teaspoon dried tarragon, crumbled
½ cup whipping cream
1½ tablespoons Madeira

Chopped fresh parsley

Cook pasta in large pot of boiling salted water until just tender but still firm to bite. Drain well.

Meanwhile, melt butter in heavy medium skillet over medium-low heat. Add mushrooms and garlic; sauté until beginning to soften, about 5 minutes. Add tarragon and sauté until mushrooms begin to release some juices, about 2 minutes. Add whipping cream and Madeira; simmer just to blend, about 1 minute. Add pasta to sauce; toss to coat. Season with salt and pepper.

Divide pasta between 2 plates. Garnish with parsley and serve.

VEAL SALTIMBOCCA

Steamed broccoli and buttered orzo (rice-shaped pasta) make fine accompaniments, with an almond tart and espresso to finish.

2 SERVINGS; CAN BE DOUBLED

8 ounces veal scaloppine (about 4 pieces)
½ teaspoon dried rubbed sage
1½ tablespoons butter
2 large thin prosciutto slices, halved (about 1 ounce)
4 thin slices Italian Fontina cheese (about 1½ ounces)
¼ cup dry Marsala

Sprinkle both sides of veal with sage; season with pepper. Melt butter in heavy large skillet over medium-high heat. Add veal and sauté until brown on first side, about 1 minute. Turn veal over. Layer 1 prosciutto piece and 1 cheese slice on cooked side of each veal piece. Cover pan, reduce heat and cook just until cheese melts, about 1 minute.

TO IMPROVE A CHICKEN STIR-FRY, FORGET THE CHICKEN...

Stir up that next stir-fry with *Crab Delights*® surimi seafood instead of chicken. Talk about a delicious surprise!

Crab Delights are made from steam-baked™ Alaskan fish, vacuum-packed for freshness, and government inspected for quality.

Fully-cooked, *Crab Delights* are ready to eat right out of the package.

Use *Crab Delights* instead of chicken, tuna or ham in your favorite recipes for a delicious seafood change of pace.

CRAB DELIGHTS INSTEAD

Using spatula, transfer veal to platter. Add Marsala to skillet. Increase heat to medium-high and cook until sauce is slightly reduced, scraping up any browned bits, about 1 minute. Season to taste with salt and pepper. Spoon sauce over veal and serve.

BAKED HALIBUT PROVENÇALE

Offer steamed and buttered new potatoes and baby zucchini with this dish and our simple, old-fashioned Apple Brown Betty (see recipe) for dessert.

2 SERVINGS; CAN BE DOUBLED

- 2 plum tomatoes, seeded, chopped
- 3 tablespoons chopped brine-cured black olives (such as Kalamata)
- 2 teaspoons drained capers
- 1½ tablespoons olive oil
- 2 teaspoons fresh lemon juice

- 2 6- to 8-ounce halibut steaks (1 inch thick)

Combine tomatoes, olives, capers, 1 tablespoon olive oil and lemon juice in small bowl. Season to taste with salt and pepper. *(Can be prepared 3 hours ahead. Let stand at room temperature.)*

Preheat oven to 425°F. Brush remaining ½ tablespoon oil over bottom of 9-inch pie dish or shallow pan. Season fish on both sides with pepper. Arrange in prepared dish. Spoon half of tomato mixture over each fish steak. Bake fish until just cooked through, about 15 minutes. Arrange fish on plates. Spoon pan juices over and serve.

APPLE BROWN BETTY

2 GENEROUS SERVINGS;
CAN BE DOUBLED

- 1 cup fresh breadcrumbs
- 2½ tablespoons butter, melted

- 2 large tart green apples (about 1¼ pounds), peeled, cored, thinly sliced

- ⅓ cup firmly packed golden brown sugar
- 2 teaspoons vanilla extract
- 1 teaspoon fresh lemon juice
- ½ teaspoon grated lemon peel
- ¼ teaspoon ground cinnamon

Vanilla frozen yogurt (optional)

Preheat oven to 450°F. Spread bread-crumbs on heavy baking sheet and bake until dry and just beginning to color, about 5 minutes. Transfer crumbs to small bowl. Mix in butter.

Combine apples and next 5 ingredients in medium bowl. Spread ⅓ of crumb mixture over bottom of 4- to 6-cup soufflé dish. Spoon apple mixture over. Sprinkle remaining crumbs over. Cover dish with aluminum foil.

Bake until apples are tender, 30 minutes. Remove foil; bake until crumbs brown, about 10 minutes. Let stand 10 minutes to 1 hour at room temperature.

Serve with vanilla frozen yogurt. 



ORIENTAL SEAFOOD STIR-FRY

- 1 pkg. Louis Kemp Crab Delights® flakes
- 1 pkg. (10 oz.) frozen Birdseye® oriental-style vegetables with seasoning
- ⅛ tsp. each garlic powder and ground ginger
- Soy sauce, optional

Combine Crab Delights, vegetables with seasoning, garlic and ginger. Heat according to directions on vegetable package. Stir and serve. Season with soy sauce, if desired. Makes 3 servings.

For more exciting seafood recipes call 1-800-522-1421 (M-F 9-4 CT)



In your grocers refrigerated meat or seafood case.

**LOUIS KEMP
SEAFOOD Co.**

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Game Time



RECIPES

ROAST VENISON WITH
CRANBERRY COMPOTE

SAUTÉED VENISON
MEDALLIONS WITH LENTILS

ROAST PHEASANT WITH APPLES

GRILLED RABBIT WITH
ANCHO CHILI SAUCE

BY RICHARD SAX
AND MARIE SIMMONS



Naturally low-fat venison gets the deluxe treatment with a spiced cranberry compote.

IN THE EARLIEST DAYS OF THIS COUNTRY, VIRTUALLY all meat was game—hunted in the wild. We've grown accustomed to range- and farm-raised meat since then; but today, with our culinary horizons expanding, game is making a comeback. That's great, because it is naturally

healthful. And even though much of the venison, pheasant, squab and quail sold today is actually farm raised and therefore not truly "wild," the health benefits are still there.

The main advantage to game is its low fat content. The animals roam free, developing better muscle mass and meat that is leaner and lower in saturated fat, cholesterol and calories than almost any other kind.

Compare the figures: A 3.5-ounce serving of venison loin contains 2 to 3 grams of fat, about 68 milligrams of cholesterol and 135 to 160 calories. The same amount of beef tenderloin has over 23 grams of fat (up to 10 times as much), 70 milligrams of cholesterol and 287 calories. On top of that, even farm-

raised game is generally free of steroids, hormones and antibiotics.

Despite all that good news, many home cooks, even those already familiar with game's rich flavors, are uncertain how to handle it in the kitchen. Basically, it's as easy to cook pheasant or venison as it is chicken or beef. Just remember that these meats are very lean—watch carefully to avoid overcooking, which causes the meat to dry out.

We asked several leading chefs to blaze the trail for the home cook by sharing some of their best (and most healthful) game recipes. This collection is an excellent way to discover some delicious new possibilities for dinner.

ROAST VENISON WITH CRANBERRY COMPOTE

Kelly Mills created this dish when he was executive chef at the Four Seasons Clift Hotel in San Francisco.

4 SERVINGS

VENISON

- 1 pound boneless venison loin
- ½ cup dry red wine
- ½ cup thinly sliced shallots
- 6 juniper berries or 1½ tablespoons gin
- 1 teaspoon coarsely ground pepper

CRANBERRY COMPOTE

- 1½ cups fresh cranberries
- ⅓ cup fresh orange juice
- ¼ cup sugar
- 2 tablespoons thinly sliced shallots
- 1 tablespoon grated orange peel
- 1 teaspoon finely chopped peeled fresh ginger

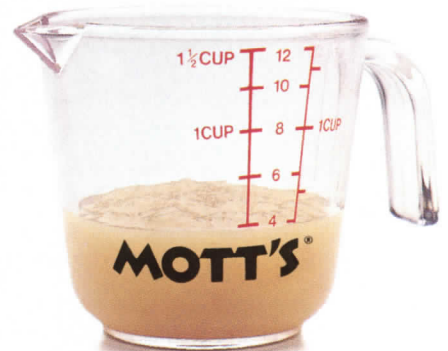
- 1 cup canned unsalted beef broth

{RECIPE CONTINUED ON PAGE 152}

BAKE WITH MOTT'S® INSTEAD OF OIL.



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WITHOUT THE FAT.**



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FOR RECIPES CALL 1-800-BAKE-LITE

Braising pork. A new idea that really cooks.



Very simply, it's simmering meat in a small amount of liquid in a covered pot. Traditional braising calls for browning the pork before adding the liquid. Choose from: broth, water, marinade, vinegar, wine, beer—even fruit or tomato juice. Be creative with herbs and spices.

The pan. Use a deep, heavy skillet or a Dutch oven, with a tight-fitting lid. Simmer over low temperature on top of the stove for an hour or two. Or, cut meat into small pieces and simmer half an hour. Quick or slow, it's your choice.

Bavarian Chops.

(Serves 4 — Prep. time: 20 min.)

Lightly flour 4 boneless pork loin chops. Melt 1 t. butter on med.-high heat and quickly brown chops both sides. Remove. Sauté 1/2 c. chopped green onions, 2 cloves minced garlic, 1/2 lb. sliced fresh mushrooms and 1/2 t. thyme. Return chops to skillet, add 8 oz. warm beer, bring to boil. Reduce heat, cover and simmer 7-8 min. Season with salt, pepper.

For more pork recipes, send a self-addressed, stamped business-size envelope to: RECIPES-AD, BOX 10383, Des Moines, IA 50306.



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COOKING FOR HEALTH

FOR VENISON: Place venison in medium bowl. Add wine, shallots, juniper berries and black pepper; turn to coat meat. Cover and refrigerate overnight, turning venison twice.

FOR COMPOTE: Combine cranberries, orange juice, sugar, shallots, orange peel and ginger in heavy medium saucepan. Cook over medium-low heat until berries begin to pop and mixture boils, stirring occasionally, about 8 minutes. Transfer to bowl. Season with pepper. (Can be prepared 1 day ahead. Cover and refrigerate. Bring to room temperature or gently reheat before serving.)

Preheat oven to 400°F. Remove venison from marinade; pat dry. Reserve marinade. Heat heavy medium nonstick skillet over medium heat until drop of water evaporates on contact. Add venison and cook until well browned on all sides, about 6 minutes. Transfer to roasting pan. Roast to desired doneness, about 13 minutes for medium-rare. Transfer to carving board; tent with foil.

Add reserved marinade to roasting pan. Cook over medium-low heat until reduced to 1/2 cup, scraping up any

browned bits, about 5 minutes. Add beef broth, increase heat to high and boil until reduced to 3/4 cup, about 8 minutes. Strain sauce. Season with salt.

Cut venison across grain into thin slices. Arrange meat on serving platter. Add any accumulated juices from carving board to sauce. Drizzle some sauce over meat. Spoon cranberry compote alongside and serve, passing remaining sauce separately.

PER SERVING: calories, 259.18; fat, 2.89 g; sodium, 64.86 mg; cholesterol, 96.47 mg

SAUTÉED VENISON MEDALLIONS WITH LENTILS

Adapted from chef Philippe Boulot at The Mark in New York, one of the places leading the way in the renaissance of fine hotel dining. Boulot finds the venison loins in the United States to be so tender that they require no marinating. Deglazing the lentil mixture maximizes the venison flavor in this recipe.

4 SERVINGS

1 cup dried brown lentils
2 1/2 teaspoons vegetable oil

COOKING TIPS FROM AN EXPERT

JOHN ASH IS A HIGHLY REGARDED CHEF whose restaurant, John Ash & Co., is a fixture in the California wine country. He also serves as culinary director at Fetzer Vineyards, and recently co-authored a book with Fetzer's Sid Goldstein, suitably titled *American Game Cooking* (Aris Books, 1991). It includes recipes, a whole range of compatible flavorings, information on pairing game with wine, and cooking hints such as the following.

- Don't overcook extremely lean meats like venison and buffalo. Lacking internal fat for basting, tender cuts of these meats, such as loins and sirloins, will turn to shoe leather if they are cooked past medium-rare.
- Such small birds as quail and squab have pinker flesh than chicken. Don't mistakenly cook them beyond the point at which they're pink, or the meat will be overcooked.
- Think of ducks as having two different kinds of meat, with the breast being the leaner. After the skin and the layer of fat below it are removed, the breast should be grilled or broiled like a good piece of steak—to medium-rare only. It will toughen up if cooked longer than that. (The legs and thighs of ducks, which are too fatty for the purposes of this column, should be braised or cooked slowly.)
- It used to be that game handled improperly in the field had to be marinated a long time to get rid of the "gamy" flavor. But with the milder game available today in retail markets, marinades should be used judiciously. Acidless dry-herb "rub" mixtures are good—game is expensive, and these allow it to retain its special flavor.
- If game is unavailable at their butcher counters, many upscale supermarkets today can order it for you. It may take a day or so, but they can usually get it.

- 2 tablespoons finely chopped shallot
- 2 tablespoons finely chopped carrot
- 2 teaspoons minced garlic
- 2 teaspoons minced peeled fresh ginger
- ¼ cup chicken stock or canned low-salt broth
- 1 tablespoon low-sodium soy sauce
- 1 pound boneless venison loin, cut into 8 medallions (each about ⅓ inch thick)
- 1 tablespoon ground coriander
- ¼ teaspoon salt
- ¼ teaspoon pepper

Fresh parsley sprigs

Cook lentils in medium pot of boiling water until tender, about 15 minutes; do not overcook. Drain lentils. Heat 2 teaspoons vegetable oil in heavy large

nonstick skillet over low heat. Add chopped shallot, chopped carrot, garlic and ginger and sauté until tender, about 6 minutes. Stir in lentils. Add chicken stock and soy sauce and heat through. Season with pepper. Cover mixture and remove from heat.

Pat venison dry, if necessary. Combine coriander, salt and pepper in small bowl. Sprinkle both sides of venison medallions with seasoning mixture.

Heat heavy large nonstick skillet over medium-high heat. Brush skillet with remaining ½ teaspoon oil. Add half of venison and sauté to desired doneness, cooking about 1 minute per side for medium-rare and shaking pan occasionally to prevent sticking; do not overcook or meat will be dry. Transfer venison to plate and keep warm while cooking remaining meat. Transfer second batch of venison to plate. Add lentil mixture to same skillet; stir until heated through, scraping up browned bits.

Divide lentils among 4 warm plates.

Arrange 2 venison medallions alongside lentils on each plate. Garnish with parsley sprigs and serve.

PER SERVING: calories, 337.09; fat, 6.14 g; sodium, 492.20 mg; cholesterol, 96.47 mg

ROAST PHEASANT WITH APPLES

This simple roast recipe is from Kay O'Flynn, chef and co-owner of Rathsallagh House, a country home in Dunlavin, County Wicklow, near Dublin. In Ireland, pheasants are hunted in the wild; the pheasant available here is likely to be farm raised. Chef O'Flynn makes a rich game stock from pheasant bones, red wine, chicken stock, vegetables and herbs. We've simplified ours by using only chicken stock.

4 SERVINGS

- 2 tablespoons (¼ stick) unsalted butter
- 1½ cups chopped unpeeled cored apple

{RECIPE CONTINUED ON PAGE 154}

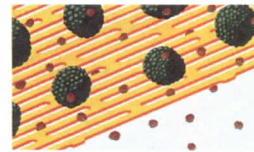
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COOKING FOR HEALTH

- 1 cup chopped onion
- 4 juniper berries, crushed or 1 tablespoon gin

- 1 3- to 3½-pound pheasant
- 1 fresh thyme sprig or pinch of dried, crumbled

- ¾ cup dry red wine
- ¾ cup chicken stock or canned low-salt broth

Fresh thyme sprigs (optional)

Melt 1 tablespoon butter in heavy large skillet over medium-low heat. Add apple and onion and sauté until onion is golden and tender, about 8 minutes. Stir in juniper berries. Season with salt and pepper. Cool mixture completely.

Preheat oven to 375°F. Rinse pheasant thoroughly. Pat dry. Pull off any pinfeathers and discard any clumps of fat. Season pheasant inside and out with salt and pepper. Spoon apple-onion

stuffing into cavity; add 1 thyme sprig. Close cavity with metal skewers.

Melt remaining 1 tablespoon butter in same skillet over medium-low heat. Add pheasant to skillet and cook until light brown on all sides, turning carefully, about 10 minutes. Arrange pheasant on its side in roasting pan. Roast 15 minutes. Turn pheasant onto second side, baste with pan juices and roast 15 minutes longer, basting once. Turn pheasant breast side up and baste with pan juices. Continue roasting until juices run clear when thickest part of thigh is pierced with tip of knife, basting occasionally, about 25 minutes. Transfer pheasant to carving board; tent with aluminum foil to keep warm.

Pour off fat from pan, reserving juices. Boil wine in heavy small saucepan until reduced to ¼ cup, about 4 minutes. Add chicken stock and reserved roasting juices and boil until reduced to ¾ cup, about 8 minutes. Season to taste with salt and pepper.

Remove skin from pheasant and discard. Carve legs from pheasant; cut breast into thick slices. Spoon stuffing onto platter. Arrange pheasant pieces atop stuffing. Drizzle with sauce. Garnish with thyme sprigs if desired.

PER SERVING: calories, 460.42; fat, 13.88 g; sodium, 231.74 mg; cholesterol, 273.20 mg

GRILLED RABBIT WITH ANCHO CHILI SAUCE

From John Ash (see box on page 152), a delicious treatment for grilled rabbit, with alternative instructions for broiling. This simple marinating and grilling technique can be used for nearly any game bird.

4 SERVINGS

RABBIT

- 2 tablespoons dry white wine
- 2 tablespoons olive oil
- 1 tablespoon ground coriander
- 1½ teaspoons ground cinnamon
- ½ teaspoon dried crushed red pepper

¼ teaspoon salt

- 1 2¾- to 3-pound rabbit, cut into 8 pieces, rinsed, patted dry

ANCHO CHILI SAUCE

- 3 dried ancho chilies*
(about 2 ounces)
1½ cups plus 2 tablespoons chicken stock or canned low-salt broth
1 cup finely chopped onion
1 tablespoon minced garlic
2 teaspoons fennel seeds
1½ teaspoons minced jalapeño chili
⅓ cup dry red wine
2 tablespoons chopped fresh cilantro leaves
2 teaspoons fresh lime juice
1 teaspoon honey

Lime wedges
Cilantro sprigs

FOR RABBIT: Combine white wine, olive oil, ground coriander, ground cinna-

mon, crushed red pepper and salt in medium bowl. Add rabbit pieces. Turn to coat, rubbing marinade into rabbit. Cover and chill overnight.

FOR SAUCE: Place ancho chilies in medium bowl. Add enough hot water to cover and soak until softened, about 30 minutes. Drain chilies. Cut off stems and remove seeds. Heat 2 tablespoons chicken stock in medium saucepan over medium-low heat. Add onion and cook 2 minutes, stirring constantly. Add garlic, fennel and jalapeño and stir 3 minutes. Add remaining 1⅓ cups chicken

stock, wine and ancho chilies and simmer 15 minutes. Transfer mixture to processor and puree until smooth. Blend in chopped cilantro, lime juice and honey. Season to taste with salt and pepper. (*Can be prepared 1 day ahead. Cover and refrigerate.*)

Prepare barbecue (medium-high heat) or preheat broiler. Grill or broil rabbit legs 5 minutes. Turn legs over. Add remaining rabbit pieces to grill and cook until golden brown and cooked through, turning rabbit occasionally, about 20 minutes.

Heat sauce in heavy small saucepan over medium-low heat, stirring occasionally. Divide sauce among 4 plates. Arrange 2 pieces of rabbit atop sauce on each plate. Garnish with lime wedges and cilantro sprigs and serve.

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

PER SERVING: calories, 327.34; fat, 15.34 g; sodium, 318.91 mg; cholesterol, 94.45 mg



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- 1 cup (4 ounces) KRAFT Light Naturals Shredded Low-Moisture Part-Skim Mozzarella Cheese
- 1 cup LIGHT N' LIVELY FREE Nonfat Cottage Cheese
- 1 egg white

- 1 tablespoon KRAFT 100% Grated Parmesan Cheese
- ¼ teaspoon ground nutmeg
- 16 jumbo pasta shells (for filling), cooked, drained
- 1 jar (13½ ounces) spaghetti sauce, no salt added

Heat oven to 375°F. Mix spinach, mozzarella cheese, cottage cheese, egg white, Parmesan cheese and nutmeg until blended. Fill each shell with a heaping tablespoon of spinach mixture. Place in 12 x 8-inch baking dish; spoon sauce over shells. Cover with foil. Bake 30 to 40 minutes or until thoroughly heated. Makes 4 servings.

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DietWatch

TRACKING TREATS

HERE'S A HAUNTING TIDBIT OF FOOD trivia just in time for Halloween: The average American consumes about 21 pounds of candy every year. That's according to the *Tufts University Diet & Nutrition Letter*, which also reports that chocolate bars are the top sellers among sweets. For those who crave chocolate without the guilt, M&M/Mars has created Milky Way II, a bar with 90 fewer total calories and 50 fewer calories from fat than the original Milky Way.

THIS BIRD IS CURED

LOVE BEEF JERKY BUT CONCERNED IT has too much fat and sodium? Consider turkey instead. Top of the Flock Turkey Jerky has plenty of spice and sweet flavor, but less than a gram of fat per one-ounce snack pack. In addition, it has much less salt than most beef jerky (499 milligrams per ounce compared to beef's 800 milligrams) and no preservatives. It's available by mail order. Call 818-246-5556.

LEANER EATERIES

RESTAURANT CHEFS FROM AROUND THE country are redefining the diet plate, and they're cooking more creative meals in line with the U.S.D.A.'s food-guide pyramid as they go.

At Chez Melange in Redondo Beach, south of Los Angeles, Michael Franks's Pyramid Cuisine features low-salt, low-fat dishes with only 250 calories. Michael Romano does his part at the Union Square Cafe in New York. His earth-and-turf main course comes with four enticing vegetable preparations and a three-ounce serving of lean venison. At Boston's Back Bay Bistro, Ross Cameron has revamped the chilled salmon plate, offering a centerpiece of

wild rice salad, asparagus and wheat timbale, with poached fish as the garnish. Menus are even lightening up in New Orleans, traditionally "sabotage city" for dieters. Susan Spicer has reduced the fat in her Latin- and Asian-influenced sauces at Bayona, and at Emeril's, a dietitian helps shape the restaurant's New Orleans Lite Cuisine.

LOW-SUGAR HARVEST

IF YOU'RE LOOKING FOR SOME TIPS ON reduced-sugar methods of preserving homegrown fruits and vegetables, try a new leaflet titled *Sweet Harvest: From Garden to Pantry with Fewer Calories*. It's available from the makers of Sweet One, a heat-stable, granulated sugar substitute, and includes handy canning instructions and eight recipes. For a copy, send \$1 to Sweet Harvest, Sweet One Division, Stadt Corporation, 60 Flushing Avenue, Brooklyn, NY 11205.

ORGANIC TOMATOES

TOMATOES TRUE TO NATURE. THAT'S what Muir Glen Organic Tomato Products promises—and delivers. Their deep-red tomatoes, organically grown and processed in California, are free of synthetic pesticides, fertilizers and growth regulators. Further, their product line of tomatoes, sauces, puree and tomato paste is packed in lead-free, enamel-lined recyclable cans with labels printed on recycled paper. Want more? The company also donates 10 percent of its profits to environmental programs. Available in natural foods stores.

QUICK CHICKEN

A NEW BREED OF TAKE-OUT RESTAURANT is finding big success with healthful chicken-to-go. The specialty at Boston Chicken, a Chicago-based chain of pre-

pared-food stores now opening nationwide, is marinated, slow-roasted chicken—a better bet than fried—with diet-wise dishes on the side. For locations, call 708-916-3550. Even lower in fat and cholesterol is the chicken at Koo Koo Roo, a Los Angeles-based fast-food chain also headed for the national market. Their skinless, flame-broiled chicken is marinated in vegetable juices and spices, and has far less fat than most fried and rotisserie-cooked chicken. For locations, call 213-386-9333.

EATING FOR TWO

PROPER EATING HABITS ARE ESPECIALLY important for expectant mothers. That's why the March of Dimes Birth Defects Foundation and the International Food Information Council have put together *Healthy Eating During Pregnancy*, a 16-page booklet full of practical, up-to-date information on maternity nutrition. For a free copy, send a self-addressed mailing label to *Healthy Eating During Pregnancy*, P.O. Box 1144, Rockville, MD 20850. Also available from the March of Dimes is *Eating for Two*, a packet of healthful recipes. It's distributed from local chapters of the organization.

ETHNIC GOES LIGHT

A COUPLE OF NEW BOOKS ARE JUST the thing for cooks looking for easy, low-calorie ethnic recipes. *Italian Light Cooking* and *Mexican Light Cooking* (Perigee Books, 1992) by Marie Simmons (who co-authors our "Cooking for Health" column) and Kathi Long, respectively, present new takes on traditional recipes. Included are recipes for everything from pizza to pesto and nachos to tacos. All are low in calories, with reduced fat and cholesterol.

—By Vené Franco



The Cook's Exchange

AFTER MY GIRLFRIEND ACCUSED ME of never making dinner for her, let alone dessert, I surprised her by baking a batch of these cookies. They're loaded with chocolate chips, almonds and marshmallows—some of her favorite ingredients. What she didn't know—but will now—was that the recipe has been in our family for years.

Adam R. Feerst
New Haven, Connecticut

ROCKY ROAD WEDGES

MAKES 24 WEDGES

- 1 cup (2 sticks) unsalted butter, room temperature
- 1 cup firmly packed brown sugar
- 2 eggs
- 1¾ cups all purpose flour
- ¼ cup unsweetened cocoa powder
- 1 teaspoon baking soda
- ½ teaspoon salt
- 3 cups semisweet chocolate chips (about 18 ounces)
- 1 cup whole almonds, coarsely chopped (about 6 ounces)
- 1 cup mini marshmallows

Rocky road ice cream

Preheat oven to 350°F. Cream butter and sugar in large bowl until fluffy. Beat in eggs. Combine flour, cocoa powder, baking soda and salt in bowl. Stir dry ingredients into butter mixture. Mix in 2 cups chocolate chips and almonds.

Divide dough in half. On back of

ungreased baking sheet, pat each half into 8-inch round. Bake until cookies are set but centers are still soft, about 15 minutes. Sprinkle each round with ½ cup mini marshmallows and ½ cup chocolate chips. Bake until marshmallows and chips soften, about 3 minutes longer. Cool 5 minutes. Cut each round into 12 wedges. Slide wedges off sheet and cool completely on rack.

Top wedges with ice cream.

IPREFER RECIPES THAT ARE LOWER IN saturated fats than most, but still have lots of flavor. This Asian-style dish I developed is a perfect example: The shrimp are sautéed with sesame oil, sushi ginger, and arranged over noodles.

Gary N. Fauskin
El Cajon, California

GINGERED SHRIMP WITH ASIAN NOODLES

2 SERVINGS

- 3 ounces bean thread vermicelli (cellophane noodles)*
- 4 teaspoons oriental sesame oil
- 2 tablespoons rice vinegar
- 2 tablespoons chopped fresh cilantro
- 2 tablespoons minced seasoned sliced ginger (also known as sushi ginger)*
- 1 tablespoon minced pickled jalapeños
- 2 teaspoons honey
- 12 ounces uncooked medium shrimp, peeled, deveined, tails left intact
- 4 green onions, sliced
- 2 garlic cloves, minced
- 2 teaspoons cornstarch
- ½ cup water

Cook noodles in large pot of boiling water until just tender but still firm to bite, stirring occasionally. Drain. Transfer to bowl. Add 2 teaspoons sesame oil to noodles and toss to coat.

Mix vinegar, cilantro, ginger, jalapeños and honey in small bowl. Season shrimp with salt and pepper. Heat remaining 2 teaspoons sesame oil in heavy large skillet over medium-high heat. Add green onions and garlic; sauté until aromatic, about 3 minutes. Add vinegar mixture and shrimp to skillet; stir until shrimp are just cooked through, about 3 minutes. Dissolve cornstarch in ½ cup water. Add mixture to skillet; stir until liquid thickens, about 2 minutes.

Mound noodles on platter. Arrange shrimp over and serve.

*Available at Asian markets and in the Asian section of many supermarkets.

AFRIEND OF MINE CREATED THIS terrific beef salad for one of our "girls' night out" parties. I liked it so much that I asked her for the recipe. After making a few adjustments, I served it to guests at my daughter's christening party.

Sharon Smith
Berkeley, Michigan

BEEF TENDERLOIN SALAD

6 SERVINGS

- 1 tablespoon vegetable oil
- 1½ pounds 1-inch-thick beef tenderloin steaks (about 6 steaks)

DRESSING

- 1¼ cups olive oil
- ⅓ cup balsamic vinegar or red wine vinegar
- 3 tablespoons chopped fresh chives

{ RECIPE CONTINUED ON PAGE 160 }

Do you have a 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 something special you have developed. Short recipes will be given preference. 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.

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THE COOK'S EXCHANGE

- 2 tablespoons orange juice
- 1 tablespoon poppy seeds

SALAD

- $\frac{3}{4}$ cup green beans, trimmed
- 1 head Bibb lettuce, torn into bite-size pieces
- 1 head red leaf lettuce, torn into bite-size pieces
- 1 16-ounce can mandarin oranges, drained
- 1 cup crumbled feta cheese (about 4 ounces)
- $\frac{3}{4}$ cup coarsely chopped walnuts (about 3 ounces)
- $\frac{1}{2}$ medium-size red onion, thinly sliced into rings

Heat oil in heavy large skillet over medium-high heat. Season steaks with pepper. Add to skillet and cook to desired doneness, about 5 minutes per side for medium-rare. Transfer steaks to platter. Let stand until cool, about 15 minutes. Cover and refrigerate until well chilled.

FOR DRESSING: Whisk all ingredients in medium bowl to blend. Season to taste with salt and pepper.

FOR SALAD: Cook green beans in large saucepan of boiling salted water until just crisp-tender. Drain. Refresh under cold water. Drain well. Pat dry. Combine green beans and remaining ingredients in large bowl. Cut steaks diagonally into thin slices. Add to salad. Add dressing and toss to coat; serve.

THE LAST TIME MY BROTHERS AND I got together for a family reunion, I broke the ice (pun intended) by serving this tropical-flavored concoction of lemonade, coconut and rum. Everyone really relaxed and had fun.

Vickie Cortessis
Gardiner, Oregon

PINK SLIPPER

2 SERVINGS

- 1 cup (about $\frac{3}{4}$ of 12-ounce can) frozen pink lemonade concentrate, thawed
- $\frac{1}{2}$ cup canned cream of coconut (such as Coco Lopez)

- $\frac{1}{2}$ cup white rum
- 1 tablespoon grenadine
- 2 ice cubes
- Maraschino cherries

Combine first 5 ingredients in blender and blend mixture until smooth. Pour into glasses. Garnish with cherries.

MY MOTHER GAVE ME THIS RECIPE over 50 years ago. The dessert is easy to make, and it's always a success at parties. I like to serve it with a big scoop of vanilla ice cream on the side.

Theresa Hansen
Vista, California

BANANA UPSIDE-DOWN CAKE

SERVES 6

- 1 cup firmly packed light brown sugar
- 6 tablespoons ($\frac{3}{4}$ stick) unsalted butter, room temperature
- 2 large ripe bananas, sliced
- $1\frac{1}{2}$ cups cake flour
- $\frac{3}{4}$ teaspoon baking soda
- $\frac{1}{2}$ teaspoon baking powder
- $\frac{1}{2}$ teaspoon salt
- 1 cup mashed ripe bananas (about 2)
- $\frac{1}{2}$ cup buttermilk
- 1 teaspoon vanilla extract
- $1\frac{1}{4}$ cups sugar
- $\frac{1}{3}$ cup vegetable shortening
- 2 eggs

Position rack in lowest third of oven and preheat to 350°F. Using electric mixer, cream brown sugar and butter in medium bowl until well mixed. Spread brown sugar mixture over bottom of 9-inch square baking dish with 2-inch-high sides. Arrange banana slices atop brown sugar mixture, covering completely. Set cake pan aside.

Combine flour, baking soda, baking powder and salt in small bowl. Mix mashed bananas, buttermilk and vanilla in another small bowl. Using electric mixer, cream $1\frac{1}{4}$ cups sugar and shortening until fluffy. Add eggs 1 at a time,

beating well after each addition. Add dry ingredients alternately with buttermilk mixture, mixing until just combined. Pour batter over bananas in pan. Bake until cake pulls away from sides of pan and tester inserted into center of cake comes out clean, about 1 hour 5 minutes. Transfer to rack and cool slightly. Turn cake out onto plate. Serve warm or at room temperature.

WHENEVER I VISIT MY AUNT IN Seattle, she serves her specialty, an oriental-style chicken with a nice, smoky flavor. It's easy to make, since the chicken is both marinated and baked in a single cooking bag. My aunt buys the bags at the supermarket.

Sharri Chambers
Royal Oak, Michigan

CHINESE SMOKED CHICKEN

4 SERVINGS

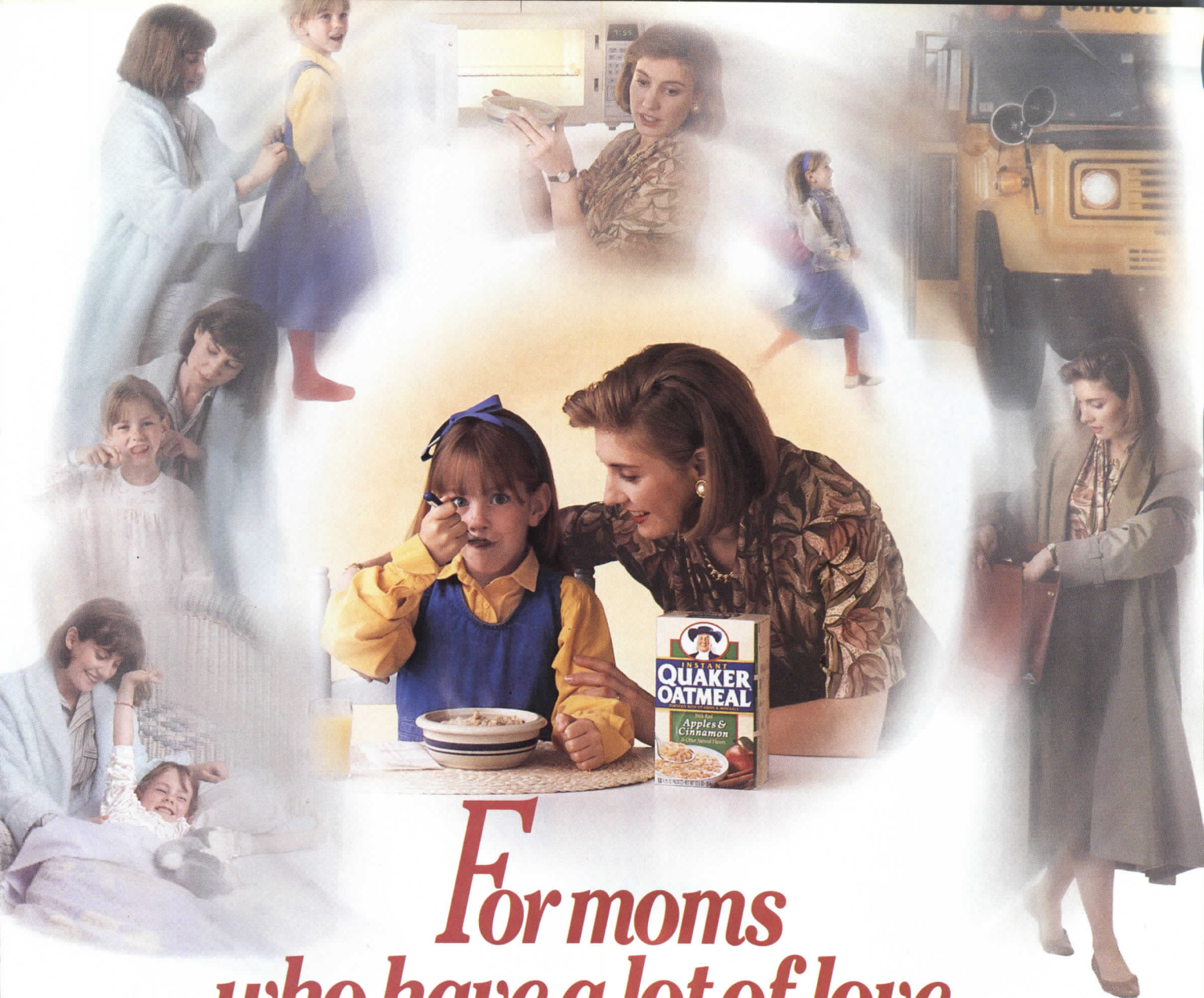
- 6 tablespoons soy sauce
- 3 tablespoons hoisin sauce
- 2 tablespoons dry white wine
- 1 green onion, chopped
- 1 tablespoon brown sugar
- 1 tablespoon finely minced ginger
- 1 teaspoon liquid smoke flavoring
- 1 cooking bag
- 1 $3\frac{3}{4}$ -pound chicken

Green onions, sliced
Steamed rice

Combine first 7 ingredients in cooking bag. Add chicken and seal tightly. Rotate bag to coat chicken with marinade. Refrigerate at least 3 hours or overnight, turning bag occasionally.

Preheat oven to 350°F. Set bag with chicken on baking sheet. Cut 5 small vents in top of bag. Bake until chicken is tender and brown, about 1 hour 15 minutes. Remove from oven and cool slightly. Open bag and pour juices into bowl. Cut chicken into pieces. Arrange on platter. Pour some of juices over chicken. Garnish with green onions. Serve with rice, passing remaining juices separately.

—Compiled by Gaylen Ducker Grody



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Ask Bon Appétit

A PEA IS A PEA IS A PEA

I GREW UP CALLING PEAS ENGLISH PEAS. These days, when I use that term, I get confused looks from my friends. What exactly are English peas, and why don't my friends know about them?

Terry Hewett
Kennett Square, Pennsylvania

The English pea is simply the regular garden pea found in farmer's markets, freezer aisles and on canned-goods shelves of stores across the country. The vegetable reached its peak of popularity in Europe during the eighteenth century, but nowhere was it treated more enthusiastically than in England, where droves of amateur botanists tinkered with the plant, creating dozens of varieties in their gardens. And while most people today just call it a pea (or a green pea), for some the evocative term, English pea, still has a better ring.

HERRING DELICACY

WHILE ON A CRUISE LAST YEAR, MY husband and I discovered a wonderful seafood called matjes herring. We were served the fillets in an excellent vinaigrette. Since then, I've looked for it in both this country and England without luck. Do you know what kind of herring this is and where it can be bought?

Marjory Kirk
Albuquerque, New Mexico

Herring has always been an important seafood throughout Europe, especially in Germany, Holland and the Scandina-

vian countries. The term *matjes* comes from the Dutch word for maiden, and it applies to the immature herring from the first catch of the year. The fish is skinned and filleted by hand, cured in sugar, salt, spices and vinegar and then canned. Although you may have been served whole fillets on your cruise, this type of herring is usually cut into chunks before being canned.

Matjes herring is sold under different (though related) names. In Sweden it's called *matjessill*; in Denmark, *matjesild*; in Germany, it's *Matjeshering*; and in Holland, it's *pekelmaatjes*.

Unfortunately, we were not able to locate a source for matjes herring in the United States. Americans in general are not avid herring consumers, and the fish is usually sold only as kippered herring in the markets; deli sections may also offer it pickled, or packed plain or in a sour cream and onion sauce. However, you might be able to find matjes herring in ethnic markets, especially those located in areas where there are many people of Scandinavian descent.

WAFFLE IRON

I AM LOOKING FOR A BELGIAN WAFFLE iron that's made of cast iron, heats on the stove and makes four waffles at once. Does Bon Appétit know where I might find one?

Laura Vind
Oxnard, California

How about one made of cast aluminum with a nonstick finish? This Belgian iron has all the other features you want, plus temperature gauges to ensure even baking and cool Bakelite handles for flipping waffles to the other side during cooking.

There are cast-iron waffle makers on the market, but none make Belgian waffles. One, in particular, creates heart-

shape Scandinavian-type waffles. It also has heatproof handles and cooks five separate waffles simultaneously.

Both types of waffle irons are available by mail order from Maid of Scandinavia. The Belgian waffler (item no. 54534) is \$37.95 plus \$5.50 shipping, and the Scandinavian style (item no. 11789) is \$52.25 plus \$6.50 shipping. To order, contact Maid of Scandinavia, 3244 Raleigh Avenue, Minneapolis, MN 55416; 800-328-6722.

SAVING GARLIC

FOR CONVENIENCE, I RECENTLY MINCED three heads of garlic, sealed them in a jar with a little olive oil and vinegar and put the mixture in the refrigerator to keep for a couple of weeks. After four days, the garlic had turned bright green. It tasted and smelled fine. What caused this reaction? Can I still use the garlic?

Lynette J. Scribner
Enterprise, Alabama

According to the Fresh Garlic Association, the color change is a result of a chemical reaction between elements in the vinegar and naturally occurring sulfites in the garlic (although the usual result is blue garlic, not green). It is not dangerous, provided there is no bubbling in the mixture, which would indicate fermentation. Nonetheless, here are a few safety tips for future jars of garlic.

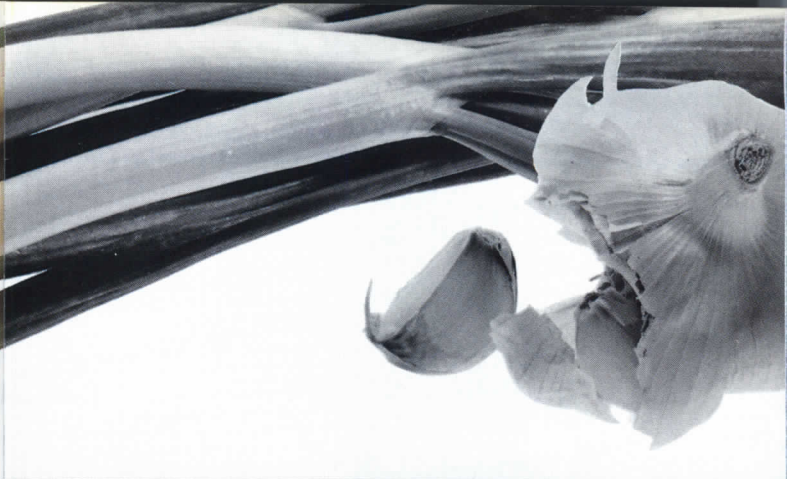
✦ Make sure the refrigerator thermostat is set for the low 40s Fahrenheit; check it occasionally with a thermometer.

✦ It is essential to keep the jar cold at all times. When cooking, remove what you need and return the jar to the refrigerator immediately.

✦ After two weeks, discard any remaining garlic or oil and start a fresh batch.

—By Karen Hallal

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.



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ACCESSORIES IN THIS ISSUE

Cover: Plate with raised grape motif by Fioriware and wood-handled fork by Laure Japy both from Barneys New York, 212-929-9000. Small ruby-colored goblet with gold overlay from Vito Giallo Antiques, 212-535-9885.

Page 26: For vintage flasks, contact the following stores: James Robinson, 212-752-6166; Foster-Ingersoll, 310-652-7677; Lucy Zahran, 310-855-8058; Kentshire at Bergdorf Goodman, 212-753-7300, ext. 8280. "Forever After" photograph by Karl Struss/MPTV Photo Archive.

Page 40: To locate a distributor of J. Stonestreet & Sons wine, call Mark Koppen at Kendall-Jackson Vineyards, 707-544-4000. For availability of Patrón tequila, call 800-723-4767.

Page 44: The following companies ship California dates by mail and offer catalogs featuring date products and gift packs: Valerie Jean Date Garden, 800-828-5657 or 619-397-4357; Shields Date Gardens, 619-347-0996; Hadley Fruit Orchards, 800-854-5655; and California Redi-Date (also featured in photograph), 619-399-5111.

Pages 56/57: Antique crystal decanter from Vito Giallo Antiques (see above). Stainless-steel flatware by Bash from Barneys New York (see above).

Pages 58/59: Rosa "LS Nazaré Blanc" tiles (shown as surface) imported from Portugal by Country Floors, 212-627-8300.

Pages 76/77: Flooring (shown as surface) from Coronado Products, 714-357-8295. Candles by Creative Candles from Moonrose, 714-493-8905. Clear and amber steins by Meikebach and pewter dishes all at Alpine Glass & Porcelain, 310-323-5811. Cranberry stein and soup tureen by Thewalt from Hermanns Crystal, 714-894-4833 or 818-500-9067. Topiary by Clifford Miller for T.F.S., 310-274-8491. Ribbons (on topiary) from The Old Lace Store, 818-508-7772. Spoon from The Collector's Gallery, 310-532-2166. Skewers from Williams-Sonoma stores nationwide. Creamer and tray with handles from K. Spiegelman Interiors, 213-273-2255. Pewter platter and ceramic platter courtesy of Knoll's Black Forest Inn, Santa Monica, California.

Pages 82/83: Round cabbage-leaf plate, cabbage-leaf bowl and oval leaf dish all by Barbara Eigen from Eigen Arts, 201-798-7310.

Pages 90 through 93: Trestle table from Onslow Square Antiques, 301-530-9393. Pine benches from The Great British Pine Mine, 301-493-2565.

Pages 134/135: "Ravenna" dessert plate by Sasaki and "Chippendale" cake server by Towle both from David Orgell, 310-273-6660.

Page 147: Green-stemmed glass from Pottery Barn, 310-552-0170.

All other items are privately owned.

HALLOWEEN SUPPER: SOURCES AND PRICES

Pages 98 through 100: "Les Poudrées" orange service plates (\$65 each) from Bernardaud, 212-737-7775. For "Pompeii" yellow dinner plates (\$100 each), contact Puiforcat, 201-939-4199, for a store near you. "Damascus" rimmed soup bowls (\$30 each) from The LS Collection, 800-562-5034. For information on amber "Tsar" hock glasses (\$80 each), call Saint Louis Cristal de France, 212-679-5566, for a store near you. "Perfection" wineglasses (\$107 each) from Baccarat, 212-826-4100. "Triton" silver-plate flatware (\$60 for five-piece place setting) by Aram from Fortunoff, 800-937-4376.

"Jacquards" black and cinnabar cotton napkins (\$15 each) from A², 212-633-2890. Golden fruit arrangement designed by Olivier Guini for Les Fleurs de Maxim's in New York, Paris and Tokyo, 212-752-9889. Cherrywood table from Pierre Deux Antiques, 212-243-7740. Bags and ribbons (with candies) both by Mokuba from Kate's Paperie, 212-633-0570. Bowl (with gold fruit) by Mila International from Isadora & Mizrahi, 212-447-0611.

Listed prices are approximate.

A CLASSIC RESTORED: SOURCES

Pages 102 through 104: Kitchen designed by Leo Rochette III of Rôcheët Designs, 818-441-7769, with additional work by Edward C. Turrentine and Jennifer Bevan of Edward C. Turrentine Interior Design, 818-795-9964. Range from Viking Range Corp., 601-455-1200. Dishwashers and combination grill/deep fryer from Gaggenau USA Corp.; call 617-255-1766 for a dealer near you. Refrigerator from Sub-Zero, 608-271-2233.

Trash compactor from KitchenAid; call 800-422-1230 for a dealer near you. Sink from Kohler Co., 414-457-4441. Faucets by Phylrich from Snyder-Diamond, 310-859-1702. Ceramic monkey, green cabbage platter, chive-vinegar and tarragon-vinegar bottles, ceramic pumpkin, ceramic pears, marble fruit, marble urn, green and gold leaf pots and ceramic squash all from Terra Cotta, 310-826-7878.

AUTUMN LEAVES: SOURCES AND PRICES

Pages 106/107: For availability of "Natural Leaf" (\$44) and "Holly" platters (\$50), contact Ann Marie Murray, 1804 Wrightfield Ave., Yardley, PA 19067 for a store near you. "Tuscan" bowl (\$85) by Aletha Soulé for The Loom Company from Summer House Gallery, 415-383-6695. For availability of "Granville" plate (\$150 for five-piece place setting) and dish (\$19) from the William Morris Collection at the Victoria & Albert Museum in London, England, contact Nikko, 201-633-5100 for a store near you. "Yellow Maple Leaf" plate (\$36) by Barbara Eigen from Eigen Arts from Material Possessions, 312-280-4885. To order "Blind Earl" cup and saucer (\$85) from the Connoisseur Collection by Royal Worcester, contact Scully & Scul-

ly, 212-755-2590. "Oak Leaves" dinner plate (\$87.50 for five-piece place setting) from The Pfaltzgraff Company; call 800-999-2811 for a store near you. "Feuilles d'Argent" spoon by Siècle from Bergdorf Goodman, 212-753-7300; please call store for price. "Silver Maple" place card holder (\$37.50 for set of four) and napkin ring (\$49.50 for set of four) from The LS Collection, 212-619-1120. "Feuillage" dessert plate (\$162 for set of six) by Gien France from Baccarat, 212-826-4100. "Trellis" teapot (\$47.50) from The Zrike Company, 201-616-1668.

Listed prices are approximate.

THE PIEDMONT: RESTAURANTS AND HOTELS

Pages 118 through 131: Restaurants—Al Rododendro, 0171-380372; Da Cesare, 0173-520141; Da Guido, 0141-966012; Gener Neuv, 0141-57270; Giardino da Felicin, 0173-78225; La Braja, 0141-63107; La Vigneria di Muscatel, 0172-478039; Locanda dell'Arco, 0173-798253; Ristorante Da Beppe,

Locanda del Sant'Uffizio, 0141-916292; Trattoria della Posta, 0173-78120. Hotels—Cascina Reiné-La Meridiana, 0173-440112; Hotel Santa Vittoria, 0172-47198; Il Castelleri, 0173-793368; Locanda del Sant'Uffizio, 0141-916292 or fax, 0141-916068.

"BON VIVANT" PHOTOGRAPHY BY CYNTHIA BROWN, EXCEPT "DIAMONDS ARE . . ." BY JULIE DENNIS; "LIVE AND LEARN" BY AARON REZNY; AND "A NEW ANGLE" AND "SALAD DAYS," WHICH WERE DONATED.

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October Menu Guide

Here are some suggestions for special parties and weekday menus based on the recipes in this issue.

HALLOWEEN PARTY

Assorted Cheeses, Crusty Bread, Crackers	
Wine Fruit Punch	94
Carrot and Parsnip Soup with Roasted Garlic	78
Beef Paprikás	64
Noodles	
Pumpkin Custards with Oatmeal Raisin Cookies	74
Trick-or-Treat Candies	

COUNTRY-STYLE BRUNCH

Chunky Date, Coconut and Almond Granola	47
Scrambled Eggs	
Porcini Mushroom and Potato Terrines	128
Spiced Pear Skillet Cake	74

DINNER FOR THE BOSS

Chick-Pea Soup with Garlic and Herbs	129
Veal Saltimbocca	148
Penne with Basil and Olive Oil	
Chocolate, Plum and Walnut Torte	64

RUSTIC SUPPER FOR FRIENDS

Liptauer Spread	62
Lamb in Barolo	130
Crusty Sourdough Bread	
Warm Apple Cobbler with Bourbon Vanilla Ice Cream	72

WORLD SERIES LUNCH

Olives, Pickles, Radishes	
Hot Dogs and Hamburgers	

Green Bean, Potato and Leek Salad	61
Cranberry Cheesecake with Cranberry Orange Compote	70

HEARTY LUNCH

Pork, White Bean and Butternut Squash Stew	84
Portuguese Corn Bread	61
Fresh Fruit	

LOW CALORIE

Mixed Green Salad	
Roast Venison with Cranberry Compote	150
Baked Squash with Yogurt and Mint	86
Raspberry Frozen Yogurt	

LOW CHOLESTEROL

Spinach Salad with Hearts of Palm	96
Grilled Rabbit with Ancho Chili Sauce	154
Steamed Rice	
Fresh Pears	

LOW FAT

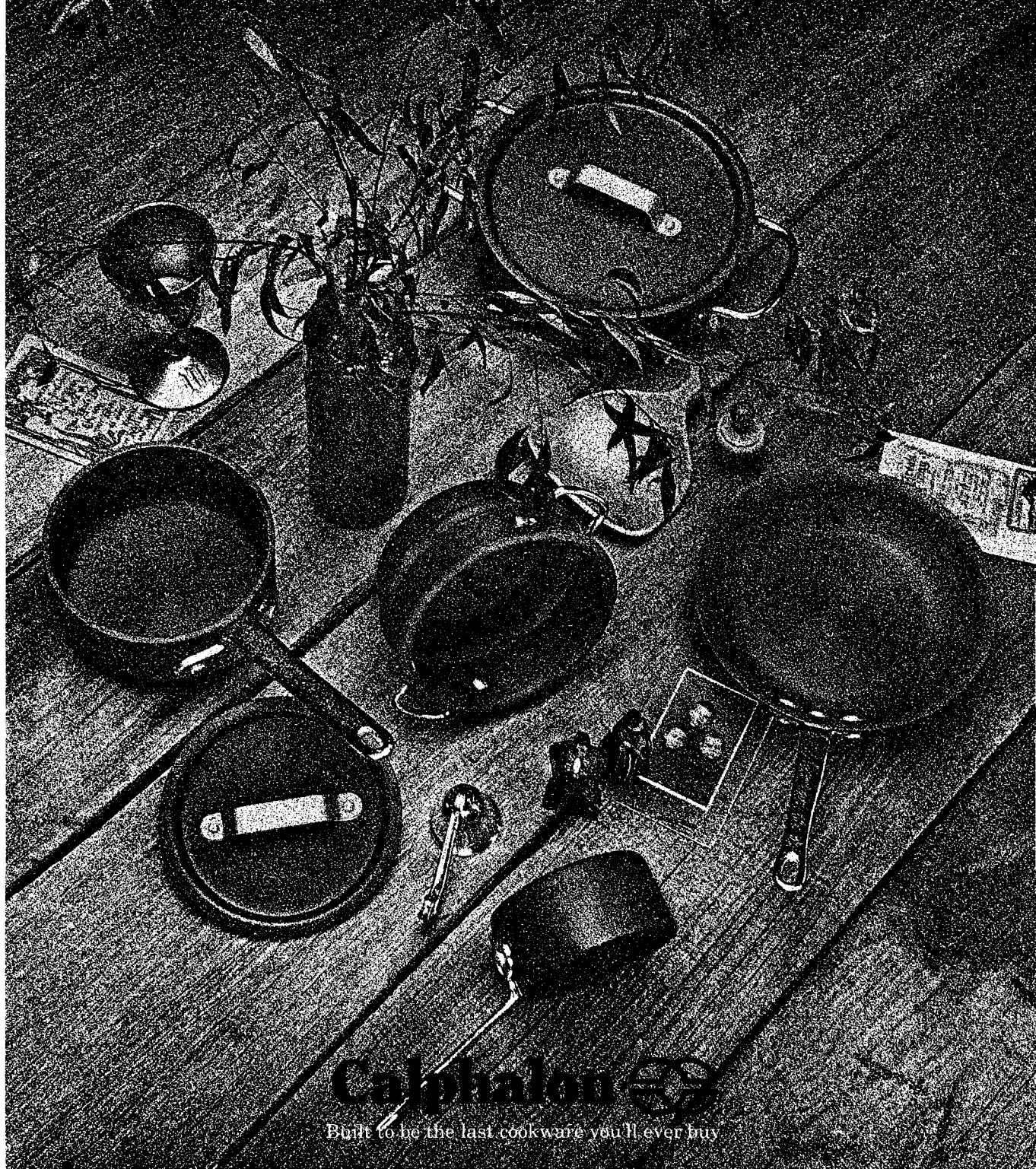
Crudit� Platter	
Baked Halibut Proven�ale	149
Coriander Potatoes	59
Lemon Sorbet	

LOW SODIUM

Romaine Salad with Tarragon Vinaigrette	
Mixed Mushroom Pasta	148
French Bread	
Fresh Fig Tart	68

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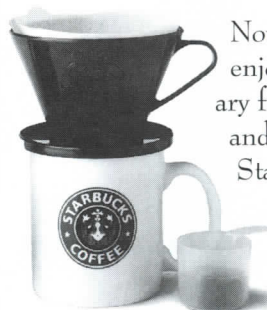

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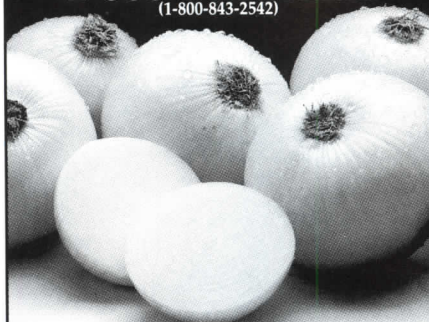
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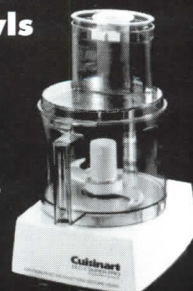
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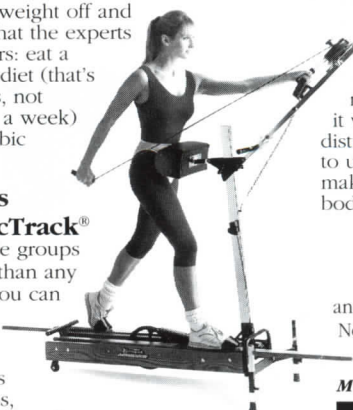
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SOUPS, BREADS

Buttermilk Scones
Carrot and Parsnip Soup with Roasted Garlic
Chick-Pea Soup with Garlic and Herbs
Coconut Chicken Soup
Corn Bread, Portuguese
Cream of Garlic Soup
Roasted Squash, Onion and Garlic Soup
Seafood Chowder
Tomato Corn Soup, Fresh

SALADS, SALAD DRESSINGS

Beef Tenderloin Salad
Caesar Salad, Morton's
Coleslaw with Fennel Seed Vinaigrette, Fresh
Duck Breast Salad with Hazelnut Sauce
Green Bean, Potato and Leek Salad
Parslied Potato Salad
Saffron-roasted Potato and Fennel Salad
Spinach Salad with Hearts of Palm
Tomatoes, Sliced, with Pesto

MAIN COURSES

Date, Coconut and Almond Granola, Chunky

FISH, SEAFOOD

Fish with Leeks and Green Onions
Halibut Provençale, Baked
Salmon with Breadcrumb Crust and Dill Sauce
Seafood Chowder
Shrimp, Gingered, with Asian Noodles
Shrimp, Sautéed, with Gorgonzola Sauce
Swordfish Tacos

MEATS

Beef Paprikás
Beef Tenderloin Salad
Calf's Liver with Port Wine Sauce
Kielbasa Sausage with Spiced Sauerkraut
Lamb in Barolo
Leg of Lamb, Grilled, with Chimichurri Sauce
Pork Loin, Wine-braised
Pork Ribs, Hoisin-glazed
Pork, White Bean and Butternut Squash Stew
Prime Rib Steaks with White Beans and Black Olive Puree
Rabbit, Grilled, with Ancho Chili Sauce
Sausages with Caramelized Onions and Horseradish Sauce
Veal Saltimbocca
Venison Medallions, Sautéed, with Lentils
Venison, Roast, with Cranberry Compote

PASTA

Linguine with Sautéed Vegetables and Basil
Mushroom Pasta, Mixed
Orzo Pilaf with Mushrooms
Sun-dried Tomato Fettuccine
Ziti with Three Cheeses, Oven-baked
Pizza, Mexican

POULTRY

Chicken and Rice, Spanish
Chicken, Chinese Smoked
Chicken, Spiced Caribbean
Chicken-stuffed Bell Peppers Spanish Style
Chicken with Mushrooms and Rice, Italian
Cornish Game Hens, Moroccan-Style
Duck Breast Salad with Hazelnut Sauce
Game Hens, Broiled, with Apple-Thyme Glaze
Pheasant, Roast, with Apples
Swiss Cheese and Porcini Fondue

VEGETABLES, SIDE DISHES

Coleslaw with Fennel Seed Vinaigrette, Fresh
Coriander Potatoes
Kabocha Squash and Parsnip Puree
Mashed Potatoes with Cabbage and Cheddar Cheese
Onions and Potatoes, Roasted
Orzo Pilaf with Mushrooms
Pinto Beans, Zesty

Porcini Mushroom and Potato Terrines
Potato Gratin with Mustard and Gruyère Cheese
Squash Succotash
Squash with Yogurt and Mint, Baked
Sweet Potato and Apple Dressing
Tomatoes, Sliced, with Pesto
Winter Squash Risotto
Zucchini, Fiesta

CONDIMENTS

Chimichurri Sauce
Pico de Gallo

DESSERTS

Almond-Walnut Baklava
Apple Brown Betty
Apple Cobbler, Warm, with Bourbon Vanilla Ice Cream

CAKES

Apple Cake, French
Banana Upside-down Cake
Chocolate, Plum and Walnut Torte
Chocolate Roulade with Dulce de Leche
Cranberry Cheesecake with Cranberry Orange Compote
Fudge Cake with Ice Cream and Caramel Sauce
Pear Skillet Cake, Spiced

CANDIES

Date-Pecan Bourbon Truffles

COOKIES

Lemon Pudding Cookies
Oatmeal, Date, Pecan and Chocolate Chip Cookies
Oatmeal Raisin Cookies
Rocky Road Wedges

DESSERT CONDIMENTS

Cranberry Orange Compote

FROZEN DESSERTS

Bourbon Vanilla Ice Cream
Killer Buzzwiches

Pear and Sour Cherry Strudels, Spiced

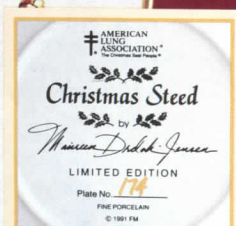
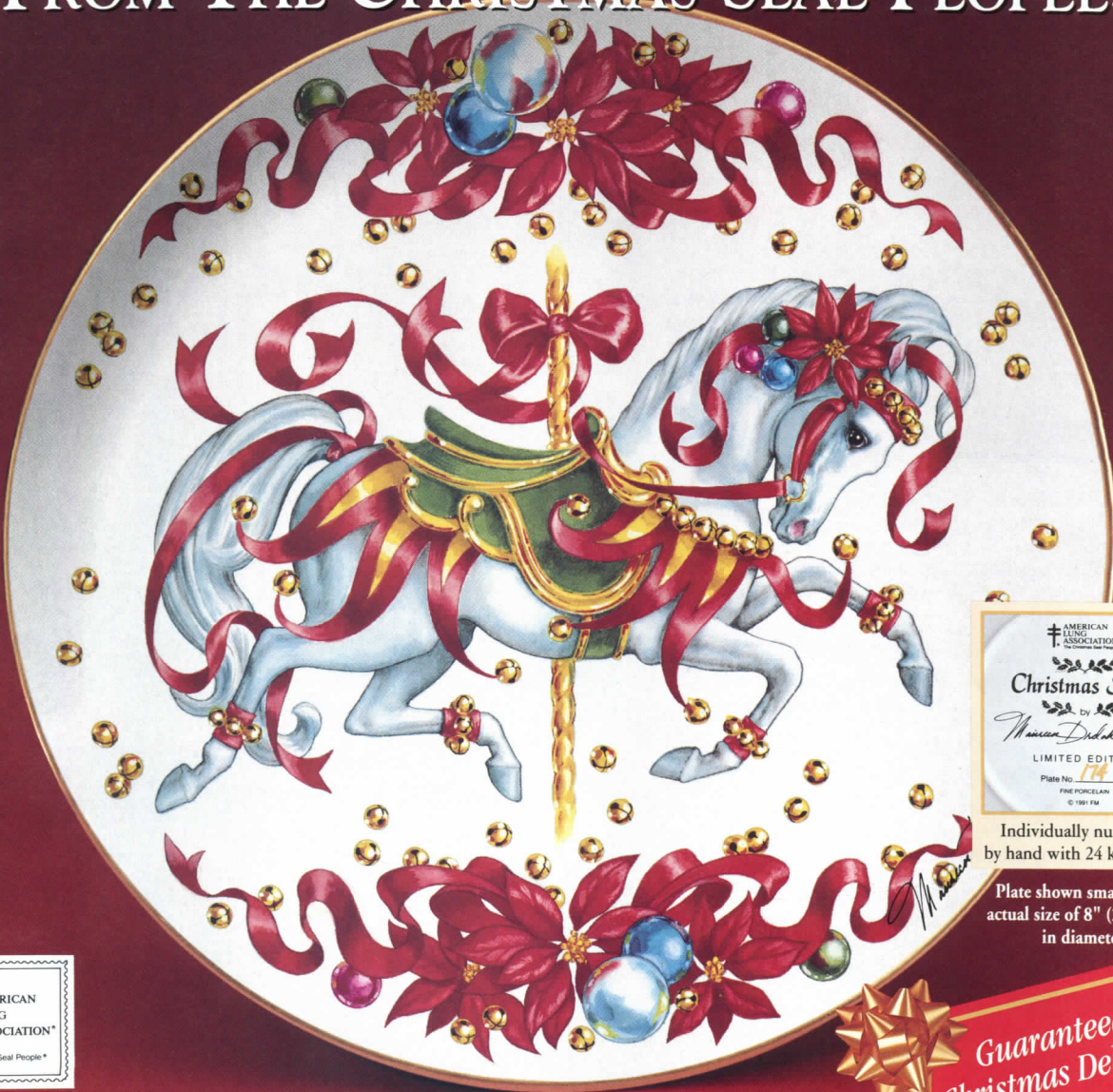
PIES, TARTS

Apple Pie with Cheddar Cheese Crust
Fig Tart, Fresh
Pear and Apple Tart, Rustic
Pear Pie, Puff-Pastry
Ricotta Tart, Fresh
Pumpkin Custards with Oatmeal
Raisin Cookies

BON APPÉTIT (ISSN 0006-6990) (GST No. R124765207) 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 © 1992 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. Bon Appétit: M.R.

Rates for the United States and its possessions for one year (12 issues), \$18.00; two years (24 issues), \$30.00, which includes postage. Canada and foreign, one year (12 issues), \$30.00; two years (24 issues), \$52.00, which includes postage and GST in Canada. Single issues available in U.S.A. at newsstands and bookstores at \$2.75. Address changes and subscription correspondence should be sent, along with a copy of your mailing label, to: BON APPÉTIT, P.O. Box 7199, Red Oak, IA 51591-0199; direct non-subscription 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 of 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 self-addressed stamped envelope; however, BON APPÉTIT is not responsible for unsolicited submissions. POSTMASTER: Send address changes to BON APPÉTIT, P.O. Box 7199, Red Oak, IA 51591-0199.

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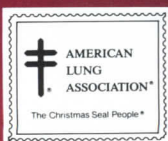


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Amy Tan

*Your novel *The Joy Luck Club* focuses on mother-daughter relationships. Do you have fond memories of your mother's cooking?*
My mother cooked incredible five-course Shanghainese meals almost every day, using the freshest ingredients—live crab, fish, prawns, squid, that sort of thing. But as a child, I wished we could eat TV dinners, just like everyone else.

Does that mean you don't cook like your mother?

I'm quite skilled at pulling out a drawer filled with take-out menus. My specialties are nine-course Shanghainese meals delivered from the Fountain Court restaurant, and lamb prepared by Robert Predmore Catering.

If you could invite three writers from all of history to a dinner party, who would they be?

Mark Twain, Oscar Wilde and Dorothy Parker. And as our companions, we'd invite Anastasia, the Man in the Iron Mask and D. D. Home, the Victorian spiritualist who levitated tables. Can you imagine the tales we could tell people afterward?

Do you follow a special diet while you're on promotional tours?
Book tours are the only time I eat three square meals a day. When I'm writing at home, I often go the whole day before realizing I haven't eaten.

When you remember to eat, what do you snack on?

Black coffee and toothpicks.

And speaking of touring, which hotels have the best room service?

The Carlyle in New York, the Bel-Air in Los Angeles and the Grand Hotel Excelsior in Montreux, Switzerland.

What are your favorite restaurants at home in San Francisco?

The Fountain Court for their oysters, sable fish, eel, rice cakes, baby greens and weekend Shanghainese breakfasts; Rosmarino for lunch with friends and writers from out of town; and Chez Panisse in Berkeley.

*Your latest book, *The Kitchen God's Wife*, revolves around the kitchen table. Are the pleasures of the table as important to the Chinese as they are to the Italian and the French, for example?*

Are you kidding? When I visit my family in China, we spend the entire morning shopping—bargaining, rather—for food, then cooking, eating and appraising the food before starting the cycle all over again.

So, what's really the best food in China?

Contrary to what tour guides recommend, I love the foods found in the open market stalls where the workers eat at dawn—clover wonton, onion flat bread fried against an oil drum, chicken soup with a master broth that must be one hundred years old. Bring your own chopsticks and bowl.

What's your idea of the perfect romantic meal?

Kumamoto oysters and Champagne served on a private terrace overlooking blue waters.



*The author of *The Joy Luck Club* and *The Kitchen God's Wife* is currently at work on a children's book and a screenplay as well as her third novel.*



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Raking leaves wasn't exactly the way I wanted to spend Sunday afternoon. But after Linda brought out the Baileys and coffee, I warmed up to the idea immediately.



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