

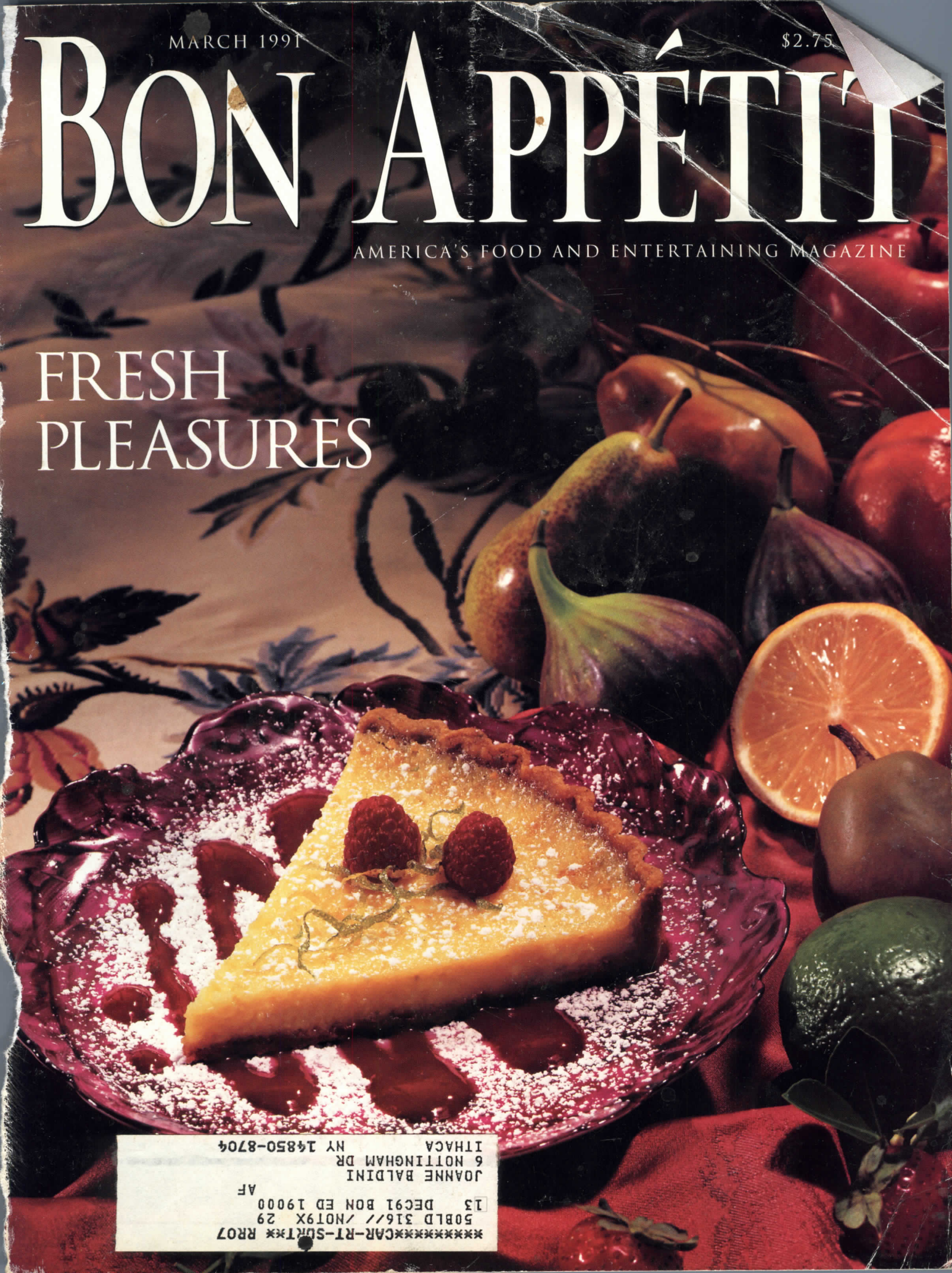
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AMERICA'S FOOD AND ENTERTAINING MAGAZINE

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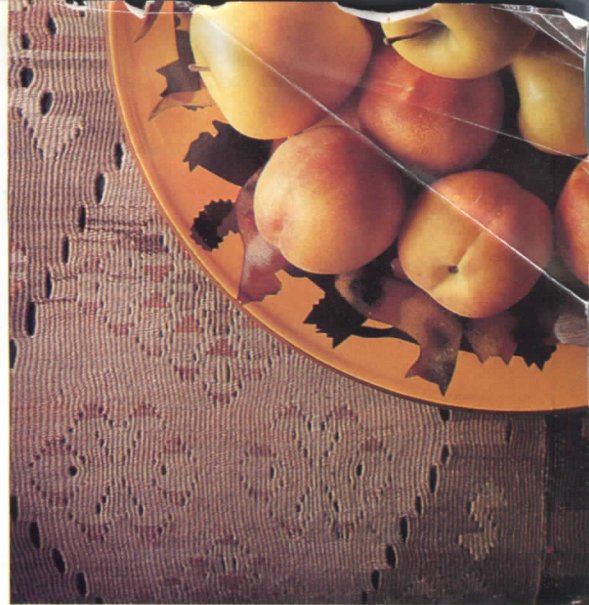
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This wonderful lemon dessert is from Actuelle in Dallas (page 140). Photography by Peter Pioppo; food styled by Delores Custer.



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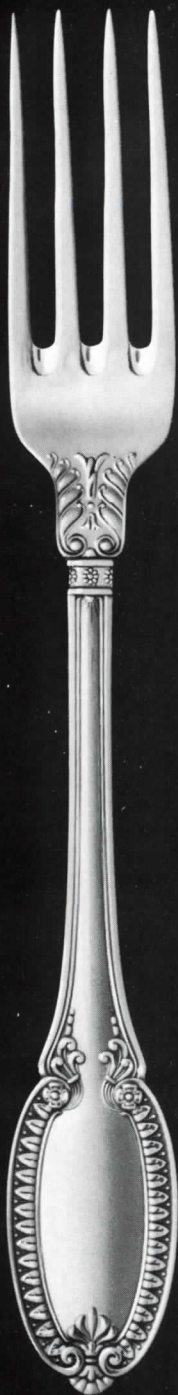
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The Best Recipe

WHEN WE TEST A RECIPE, MORE OFTEN than not we make a few changes in it. We add an ingredient here, take one out there, change a measure or two, lengthen or shorten cooking times, and so forth, all the while remaining faithful to the intent of the recipe's creator.

We make these improvements not because we particularly enjoy tinkering, but to arrive at what we feel is the best result possible.

The magazine itself is a bit like a big recipe, and over the years it has seen many changes, from different cover designs to new features and departments to a greater emphasis on a certain cuisine or style of entertaining. With these improvements, we also stay very close to our original intent: to create, month after month, the best possible journal of food and entertaining, the one that will be most useful and enjoyable to our readers today. Our readers' tastes, needs and lifestyles are constantly evolving, so naturally we must evolve along with them.

This month we debut a number of significant improvements to *Bon Appétit*, all based on our ongoing dialogue with our readers. We receive thousands of letters and phone calls every year, and readers are not at all shy about telling us what they want.

One thing everyone wants is a magazine that is even easier to read and to use. To that end, we have a fresh, clean new design, with typefaces that are much kinder to the eye and a graphic style that is much simpler to follow (not to mention better looking). We are also printing on paper that is brighter, heavier and more luxurious, which will enhance our photography and make the magazine more pleasant to use—and re-use, because

this custom-made paper will retain its quality much longer.

We have also restructured our format so that the articles will follow a more logical order, and everyone's favorite feature or department will be easier to find.

And all our stories are now self-contained, which means no more jumping to the back pages to find out how a recipe comes out.

I mention these improvements first because they are the most obvious. But we have also made some exciting additions to our contents. Because convenience is so important these days, we have added a department called "30-Minute Main Courses" to supplement our popular "Too Busy to Cook?" column and our monthly feature of fast and easy menus. Because everyone wants to know more about good places to eat, we've added "Going Out," a lively new column that complements our regular restaurant feature. Because readers use the magazine as a buying guide, we now have

"Collecting the Best," which introduces a world of fine products, shops and collectibles. Because today's cook is concerned with health and nutrition, we have expanded our "Cooking Healthy" and "DietWatch" departments. We will also be bringing you new features on home entertaining, kitchen design, wine and spirits, special desserts, exotic foods and the best travel destinations.

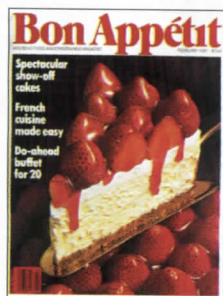
All this is, of course, in addition to the scores of delicious, interesting, completely reliable recipes that are the hallmark of every issue. Because the good life of food and entertaining is what we are all about. That has not changed.

But the recipe has been improved.

—William J. Garry



April 1968



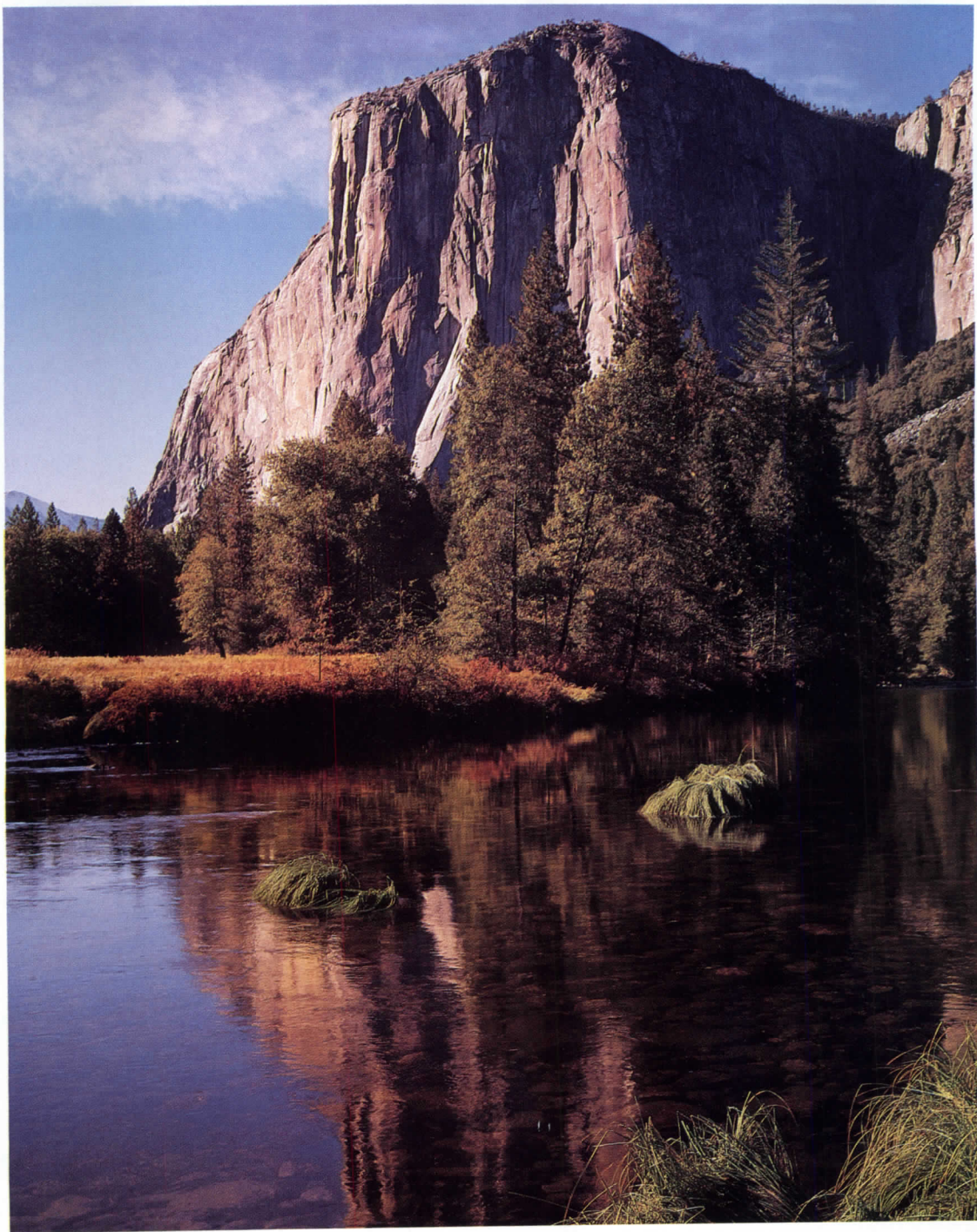
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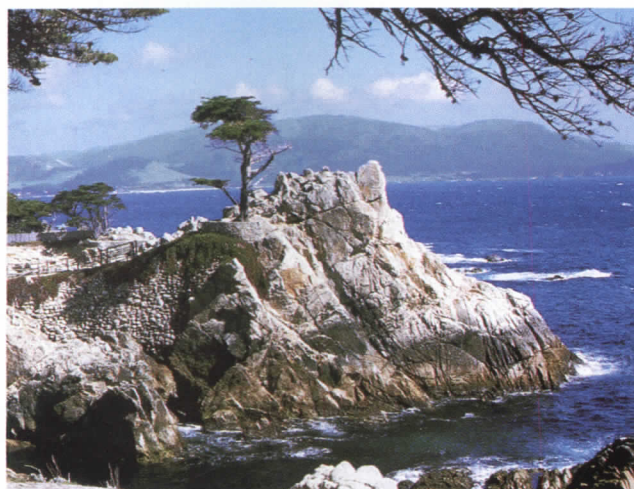
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R.S.V.P.

FAVORITE RESTAURANT RECIPES

ONION SOUP IS ONE OF MY FAVORITE ways to start a meal. Over the years I have sampled many different versions at restaurants all over the world. My wife and I had the best one yet at The Duck Club Restaurant, which is in the Lafayette Park Hotel in Lafayette, California. We sent our praise to the chef, but he would not divulge the secret. Can you use your influence to help us?

C. R. Beckwith
Moraga, California

ONION SOUP GRATINEE

4 SERVINGS

- 3 tablespoons unsalted butter
- 1½ pounds yellow onions, thinly sliced
- 6 tablespoons dry red wine
- 3 tablespoons dry Sherry
- 5 cups beef stock or canned broth
- 1 teaspoon Worcestershire sauce
- 1 teaspoon dried thyme, crumbled
- ½ teaspoon dried oregano, crumbled
- ½ teaspoon white pepper
- 1 bay leaf

- 2 shallots or green onions, thinly sliced
- 2 green onions, thinly sliced
- 1 large garlic clove, minced

- 8 toasted French bread baguette slices
- 8 slices Gruyère cheese

Melt 2 tablespoons butter in heavy large pot over medium-high heat. Add yellow onions and cook until very soft and caramelized, stirring frequently, about 40 minutes. Add wine and Sherry and bring to boil, scraping up any browned bits. Add stock, Worcestershire, thyme, oregano, pepper and bay leaf. Reduce heat and simmer soup 30 minutes, stirring occasionally.

Melt remaining 1 tablespoon butter in heavy medium skillet over medium heat. Add shallots, green onions and garlic and cook until golden, stirring frequently, about 10 minutes. Add to soup and stir to combine. *(Can be prepared 1 day ahead. Cover and refrigerate. Bring to simmer before continuing.)*

Preheat broiler. Ladle soup into 4 broilerproof soup crocks. Top each with 2 toasted bread slices and 2 cheese slices. Broil until cheese bubbles.

TIMOTHY'S BAR & RESTAURANT IN LOUISVILLE, Kentucky, makes an excellent dish called white chili. It has chicken and white beans instead of the usual beef and red kidney beans. They serve it in a large bowl topped with cheese, salsa, sour cream and cilantro.

Linda Ruelle
Wausau, Wisconsin

TIMOTHY'S WHITE CHILI

8 SERVINGS

- 1 pound dried Great Northern white beans, rinsed, picked over

- 2 pounds boneless chicken breasts

- 1 tablespoon olive oil
- 2 medium onions, chopped
- 4 garlic cloves, minced
- 2 4-ounce cans chopped mild green chilies
- 2 teaspoons ground cumin
- 1½ teaspoons dried oregano, crumbled
- ¼ teaspoon ground cloves
- ¼ teaspoon cayenne pepper
- 6 cups chicken stock or canned broth

- 3 cups grated Monterey Jack cheese (about 12 ounces)
- Sour cream
- Salsa
- Chopped fresh cilantro

Place beans in heavy large pot. Add enough cold water to cover by at least 3 inches and soak overnight.

Place chicken in heavy large saucepan. Add cold water to cover and bring to simmer. Cook until just tender, about 15 minutes. Drain and cool. Remove skin. Cut chicken into cubes.

Drain beans. Heat oil in same pot over medium-high heat. Add onions and sauté until translucent, about 10 minutes. Stir in garlic, then chilies, cumin, oregano, cloves and cayenne and sauté 2 minutes. Add beans and stock and bring to boil. Reduce heat and simmer until beans are very tender, stirring occasionally, about 2 hours. *(Can be prepared 1 day ahead. Cover and refrigerate. Bring to simmer before continuing.)*

Add chicken and 1 cup cheese to chili and stir until cheese melts. Season to taste with salt and pepper. Ladle chili into bowls. Serve with remaining cheese, sour cream, salsa and cilantro.

ON MY FIRST VISIT TO WASHINGTON'S beautiful Puget Sound area, a good friend introduced me to a very special breakfast spot in Tacoma. It's called O'Shea's, and they prepare the most delicious blackberry pancakes.

Suzanne M. Connelly
Skaneateles, New York

BLACKBERRY OATMEAL PANCAKES

MAKES ABOUT 8

- 2 cups rolled oats
- 2 cups buttermilk

- 2 eggs, beaten to blend
- ¼ cup (½ stick) butter, melted
- ½ cup all purpose flour
- 1 tablespoon sugar
- 1 teaspoon baking powder
- 1 teaspoon baking soda
- ¼ teaspoon ground cinnamon

{RECIPE CONTINUED ON PAGE 20}

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

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- Pinch of ground nutmeg
- Pinch of salt
- Vegetable oil
- 2 cups fresh blackberries or frozen blackberries, thawed, drained
- Warm maple syrup

Mix oats and buttermilk in large bowl. Cover and refrigerate overnight.

Whisk eggs and butter into oatmeal mixture. Mix in flour, sugar, baking powder, baking soda, cinnamon, nutmeg and salt. Heat griddle or heavy large skillet over medium-high heat. Lightly brush with oil. Ladle batter by ½ cupfuls onto griddle. Sprinkle some berries over. Cook until batter bubbles and bottom is deep golden brown, about 3 minutes. Turn pancakes and cook until second sides are deep golden brown, about 3 more minutes. Transfer to plates. Repeat with remaining batter and berries. Serve with warm maple syrup.

LAST YEAR I TOOK MY FAMILY ON A GREAT vacation to Disney World near Orlando. Our best meal was dinner at the Portobello Yacht Club on Pleasure Island. The highlight was dessert—a creamy white chocolate custard covered with crunchy caramel. The kids loved it as much as I did.

Colleen Boncasky
Barrington, Illinois

WHITE CHOCOLATE CREME BRULEE

4 SERVINGS

- 5 large egg yolks
- ½ cup sugar
- 2 cups whipping cream
- 3 ounces imported white chocolate (such as Lindt), finely chopped
- ¼ teaspoon vanilla extract
- 2 tablespoons sugar

Position rack in center of oven and preheat to 300°F. Whisk egg yolks and ¼ cup sugar in medium bowl. Bring cream and remaining ¼ cup sugar to simmer in heavy medium saucepan. Reduce heat to

low. Gradually add chopped chocolate to cream mixture and whisk until smooth. Gradually whisk hot chocolate mixture into yolk mixture. Mix in vanilla.

Ladle custard into four 10-ounce custard cups. Place cups in large baking pan. Add enough hot water to pan to come halfway up sides of cups. Bake until custards are set in center, about 1 hour. Remove custards from water and cool. Cover and refrigerate overnight.

Preheat broiler. Sprinkle ½ tablespoon sugar over each custard. Broil until sugar caramelizes, watching carefully, about 2 minutes. Serve hot, or refrigerate up to 1 hour and serve cold.

IN THE HEART OF PIONEER SQUARE IN Seattle is a charming Italian restaurant called Trattoria Mitchell. One bite of their fettuccine with smoked salmon and cream sauce and I knew I'd found a dish worth writing your magazine about. If you would ask them how to prepare it, I could enjoy it at home.

David Solberg
Washington, D.C.

FETTUCCINE AND SALMON IN SCOTCH CREAM SAUCE

4 APPETIZER SERVINGS

- 1 cup whipping cream
- 1 cup milk
- 6 tablespoons (¾ stick) unsalted butter
- 2 tablespoons minced shallots or green onions
- 1½ tablespoons Scotch whisky
- 2½ tablespoons all purpose flour
- ½ pound smoked salmon or lox trimmings, cut into ¼-inch pieces
- 1 tablespoon finely chopped green onions
- 1½ teaspoons chopped fresh parsley
- Pinch of white pepper
- 8 ounces fettuccine

Scald cream and milk in heavy medium saucepan. Melt butter in heavy large skillet over medium heat. Add shallots and sauté 2 minutes. Remove pan from heat. Add whisky and stir to blend. Return skillet to heat. Sprinkle flour over and stir

until golden brown, about 2 minutes. Gradually whisk in cream mixture and cook until thickened, whisking constantly, about 5 minutes. Mix in salmon, green onions, parsley and pepper. Set aside.

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

Rewarm sauce over medium heat, whisking constantly. Pour sauce over pasta; toss to coat. Serve immediately.

WHILE VISITING RELATIVES IN Cincinnati, I had a great meal at The Palace in The Cincinnati Hotel. For a starter, I tried a sausage and corn chowder that was rich, creamy and delicious. I collect soup recipes from all over, and this one is worth adding to my files.

Jennifer Bently
Coral Gables, Florida

SAUSAGE AND CORN CHOWDER

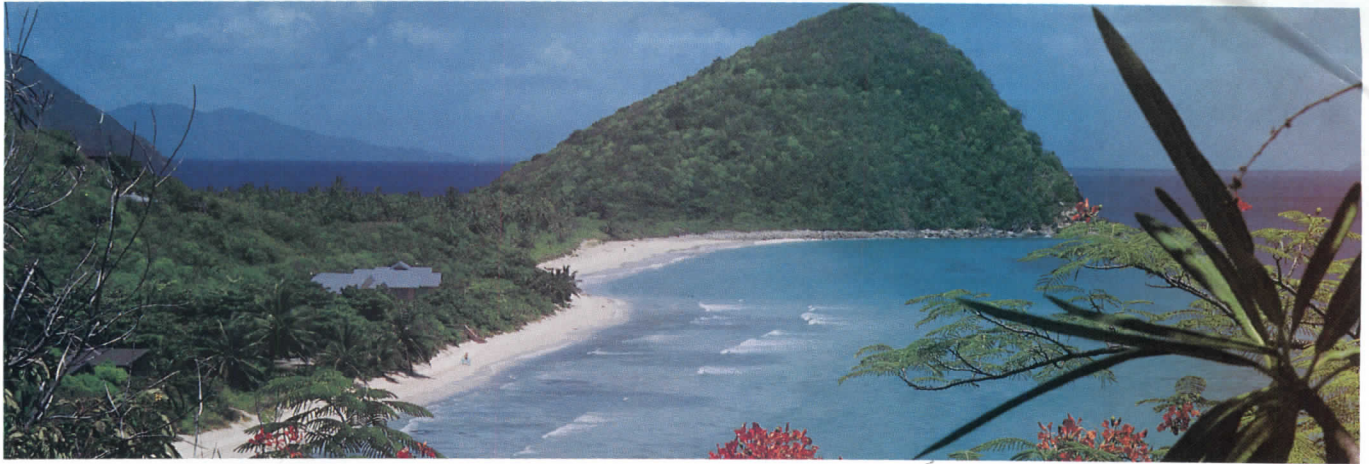
6 SERVINGS

- 3 ears fresh corn
- 4 cups whipping cream
- 2 cups chicken stock or canned broth
- 4 garlic cloves, minced
- 10 fresh thyme sprigs
- 1 bay leaf
- 1½ onions, finely chopped
- ½ pound hot Italian sausage
- 2 tablespoons (¼ stick) unsalted butter
- 2 teaspoons minced jalapeño chilies with seeds
- ½ teaspoon ground cumin
- 2 tablespoons all purpose flour
- 2 medium baking potatoes, peeled, cut into 1-inch cubes
- 1½ teaspoons chopped fresh chives

Cut corn from cob using small sharp knife. Place cobs in large saucepan; set kernels aside. Add cream, stock, garlic, thyme, bay leaf and ½ of onions to pan. Simmer 1 hour, stirring occasionally. Strain through sieve set over large bowl,

{RECIPE CONTINUED ON PAGE 22}

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pressing on solids with back of spoon. Set corn stock aside.

Cook sausage in heavy large skillet over medium heat until cooked through, turning occasionally. Cool sausage; cut into 1-inch pieces.

Melt butter in heavy large saucepan over medium heat. Add remaining $\frac{2}{3}$ of onions, chilies and cumin and sauté 5 minutes. Add flour and stir 2 minutes. Gradually whisk in corn stock. Add sausage and potatoes. Cover and cook until potatoes are tender, about 25 minutes. Add corn and cook until just tender, stirring occasionally, about 5 minutes. Season to taste with salt and pepper. (*Can be prepared 1 day ahead. Cover and refrigerate. Rewarm over low heat before continuing, thinning with additional chicken stock if necessary.*) Ladle chowder into bowls. Sprinkle with chopped chives and serve.

I GET TO TRAVEL TO KAUAI ON BUSINESS about once a year. The last time I was there I met up with a friend who suggested we have dinner at The House of Seafood. We both ordered tuna that was topped with an exotic coconut-flavored sauce. I would love to have the recipe for this unusual entrée.

Kile Baxter
Baltimore, Maryland

TUNA WITH SPINACH AND COCONUT SAUCE

2 SERVINGS

- 1 $\frac{1}{4}$ cups bottled clam juice
- 5 tablespoons unsalted butter
- 3 green onions (green part only), finely chopped
- 1 small carrot, peeled, cut into matchstick-size strips
- 1 celery stalk, cut into matchstick-size strips
- 1 teaspoon minced peeled fresh ginger
- 1 teaspoon minced garlic
- $\frac{1}{4}$ cup unsweetened coconut milk*
- $\frac{1}{4}$ cup whipping cream
- 1 small bunch fresh spinach, stems trimmed
- 2 6-ounce 1-inch-thick tuna steaks

Boil clam juice in heavy small skillet until reduced to $\frac{1}{3}$ cup, about 10 minutes. Melt 2 tablespoons butter in heavy large skillet over medium heat. Add green onions, carrot, celery, ginger and minced garlic and sauté 1 minute. Reduce heat to medium. Add reduced clam juice, coconut milk and cream. Season to taste with salt and pepper. Cook until vegetables are crisp-tender and sauce thickens, stirring occasionally, about 5 minutes.

Meanwhile, melt 1 tablespoon butter in heavy large skillet over medium heat. Add spinach and stir until wilted. Divide spinach between plates. Tent with foil to keep warm. Melt remaining 2 tablespoons butter in same skillet over medium-high heat. Add tuna and cook to desired doneness, about 3 minutes per side for medium.

Place tuna steaks atop spinach. Spoon sauce over fish and serve.

*Available canned at Indian, Southeast Asian and Latin American markets.

MY HUSBAND AND I RECENTLY SPENT A week at a lovely inn called the Dairy Hollow House in Eureka Springs, Arkansas. We had several delicious meals there, but the most memorable dish was a Cornish hen with an herbed apple glaze. Do you suppose they would be willing to part with the recipe?

Mary and Tim Eberle
Granite City, Illinois

APPLE-GLAZED CORNISH GAME HENS

6 SERVINGS

MARINADE

- 2 cups frozen apple juice concentrate, thawed
- $\frac{1}{4}$ cup honey
- $\frac{1}{4}$ cup cider vinegar
- $\frac{1}{4}$ cup Dijon mustard
- 3 tablespoons vegetable oil
- 1 tablespoon soy sauce
- 1 tablespoon chopped fresh tarragon or 1 teaspoon dried, crumbled
- 1 teaspoon paprika
- $\frac{1}{2}$ teaspoon pepper

HENS

- 2 tart green apples, quartered, cored
- 6 tablespoons raisins
- 6 green onions, each cut into thirds
- 6 celery stalks, each cut into thirds
- 3 small cinnamon sticks, broken in half
- 6 Cornish game hens

Fresh tarragon sprigs

FOR MARINADE: Combine thawed apple juice concentrate and honey in heavy medium saucepan. Stir over low heat until honey dissolves, about 3 minutes. Mix in cider vinegar, Dijon mustard, vegetable oil, soy sauce, chopped fresh tarragon, paprika and pepper.

FOR HENS: Stuff 1 apple piece, 1 tablespoon raisins, 3 green onion pieces, 3 celery pieces and cinnamon stick into cavity of each hen. Tie legs of each hen together to hold shape. Place hens in large baking dish. Pour marinade over. Refrigerate for at least 2 hours or overnight, turning occasionally.

Preheat oven to 350°F. Grease 2 large roasting pans. Remove hens from marinade; reserve marinade. Season hens with salt and pepper. Place 3 hens breast side down in each of 2 prepared roasting pans. Pour 1 tablespoon marinade into each pan. Place 1 apple quarter in each pan. Roast hens 30 minutes, basting occasionally with pan juices and adding more reserved marinade to pans if dry. Turn hens breast side up and continue roasting until juices run clear when thickest parts of thighs are pierced, basting occasionally with pan juices, about 30 more minutes. Transfer hens to plates. Discard stuffing ingredients. Tent hens with foil.

Combine 1 apple quarter from each pan and pan juices in heavy large skillet. Add remaining marinade and boil until liquid is reduced to 2 cups, stirring occasionally, about 15 minutes. Puree mixture in blender until smooth. Return puree to skillet. Season sauce to taste with salt and pepper. Bring to simmer, stirring frequently. Spoon sauce over hens. Garnish with fresh tarragon sprigs and serve.

—Compiled by Sarah Tenaglia

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THE PRIZED WEDGWOOD STONEWARE known as jasperware is, and has been for two centuries, one of the most sought-after kinds of ornamental china in the world. Created by Josiah Wedgwood after

thousands of trial-and-error experiments and first produced in 1775, jasperware continues to command attention today because of its history and the material and technique with which it is made, as well as its beauty and charm.

The passion for collecting this ornamental china began in the eighteenth century, when the young heirs of great English families were sent around Europe on a cultural tour to complete their educations. These students were inspired by their exposure to Greek and Roman antiquities, and they brought the taste for classical art home. It was at the height of this interest that Wedgwood developed jasperware—made of a material perfectly suited for depicting the delicate, cameolike

carvings modeled after Greek figurative motifs.

Indeed, a very special element of this elegant stoneware is its composition. The surface

of the unglazed body is so hard it can even be polished, like the gemstone it imitates. Because it is unglazed, the details of the white bas-relief decoration stand out sharply, and it is durable enough to support the application of those decorations that distinguish jasperware.

Another interesting aspect of jasperware is color. The base clay is dyed with mineral oxides that produce a wide variety of hues. In all, 92 colors have been created, including crimson, yellow, lavender and pink. The most famous shade, however, is the one that made the name Wedgwood synonymous with the color blue. There are three jasper blues: Portland, which has a navy tone; Royal, the deepest and brightest of the three; and pale blue, the one most often called "Wedgwood blue."

Producing a piece in the limited-edition "Prestige" line of ornamental vases and urns is extremely difficult. Only skilled craftsmen who have trained for years—if not decades—are able to make them. In fact, a Wedgwood craftsman might create only 12 objects a year.

The most celebrated item in the line is the "Portland" vase, a copy of a dark blue glass amphora from the first century A.D. The original vase can be seen in the British Museum, along with Josiah Wedgwood's premier replica, an eighteenth-century design that is still produced today.

These exquisite items can be found in antique shops as well as in fine tabletop stores throughout the country. They're a great investment—the beauty and value will only increase with age.

—By Randi Danforth



Humidor jar: Jasperware's hard, gemlike surface brings the delicate white bas-relief into sharp focus.



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occasions when Courvoisier
does mix with water.



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Profile:

Artist in Wood

FOR A KINDER, GENTLER NATION, WHEN more time is spent at home and hearth, John Bryan's exquisitely detailed wood carvings have proved a home owner's, and a collector's, dream come true.

It's also a dream come true for Bryan. "Working with wood had always been in the back of my mind," says the thirty-something self-described "Artist in Wood." Primarily self-taught (outside of some woodworking courses he took in college), Bryan worked first as a lumberjack and then as a carpenter in New England. He later moved on to furniture making, and from time to time carved small items, such as gun stocks and jewelry.

Bryan was building up a furniture-making business when he got a request for a carved mantelpiece. "It seemed I was onto something," he says. "I got lots of great reviews, and word of mouth led to several other requests." Now Bryan designs and carves much bigger projects at his studio and adjacent home on seven acres in Maine.



John Bryan: a master wood-carver of heirloom mantelpieces.

Before he starts a commissioned wood carving, Bryan requests a one-on-one meeting with the client or interior designer. "I need to get a sense of the place where the carving will be located," he explains. "I then design something and leave the sketches lying around for a while so I can examine them before I start. I enjoy the challenge of creating a client's vision—step by step."

In making heirloom pieces to last a lifetime, Bryan works with material of the highest quality—cherry wood, air-dried pinewood or basswood. That's why he is as likely to be found haunting the local sawmills searching for the perfect piece of wood as he is to be found with a chisel in hand.

The first few mantels he completed were of traditional subjects and formats—baskets of fruit and sheaves of wheat that drew on pre-Federal and Federal models. But within the past year, he has created his own visions in two splendid mantelpieces. One, made of cherry wood, depicts a fly-fishing scene and has intricate hand-carved ornaments and chisel-cut reeding—reflecting the artist's own interest in fly-fishing (he was also an instructor). The price tag is \$18,000.

Other recent motifs have included shore-scapes and schools of fishes. But the artist will consider other ideas, too. "It's good for me to face someone else's idea—to be versatile."

Bryan's handcrafted artistry demands dedication, skill and patience, as a mantelpiece can take more than 450 hours to make. "My work has evolved to include more detailed items, such as the mantelpieces." Another case in point is the stunning panels Bryan fashions for those who do not want a piece as large as a mantel.

The amount of time involved in creating a design and carving a piece is an expression of Bryan's artistic integrity. Always striving to perfect each one, he says, "I don't want to look back in six months and say, 'This was not my best shot.'" (John Bryan, 39 Millikin Road, North Yarmouth, Pownal, ME 04069; 207-829-6447.)

—By Kathryn Zirbel



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Shopping:

Culinary Antiques

SINCE BEFORE THE BIRTH OF JAZZ, NEW Orleans has been famous both for its cuisine and for its first-rate antique shops. At Lucullus, a few steps from historic Jackson Square in the city's French Quarter,

proprietor Patrick Dunne combines the two in a singular gallery of culinary antiques.

Lovers of food and wine come to Lucullus—named after a Roman general known for his lavish feasts—for items ranging from antique Provençal wine bottles to French wooden butter molds shaped like baby lambs. Some artifacts are of Louisiana origin, but most are the result of the several buying trips Dunne makes to France and England every year. ("I don't know if I find them or they find me," he says.) He always unearths the unusual—grape-pickers' baskets from nineteenth-century Champagne—and the exquisite—a circa-1860 Vieux Paris porcelain dinner service, in white trimmed with gold and aqua.

A history buff, Dunne loves to share the sto-

ries behind the objects he sells. In his extensive collection of wine paraphernalia are several antique silver *tastevins* with serpents decorating the handles. In ancient Greece the serpent was a symbol of poison, explains Dunne, but it eventually evolved into the sign of the silversmith. And early nineteenth-century wine bottles "turn up everywhere in excavations" in New Orleans, he says, "because when the cotton boats in those days came back from France, they were filled with luxury items like wine, fine furniture—even truffles."

Inside Lucullus, the display of cumbersome metal kitchen implements around a large hearth vividly brings to life the difficulties of cooking on an open flame. "As interest in domestic history grows," says Dunne, "a number of people are beginning to collect implements like rotisseries, andirons and grills. Those types of kitchen tools are still relatively inexpensive, and it is a fascinating subject to learn about."

Also still reasonably priced, compared with silver and porcelain, are eighteenth- and nineteenth-century glassware, says Dunne. "Collectors have shied away from glass. They're afraid of breakage, and they're afraid they don't know how to judge quality. But there's still room for some very good collections of wineglasses and other glassware from this period." He suggests that prospective collectors find a reputable dealer, and then learn about the techniques of blowing glass and the benchmarks of color and form that typify high-quality antique glass.

"Old glass has a certain smoothness, a very silky feel, and you can learn to recognize it," he says. Collectible glassware at Lucullus includes English and American decanters, a pair of early seventeenth-century Norman cider jugs and several absinthe glasses etched with the line to which the glass was filled with the infamous green liqueur. (Lucullus, 610 Chartres Street, New Orleans, LA 70130; 504-528-9620.)

—By Heidi Yorkshire



The French Quarter's treasure trove of antique kitchenware.

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The Best:

Cookbook Sources

MORE AND MORE BOOKSTORES ARE DEVOTING THEMSELVES entirely to the subject of food. Whether for novice cooks, professionals or collectors of rare or out-of-print cookbooks, listed below are the best sources for browsing, shopping or ordering by mail.

BOOKS FOR COOKS This quaint **Baltimore** storefront carries the best selection of local Maryland cookbooks. They also have a nice assortment of publications on diet and health. 301 S. Light Street, Baltimore, MD 21202; 301-547-9066.

THE COOKBOOK COTTAGE A charming store in the Cherokee Triangle of **Louisville** that specializes in southern cookbooks. There's also a cooking school in the back of the shop. 1279 Bardstown Road, Louisville, KY 40204; 502-458-5227.

THE COOK'S LIBRARY The only bookstore in **Los Angeles** dedicated to the cookbook lover, this cozy shop is chock-full of varied books on food. Sign the guest book or call to receive a newsletter plus notice of book signings and other special events. 8373 W. Third Street, Los Angeles, CA 90048; 213-655-3141.

MARIAN L. GORE For rare books on food or drink, Marian Gore in **San Gabriel**, California, is the perfect source. This antiquarian bookseller, who conducts business through catalogs and by appointment, has nearly five thousand titles, with an emphasis on California. P.O. Box 433, San Gabriel, CA 91778.

M.M. EINHORN MAXWELL BOOKS A fine **New York** antiquarian bookseller specializing in rare, out-of-print publications on wine and food. They issue catalogs several times a year; title searches are welcome. At the Sign of the Dancing Bear, 80 E. 11th Street, New York, NY 10003; by appointment, 212-477-5066.

HOPPIN' JOHN'S In the historic Ansonborough section of **Charleston** is a wonderful place for the professional and amateur cook alike. This store carries both new and out-of-print books, plus specialty foods, pottery and hand-painted furniture. 30 Pinckney Street, Charleston, SC 29401; 803-577-6404.

JESSICA'S BISCUIT This **Massachusetts** mail-order cookbook service sends out color catalogs spotlighting new and current releases, and bargain books that have been remaindered. P.O. Box 301, Newtonville, MA 02160; 800-878-4264.

KITCHEN ARTS & LETTERS A **New York City** landmark for cooks (and food lovers in general), Kitchen Arts features scholarly, sociological and historical books on food. Owner Nach Waxman also stocks many foreign-language materials and sells vintage ads, menus and trade cards. 1435 Lexington Avenue, New York, NY 10728; 212-876-5550.

POWELL'S BOOKS FOR COOKS Powell's, the largest bookstore in the Northwest for both new and used volumes, has recently opened a second store in **Portland**. Devoted to the food lover, this outlet boasts an extensive inventory of new, used and rare cookbooks. 3739 S.E. Hawthorne, Portland, OR 97214; 503-235-3802.

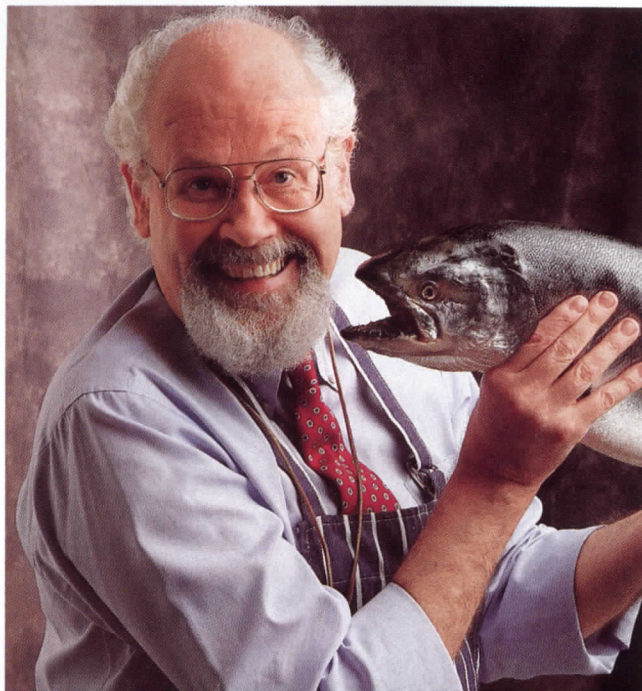
SEASON TO TASTE This delightful store in a fashionable north-side **Chicago** neighborhood is ideal for browsing. It has all the popular new books on wine and food, plus a terrific selection of classic and esoteric cookbooks. 911 W. School Street, Chicago, IL 60657; 312-327-0210.

WINE AND FOOD LIBRARY Jan Longone's place in **Ann Arbor** is perhaps the foremost food and wine bookshop in the entire country. She offers about 15,000 titles, many of them rare. 1207 W. Madison Street, Ann Arbor, MI 48103; by appointment, 313-663-4894.



Hoppin' John's: a browser's delight in Charleston.

—By Jonna Veitch Carls



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Lives of the Party

BY JINX AND JEFFERSON MORGAN

*Change: what makes the world go round.
Not love—love only keeps it populated.*

—Charles H. Brower

Not long ago we were invited to the office of our Esteemed Editor for a conference. What was on his mind? we wondered nervously.

"We'd like to make a few changes to your column," he said gently, having learned over the years that Jeff begins hyperventilating when faced with so much as a change in wallpaper.

"What sort of changes were you thinking of?" we asked in chorus.

"Whatever you want to do. In about 1,200 words." He said it with the queasy look of a man about to hand a 16-year-old parking attendant the keys to his red Ferrari.

"Anything?" we asked incredulously.

"Well, it would be nice if you confined yourselves to the subjects of food, entertaining and travel," he said, dashing our momentary dreams of becoming political pundits. "And there won't be recipes in your column anymore."

Gulp.

"Whatever you say, E.E.," we replied gallantly. It seemed radical. It seemed audacious.

It seemed like fun.

Those of you who have been reading our column for the past dozen years or so have watched it metamorphose. It was born as "Cooking for Two," directed at culinary couples, and later segued into "Cooking for Friends," a blueprint for large-scale entertaining. Now, in "Reservations

for Two," we'll expand our view to include all those activities that require reservations—travel, hotels and restaurants, for example. But we'll keep it personal, expressing our own opinions—reservations, if you will—about trends and fads and some of the more preposterous notions we encounter along the way.

On the occasion of the exciting changes taking place in the look of *Bon Appétit*, it is probably well to remind ourselves that all things evolve: magazines, language, recipes, love affairs and even styles of entertaining. When we were freshly launched on the hosting scene (about the same time we considered Danish Moderne the ne plus ultra of the decorator's art), we were happy to serve our friends pizza or spaghetti washed down with lashings of unpedigreed red wine.

Later there came the time when dining was a formal affair with frightfully serious overtones: good silver, fine china, wine that needed to breathe and dishes so complex that only a masochist would attempt them outside the kitchen of Tour d'Argent. Many of these dinner parties were business affairs, adding to the stress and strain of the occasion.

Happily, we're past that now, and entertaining has come around again to a more comfortable and casual style. Even formal occasions are more relaxed and easygoing. Those who enjoy pulling out all the stops on a table setting can concentrate on that aspect and serve up a sturdy ragout as the centerpiece. Those whose best position is at the stove may choose to present their masterpieces on plain pottery and feel not a qualm about it. Mixing and matching service and style make entertaining more fun and relieve the need to worry whether

{CONTINUED ON PAGE 36}





It'll know you care
even when you don't talk to it.

ONEIDA

Shown: Golden Calla Lily pattern.

you're doing it by the book. Simply put, there is no longer any book.

But it was not always thus. We are reminded (painfully) of some disastrous dinner parties in our own history. Since only those paragons blessed with the hosts' equivalent of perfect pitch manage to escape the inevitable dinner-party-gone-wrong, it seems reasonable to share with you a couple of our own evenings from hell.

First let us say it wasn't always our fault. David Letterman may have thought he invented "Stupid Pet Tricks," but we predated him by a long shot. It has been our luck through the years to have a succession of animals whose charm far outdistanced their brains and who were completely lacking in the most rudimentary manners. One such was Jinx's, an endearing Old English sheepdog who traced his lineage to a legendary canine film star. By the time the genes reached Virgil, however, they had been somewhat diluted. Virgil was a party animal and liked nothing more than to stroll through the living room during cocktail hour slurping up the dregs in guests' glasses while their attention was otherwise engaged.

During one such occasion the main course was a large leg of lamb. Jinx carved enough for the guests, served the plates and covered the remaining joint to stay warm on the countertop. She was chatting with the gentleman on her right when out of the corner of her eye she noticed a furry apparition

skulking out of the kitchen. Sure enough, it was Virgil, blithely carrying the leg of lamb in his mouth and tiptoeing toward the French doors and freedom.

Our hostess faced a dilemma. Should she quietly excuse herself and follow the miscreant outside, wrestle him for the lamb, slip in a side entrance and rinse off the meat? But what if someone else had also seen the hairy thief? The only thing to do was own up, have a laugh and hope that everyone would fill up on the other courses.

We've often wondered if a similar scenario might have prompted the creation of the savory, that inexplicable final course so dear to the hearts of the English. It seems logical to us that the British, who always have packs of dogs panting and slobbering around their country houses, might have sensibly planned for just such an eventuality. Then, guests who had just been cheated out of another round of mutton or roast beef by, say, a larcenous Labrador, could simply be offered

a round of Scotch Woodcock (which is no more than a bit of scrambled eggs on toast with anchovies). Well, it's a theory.

Before Jeff became a maestro of the backyard grill there was the time we invited some new neighbors over for a barbecue.

"It'll be very casual," the host explained. "I'll just singe something on the grill." Who knew he was gifted with clairvoyance?

Smoke was soon billowing through the garden, following the guests wherever they fled. So busy was the cook trying to distract the visitors with witty repartee that he failed to notice that the steaks were being cremated. With visions of hook and ladder trucks screaming to our assistance and the thought of our guests succumbing to smoke inhalation, Jeff finally threw a bucket of water on the whole mess, doused the flames and invited everyone into the dining room for another round of salted peanuts while he whipped up some excellent omelets in the relative safety of the kitchen.

Of course nobody, including us, was born knowing how to cook. Now that years have passed, it is safe to confess that Jinx honed her kitchen skills at the same time she was writing her first cookbook, with the idea that as a neophyte, if she could prepare a given recipe, anyone could.

One night fate decreed that she would have to throw a dinner party for a powerful film producer who, at the time, held her future as a writer in the palm of his pudgy hand. She cunningly planned a menu of *scaloppine al Marsala* and, as a side dish, a kind of grated potato pudding. To get ahead of the game, she shredded the potatoes well in advance and left them to be cooked later. Nobody had told her yet about keeping uncooked potatoes in water to prevent them from discoloring.

After a couple of Martinis (mistakes number two and three), she excused herself and repaired to the kitchen, where she found her potatoes had turned the color of a junk-bond salesman's suit.

In a panic, she started sautéing the veal, popped the potato pudding into the oven and whipped up some sort of cheese sauce to cover the dingy spuds. In the meantime, the veal scallops cooked along merrily, turning up at the ends until they resembled little Dutch wooden shoes both in shape and texture.

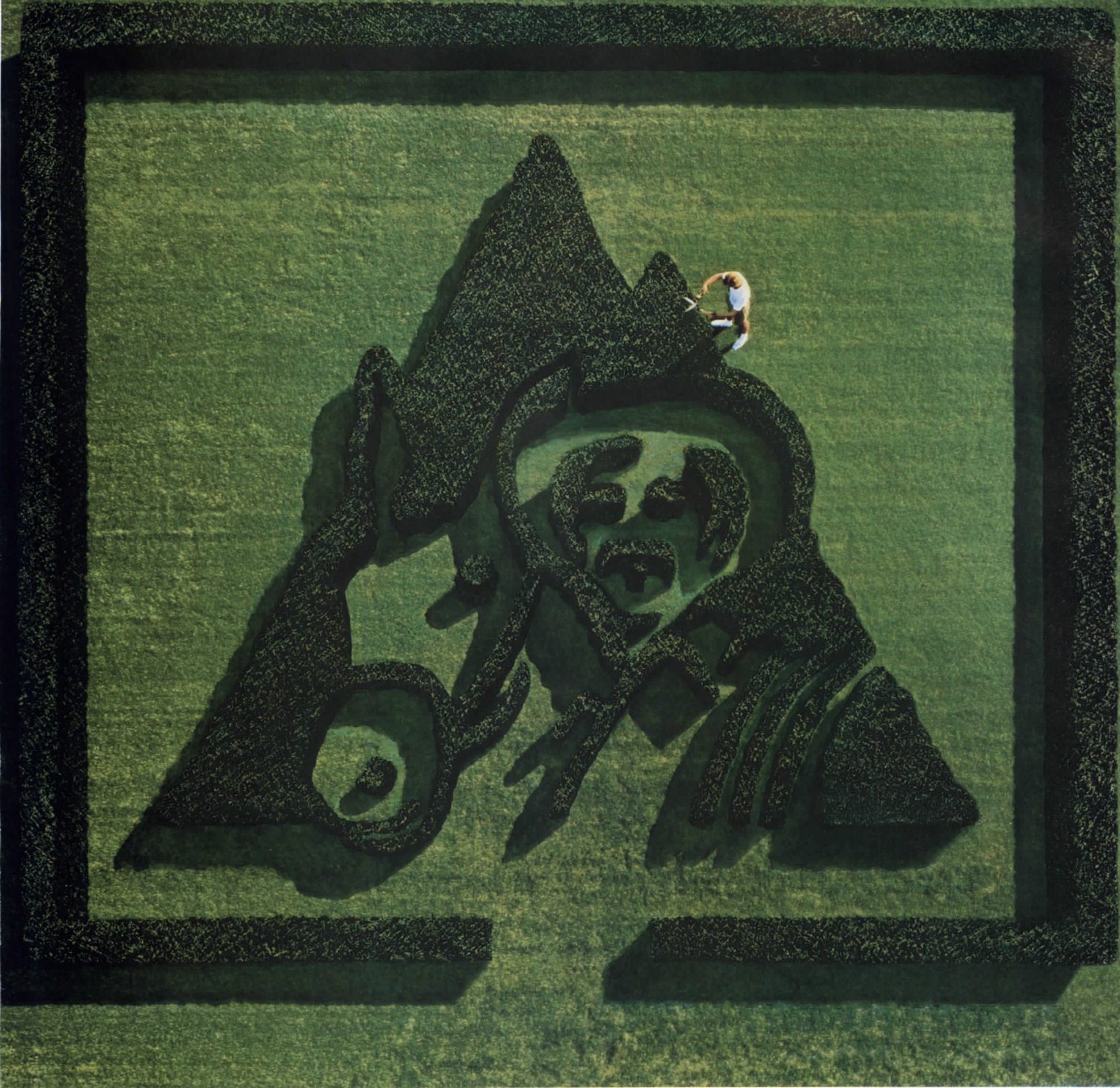
Later, someone who had just swallowed a bite of meat that had required about 15 minutes of mastication turned to Jinx and asked, "I understand you're writing a book. What's it about?"

"Existentialism," she replied. "Care for a little more wine?"



*"It'll be very casual . . .
I'll just singe something
on the grill."*

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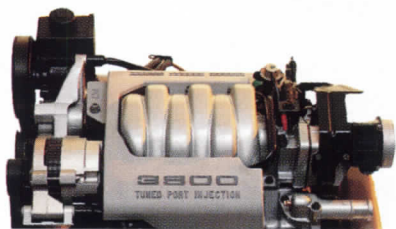
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And Now, Meritage

BY ANTHONY DIAS BLUE

IT'S PERPLEXING ENOUGH TRYING TO KEEP TRACK OF all the arcane grape varieties that are appearing on wine labels these days, but now consumers have to contend with the term "Meritage." No, don't rush for your well-thumbed ampelography; Meritage is something new, something different and, to my way of thinking, much needed.

Meritage wines are proprietary blends of grape varieties traditionally planted in the vineyards of Bordeaux. Red Meritage wines contain two or more of the following: Cabernet Sauvignon, Cabernet Franc, Merlot, Malbec and Petit Verdot; white Meritages are mixtures of Sauvignon Blanc and Sémillon.

So why is yet another name necessary? Because of a rule the Bureau of Alcohol, Tobacco and Firearms (the government agency that regulates wine production and labeling) passed in

1980. At that time there was a lot of hanky-panky going on in several California wineries. Some producers of less than high-quality wines were turning out bottles made with 51 per-

cent Chardonnay grapes and 49 percent Thompson Seedless, and labeling them "Chardonnay." The problem was that the coarse Thompson Seedless, the common table grape, overwhelmed the delicate Chardonnay and made the wine altogether ordinary and resoundingly dull.

To combat this practice, the BATF changed the minimum varietal content requirement from 51 percent to 75 percent. So in order to be labeled as Chardonnay, or any other variety, a wine has to be made with three quarters of that variety.

This solved one problem but caused another. In the early 1980s many top-quality producers began to blend Merlot and other Bordeaux varieties into their Cabernet Sauvignon wines to give them greater depth and complexity. Because of the 75 percent rule, they were unable to use more than 25 percent blending grapes, no matter how high-quality they were, if they wanted to call their wine "Cabernet Sauvignon."

Some wineries abided by the 25 percent limitation. Others, however, followed the example set by some of the great growths of Bordeaux, which are much less than 75 percent Cabernet Sauvignon. Château Pichon-Longueville, Comtesse de Lalande, for example, is 45 percent Cabernet Sauvignon, 35 percent Merlot, 12 percent Cabernet Franc and 8 percent Petit Verdot.

A few highly creative vintners continued to experiment with blending, well beyond the 25 percent limit. "We decided not to be limited by

{CONTINUED ON PAGE 42}



FOR ACCESSORIES, SEE PAGE 170.

PHOTOGRAPHY BY LINDA OKAMURA



July 16, 1954
 Port Antonio, Jamaica
 Today, I met a woman who says the mysterious
 images in the treasure box Grandfather left me, reveal
 secrets about Tia Maria.

She only recognized the Blue Mountains that's
 all. It's the only place they grow the coffee beans
 that enhance the flavor of Tia Maria which
 Grandfather found so compelling.

When I showed her the black pearl earrings
 in the treasure box, though, she averted her
 eyes and left without a word. Interesting!

(Andrews)

Tia Maria

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



arbitrary percentages," says Julie Garvey of Flora Springs Wine Company, one of the founding members of the young Meritage Association. "We just worked hard to make the finest wine possible, and the best effort for us turned out to be an equal blend of Cabernet Sauvignon, Cabernet Franc and Merlot, which we call 'Trilogy.'"

What resulted from this type of uninhibited experimentation are some of the best wines ever made in California—but by law, they could be labeled only "red table wine." Unsuspecting wine

shops put them in the section with three-dollar "Burgundies" (I once found an early bottle of Joseph Phelps Vineyards Insignia, one of the best of all proprietary reds, in the bargain bin of a neighborhood wine shop), and restaurants either ignored them or listed them with Cabernets.

SOMETHING HAD TO BE DONE. A GROUP OF producers got together and invented The Association in Search of a Name. Their first official act was to organize a contest to find a special name for these Bordeaux blends. More than five thousand names were submitted, some more serious than others. A few of the more imaginative entries were "The Brew," "Tutti Cali Fruity," and "Your Horse Has Diabetes." After long deliberations, the selection committee came up with Meritage (it rhymes with *heritage*).

Critical reaction—including my own—to the new name was lukewarm at best. Some complained that it was bland and meaningless, but in the two years since its inception, Meritage seems to be catching on despite itself. "I use it all the time now," says wine merchant Steve Gilbertson of Draper & Esquin in San Francisco, "even though I don't much care for the name. What else are you going to call these wines?"

There are now over 30 members of the original group—renamed the Meritage Association—but only a few actually use the word Meritage on their labels. The others have adopted a wait-and-see attitude on the name, although they strongly endorse the concept. It does seem that with every round of new releases, however, there are more labels sporting the "M" word.

MEANWHILE, THERE IS YET ANOTHER aspect to the marketplace. A number of top wineries have decided that their best red wine should stand on its own, without varietal labeling. "They don't call it Château Lafite-Rothschild Cabernet Sauvignon—the brand name is enough," says Agustin Huneeus, president of Franciscan Estate Selections. "I think it's time for American wineries to establish their own identity, and proprietary, non-varietal premium bottlings may be the answer."

This movement had its first serious adherent when the Robert Mondavi Winery entered into its now famous joint venture with the late Baron Philippe de Rothschild, owner of Château Mouton-Rothschild. The issue of this marriage was called Opus One, a superb Napa Valley red wine

{CONTINUED ON PAGE 44}

[MARCH]

THE TOP 10

Here are your best bets for the month, selected by the Bon Appétit Wine Tasting Panel.

1863 Blandy's, Malmsey Solera, Madeira, Portugal (\$95).
No, that is not a misprint. This gorgeous 128-year-old Madeira is at its peak now with rich, complex, nutty flavors, and it's worth every penny.

1988 Château d'Angludet, Margaux, Bordeaux, France (\$19).
Soft and velvety with deep plums and a rich, appealing finish. Give it 2 to 4 years of cellaring.

1987 Château Palmer, Margaux, Bordeaux, France (\$32).
An off-year wine loaded with spice and plum fruit; clean and round flavors and good balance. Drink now.

1987 Coppo, Camp du Rouss, Barbera d'Asti, Piedmont, Italy (\$21). Fresh and crisp red with stunning oak and bright, lingering fruit.

NV Domaine Carneros, Brut, Carneros (\$17). A crisp and elegant sparkling wine with lively fruit and clean, balanced flavors.

1988 Gauer Estate Vineyard, Chardonnay, Alexander Valley (\$16).
Lush and smooth with ripe fruit and subtle oak.

1988 Handley Cellars, Chardonnay, Dry Creek Valley (\$14).
Elegant and balanced with lovely pear fruit and subtle new oak.

1988 Robert Mondavi Winery, Chardonnay, Reserve, Estate Bottled, Napa Valley (\$26). Smoky and toasty, powerful and rich with good clean fruit.

1986 Mount Eden Vineyards, Cabernet Sauvignon, Estate Bottled, Santa Cruz Mountains (\$28). Smooth and elegant with great complexity, depth and finesse. Good now, but 2 years of cellaring will make it even better.

1987 Ronco del Gnemiz, Rosso, Friuli, Italy (\$22).
Plum and herb; buttery, rich, soft and balanced.

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



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made from mostly Cabernet Sauvignon grapes but sold with no varietal label.

It was the introduction of Opus One in early 1984 that really got nonvarietally labeled premium wines started. Although a few other domestic wineries had tried before, this well-publicized product proved that a wine could be highly valued even without "Cabernet Sauvignon" written across its label.

A meeting between Mondavi and the Baron in 1975 started out as a simple discussion of the future of California wines. But the two developed such a strong rapport they decided to establish a project combining the grape-growing and

winemaking skills of Mondavi's Napa Valley and the Baron's legendary Bordeaux estate, to be grown and produced in California.

It took until the spring of 1980 to get things going, and the

project was announced simultaneously with much fanfare in Paris and San Francisco; the wine was to be the first partnership of its kind between two major producers in France, and the U.S. anticipation was so intense that a prerelease case of the first two vintages of Opus One, 1979 and 1980, sold at auction for \$24,000 long before the wines were ever publicly tasted.

Opus One is vinified under the shared direction of Tim Mondavi and Lucien Sionneau, Mouton-Rothschild's winemaker. It has been an enormous success, achieving a position as one of the world's greatest wines. A blend of Cabernet Sauvignon, Cabernet France and Merlot, Opus One is grown in a special 140-acre vineyard and soon will have its own ultramodern winery.

In addition, we now have wines like Stag's Leap Wine Cellars Cask 23 and the Reserve from Clos Du Val, both with more than 75 percent Cabernet Sauvignon grapes. Each could be called "Cabernet Sauvignon," but their producers have decided not to identify them in that way.

And what about the whites? A big fuss has been made over the reds, but not that much attention is paid to the Meritage whites. There is clear precedent for this blend of Sauvignon Blanc and Sémillon—most of the great whites of Bordeaux are also a mixture of these two. That goes for the crisp, dry whites of Graves as well as the luscious sweet wines of Sauternes.

These two white varieties complement each

other perfectly. The softness and rich flavors of the Sémillon are balanced by the crisp, lean structure of the Sauvignon Blanc. The result is a wine that is much more complex and interesting than either of the components would be by themselves.

WE FOUND OUT HOW GOOD THESE wines can be when the *Bon Appétit* Wine Tasting Panel sampled them recently. There aren't as many Meritage whites as reds, but this group of white wines showed quality equal to that demonstrated by its big red brothers.

The white Meritage wines that particularly impressed the tasting panel: the 1988 **Benziger of Glen Ellen "A Tribute"** (Sonoma Mountain). This one is round and smoky with smooth, clean flavors of ripe fruit and herbs; a lovely, rich wine with considerable finesse. The 1984 **Concannon Vineyard Assemblage** from Livermore Valley is soft, lush and smoky, with smooth texture and touches of oak and vanilla. Try the 1989 **Guenoc Winery "Langtry" Meritage White** (Guenoc Valley) if you like a wine that's deep and concentrated, with smoky wood and rich, ripe apple fruit.

Our favorite red Meritage wines: the smooth and lush 1985 **Clos Du Val Reserve** from Napa Valley. It was deep and smoky, with tangy plum fruit and a lovely round finish. (This one should be cellared for one to three years.) An impressive newcomer is the 1987 **Justin Vineyards & Winery Reserve** from Paso Robles. It showed vanilla and plum and was rich and smooth with lovely, ripe flavors and a chocolaty finish. We found the 1986 **Lyeth Winery Red** from the Alexander Valley to be another smoky one, rich with smooth texture and ripe fruit that is soft and fresh. On the other hand, the 1985 **Rombauer Vineyards Le Meilleur du Chai** from Napa Valley was minty and intense, rough and rich, but with a tangy plum finish and lots of depth. (Put this one away for two to four years.) Finally, the 1987 **Sterling Vineyards Reserve** (Napa Valley) came in lush and toasty, with smooth texture and rich flavors of plums and herbs. It was deep, intense, long and elegant. Cellar this gem for two to six years.

And there was one brilliant sweet white wine. The 1985 **Beringer Vineyards "Nightingale"** from Napa Valley is named after the late Myron Nightingale, who pioneered the process used to make Meritage wine. The Nightingale is a lovely, smooth dessert wine with 14 percent residual sugar and a rich flavor enhanced by Botrytis. 

"We just worked hard to make the finest wine possible," says a founding Meritage member.



1892 WAS A VERY GOOD YEAR FOR COFFEE

¶ It was a time when those in the coffee business did things a little differently.

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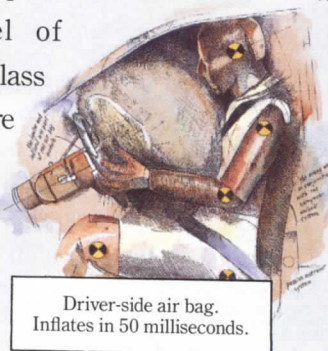
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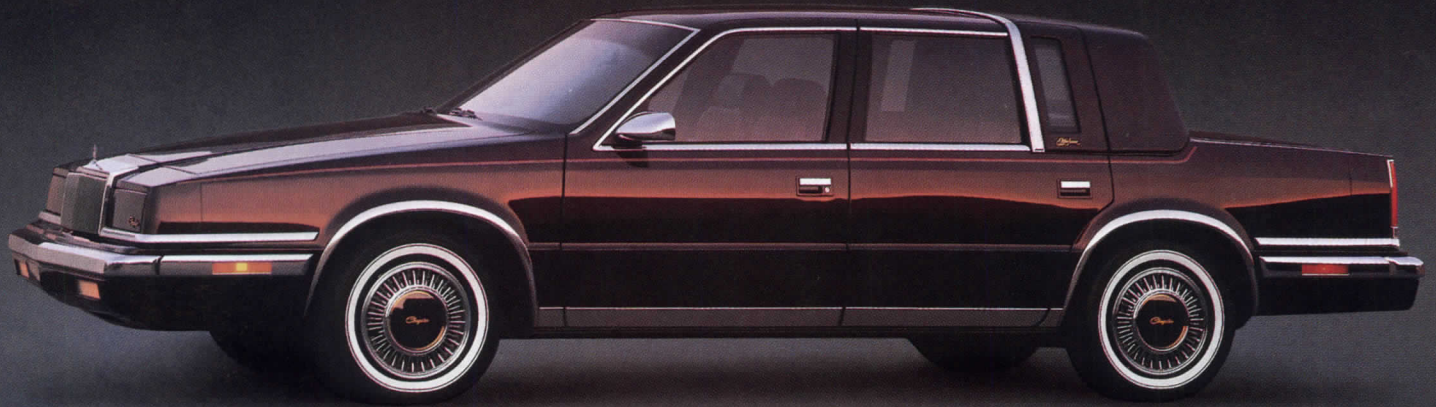


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• Room For Six	• Room For Six
• Dual Electric Mirrors	• Dual Electric Mirrors
• Stereo Sound System	• Stereo Sound System
• Automatic Speed Control	• Automatic Speed Control
• Fully Reclining Seats	• Fully Reclining Seats
• Deluxe Sound Insulation	• Deluxe Sound Insulation

* Base sticker price comparison. Standard equipment levels vary. Taxes, destination charges and optional equipment extra. *ABS brakes optional on Fifth Avenue at an additional cost of \$899 M.S.R.P., standard on Cadillac Sedan DeVille.

between Cadillac Sedan DeVille Fifth Avenue. (the \$9,500 Advantage.)

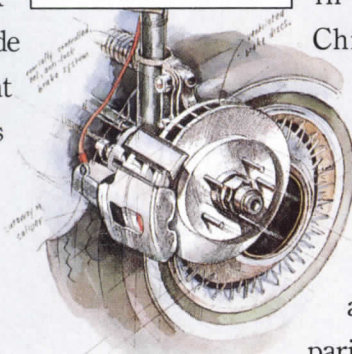


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The Saffron of Spain

TEXT BY KAREN HALLAL

RECIPES BY LANE S. CROWTHER AND SARAH TENAGLIA

LA MANCHA. THE NAME RESONATES WITH IMAGES OF CERVANTES AND his mad knight, Don Quixote. And in fact, the landscape of this windswept, arid plain in central Spain hasn't changed all that much in the past three centuries. Windmills still dot the largely rural countryside, the weather is as harsh as ever, and each autumn the vibrant

purple blooms of the saffron crocus still briefly tint hundreds of acres of farmland.

Spain is the world's largest grower and exporter of saffron, the most expensive of all spices—on the current market, about \$170 per ounce. And yet the source of this delicacy is deceptively ordinary: a simple flower that grows with relative ease in many parts of the world. The actual spice consists of the dried red-orange stigmas of the purple saffron crocus (*Crocus sativus*), a member of the iris family. It looks much like the ornamental crocuses that decorate so many gardens

in the spring, but it blooms in autumn. It is so common that the bulbs are sold at many nurseries in the United States.

What makes saffron so pricey is that its cultivation has barely changed since it was first grown in Asia Minor and Greece three thousand years ago; the whole process, from planting to harvest, is entirely manual. In addition, each flower has only three stigmas, and it takes tens of thousands of blossoms to produce a single pound of cured saffron.

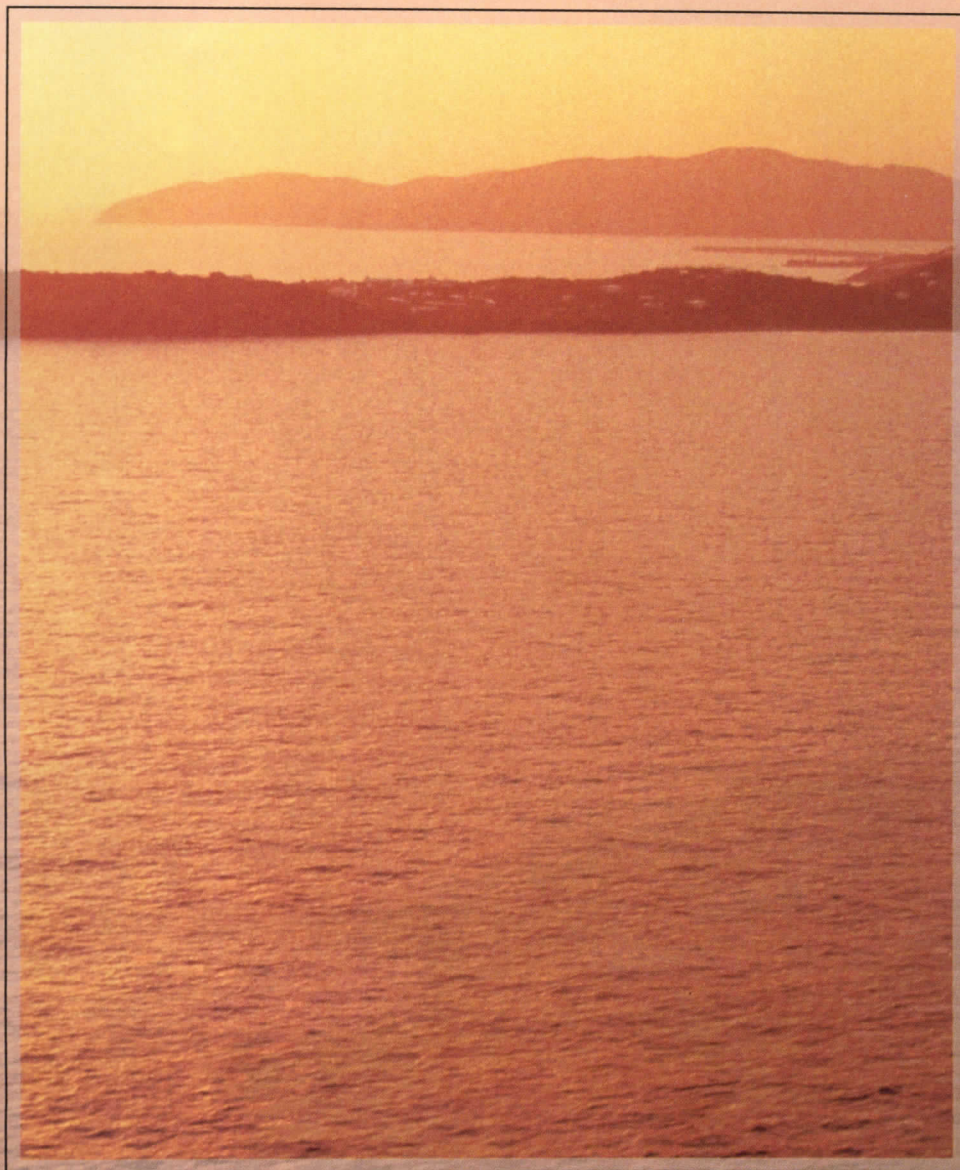
In La Mancha, the rural population grows saffron as a cash crop to supple-

ment its main income, which derives from grapes, olives, mushrooms and sunflowers. Every fall, for a two- to three-week period beginning around October 15, all other activities of the region cease so that the harvest of the precious "saffron rose" can begin. Each day at dawn, the blossoms that have opened overnight must be gathered quickly to prevent damage from insects or the weather.

Farm families harvest their own saffron. In general, the younger, stronger members tend to the backbreaking task of bending over endless rows to pick the ankle-high flowers. The sorting, which involves plucking the stigmas from each blossom, is then done by the less robust. The fresh stigmas are gently spread across a large sieve and cured for about half an

{CONTINUED ON PAGE 53}





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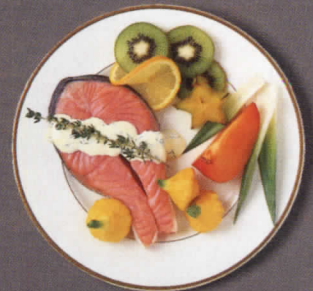
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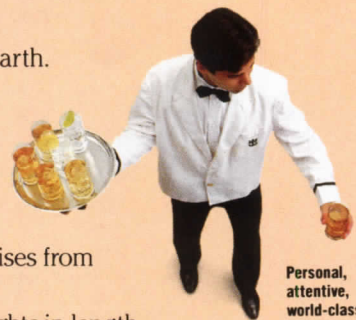
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FLAVORS OF THE WORLD

hour over heat. That dries the saffron and intensifies its flavor. Once cured, the spice is carefully wrapped and stored until the farmer is ready to sell it. He will not, however, sell it all at once. Most farmers keep a cache hidden away, much like a savings account. It can then be sold in an emergency, or if the market becomes especially favorable.

Saffron is used in many cultures in many dishes, from soups and stews (like the bouillabaisse of Provence and, presented here, a garlic and saffron soup) to breads and desserts. But the ingredient that seems to complement it best is rice. Italy has *risotto alla milanese*, and India has its numerous *pilau*s. In Spain the basic dish is *arroz con azafran*. There are countless variations on the theme—including the famed *paella*—and our saffron and chorizo rice reflects this rich heritage.

In most dishes, saffron threads are cooked with a hot liquid to extract coloring and fragrance. A second method (often used in baking to ensure even color distribution) is to crush the threads into a powder, which is covered with hot liquid until it is dissolved. The saffron water can then be added to the dish.

Because saffron is a volatile herb, store it away from the light in an airtight container. Under optimal conditions it should last at least a year.

After you've purchased a few grams of "Spanish gold," try it in one of the three delicious recipes that follow. The warm saffron-tinged flavors will bring an intriguing taste of Spain's legendary La Mancha to any table.

SAFFRON RICE WITH CHORIZO

A great side dish for chicken or fish.

6 SERVINGS

- ¼ cup olive oil
- 1 large onion, chopped
- 1 large red bell pepper, chopped
- 3 large garlic cloves, minced
- 2 cups long-grain rice
- ¾ pound smoked, fully cooked Spanish chorizo* or pepperoni, cut diagonally into ¼-inch-thick slices
- 4 cups canned chicken broth

- ¼ teaspoon (scant) saffron threads
- Salt and pepper
- ¼ cup minced fresh parsley

Heat oil in heavy large saucepan over medium heat. Add onion, bell pepper and garlic and sauté until vegetables are tender, about 6 minutes. Add rice and stir until translucent, about 1 minute. Add sausage, broth and saffron and bring to boil, stirring occasionally. Reduce heat, cover and simmer until rice is tender, about 15 minutes. Remove from heat. Let stand 5 minutes. Season with salt and pepper. Mix in parsley and serve.

*A pork link sausage flavored with garlic and spices, and milder than Mexican chorizo. Spanish chorizo is available at Spanish markets.

GARLIC AND SAFFRON SOUP

4 SERVINGS

- 5 tablespoons olive oil
- 2 cups trimmed sourdough bread cubes
- 4 large garlic cloves, quartered
- ½ cup dry white wine
- 4 cups canned low-salt chicken broth
- 2 generous pinches saffron threads

- Salt
- 8 ½-inch-thick French bread baguette slices
- ½ cup grated Manchego* or Monterey Jack cheese
- Minced fresh chives or green onion tops
- Saffron threads

Heat 4 tablespoons oil in heavy large skillet over medium-high heat. Add bread cubes and garlic and sauté until bread is light golden, about 4 minutes. Add wine, then broth and saffron; bring to boil. Reduce heat, cover and simmer 25 minutes. Puree soup in blender. Return soup to saucepan. Season with salt.

Preheat oven to 350°F. Arrange French bread slices on cookie sheet. Brush with remaining 1 tablespoon oil. Bake until lightly toasted, about 8 minutes. Sprinkle cheese over croutons. Transfer cookie sheet to broiler; broil

croutons until cheese melts. Place 2 croutons in each bowl. Bring soup to simmer. Ladle over croutons. Sprinkle with chives and a few saffron threads and serve.

*A Spanish sheep's-milk cheese available at some cheese shops, Spanish markets and specialty foods stores.

SHRIMP WITH CHUNKY TOMATO-SAFFRON SAUCE

4 FIRST-COURSE OR
2 MAIN-COURSE SERVINGS

- ¼ cup olive oil
- 2 large shallots, chopped
- 1 pound uncooked large shrimp, peeled, deveined, tails left intact
- 1 tablespoon tomato paste
- ½ cup dry white wine
- ⅛ teaspoon dried crushed red pepper
- 2 generous pinches saffron threads
- 1 14½-ounce can diced peeled tomatoes in juice
- 4 large garlic cloves, minced
- ½ teaspoon grated orange peel
- ½ cup whipping cream
- Salt and pepper

8 ounces fettuccine

- 1 teaspoon minced fresh oregano
- ¼ cup minced fresh parsley

Heat oil in heavy large skillet over medium-high heat. Add shallots and sauté 2 minutes. Add shrimp and cook until just pink, about 3 minutes. Transfer shrimp to bowl using slotted spoon. Add tomato paste to same skillet and stir 1 minute. Add wine, crushed red pepper and saffron and boil 2 minutes. Add tomatoes, garlic and orange peel and cook until reduced to sauce consistency, stirring frequently, about 5 minutes. Add cream and simmer sauce 3 minutes. Season to taste with salt and pepper.

Cook fettuccine in large pot of boiling salted water until just tender but still firm to bite, stirring occasionally. Drain. Season with salt and pepper.

Add shrimp and oregano to sauce; stir to heat through. Sprinkle with parsley. Serve over fettuccine. 



Sampling SoHo & TriBeCa

BY SARAH BELK

UNTIL THE EARLY SEVENTIES, THE AREA SOUTH of Manhattan's Houston Street was a funky mix of warehouses, ethnic neighborhoods and bastions of high finance. Eating "downtown" meant Little Italy, Chinatown or perhaps a kosher deli near Orchard Street.

Then came The Great Migration. Artists who were seeking more square footage and light than an apartment in Greenwich Village could provide gradually moved southward. Boutiques, art galleries and restaurants began to open in the neighborhoods that came to be known as SoHo (an acronym for South of Houston) and TriBeCa (Triangle Below Canal). Today, these two adjoining areas boast some of the best restaurants in town.

The original rebellious spirit of SoHo and TriBeCa has softened a bit. The pioneers who braved the way at age 25 are now edging toward 45 and are mostly married with children. But the

area south of Houston Street is still vibrant and energetic and, well, just "feels" different from uptown. Uptown is safe and predictable; downtown is cutting-edge and full of surprises—the only constant being that everyone seems to wear black.

Sharing crowded Duane Street with newly renovated buildings as well as dingy lofts is **Bouley**, surely one of the prettiest restaurants in all Manhattan. David Bouley's love affair with Provence is pervasive—you'll see it everywhere, from the vestibule filled with baskets of fruit and flowers to the food richly perfumed with herbs and spices.

Fish and shellfish are elegantly prepared and served with sauces based on reductions of stocks and natural juices flavored with fruit, herb and vegetable purees. Try the salmon in tomato "water": The broth is tangy and clean, the ultimate complement to the succulent fish. It's a classic example of Bouley's masterful mix—light but intensely flavored fare. And you mustn't miss dessert: I don't think I could ever get enough of either the scrumptious banana tart or the fudgy hot chocolate soufflé served with maple ice cream.

Alison on Dominick Street (named after the proprietor and the street) reminds me of a Chanel suit: pretty and a bit prim, demure but oh so stylish. This rather small establishment is, like the classic suit, glamorous without opulence or pretension. Soft jazz and tall white tapers in low silver candlesticks continue the theme of understated elegance, which also is reflected by the crowd: locals in sports jackets (black) and turtlenecks (black) and dressed-for-success establishment types (not in black), up from Wall Street or down from the Upper East Side.

Chef Tom Valenti is a genius at making earthy foods as flavorful and stylish and as much of an event as foie gras and truffles. The menu

{CONTINUED ON PAGE 56}



TriBeCa Grill: a warehouse turned hip downtown hangout.



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From the moment you lay eyes on the new Volvo 940, you'll realize it's like no Volvo you've ever seen before.

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control system, virtually every conceivable extra comes standard. Providing a level of comfort found in few cars in the world today.

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But that's not to say the 940 forsakes any traditional Volvo values just for the sake of luxury. On the contrary. This car is every bit a Volvo. Tough, durable, and above all, built with your safety in mind.

And that, in the final analysis, is the ultimate beauty of the Volvo 940.

INTRODUCING THE VOLVO 940

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Getting There

**Alison on
Dominick Street**
38 Dominick Street
212-727-1188

Barocco
301 Church Street
212-431-1445

Bouley
165 Duane Street
212-608-3852

El Teddy's
219 West Broadway
212-941-7070

Lucky Strike
59 Grand Street
212-941-0479

Manhattan Bistro
129 Spring Street
212-966-3459

Raoul's
180 Prince Street
212-966-3518

TriBeCa Grill
375 Greenwich Street
212-941-3900

hints of Gascony and Alsace, with memorable flavors and textures: roasted swordfish wrapped with smoky bacon, served with lentils and a tangy shallot vinaigrette; succulent, falling-off-the-bone lamb shanks with roasted garlic sauce, white and fava beans and wilted chicory. The desserts—like a fabulous walnut-caramel tart—will set your head spinning.

The great thing about having lunch at **Lucky Strike** is that it's fashionable and fun but just enough off the beaten track so that, if you time it right, there's no wait for a table. Although the place is a crush at night, it can be a comfortable respite during the daytime (it's the ideal place to cure gallery fatigue), when you might see locals reading *The New York Times* at the bar, artists taking a studio break and their agents striking a deal.

You can eat simply (a BLT) or heartily (try the steak *au poivre*) or ethnically (the pasta of the day). And if you've already had lunch, indulge in a cappuccino or homemade dessert. You'd be hard-pressed to find a better apple tart in all Manhattan.

El Teddy's is a casual haven for some of the best *nuevo* Mexican fare in New York. Chef Myra Dalland offers generous portions of well-prepared south-of-the-border food (not easy to find in Gotham City) and some serious Margaritas. In addition to innovative burritos, tacos and empanadas, El Teddy's offers vegetarian and fish dishes—like grilled salmon with red pepper salsa—plus some tempting regional specialties such as *manchamanteles*, a spicy pork and chicken stew. Desserts are big, homemade and comforting. (Be sure to try the raspberry shortcake if it's in season.) Stop by El Teddy's when you need somewhere to chill out after a long day in a coat and tie (or pumps and stockings).

Feeling hungry, but nervous about the price tag on the little Azzedine Alaïa number you just purchased? The best way to alleviate shopper's guilt and hunger at the same time is to pop into **Manhattan Bistro**. It's unlikely that you'll see any famous faces here—unless you know the New York art scene inside and out—but who cares? The Bistro (as locals call it) is a wonderfully cozy place to cool down, warm up, dry off and eat with a vengeance without breaking the bank.

Until 1984, Manhattan Bistro was a coffee shop called Samaria, named for its owners, Sam and Maria Da Grossa. The steam tables have been replaced by cafe tables, but the comfort level and good food—prepared by Parisian chef Jeanine Huset—still stand. For breakfast, you can choose omelets (*paysanne*, *piperade* or *Lyonnaise*) or

quiche (Lorraine or Florentine). Lunch and dinner menus feature simple French bistro dishes. You can eat as simply as *moules marinières frites* and a glass of white wine or sup on medallions of lamb with tarragon and roasted garlic. Parts of the menu read as if the owners never heard the news about cholesterol. But I don't mind, because where else in New York can you order homemade *rillettes* and *boudin noir* these days?

Raoul's is another downtown legend. It hasn't changed much in the last 16 years, and we who love it are grateful. One of SoHo's first "real" restaurants, Raoul's is packed nearly every night with a mix of well-dressed young professionals, relaxed locals and an occasional famous face. The bistro-inspired fare lovingly prepared by Alsatian chef Alain Quirin is virtually faultless; try the spicy tuna steak *au poivre* with a cool bottle of Gewürztraminer and see what I mean. Raoul's late-night menu of bistro classics (Fridays and Saturdays until 2:00 A.M.) is not to be missed. Desserts are homemade and not too sweet; don't pass them up.

My out-of-town friends (from uptown as well as Milwaukee, Los Angeles and San Francisco) love **Barocco** as much as I do. This rather small, simply furnished restaurant has everything going for it: well-prepared food, a with-it clientele (artists and their dealers, fashion editors, writers and local musicians) plus an infectious spirit of *joie de vivre*—without being raucous or noisy. The service is friendly and the food consistently good. Personal favorites include the *bruschetta*; arugula and fennel salad topped with Parmesan; homey, Tuscan-inspired soups; and a light and elegant lasagne swathed in a silken *béchamel* sauce.

Last year food lovers waited patiently for the opening of **TriBeCa Grill**, the most recent in a wave of celebrity-backed restaurants. (This one boasts the likes of Robert DeNiro, Mikhail Baryshnikov, Christopher Walken, Bill Murray and Sean Penn.) But the real show is run by managing partner and host par excellence Drew Nieporent. And what a show it is! Despite an interior that makes little attempt to disguise its origins as a warehouse (read: exposed brick and ducts), given the square footage, TriBeCa Grill is festive and airy. The kitchen, run by Donald Pintabona, offers an array of fish dishes, plus hearty fare like pan-roasted veal chops or grilled chicken with whipped potatoes. The atmosphere here may be hectic, but TriBeCa Grill is fun, lively and a great place for taking part in one of lower Manhattan's best-loved sports—people watching. 



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BON VIVANT

WHAT'S NEW. WHAT'S HOT. WHAT'S GOOD.



COMPILED by SARAH BELK

SQUARE AT HEART

We love this cup and saucer mixed with just about any table setting, from classic to contemporary. Made in England by Maryse Boxer, the set is available in dark green (as shown) or white glazed porcelain. And if your sweetie is still waiting for a belated Valentine's Day present, you're in luck: Maryse Boxer has heart-shape saucers, too. The cup-and-saucer combo costs \$15 and can be found at Wolfman Gold & Good Company, 116 Greene Street, New York, NY 10012; 212-431-1888.



Flat-out Fabulous Flatware

Set the table with the "Alix" silver-plated flatware created by Prague designer Borek Sipek, and you've got instant chic. Contemporary but whimsical; artful yet sturdy—this beautifully handcrafted eight-piece place setting costs \$420 from **Driade New York, 212 East 57th Street, New York, NY 10022; 212-888-5375.**



ELLEN SILVERMAN

CANDY BAR BESTS

Two dreamy new chocolate bars are just the thing for an indulgent snack. Milk chocolate fans will go crazy for Crabtree & Evelyn's exceptional Swiss-made confection. The 3.5-ounce milk chocolate bars come in four varieties: plain, hazelnut, almond, and fruit and nut. They're \$3.50 each. Available in Crabtree & Evelyn stores nationwide.

Brown & Haley, makers of Almond Roca, have created the Roca Bar, which combines chocolate—dark, milk or white—with rich, buttery, crunchy Almond Roca. Each 3.5-ounce bar is \$1.59. Available in specialty foods shops everywhere.

HOT 'LANTA

Atlanta may be the heart of the Deep South (home of fried chicken and corn bread), but it's also the place for some of the best Italian food in the country. Veni, Vidi, Vici is the city's hottest new restaurant, and it's no wonder why—it features dishes created by noted cookbook author Marcella Hazan. Pastas are authentic and homemade; soups are bold and full flavored. And don't miss the risottos—they're the perfect comfort food. The stylish, postmodern setting makes this a delightful urban retreat. (Veni, Vidi, Vici, 41 14th Street, Atlanta, GA 30309; 404-875-8424.)



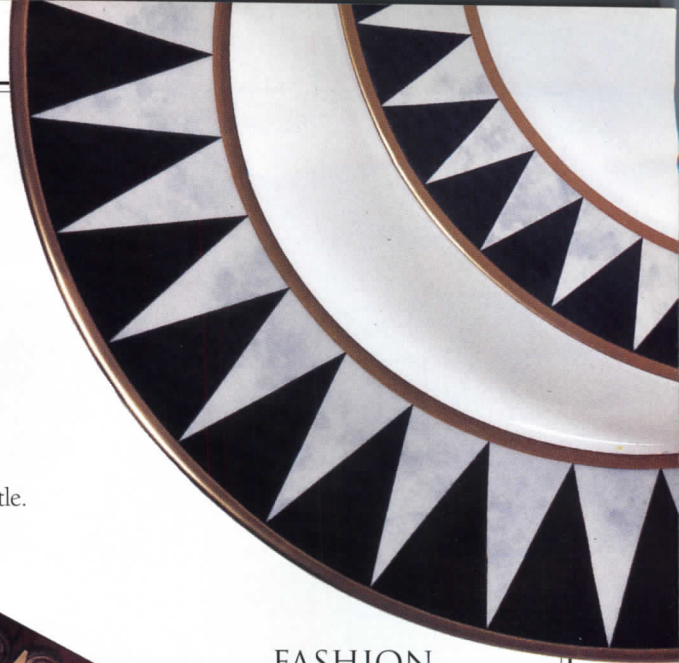
ELLEN SILVERMAN

ELLEN SILVERMAN



FROM RUSSIA, WITH CORK

In addition to sable coats and caviar, savvy Soviets are now exporting another luxury product: a crisp, dry sparkling wine called Golden Duke. Made in Odessa on the Black Sea, Golden Duke was first produced in the Soviet Union in 1899 by Henri Roederer of French Champagne fame. Golden Duke is clean and bracing, and can accompany a wide range of foods. It's found in fine wine stores nationwide for about \$12 a bottle.



SPRING READING

Whether your "thing" is cooking, gardening or decorating, there's an array of new books to inspire spring projects. Mary Emmerling's *American Country Classics* (Clarkson N. Potter, 1990) proves that country style isn't necessarily all gingham hearts and calico quilts. It can also be as lean and spare as a Shaker table. The book features traditional, rustic, romantic and eclectic settings characterized by American-crafted furniture and decorative objects.

Heirloom Herbs (Villard Books, 1990) by Mary Forsell presents herb history, gardening tips and fresh-as-spring recipes—just in time for planning the garden.

The America the Beautiful Cookbook (1990) is the newest volume in Collins Publishers Beautiful Cookbook series. The 250 diverse recipes by noted cookbook author Phillip Stephen Schulz run the gamut from original Northwest salmon chowder to classic Boston cream pie.



FASHION PLATE

The crisp, clean good looks of Royal Grafton's "Venetian" china pattern make a bold statement. But the design is subtle enough to mix with heirloom flatware and flea market linens. Or you can go completely modern and pair the plates with minimalist appointments. A five-piece place setting costs \$275 and is carried exclusively by Barneys New York, 106 Seventh Avenue, New York, NY 10011; 212-929-9000.

FAUX FOOD

Fruits and vegetables have been an inspiration for still-life artists from time immemorial. They are also the preferred subject matter for American sculptor Franklin Gilliam. His trompe l'oeil masterpieces are carved from stone or cast in bronze (like the melon shown here). They're available through the Carolyn Hill Gallery, 109 Spring Street, New York, NY 10012. Call 212-226-4611 for more information about selection and prices.



BON VIVANT

NOTE THIS

These delicious note cards reproduced from nineteenth-century artist George Brookshaw's botanical aquatints are perfect for unusual party invitations or thank-you notes. A box of 24 cards is \$9.95 (plus shipping) from The Metropolitan Museum of Art (item no. K8936B). To order, call 800-468-7386.

BLUE-RIBBON CHEESE

The savory torta from Oregon's Rising Sun Farm is a sumptuous blend of cheeses (including cream cheese, Parmesan and Romano) layered with minced dried tomatoes and pesto. Serve it with aperitifs or with salad as a cheese course. The torta also makes a terrific gift packed in a basket with loaves of crusty Italian bread and a bottle of wine. Three 8-ounce tortas are \$30; six tortas, \$45; twelve tortas, \$84; all postage paid. To order, contact Rising Sun Farm, 2300 Colestin Road, Ashland, OR 97520; 503-482-5392.

CACHE AS CACHE CAN

Even the humblest houseplant can make a charming centerpiece when placed in a hand-painted cachepot. Made by the most noted name in French faience, Moustiers, these delights will cradle your favorite herbs or houseplant beautifully. The scalloped cachepot with fish is \$169; the cachepot with large bouquet, \$237; and the Louis XV cachepot, \$299. For information, contact Segries à Solanée, 866 Lexington Avenue, New York, NY 10021; 212-439-6109.

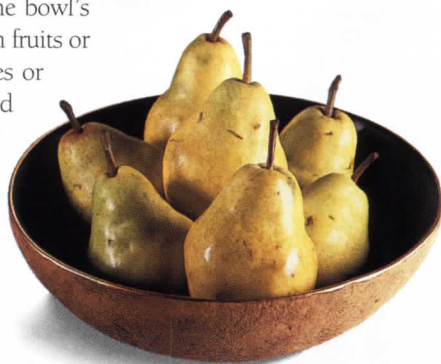


TEA FOR TWO

This little teapot may be short and stout, but its whimsical design and attractive color combinations are sure to make it stand out on your breakfast table. From Lindt-Stymeist Designs, the four-cup pot is available in periwinkle, turquoise or salmon, all with contrasting lids. For the store nearest you, call Lindt-Stymeist Designs, 415-654-0413.

RUSTIC ELEGANCE

New York artist Christina Salusti designed this elegant, metallic-rim bowl. Its textured ceramic exterior has the earthy look of pumice—a perfect foil for the sleek, black matte, glazed interior. The bowl's timeless design looks great filled with fresh fruits or a dried arrangement of, say, pomegranates or hydrangeas. Of course, it can also stand alone, as a decorative vessel on a buffet or sideboard. The 10¾-inch-diameter bowl shown here is \$170; there's also a 16-by-10-inch oval design for \$220. They are available at Zona, 97 Greene Street, New York, NY 10012; 212-925-6750.



PESCA FRESCA

These pretty majolica knobs go swimmingly with almost any decor. Try them on kitchen cabinets, hutches or curios. From MacKenzie-Childs; \$26 each. Call 315-364-7131 for the store nearest you.

ELLEN SILVERMAN

TABLE TALK

The Consumer's Guide to Planet Earth, a directory of Earth-friendly and health-oriented products and services, is a great reference to help keep you environmentally up-to-date. Among the listings are companies offering ecologically sound travel alternatives and sources for organic plant foods and organically grown produce. To order the directory (\$6.95), telephone 505-821-6062.

Boboli—a garlic, olive oil and cheese-flavored bread styled after classic Italian flatbread—was originally created in Northern California and will soon be available in supermarkets and specialty stores nationwide. Boboli makes a good base for homemade pizza or for open-face sandwiches. Two 6-inch rounds cost about \$2.19.

The name Lee Iacocca isn't usually associated with food, but in fact, the noted Chrysler CEO is behind the production of some of the finest olive oil we've tasted. Made at Villa Nicola, the Iacocca family estate in Tuscany, the full-flavored fruity oil is superb in vinaigrettes or drizzled over a mozzarella-and-tomato sandwich. **Villa Nicola** olive oil is in supermarkets and specialty foods stores nationwide. One liter goes for \$7.49.

Sparkling Brunches is a booklet from Codorniu that's a helpful guide to party planning. It has recipes, tips and a chart to help you estimate just how much food and drink you'll need. To order, send a business-size SASE to Codorniu Brunch, Department BA, Suite 1001, 400 Madison Avenue, New York, NY 10017.



Whatever possessed Anita Iodice to create a Bath Towel almost as tall as she is?

Anita stands an even five feet tall. Five two in heels, but those she seldom wears, being the type of person who'd rather be barreling along on a mountain bike than chit-chatting at a chic soiree.

But she has some tall ideas about the linens she develops for Lands' End.

Take our \$8 Bath Towel. In surveying the marketplace, Anita found that the most popular towel measured 27"x50", was a cotton-and-poly blend, and sold for \$8.

It had its drawbacks.

"When you went to use it, it wasn't quite big enough," says Anita. "And I knew if it wasn't comfortable for me, it wouldn't be comfortable for somebody of average height. They just wouldn't be happy stepping out of the shower."

So Anita made her towel a full five inches longer, at 27"x55".

Then: "The purpose of a towel is to absorb, and dry you off. Polyester just pushes water around."

So Anita made her towel pure cotton. Yet priced it the same as that other popular towel: only \$8.

She didn't stop there. She also developed another towel, this one for \$14. A truly luxurious towel, the equal of towels selling in department stores for \$20 and up, thanks to pure Pima cotton face loops (the part of the towel that touches your skin).

"Most of the towels that call themselves Pima aren't 100% Pima in the face loops," says Anita. "Ours is. That means it'll keep its silky feel even after you wash it over and over. The others may not."

So which to choose, our \$8 Towel or \$14 Towel? Anita sidesteps that issue like a seasoned politician. "Towels have different personalities, just like people. Our \$8 is chunkier, rougher, more invigorating. Our \$14 is silkier. It pampers you."

We suggest that you be the judge. Not only of our towels, but also our sheets, comforters, handcrafted quilts and more. All tall on quality, thanks to Anita. All Guaranteed. Period.* And all on colorful display in both our regular Lands' End catalog and exciting new Coming Home catalog, either of which is yours for the asking when you write or call.



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From Italy's Tuscan coast: red snapper served with zesty peperonata (opposite), and for dessert, fruit and biscotti (above).

by KAREN KAPLAN AND KRISTINE KIDD

PHOTOGRAPHY by BURKE/TRIOLO STUDIOS

THESE DAYS, WHEN WE WANT TO CREATE FAST AND easy party menus, we think Mediterranean. The sun-, sea- and earth-kissed flavors indigenous to the coasts of France, Italy, Greece, Spain, Turkey, North Africa and the Middle East lend themselves to simple, soulful dishes that we love to make and our guests love to eat.

Why is this food so popular? We think it's because the colorful ingredients of the region have a lot of personality. They're strong, sensual and aromatic. There's

Easy Mediterranean





Menus

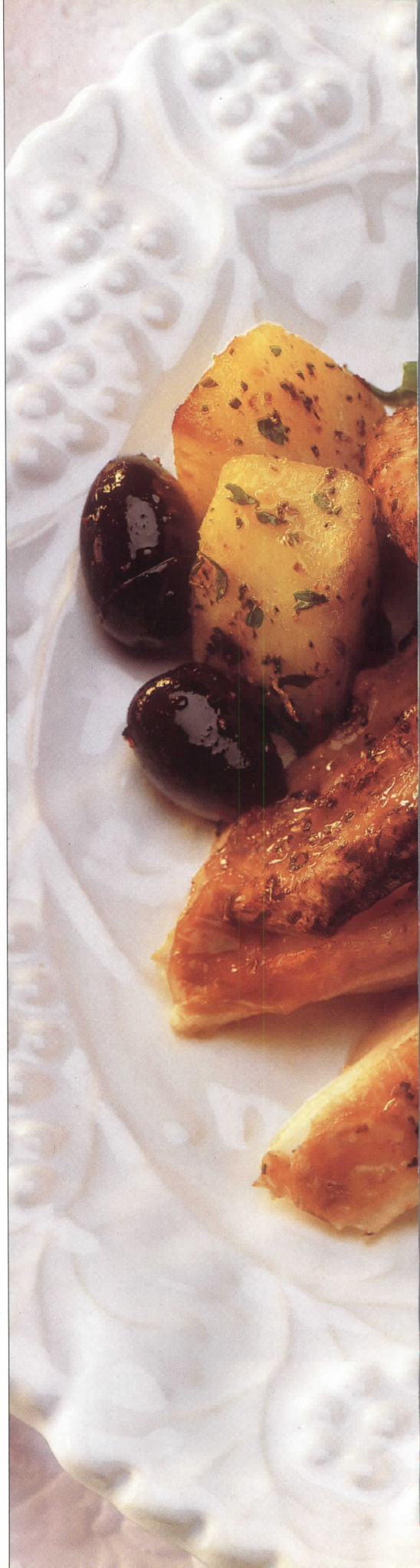
*The robust flavors of France, Italy
& Greece inspire three great dinners*



From the south of France: chicken roasted to perfection (opposite) and an elegant lemon and honey tart (above).

nothing shy, subtle or delicate about garlic, onions, eggplants, tomatoes, lemons, oranges, olives, nuts, feta cheese, honey, lamb, fresh fish and a multitude of herbs.

For March we've taken this bounty—and more—and transformed it into three dinners in the Mediterranean mode. The first, centered around a roast chicken with olives and potatoes, is evocative of the south of France. The second, which stars a roast whole fish with fennel, is reminiscent of the Tuscan coast of Italy. And the third, anchored by roast lamb accented with garlic and mint, conjures up a Greek island. Each meal is easy to prepare and perfect for the way you eat and entertain today. And you don't even need the sun or the sea to cook and enjoy them. {FOR RECIPES, PLEASE TURN THE PAGE.}







French Country Dinner for Four

FRISÉE AND RADISH SALAD WITH GOAT CHEESE CROUTONS

ROAST CHICKEN WITH OLIVES AND POTATOES

STEAMED GREEN BEANS

FRENCH BREAD

CÔTES DU RHÔNE OR TAVEL ROSE

LEMON, HONEY AND WALNUT TART

FRISÉE AND RADISH SALAD WITH GOAT CHEESE CROUTONS

Frisée is French for curly endive.

4 SERVINGS

- 2 tablespoons Sherry vinegar
- 2 teaspoons Dijon mustard
- 1 shallot or green onion, minced
- 1/3 cup olive oil
- 1 small head curly endive, torn into bite-size pieces
- 1 bunch radishes, trimmed, thinly sliced
- 12 1/2-inch-thick slices French bread baguette
- Olive oil
- 4 ounces soft fresh goat cheese (such as Montrachet)

Combine vinegar, mustard and shallot in small bowl. Whisk in 1/3 cup oil. Season dressing to taste with salt and pepper. Combine endive and radishes in large bowl. (Can be prepared 4 hours ahead. Cover salad with damp towel and refrigerate. Cover dressing and let stand at room temperature.)

Preheat broiler. Broil 1 side of bread until golden brown. Brush second side with olive oil. Season with salt and pep-

per. Spread with goat cheese. Season with pepper. Broil until bread is brown. Cut each slice into quarters.

Add dressing to salad and toss to coat. Divide among plates. Top with croutons and serve immediately.

ROAST CHICKEN WITH OLIVES AND POTATOES

A superb dish—and what could be simpler? Large roasting chickens can be ordered from the supermarket or butcher if you call a day or two ahead. Serve steamed green beans and crusty French bread on the side. We like a Côtes du Rhône or Tavel rosé with this.

4 SERVINGS

- 1 7-pound roasting chicken
- 6 tablespoons olive paste (olivada)*
- 2 bay leaves
- Olive oil
- 4 tablespoons fresh thyme leaves
- 4 medium russet potatoes, peeled, cut into 1 1/2-inch pieces
- 2 tablespoons olive oil
- 1/2 cup Kalamata** olives

Fresh thyme leaves

Preheat oven to 450°F. Slide hand between chicken skin and meat over breast and legs to form pockets. Spread 4 tablespoons olive paste over breast and leg meat of chicken. Spread remaining 2 tablespoons olive paste in cavity of chicken. Place bay leaves in cavity. Tie legs together to hold shape. Rub olive oil into chicken skin. Sprinkle with salt and pepper. Sprinkle with 2 tablespoons thyme. Place chicken in large roasting pan.

Place potatoes in large bowl. Add 2 tablespoons olive oil and salt and pepper to taste and toss to coat. Sprinkle with 2 tablespoons thyme. Add potatoes to pan with chicken. Roast 15 minutes. Reduce oven temperature to 375°F and roast 1 hour longer. Add olives to pan. Continue roasting until juices run clear when chicken is pierced in thickest part of thigh, basting occasionally with pan juices, about 10 minutes.

Transfer chicken to platter. Surround with potatoes and olives. Sprinkle with

additional thyme. Pour chicken pan juices into large cup and degrease. Serve chicken, passing pan juices separately.

*Olive paste, also called olivada, is available at Italian markets and specialty foods stores. If unavailable, puree 1/2 cup pitted black, brine-cured olives (such as Kalamata) in processor or blender.

**Kalamata olives are available at Greek and Italian markets and at some specialty foods stores.

LEMON, HONEY AND WALNUT TART

Save the leftovers for dessert tomorrow night.

6 TO 8 SERVINGS

CRUST

- 1/2 cup (1 stick) unsalted butter, room temperature
- 1/3 cup sugar
- 1 large egg yolk
- 1/2 teaspoon vanilla extract
- 1/4 teaspoon salt
- 1/8 teaspoon ground cloves
- 1 1/3 cups all purpose flour

FILLING

- 1/2 cup sugar
- 1/3 cup honey
- 1/4 cup fresh lemon juice
- 3 large eggs
- 1 1/2 tablespoons grated lemon peel
- 3/4 teaspoon baking powder
- 1/4 teaspoon ground cloves
- Pinch of salt
- 1 cup chopped walnuts (about 4 ounces)

- Powdered sugar
- Halved strawberries

FOR CRUST: Mix first 6 ingredients with electric mixer until well blended. Add flour and mix until just combined. Gather dough into ball; flatten to disk. Wrap in plastic and refrigerate at least 1 hour. (Can be prepared 1 day ahead. Let dough soften slightly before continuing.)

Preheat oven to 350°F. Butter and flour 9-inch-diameter tart pan with removable bottom. Roll dough out

{RECIPE CONTINUED ON PAGE 70}

FOR ACCESSORIES, SEE PAGE 170.



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between sheets of waxed paper to 12-inch-diameter round. Remove top sheet of paper. Transfer dough to prepared pan, discarding second sheet of paper. Trim and finish edges. Refrigerate 15 minutes.

Line dough with foil and fill with dried beans or pie weights. Bake 15 minutes. Remove beans and foil and continue baking until crust is golden brown, about 15 minutes. Cool completely on rack. (Can be prepared 1 day ahead. Let stand at room temperature.)

FOR FILLING: Preheat oven to 350°F. Mix first 8 ingredients in bowl until smooth. Spread walnuts in crust. Pour lemon mixture over. Bake until filling is just set in center, about 35 minutes.

Cool tart on rack. Sprinkle with powdered sugar. Arrange strawberry halves, points towards center, around outer edge of tart and serve.



Italian Dinner for Six

LINGUINE WITH
ARUGULA, PINE NUTS
AND PARMESAN
CHEESE

RED SNAPPER ROASTED
WITH FENNEL
AND BREADCRUMBS

PEPERONATA

PINOT GRIGIO, PINOT
BIANCO OR TOCAI

FRESH FRUIT
AND BISCOTTI

LINGUINE WITH ARUGULA, PINE NUTS AND PARMESAN CHEESE

6 SERVINGS

1 pound linguine

½ cup olive oil

4 ounces arugula, trimmed

1 cup freshly grated Parmesan cheese

½ cup pine nuts, toasted

Additional freshly grated Parmesan
cheese

Cook linguine in large pot of boiling salted water until just tender but still firm to bite, stirring occasionally.

Meanwhile, heat oil in heavy large skillet over medium heat. Add arugula and stir until just wilted, about 30 seconds. Remove from heat.

Drain pasta and return to pot. Add arugula and toss well. Add 1 cup Parmesan and salt and pepper to taste; toss well. Transfer to bowl. Sprinkle with pine nuts. Serve immediately, passing additional Parmesan separately.

RED SNAPPER ROASTED WITH FENNEL AND BREADCRUMBS

If one large fish is difficult to find, two smaller ones can be substituted.

6 SERVINGS

2 fresh fennel bulbs, trimmed, chopped

6 large shallots or green onions, chopped

½ cup chopped fresh Italian parsley

2 cups fresh French breadcrumbs

¼ cup olive oil

1 3½- to 4-pound headless red
snapper

¼ cup dry white wine

Olive oil

Combine first 3 ingredients in medium bowl. Transfer 1 cup fennel mixture to large bowl. Add breadcrumbs and ¼ cup olive oil to 1 cup fennel mixture in large bowl. Season with salt and pepper. (Can be prepared 1 day ahead. Cover fennel mixture and breadcrumb mixture separately and refrigerate.)

Preheat oven to 450°F. Cut slashes 2 inches apart almost to bone in both sides of fish. Spread half of fennel mixture in bottom of gratin dish or roasting pan. Sprinkle with wine. Spread generous amount of oil over inside and outside of fish. Season inside and out with salt and pepper. Set fish atop fennel mixture in dish. Spread remaining fennel mixture inside fish. Spread breadcrumb mixture over top of fish, pressing to adhere.

Bake fish until just opaque in center, about 45 minutes. Serve with fennel.

PEPERONATA

This colorful blend of bell peppers is as delicious at room temperature as it is hot, so it could be made several hours ahead.

6 SERVINGS

¼ cup olive oil

2 large onions, thinly sliced

1 large red bell pepper, thinly sliced

1 large green bell pepper, thinly sliced

1 large yellow bell pepper, thinly sliced

1 fresh rosemary sprig

1 tablespoon balsamic vinegar or red
wine vinegar

Heat oil in heavy large skillet over medium-low heat. Add onions, bell peppers and rosemary and sauté until onions and bell pepper are very tender, about 40 minutes. Mix in vinegar. Season to taste with salt and pepper. Serve hot, warm or at room temperature.

{ CONTINUED ON PAGE 72 }



THE REGIONAL TASTES OF ITALY BROUGHT TO AMERICA.



In Italy, each region differs in landscape, customs and food. What is grown there shapes each region's distinctively different pasta sauce. Now the recipes for these great regional pasta sauces have been brought to America by Classico. Using only the finest ingredients, Classico makes the best sauces you can buy.

Try Classico and taste the difference authenticity makes.

Classico D'Abruzzi Beef & Pork, Classico Di Bologna Beef & Vegetable, Classico Di Napoli Tomato & Basil, Classico Di Roma Arrabbiata Spicy Red Pepper, Classico Di Sicilia Ripe Olives & Mushrooms, Classico Di Veneto Shrimp & Crab



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CLASSICO® AUTHENTIC REGIONAL PASTA SAUCES.



Greek Dinner for Eight

GARLICKY EGGPLANT
SPREAD

PITA BREAD

MINT-MARINATED
LEG OF LAMB

ORZO BAKED WITH
GREEK CHEESES

SAUTEED ZUCCHINI
OR SPINACH

GREEK NAOUSSA WINE
OR CALIFORNIA ZINFANDEL
OR PINOT NOIR

BAKLAVA

GREEK COFFEE

GARLICKY EGGPLANT SPREAD

8 SERVINGS

2 large eggplants (about 2½ pounds)
2 large garlic cloves, slivered

¼ cup olive oil
2 tablespoons fresh lemon juice
2 tablespoons chopped fresh oregano or
2 teaspoons dried, crumbled
1 teaspoon ground cumin

Red leaf lettuce
4 tomatoes, sliced
Pita bread
Chopped fresh oregano

Preheat oven to 450°F. Cut slits in eggplants with tip of knife and insert garlic sliver into each slit. Place eggplants in

baking pan and bake until very tender, about 1 hour. Cut each eggplant in half and cool slightly.

Scrape eggplant pulp from skin into colander and let drain. Transfer eggplant to processor. Add oil, lemon juice, 2 tablespoons oregano and cumin. Puree until smooth. Season with salt and pepper. Cool completely. (Can be prepared 1 day ahead. Cover and refrigerate.)

Line platter with lettuce. Halve tomato slices and arrange around edge of platter. Cut pita into wedges and arrange around platter. Mound eggplant mixture in center. Sprinkle with oregano.

MINT-MARINATED LEG OF LAMB

Sautéed zucchini or spinach makes a delicious accompaniment. Serve with a dry red wine such as a Naooussa from Greece or a Zinfandel or Pinot Noir from California. Baklava from a local Middle Eastern market is the ideal after-dinner sweet.

8 SERVINGS

½ cup olive oil
½ cup dry red wine
¼ cup packed minced fresh mint
4 large garlic cloves, minced
2 bay leaves, crumbled
1 5-pound leg of lamb, boned,
butterflied

Fresh mint sprigs

Mix first 5 ingredients in large glass baking dish. Season with generous amount of pepper. Add lamb, turning to coat. Cover and refrigerate overnight.

Preheat oven to 450°F. Drain lamb and transfer to large roasting pan. Season both sides with salt and generous amount of pepper. Arrange fat side down in pan. Roast 15 minutes. Reduce oven tempera-

ture to 375°F and continue roasting until thermometer inserted in thickest part of lamb registers 130°F for rare, about 20 minutes. Let stand 10 minutes. Cut into slices. Arrange on platter. Garnish with mint sprigs and serve.

ORZO BAKED WITH GREEK CHEESES

8 SERVINGS

1 14½-ounce can chicken broth
Salt
1 pound orzo or risi pasta
½ cup whipping cream
¼ cup olive oil
½ pound feta cheese, crumbled
1 tablespoon chopped fresh dill
Pepper

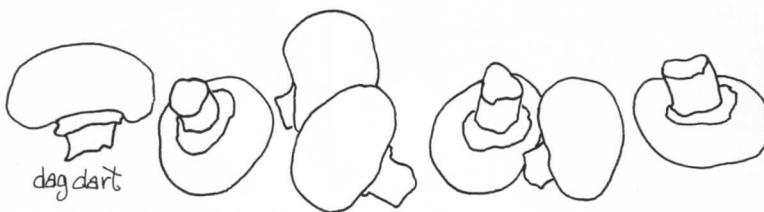
⅓ cup grated Kasserì* or
Romano cheese

Pour broth into large pot. Add enough water to broth to almost fill pot. Add salt and bring to boil. Stir in orzo and boil until just tender but still firm to bite, stirring occasionally. Drain well. Return to pot. Mix in cream, oil, feta and dill. Season with salt and pepper. Transfer to 1½-quart baking dish. (Can be prepared 1 day ahead. Cover and refrigerate. Bring to room temperature before continuing.)

Preheat oven to 350°F. Sprinkle orzo with cheese. Bake until heated through, about 40 minutes.

*A firm white cheese made from sheep's milk. Available at Greek markets and specialty foods stores. 

Bon Appétit food editor Kristine Kidd and senior editor Karen Kaplan are longtime menu collaborators and very big fans of all Mediterranean food.



WE'RE SO SURE GEVALIA KAFFE WILL BECOME YOUR SWEDISH OBSESSION, THIS ELEGANT GIFT IS YOURS JUST FOR TRYING IT.

Over a century ago, in the port of Gävle, Sweden, Victor Theodor Engwall was seized by an obsession to produce a perfect cup of coffee.

Today, we invite you to share his obsession, starting with a gift: the European-style



Victor Theodor Engwall

automatic drip coffeemaker. It's an ideal way to enjoy the full, rich flavor of Gevalia® Kaffe quickly, simply and at its finest.

Victor Theodor Engwall would have wanted nothing less. For he spent years tirelessly roasting and blending and tasting and testing the finest beans from the world's great coffee plantations. Kenyan AA, Costa Rican, Colombian, Guatemalan—up to six varieties of premium Arabica beans.

His efforts were rewarded when Gevalia was appointed coffee purveyor to the Swedish Royal court, an honor we have proudly held for generations.

MAKE GEVALIA YOUR OBSESSION.

Gevalia Kaffe is not sold in stores in the U.S. But now you can enjoy it in your home or office via the Gevalia Kaffe Import Service.

You may order Gevalia whole bean or ground. And if you prefer decaffeinated, prepare for a pleasant surprise.

Gevalia naturally decaffeinated coffee is made using a patented process, with the same ingredients found in sparkling water. So caffeine is removed naturally while the magnificent flavor of Gevalia remains intact.

For freshness, each batch of Gevalia is vacuum-sealed in half-pound



YOUR GIFT: THE EUROPEAN-STYLE COFFEEMAKER. (RETAIL VALUE \$39.95)

With your Trial Shipment of Gevalia Kaffe you will receive the high-quality automatic drip coffeemaker shown. It's our way of ensuring that you enjoy Gevalia at its best.

The coffeemaker makes up to four cups at a time, and has a European-style filter cone to ensure full flavor even when making a single cup.

The retail value of this coffeemaker is \$39.95. But it is yours as our gift with your Trial Shipment (one pound) of Gevalia Kaffe, with the understanding that if after trying it you want more, you will get further shipments through our Import Service. That's how sure we are that one taste will



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Check One: A ☐ Traditional Roast Regular
B ☐ Traditional Roast Decaffeinated
C ☐ ½ lb. Traditional Roast Regular, ½ lb. Decaf.

Check One: 1 ☐ Whole Bean
2 ☐ Ground

How many coffee drinkers are there in your household? Check: ☐ 1 ☐ 2 ☐ 3 or more

Charge my: ☐ VISA ☐ MASTERCARD ☐ AMERICAN EXPRESS ☐ DISCOVER CARD

Card Number: _____ Exp. Date: _____ / _____

☐ My check is enclosed, payable to Gevalia Kaffe for \$10.00

CODE: 148791

Please sign here: _____

Name: _____

Address: _____

City: _____ State: _____ Zip: _____

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A SWEDISH OBSESSION

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AN ELEGANT
Saint Patrick's Day

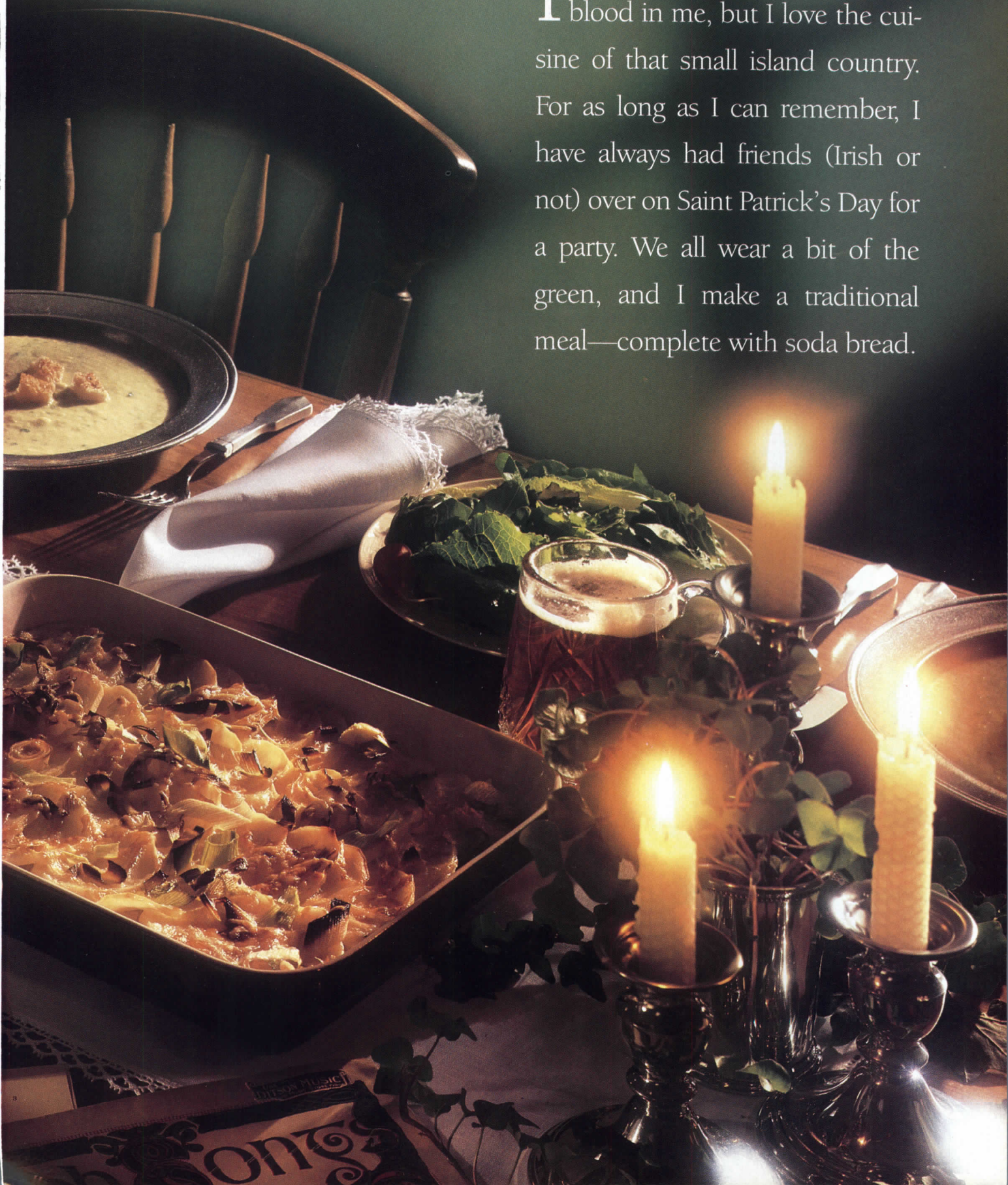
by EDENA SHELDON

PHOTOGRAPHY by PETER A. HÖGG



Irish inspirations: smooth celery root bisque with peppery croutons; steaks topped with an ale pan sauce and crisp onion rings; creamy scalloped potatoes with leeks; mixed green salad; and steamed broccoli.

I DON'T HAVE A DROP OF IRISH blood in me, but I love the cuisine of that small island country. For as long as I can remember, I have always had friends (Irish or not) over on Saint Patrick's Day for a party. We all wear a bit of the green, and I make a traditional meal—complete with soda bread.



Celebrating Saint Pat's Day is a great excuse to get together.

But this year my favorite recipes for corned beef, cabbage, root vegetables and that famous soda bread will stay tucked away. Instead, I've planned an elegant and sophisticated dinner based on some wonderful dishes I had on my last trip to the Emerald Isle. They're 100 percent Irish in inspiration but make for a very modern and stylish spread.

So gather some of your own dearest friends around the table this March 17 and raise your glass to the spirit of the Irish. One of their own toasts might be the most appropriate way to kick off the evening: "May the roof above us never fall in. And may we friends gathered below never fall out. . . ."

Saint Patrick's Day Party for Six

SHERRY

CELERY ROOT BISQUE
WITH PEPPERED CROUTONS

STEAKS WITH ALE SAUCE
AND ONION RINGS

SCALLOPED POTATOES
WITH LEEKS AND CREAM

MIXED GREEN SALAD

STEAMED BROCCOLI

ASSORTED ALES, BEERS,
STOUT AND PORTER

IRISH WHISKEY SPICE CAKE
WITH CUSTARD SAUCE

CELERY ROOT BISQUE WITH PEPPERED CROUTONS

The Irish excel with root vegetables, and every home garden seems to boast lush rows of celery root, parsnips, turnips, leeks, rutabagas and potatoes. This savory bisque is a subtle and suave use of the humble and often ignored celery root. Along with glasses of Sherry, it makes a great beginning to an elegant celebration of Saint Patrick. Spinach leaves add pretty green color to the bisque. Purchased croutons can be substituted for the homemade.

6 SERVINGS

- 6 tablespoons ($\frac{3}{4}$ stick) unsalted butter
- 1 large onion, chopped
- 3 celery ribs with leaves, sliced
- $2\frac{1}{4}$ pounds celery roots, peeled, coarsely chopped
- 2 medium russet potatoes, peeled, coarsely chopped
- 2 large parsnips, peeled, coarsely chopped
- 5 cups chicken stock or canned broth
- 1 bay leaf
- 4 fresh thyme sprigs or 1 teaspoon dried, crumbled
- $\frac{1}{2}$ teaspoon white pepper
- $\frac{1}{4}$ teaspoon coriander seeds
- 2 cups spinach leaves
- $\frac{1}{2}$ cup whipping cream or half and half
- Salt

Peppered Croutons (see recipe)

Melt butter in heavy large nonaluminum pot over medium heat. Add onion and celery and sauté until slightly softened, about 5 minutes. Add celery roots, potatoes and parsnips and sauté 5 minutes. Add 3 cups stock, bay leaf, thyme, white pepper and coriander. Bring to boil. Reduce heat, cover partially and simmer until vegetables are very soft, about 25 minutes. Discard bay leaf and thyme

{RECIPE CONTINUED ON PAGE 78}

Slices of molasses- and coffee-accented spice cake—served with Irish whiskey custard sauce and strawberries—bring the party to a spirited conclusion.



**The Spirit of
St. Patrick's Day.**



*Irish Mist. It's not just something
different, it's something else.*

35% alc./vol. Liqueur. Imported in Bottle by Hiram Walker & Sons, Inc., Farmington Hills, MI © 1991



NOW THERE'S A TASTEFUL ALTERNATIVE. NO CAFFEINE. VIRTUALLY

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sprigs. Add spinach to soup and cook until just wilted, stirring occasionally, about 2 minutes.

Puree soup in batches in processor. Return soup to pot. Add cream and remaining 2 cups stock and simmer 15

minutes, stirring occasionally. Season with salt and white pepper. *(Can be prepared 1 day ahead. Cover and refrigerate. Bring to simmer before continuing.)*

Ladle soup into bowls. Sprinkle with croutons and serve.

PEPPERED CROUTONS

MAKES ABOUT 1 ½ CUPS

3 ½-inch-thick seedless rye bread or wheat bread slices, crusts trimmed, cut into ½-inch cubes

3 tablespoons unsalted butter

1 garlic clove, thinly sliced

¼ teaspoon coarsely ground pepper

¼ teaspoon ground nutmeg

¼ teaspoon dried thyme, crumbled

1 ½ tablespoons freshly grated Parmesan cheese

1 teaspoon grated lemon peel

Salt

Preheat oven to 325°F. Spread out bread cubes on heavy large cookie sheet. Bake until lightly toasted, about 10 minutes. Transfer bread to bowl and cool. Maintain oven temperature.

Melt butter in heavy small saucepan over very low heat. Add garlic, pepper, nutmeg and thyme and cook 8 minutes to blend flavors (do not allow butter to brown). Strain butter mixture over bread and toss to coat. Spread cubes out on same cookie sheet and bake 10 minutes.

FOR ACCESSORIES, SEE PAGE 164.

IRISH DRINKS

Saint Patrick's Day just wouldn't be the same without a sip of Irish whiskey or pint of beer to round out the day. With good reason, too. They are as much a part of the celebration as the traditional March 17 dishes.

According to some, Irish whiskey dates from the fifth century, when missionary monks supposedly introduced distillation to the Emerald Isle. Actually, the spirit's first recorded reference goes back to the 1400s, which means that it predated Scotch whisky by almost a hundred years. Today's most popular Irish whiskeys come from distillers that have been around for centuries: Bushmills, the *first licensed distillery*, was established in 1608; John Jameson opened

in 1780; and John Power made its appearance in 1791.

When it comes to quenching one's thirst, dry stout is the choice of most Irishmen, and Guinness leads the pack. It all started in 1759 when brewer Arthur Guinness leased four acres of land to challenge the established breweries of England and Ireland. Today, Guinness, based in Dublin, is one of the world's leading distillers and is run by the Earl of Iveagh, the fifth direct descendant of Arthur Guinness.

The people at Guinness report that more than nine million glasses of the stuff are consumed every day. Of course, that figure is sure to go up a bit on Saint Patrick's Day.



NO CALORIES. JUST A UNIQUE, SPARKLING CITRUS TASTE. FRESCA.

2 calories per 6 oz. serving. Very low sodium. © 1991, The Coca-Cola Company. "Fresca" is a trademark of The Coca-Cola Company.

Sprinkle cheese and lemon over bread. Continue baking until croutons are golden brown and crisp, about 5 minutes. Season with salt. (Can be prepared 1 day ahead. Cool completely. Store in airtight container at room temperature.)

STEAKS WITH ALE SAUCE AND ONION RINGS

Select an ale with a mellow, sweet, nutty flavor such as Bass. In creating this recipe, I found that Guinness stout, Ireland's "pride of pints," is for drinking, not cooking. The unique bitter flavor is too harsh for a sauce. Cook the steaks in two large skillets so they brown properly, and then prepare the sauce in one of the pans. Serve with a mixed green salad and some buttered steamed broccoli.

6 SERVINGS

- 1 1/2 cups beef stock or canned unsalted broth
- 3/4 cup pale ale (such as Bass), flat, room temperature
- 4 tablespoons (1/2 stick) unsalted butter
- 6 8- to 10-ounce 1-inch-thick New York (top loin) strip steaks
- 1 teaspoon dried thyme leaves, crumbled
- Salt and pepper

- 2 large shallots or green onions, minced
- 1 tablespoon brown sugar
- 1 tablespoon red wine vinegar
- 1/4 cup (1/2 stick) chilled unsalted butter, cut into pieces
- Onion Rings (see recipe)
- Fresh thyme sprigs (optional)

Boil stock and ale in heavy medium saucepan until reduced to 1 cup, about 8 minutes. Set aside.

Melt 2 tablespoons butter in each of 2 heavy large skillets over medium-high heat. Season steaks with dried thyme and salt and pepper. Add 3 steaks to each skillet and cook to desired doneness, about 4 minutes per side for medium-rare. Transfer steaks to platter. Tent with foil to keep warm.

Pour off all but 1 tablespoon drippings from 1 skillet. Add shallots to skillet and sauté until translucent, about 2 minutes. Add brown sugar and vinegar. Increase heat and boil until mixture is reduced to glaze, stirring constantly, about 1 minute. Add reduced stock mixture and boil until reduced to 2/3 cup, about 4 minutes. Remove from heat. Gradually add 1/4 cup chilled butter, whisking until smooth and melted. Sea-

son with pepper. Spoon sauce over steaks. Top with onion rings. Garnish with fresh thyme sprigs and serve.

ONION RINGS

These can be prepared eight hours ahead.

6 SERVINGS

- 3 large onions, sliced into paper-thin rounds
- 1 teaspoon salt
- 1 teaspoon sugar
- 1/4 teaspoon pepper
- Vegetable oil (for deep frying)

Line large cookie sheet with paper towels. Top with single layer of sliced onions. Cover with more paper towels. Repeat layering until all onions are used. Press down firmly on top layer of paper towels. Let onions stand until dry, about 2 hours (onions must be dry or they will not crisp properly when fried).

Combine salt, sugar and pepper in salt shaker or small bowl and set aside. Heat oil in deep fryer or heavy large saucepan to 375°F. Add handful of onion rings and cook until golden brown, about 4 minutes. Transfer to paper towels using

slotted spoon and drain. Repeat with remaining onions in batches. (Can be prepared 8 hours ahead. Cool, then cover and let stand at room temperature.) Season onion rings with salt mixture and serve.

SCALLOPED POTATOES WITH LEEKS AND CREAM

The aromas coming from the oven as the potatoes and leeks bake to a creamy finish are utterly irresistible. You can assemble the dish six hours in advance; cover loosely with plastic wrap and chill until ready to bake.

8 SERVINGS

- ¼ cup (½ stick) unsalted butter
- 4 cups sliced leeks (white and pale green parts only) (about 2 pounds)
- Salt and pepper
- 1 tablespoon butter
- 2 cups whipping cream
- 3 large garlic cloves, minced
- 4 pounds russet potatoes, peeled, thinly sliced
- 2 cups grated white cheddar cheese or Gruyère cheese (about 8 ounces)
- ⅓ cup freshly grated Parmesan cheese

Melt ¼ cup butter in heavy large skillet over medium-high heat. Add leeks and stir to coat. Reduce heat to medium-low. Cover and cook until leeks are tender, stirring occasionally, about 8 minutes. Uncover and cook until almost all liquid is absorbed, about 3 minutes. Season leeks with salt and pepper.

Preheat oven to 375°F. Rub 9x13x2-inch baking dish with 1 tablespoon butter. Mix cream and garlic in small bowl. Arrange half of potatoes in prepared dish. Season generously with salt and pepper. Cover with leeks. Sprinkle with half of cheddar cheese. Ladle half of cream mixture over. Repeat layering with remaining potatoes, cheddar cheese and cream mixture. Sprinkle with Parmesan. (Can be prepared 6 hours ahead. Cover and refrigerate. Let stand 1 hour at room temperature before baking.) Bake until potatoes are tender and top is deep golden brown, about 1 hour 15 minutes. Let stand 15 minutes at room temperature before serving.

IRISH WHISKEY SPICE CAKE WITH CUSTARD SAUCE

Bake this rich cake in your prettiest fluted pan. It is great served freshly baked but has the added bonus of being a real keeper overnight. The cake has all the best elements of a true Irish coffee—a splash of whiskey, rich brown sugar and coffee.

8 SERVINGS

- 1¾ cups pecans, walnuts or hazelnuts
- 2 tablespoons all purpose flour
- ¾ cup (1½ sticks) butter, room temperature
- ¾ cup firmly packed dark brown sugar
- 2 teaspoons instant coffee powder
- ⅓ cup light unsulfured molasses
- 1 teaspoon vanilla extract
- 4 large eggs, room temperature
- 2 tablespoons Irish whiskey or Irish Mist liqueur
- 1 cup all purpose flour
- 1½ teaspoons baking powder
- ½ teaspoon ground cinnamon
- ½ teaspoon ground mace
- ½ teaspoon ground allspice
- ½ teaspoon salt
- 1 tablespoon finely grated orange peel

Powdered sugar
Custard Sauce (see recipe)
Fresh strawberries

Preheat oven to 350°F. Generously grease 10- to 12-cup fluted tube pan. Spread out nuts on heavy large cookie sheet. Bake until aromatic, about 10 minutes. Cool nuts completely. Maintain oven temperature. Coarsely grind nuts in processor using on/off turns. Toss 1½ cups ground nuts with 2 tablespoons flour in small bowl. Dust bottom and ⅓ up sides of prepared tube pan with remaining ground nuts.

Using electric mixer, cream butter in large bowl until light. Add brown sugar and coffee powder and beat until well blended. Beat in molasses and vanilla. Add eggs 1 at a time, beating well after each addition. Add whiskey and beat until very light. Sift 1 cup flour, baking powder, spices and salt into medium bowl. Mix dry ingredients into butter mixture. Add grated orange peel and ground nut mixture and beat 30 seconds. Pour batter into prepared tube pan. Bake until tester inserted near center comes out clean, about 45 minutes. Cool cake in pan on rack 10 minutes. Invert onto rack and cool completely. (Cake can be prepared 1 day ahead. Wrap tightly in plastic wrap and let stand at room temperature.)

Sift powdered sugar over cake. Using serrated knife, cut cake into thin slices. Arrange 3 slices on each plate. Spoon custard sauce over. Garnish with fresh strawberries and serve.

CUSTARD SAUCE

MAKES ABOUT 2½ CUPS

- 6 large egg yolks
- ⅓ cup sugar
- ⅓ cup Irish whiskey or Irish Mist liqueur

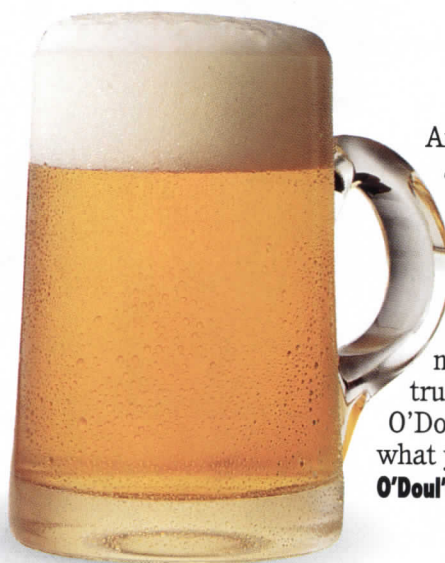
Whisk all ingredients in medium metal bowl. Set bowl over saucepan of simmering water and whisk until mixture is foamy, triples in volume and holds shape in spoon, about 6 minutes. Remove from over water. Serve warm. 

Vancouver-based writer Edena Sheldon recently returned from Ireland where she spent three weeks enjoying great food.



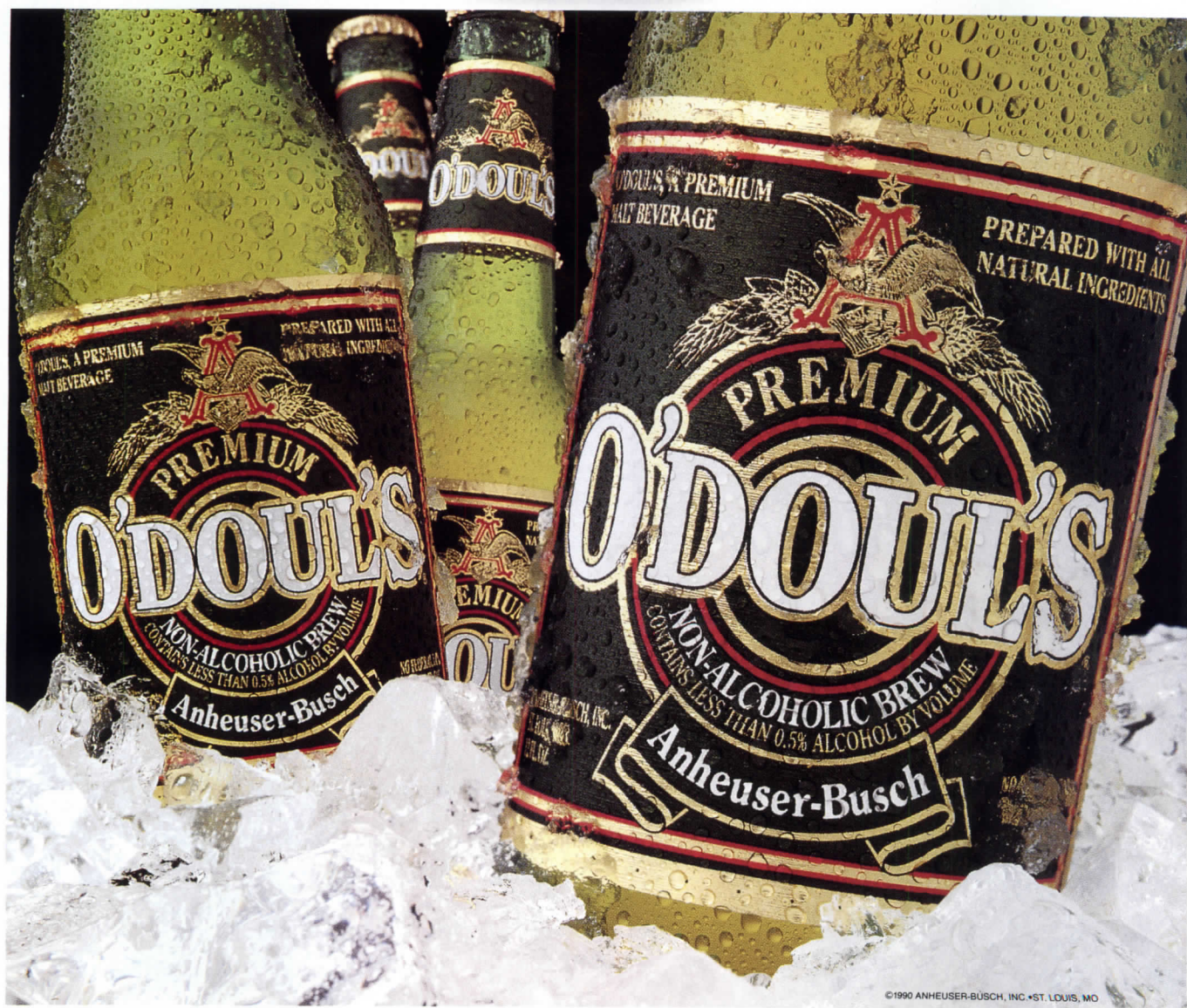
One taste of O'Doul's non-alcoholic brew and you'll know it's from Anheuser Busch.

When you want the real taste of a premium beer, but don't want the alcohol, make it an O'Doul's. It's the one non-alcoholic brew made by Anheuser-Busch. Made just like all the fine premium beers of Anheuser-Busch. Carefully brewed with the finest ingredients. 100% imported hops. Fully-fermented.



And cold-aged. Then, the alcohol is naturally removed leaving only 70 calories and all the great taste of a premium beer. So if you thought there wasn't a non-alcoholic brew that truly satisfies, try an O'Doul's. You don't know what you're missing.

O'Doul's. The taste will win you over.



Luscious Coffee

by JEANNE THIEL KELLEY

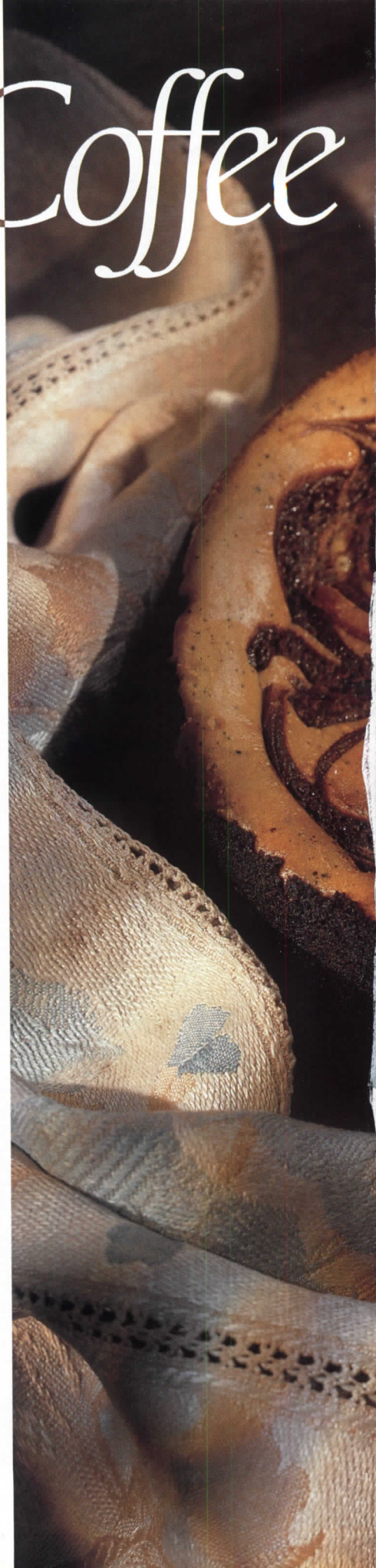
EXCEPT FOR THE SUNDAY PAPER, I CAN'T think of anything that goes better with a cup of coffee than dessert—especially a coffee-flavored one. Desserts with a hint of java are sophisticated and complex (just like the taste and aroma of your favorite coffee) and at the same time they are familiar and comforting (ditto above). Even people who don't drink coffee lean to the bean when it's sweetened and combined with other flavors in a delicious dessert. So next time you take a break for a cup of you-know-what, double the

PHOTOGRAPHY by DAVID BISHOP



RIGHT: Chocolate and espresso team up in an unforgettable cheesecake.

LEFT: Classic tiramisu gets a twist with a delicate coffee and raspberry filling.



Desserts





treat with a slice of spiced prune-almond "coffee" cake. Or turn a kaffeeeklatsch into an event with a rich espresso and chocolate swirl cheesecake. Or relax with guests after dinner and enjoy a smooth mocha crème caramel. There are other tempting recipes here to choose from, too, and the possibilities for presentation are endless—just like that bottomless cup of coffee.

ESPRESSO AND CHOCOLATE SWIRL CHEESECAKE

10 SERVINGS

CRUST

- 1 9-ounce package chocolate wafer cookies
- 6 tablespoons ($\frac{3}{4}$ stick) unsalted butter, melted, cooled

FILLING

- 2 tablespoons instant espresso powder
- 1 tablespoon water
- 3 8-ounce packages cream cheese, room temperature
- 1 cup sugar
- 3 large eggs
- $\frac{1}{4}$ cup ($\frac{1}{2}$ stick) unsalted butter, melted, cooled
- 1 tablespoon finely ground coffee
- 6 ounces bittersweet (not unsweetened) or semisweet chocolate, chopped
- $\frac{1}{4}$ cup whipping cream

FOR CRUST: Position rack in center of oven and preheat to 400°F. Grind cookies in processor. Add butter and process using on/off turns until crumbs are moist. Press crumbs on bottom and 1½ inches up

sides of 9-inch-diameter springform pan with 2¾-inch-high sides. Wrap outside of pan with aluminum foil.

FOR FILLING: In small bowl, dissolve instant espresso in 1 tablespoon water. Using electric mixer, beat cream cheese in large bowl until smooth. Add sugar and continue beating until mixture is light and fluffy. Add eggs 1 at a time, beating well after each addition. Mix in espresso mixture, butter and ground coffee beans.

Combine chocolate and cream in heavy small saucepan. Stir over low heat until chocolate melts. Pour half of cheese filling (about 2½ cups) into prepared crust. Drop 5 tablespoons melted chocolate mixture by tablespoons around edge of filling, spacing evenly. Use small sharp knife to swirl chocolate into filling. Carefully pour remaining cheese filling over. Drop remaining chocolate mixture by tablespoons into center 6 inches of filling, spacing evenly. Swirl mixtures together using tip of knife.

Bake cheesecake until edges are puffed and beginning to crack and top is golden brown, about 40 minutes (center will not be set). Cool on rack. Chill overnight. (Can be prepared 3 days ahead.)

Run small sharp knife around edge of pan to loosen cheesecake. Release pan sides. Let stand at room temperature 30 minutes. Transfer to platter and serve.

WALNUT AND COFFEE TART WITH COFFEE CREAM

8 SERVINGS

CRUST

- 1 cup unbleached all purpose flour
- 1 tablespoon dark brown sugar
- $\frac{1}{4}$ teaspoon salt
- 6 tablespoons ($\frac{3}{4}$ stick) chilled unsalted butter, cut into small pieces
- 1 large egg yolk
- 1 tablespoon ice water

LEFT: Chewy walnut and coffee tart is topped with a generous dollop of coffee-spiked whipped cream.



A scenic landscape in Randolph County, North Carolina. A wide, unpaved dirt road with visible tire tracks leads from the foreground into the distance. On the right side of the road, a person wearing a red jacket and light-colored pants is walking away from the camera, accompanied by a medium-sized dog. The road is flanked by dense vegetation, including tall grasses and shrubs. In the background, a large hill is covered in a thick forest of trees displaying vibrant autumn colors in shades of orange, red, and yellow. A small, light-colored house is partially visible on the right side of the hill. A bright, multi-colored rainbow arches across the dark, overcast sky above the hill. The overall atmosphere is peaceful and picturesque, capturing the beauty of a rural autumn scene.

WELCOME TO RANDOLPH COUNTY, NORTH CAROLINA.



Here in the heartland of North Carolina, waves of green hills roll for miles before flattening into pine forests, pastures, and river valleys. Towns with old-fashioned main streets cling to the roads until they're shaken off by dips and turns, leaving nothing but wide fields, rows of crops, and the far edge of the blue sky.

Nothing seems more peaceful than these country roads. Until you realize they lead to exotic places.

So don't be surprised to see a bit of Africa in Randolph County, where long-legged giraffes peer at you over rustling tree tops. In fact, here at the North Carolina Zoological Park, you can also see gazelles, lions, and impalas out walking two by two—looking as if their native lands had always been our pastures.

Travel back to the Old Country in villages like Old Salem, where each day still begins with the scent of bread baking in wood-fired ovens and the sound of horse hooves on brick streets.

WHERE IT APPEARS NOAH'S ARK RAN AGROUND.

Spend an afternoon with folk artists who hand carve wild animals in colors Mother Nature never bargained for. Discover world-acclaimed pottery in the remote village of Seagrove, European paintings in the museums of Charlotte and Raleigh, and fine antiques in beautifully restored homes everywhere.

Not only do these roads lead to places you'd expect anywhere but here, they also lead to places you won't find anywhere else. You can buy a quilt from a woman with a story for every square, tap your toes at a bluegrass festival, or come to a more outlandish gathering like a hollering contest or a woolly worm race.

In short, we can promise you the world—all here on the rolling hills of our heartland. And if you need any further proof, simply come to North Carolina and look around you. From the blue mist that is our Appalachian Mountains to the lowlands that are our shimmering beaches, everywhere you look is a view of paradise.

NORTH CAROLINA
The Promised Land.

AND WELCOME TO THE OTHER 99 COUNTIES IN NORTH CAROLINA.

ALAMANCE

Have fun going in circles on a turn-of-the-century carousel.

ALEXANDER

Search for Hiddenite, the world's rarest gem.

ALLEGHANY

Wander through meadows looking for painted trillium.

ANSON

Look for the work of folk artists in weather vanes and roadside signs.

ASHE

Go whitewater rafting along North America's oldest river.

AVERY

Sing gospel tunes high atop Grandfather Mountain.

BEAUFORT

Smell the Old Country in fields of tulips, hyacinths, and irises.

BERTIE

Feel at home during an old-fashioned homecoming called Aulander Day.

BLADEN

Grab an inner tube and float away on White Lake.

BRUNSWICK

Taste today's catch and a side order of hushpuppies in Calabash.

BUNCOMBE

Write your memoirs in the town where Thomas Wolfe did.

BURKE

Tap your toes at an annual bluegrass and fiddlers' convention.

CABARRUS

Strike gold at the site of America's first gold mine.

CALDWELL

Taste the coming of winter at an old-fashioned mountain molasses festival.

CAMDEN

Sail away from Camden Point into the Albemarle Sound.

CARTERET

Hear ghost stories at Beaufort's Old Burying Grounds.

CASWELL

Get a different perspective from Prospect Hill.

CATAWBA

Swim, fish, or sail on our inland sea, Lake Norman.

CHATHAM

Try to solve the mystery of the Devil's Tramping Ground.

CHEROKEE

Come along for the ride on the Great Smoky Mountains Railway.

CHOWAN

March for peanuts at the annual Peanut Festival in Edenton.

CLAY

Learn square dancing and dulcimer playing at a craft school.

CLEVELAND

Tour a movie studio 2,500 miles from Hollywood.

COLUMBUS

Fish for dinner in the famous "black waters" of Lake Waccamaw.

Craven

Wander through 18th-century rooms and gardens at Tryon Palace.

CUMBERLAND

Salute one of the largest military reservations in America: Fort Bragg.

CURRITUCK

See a red brick lighthouse shine over the sea at night.

DARE

Meet with the Man Will Never Fly Society, in the place where he first did.

DAVIDSON

Taste old-time barbecue with a famous local sauce called "dip."

DAVIE

Picnic along the sunny banks of the Yadkin River.

DUPLIN

Sip local champagne, made from a 200-year-old recipe.

DURHAM

See the latest in modern dance at the American Dance Festival.

EDGECOMBE

Visit a place where you're sure to have no worries: Heartsease.

FORSYTH

Relive old times with the Andy Griffith Show Appreciation Society.

FRANKLIN

Buy freshly ground cornmeal from a 19th-century mill.

GASTON

Enjoy our out-of-doors to the tune of hundreds of birds.

GATES

Stand in the shade of cypress trees that may be over 1,000 years old.

GRAHAM

Camp near a mountain lake surrounded by fir-covered peaks.

GRANVILLE

Shop for local pottery, linens, and hand-carved furniture.

GREENE

Stop for peaches, corn, or beans on quaint country roads.

GUILFORD

See Venus and Mars in a star-filled planetarium.

HALIFAX

Catch the spirit of independence on Halifax Day.

HARNETT

Wander over rolling hills covered in highland trees and wildflowers.

HAYWOOD

Try cross-country skiing or just relaxing by a roaring fire.

HENDERSON

Write a poem on the mountain farm where Carl Sandburg lived.

HERTFORD

Celebrate the fruits of summer at a watermelon festival.

HOKE

Give thanks and have dinner at an annual turkey festival.

HYDE

Ride the ferry to the quaint island town of Ocracoke.

IREDELL

Come to the rodeo in Love Valley, our answer to the wild west.

JACKSON

Stand in the spray of the highest waterfall in the eastern U.S.

JOHNSTON

Walk where Sherman marched on a Civil War battleground.

JONES

Climb to the top of a place that's above the rest: Pleasant Hill.

LEE

Tee up year-round on the rolling hills of local golf courses.

LENOIR

Wander over the remains of the CSS Neuse, an ironclad gunboat.

LINCOLN

See a different kind of milky way at a milking contest held by local dairies.

MACON

Get some fast refreshment at a drive-through waterfall.

MADISON

Buy a handmade dulcimer and learn a traditional Scottish ballad.

MARTIN

Paddle a canoe beneath the overhanging trees along the Roanoke River.

MCDOWELL

Raise your glass at the Old Country Oktoberfest in Little Switzerland.

MECKLENBURG

Get twisted, turned, shaken, and spun at Carowinds theme park.

MITCHELL

Gather chinquapins and roast them by a roaring fire.

MONTGOMERY

Wander over hills that are actually some of the world's oldest mountains.

MOORE

Tee up where golfing legends have made their mark.

NASH

Stroll through a garden of medicinal plants from the 19th century.

NEW HANOVER

Hold a sea urchin in your hand at one of our North Carolina Aquariums.

NORTHAMPTON

Journey down the Roanoke River until it meets the Albemarle Sound.

ONSLow

Make a hole-in-one at the country's oldest surviving miniature golf course.

ORANGE

Read a book under the trees on an All American college campus.

PAMLICO

Set off on a fishing jaunt across Pamlico Sound.

PASQUOTANK

Walk along city streets almost unchanged since before the Civil War.

PENDER

Watch the sun rise over the ocean from Topsail Island.

PERQUIMANS

Make the glories of summer last longer at an Indian summer festival.

PERSON

Watch for shooting stars at midnight from wide, open fields.

PITT

Come to a tobacco show for quilting, clogging, and country music.

POLK

Saddle up for a ride through lush countryside.

RICHMOND

Get into the fast lane at local NASCAR races.

ROBESON

Find the lost colony—in a group of Indians some say are their descendants.

ROCKINGHAM

Wander through the 27 rooms of a fine country manor house.

ROWAN

Travel back in time at America's largest transportation museum.

RUTHERFORD

Decorate your own washtub and race down Chimney Rock.

SAMPSON

Yell for your favorites at the National Hollerin' Contest.

SCOTLAND

Celebrate harvest time at an old-fashioned fall festival.

STANLY

Pack a picnic for a long hike on Morrow Mountain.

STOKES

Climb a trail to the summit of a 200-foot outcropping of quartzite.

SURRY

Stop for deep dish apple pie in a small country inn.

SWAIN

Live as the Cherokees once did in the Oconaluftee Village.

TRANSYLVANIA

Hike a trail that leads through the "land of the waterfalls."

TYRRELL

See geese flying over distant marshes and flatlands.

UNION

Catch a bouquet at the annual Blooming Arts Festival.

VANCE

Take time for your own reflections in a quaint wooden church.

WAKE

Visit sun-filled galleries of paintings, sculpture, and pottery.

WARREN

Spend an afternoon in an antebellum home near Warrenton.

WASHINGTON

Fish for bass, white perch, and catfish at Lake Phelps.

WATAUGA

Smell the nighttime air for the first hint of snow.

WAYNE

Eat a sandwich in Mt. Olive—and don't forget the pickles.

WILKES

Visit the jail where Tom of "The Ballad of Tom Dooley" was held.

WILSON

Smell the leaves curing in a wood-frame tobacco barn.

YADKIN

Learn some clogging steps at a fiddlers' convention.

YANCEY

Watch the mist roll in from atop our highest peaks.

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NORTH CAROLINA
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FILLING

- 1 1/4 cups chopped walnuts
(about 5 ounces)
- 2 tablespoons instant coffee granules
- 2 tablespoons water
- 1/2 cup firmly packed dark brown sugar
- 3 large eggs
- 1/2 cup light corn syrup
- 1/4 cup (1/2 stick) unsalted butter,
melted, cooled
- 1/8 teaspoon salt

COFFEE CREAM

- 1 teaspoon instant coffee granules
- 1 teaspoon water
- 1 cup chilled whipping cream
- 2 tablespoons powdered sugar

FOR CRUST: Combine flour, brown sugar and salt in medium bowl. Add butter and cut in with fingers or pastry blender until mixture resembles coarse meal. Beat egg yolk and water in small bowl to blend. Pour over flour mixture. Stir with fork until mixture forms dough. Gather into ball; flatten into disk. Wrap dough and chill until firm, at least 30 minutes.

Preheat oven to 400°F. Roll dough out on lightly floured surface to 12-inch-diameter round. Roll up on rolling pin and transfer to 9-inch-diameter tart pan with removable bottom. Fit dough into pan and trim edges. Freeze until firm, about 20 minutes. Bake crust until golden brown, piercing with toothpick if crust bubbles, about 15 minutes. Cool slightly. Maintain oven temperature.

FOR FILLING: Place walnuts on cookie sheet and toast in oven until just golden brown and fragrant, about 8 minutes. Cool. Reduce oven temperature to 350°F.

Dissolve instant coffee in 2 tablespoons water in large bowl. Add brown sugar and whisk until smooth. Whisk in eggs, corn syrup, butter and salt. Stir in walnuts. Pour filling into prepared crust

and bake until set, about 30 minutes. Cool tart on rack. (Tart can be prepared 6 hours ahead. Cover loosely and let stand at room temperature.)

FOR CREAM: Dissolve instant coffee in 1 teaspoon water in small bowl. Whip cream and sugar until medium-soft peaks form. Add coffee mixture and continue beating until stiff peaks form.

Serve tart with whipped cream.

COFFEE-MOLASSES ICE CREAM WITH MOLASSES-GLAZED PECANS

6 SERVINGS

ICE CREAM

- 3 cups whipping cream
- 1 cup milk (do not use lowfat or nonfat)

- 6 egg yolks
- 3/4 cup light unsulfured molasses
- 1/4 cup sugar
- 2 tablespoons instant coffee granules

PECANS

- 1/4 cup light unsulfured molasses
- 1/4 cup sugar
- Pinch of salt
- 2 cups (about 8 ounces) pecan halves

FOR ICE CREAM: Bring 2 cups cream and milk to boil in heavy medium saucepan. Remove from heat. Whisk egg yolks, molasses and sugar to blend in large bowl. Gradually whisk in hot cream mixture. Return mixture to saucepan and stir

{RECIPE CONTINUED ON PAGE 86}

RIGHT: A delectable mocha ganache is a sweet surprise in this smooth and sophisticated crème caramel.





over medium-low heat until mixture thickens and leaves path on back of spoon when finger is drawn across, about 12 minutes; *do not boil or mixture will curdle*. Remove from heat. Mix in instant coffee and remaining 1 cup cream. Refrigerate coffee custard until well chilled. (*Can be prepared 2 days ahead.*)

Process coffee custard in ice cream maker according to the manufacturer's instructions. Freeze custard mixture until firm. (*Coffee-molasses ice cream can be prepared 1 week ahead.*)

FOR PECANS: Position rack in center of oven and preheat to 350°F. Butter large cookie sheet. Line another large cookie sheet with waxed paper. Combine molasses, sugar and salt in heavy medium saucepan. Boil 1 minute. Remove from heat. Add pecans and stir to coat well. Spread pecans on buttered cookie sheet. Bake until pecans are just beginning to brown, about 10 minutes. Immediately transfer pecans to waxed paper-lined cookie sheet and separate with 2 forks. Cool completely. (*Molasses-glazed pecans can be prepared 1 week ahead. Store at room temperature in airtight container.*)

Scoop coffee-molasses ice cream into dishes. Top with molasses-glazed pecans and serve immediately.

MOCHA CREME CARAMEL

In this great dessert, luscious custard tops a thin layer of mocha ganache.

6 SERVINGS

CUSTARD

$\frac{2}{3}$ cup sugar

3 tablespoons water

1 $\frac{1}{2}$ cups whipping cream

$\frac{1}{2}$ cup milk

$\frac{1}{4}$ cup sugar

4 ounces imported milk chocolate,
chopped

2 $\frac{1}{2}$ teaspoons instant coffee granules

3 large egg yolks

1 large egg

GANACHE

1 $\frac{1}{2}$ teaspoons instant coffee powder

$\frac{1}{2}$ teaspoon water

4 ounces imported milk chocolate,
chopped

2 tablespoons whipping cream

FOR CUSTARD: Position rack in center of oven and preheat to 325°F. Place six $\frac{1}{2}$ -cup ramekins or custard cups in baking pan. Stir $\frac{2}{3}$ cup sugar and 3 tablespoons water in heavy small saucepan over low heat until sugar dissolves. Wash down

sugar crystals from sides of pan with brush dipped into cold water. Increase heat to medium-high and bring mixture to boil. Boil without stirring until mixture turns deep golden brown, swirling pan occasionally, about 9 minutes. Immediately divide caramel among ramekins. Carefully tilt ramekins to coat bottoms (not sides) with caramel.

Bring cream, milk and $\frac{1}{4}$ cup sugar to boil in heavy medium saucepan, whisking until sugar dissolves. Remove from heat. Add chocolate and stir until chocolate melts and mixture is smooth. Whisk in instant coffee, yolks and egg.

Divide custard mixture evenly among caramel-lined ramekins. Add enough hot water to baking pan to come halfway up sides of ramekins. Bake until custards are set around edges and centers move only slightly when baking pan is shaken, about 30 minutes.

Remove custards from water and cool completely. Refrigerate until very cold, about 4 hours. (*Custards can be prepared 1 day ahead.*)

FOR GANACHE: Dissolve instant coffee in $\frac{1}{2}$ teaspoon water in small bowl. Combine chocolate and cream in heavy small saucepan. Stir over low heat until chocolate melts and mixture is smooth. Remove from heat and stir in coffee mixture. Cool until just warm to touch.

Divide ganache among custards. Spread ganache with back of spoon to cover top of custards completely. Refrigerate until ganache is set, at least 30 minutes. (*Can be prepared 3 days ahead; cover.*)

Run small sharp knife around edge of custards to loosen. Invert custards onto plates and serve.

SPICED PRUNE-ALMOND "COFFEE" CAKE

Terrific when served with vanilla or coffee ice cream, and a very appealing breakfast or snack cake on its own.

10 SERVINGS

CAKE

$\frac{3}{4}$ cup whole unblanched almonds,
toasted, finely chopped

1 cup buttermilk

{RECIPE CONTINUED ON PAGE 88}

A WORLD OF COFFEE

As with most things in life, the best coffee is the one you like best. And the only way to discover which particular bean that may be is to sample a few different kinds.

Here is some general information about the characteristics of the best exports from a few famous coffee-producing countries. Remember, no two coffee beans from the same country are the same; location, climate, picking, processing, transportation, storage and roasting all make a difference.

Colombia: Heavy body, aromatic, balanced acidity, mild taste, winy. Best known blend is Medellín.

Costa Rica: Medium body, very aromatic, good acidity, winy.

Guatemala: Full body, very winy, wonderful bouquet. Best known are Antigua and Cobán.

Hawaii: Known as Kona. Light body, mild winyness, slightly nutty.

Indonesia: Sumatran is dry, smooth and full-bodied. Java variety is rich, full-bodied and winy with a spicy, smoky fragrance and mature flavor. Often mixed with Yemeni Mocha beans.

Kenya: Full body, aromatic bouquet, very winy flavors.

Tanzania: Sharp, extremely winy, medium to full-bodied.

"Oh, you shouldn't have..."



IT'S EASY TO MAKE A GREAT IMPRESSION WITH PILLSBURY TUNNEL OF FUDGE BUNDT CAKE



- 2½ tablespoons instant coffee granules
- 1 teaspoon vanilla extract
- ¼ teaspoon almond extract
- 2½ cups unbleached all purpose flour
- 2 teaspoons baking powder
- 1 teaspoon baking soda
- 1 teaspoon ground cinnamon
- 1 teaspoon salt
- ¼ teaspoon ground cloves

- 1 cup (2 sticks) unsalted butter, room temperature
- 1 cup sugar
- 3 extra-large eggs, room temperature
- 1 cup (about 6 ounces) pitted prunes, coarsely chopped
- 1 tablespoon grated orange peel

GLAZE

- ½ cup firmly packed dark brown sugar
- ¼ cup (½ stick) unsalted butter
- ¼ cup whipping cream
- 1 teaspoon instant coffee granules
- Orange slices (optional)
- Cinnamon stick (optional)

FOR CAKE: Position rack in center of oven and preheat to 350°F. Generously butter 10-inch (12-cup) tube pan. Sprinkle half of almonds into pan. Tilt to coat bottom and halfway up sides with nuts (do not tap out excess). Combine buttermilk, instant coffee, vanilla and almond extracts in small bowl. Stir until coffee dissolves. Sift flour, baking powder, baking soda, cinnamon, salt and ground cloves into medium bowl.

Using electric mixer, cream butter and sugar in large bowl until light and fluffy. Add eggs 1 at a time, beating well after each addition. Slowly mix in dry ingredients alternately with buttermilk mixture, beginning and ending with dry ingredients. Mix in prunes and orange peel. Pour batter into prepared pan. Sprinkle with remaining almonds. Bake until tester inserted into center of cake comes out clean, about 50 minutes. Cool 30 minutes in pan on rack. Turn cake out onto rack. Quickly turn upright onto platter and cool until just warm.

FOR GLAZE: Combine brown sugar, butter and cream in heavy small saucepan. Stir over medium-high heat until

butter melts. Boil 2 minutes. Mix in instant coffee granules. Cool slightly. Drizzle glaze over cake.

Garnish cake with orange slices and cinnamon stick if desired and serve warm or at room temperature.

RASPBERRY AND COFFEE TIRAMISU

An unexpected combination of ingredients updates the classic Italian dessert. It is presented in individual servings here, but the ladyfingers, espresso and filling can be layered in a large dish and offered with the sauce on the side if you prefer.

6 SERVINGS

LADYFINGER ROUNDS

- ½ cup all purpose flour
- ½ teaspoon finely ground coffee (preferably espresso)
- 3 extra-large eggs, separated, room temperature
- 5 tablespoons sugar
- ½ teaspoon vanilla extract

Powdered sugar

FILLING

- 3 tablespoons framboise eau-de-vie (clear raspberry brandy)
- 1 tablespoon instant espresso powder or instant coffee granules
- 2 8-ounce packages cream cheese (preferably old-fashioned, low-salt cream cheese), room temperature
- ⅔ cup powdered sugar
- 1 6-ounce basket raspberries or 1½ cups frozen unsweetened, thawed, drained

- ¾ cup freshly brewed strong coffee (preferably espresso), room temperature
- 3 tablespoons sugar
- Additional powdered sugar
- Raspberry Sauce (see recipe)
- Fresh mint

FOR LADYFINGER ROUNDS: Preheat oven to 350°F. Line 2 cookie sheets with parchment. Mix flour and ground coffee beans in small bowl. Using electric mixer, beat egg yolks and 4 tablespoons sugar in medium bowl until thick and slowly dis-

solving ribbon forms when beaters are lifted, about 4 minutes. Beat in vanilla. Mix in dry ingredients (batter will be thick). Using electric mixer fitted with clean dry beaters, beat egg whites until thick and foamy. Add remaining 1 tablespoon sugar and beat until whites are stiff but not dry. Fold into yolk mixture in 2 additions.

Drop batter by rounded tablespoons (8 per sheet) onto prepared sheets, spacing evenly. Sift powdered sugar thickly over rounds. Bake until rounds are golden brown on edges, about 16 minutes. Cool in pan on rack. Remove ladyfinger rounds from parchment. (Can be prepared 1 day ahead. Store in single layer in airtight container.)

FOR FILLING: Combine framboise and instant espresso in small bowl. Stir until espresso dissolves. Using electric mixer, beat cream cheese and ⅔ cup powdered sugar until light and fluffy. Beat in coffee mixture. Fold in 1 cup raspberries. Let stand at room temperature.

Combine coffee and 3 tablespoons sugar. Stir until sugar dissolves. Spoon 1 scant tablespoon coffee mixture over flat side of 1 ladyfinger round. Place coffee side up on plate. Spread ⅓ cup filling atop round. Spoon 1 scant tablespoon coffee mixture over flat side of second ladyfinger round. Place flat side down atop filling. Sprinkle with powdered sugar. Repeat with remaining ladyfinger rounds, coffee, filling and powdered sugar. Spoon raspberry sauce around desserts. Garnish with remaining raspberries and fresh mint and serve.

RASPBERRY SAUCE

MAKES ABOUT 1¼ CUPS

- 1 10-ounce package frozen raspberries in syrup, thawed
- 2 tablespoons framboise eau-de-vie

Puree raspberries and syrup in processor. Strain into small bowl to remove seeds. Stir in eau-de-vie. (Can be prepared 2 days ahead. Cover and refrigerate.)

Jeanne Thiel Kelley is a staff recipe tester for Bon Appétit and a co-editor of the monthly "Too Busy to Cook?" column.



EGG CREAM

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GREAT LITTLE ITALIAN SANDWICHES FOR ANY TIME OF DAY

Americans love to be in the forefront of a trend, and nowhere is this more evident than in the world of food. Dinner took on a new shine when sundried tomatoes, radicchio and exotic olive oils hit the scene. Now there's something else from Italy (where a lot of the best-tasting trends seem to start), an exciting snack to rival a burger or a slice of pizza. It comes straight out of the humble Italian hills by way of modern cities like Turin and Milan. It's been around for hundreds of years, and it's finally coming our way.

Savory sandwiches piled high with flavor (clockwise from right): eggplant, mortadella and marinated peppers; grilled goat cheese, spinach and mozzarella; seasoned rounds with Fontina, prosciutto and a variety of vegetables; smoked salmon and lemon-caper mayonnaise.

Panini

by JOE ORTIZ

PHOTOGRAPHY by LANNEN/KELLY PHOTOGRAPHY





Panino is a little sandwich packed with Italian style. The word *panino* is the diminutive of *pane*, or bread. But it has come to mean a bread stuffed with anything from prosciutto or smoked salmon to goat cheese or even caviar.

Panini (more than one) are versatile and portable, colorful and quick. Try them instead of your usual sandwich. They make good appetizers, stacked high on platters in the same festive way they're displayed in bars, *caffès* and carryout food shops across Italy. They'll spark a special breakfast, serve as a savory companion on a road trip, an airplane flight or a picnic. Offer a *panino* for dinner with a steaming bowl of soup, or put one in your tennis or golf bag for a quick snack between strokes. They're great for parties, too.

GRILLED TUNA, PROSCIUTTO AND LEMON SANDWICHES

These tangy little grilled sandwiches were inspired by the abundant variety of *panini* at St. Andrews restaurant and the Gypsy Bar, both located behind the Duomo in Milan. Sourdough bread can be used, but baguette rounds give the *panini* a bite-size appeal for parties. Great with beer or a dry *Fumé Blanc*.

MAKES 15 MINI-SANDWICHES

- 1 6-ounce can albacore tuna, drained
- 5 tablespoons mayonnaise
- 2 tablespoons minced onion
- 2 tablespoons minced dill pickle
- ½ teaspoon Dijon mustard
- 4 ounces chilled Fontina or mozzarella cheese, cut into ¼-inch-thick slices
- 30 ½-inch-thick slices sourdough bread baguette (1-pound loaf)
- 5 very thin slices prosciutto, each cut crosswise into thirds
- 15 paper-thin lemon slices
- Butter, room temperature
- 2 tablespoons (or more) butter

Mix tuna, mayonnaise, onion, pickle and mustard in medium bowl. Season with salt and pepper. (Can be prepared 1 day ahead. Cover and refrigerate.)

Divide half of Fontina cheese among

15 bread slices, trimming cheese to fit. Cover each with 1 piece of prosciutto, 1 lemon slice, 1 tablespoon tuna mixture and remaining cheese slices, trimming cheese to fit. Top each with 1 remaining bread slice. Generously spread both sides of sandwiches with butter. (Can be prepared 8 hours ahead. Cover and chill.)

Melt 2 tablespoons butter in heavy large skillet over medium-high heat. Add sandwiches in batches and cook until cheese melts and bread is golden brown, adding more butter as necessary, about 1 minute per side.

GRILLED GOAT CHEESE, SPINACH AND MOZZARELLA SANDWICHES

This is the California version of a grilled *panino* I tried in Milan. A multigrain bread that contains wheat berries or cracked wheat give the finished sandwich a nutty, crunchy quality. Serve with salted nuts and Chianti or a fruity Zinfandel.

MAKES 10 HALF-SANDWICHES

- ½ cup water
- 2 bunches fresh spinach, stemmed
- 4 tablespoons (or more) butter
- 5 ounces coarsely grated mozzarella cheese (about 1 cup)
- 5 ounces fresh goat cheese (such as Montrachet), room temperature
- 6 tablespoons chopped red onion
- 1 tablespoon fresh lemon juice

10 slices multigrain whole wheat bread

Bring water to boil in heavy large saucepan. Add spinach and cook until wilted, about 1½ minutes. Drain spinach and cool. Squeeze spinach dry. Melt 2 tablespoons butter in heavy small skillet over medium heat. Add spinach and cook until almost no liquid remains in pan, stirring occasionally, about 3 minutes. Season with salt and pepper. Cool completely. (Spinach mixture can be prepared 1 day ahead. Refrigerate.)

Mix spinach, mozzarella, goat cheese, onion and lemon juice in large bowl. Taste and adjust seasoning. (Can be prepared 1 day ahead. Cover and chill.)

Spread spinach mixture over 5 bread slices. Top with remaining bread slices. Melt 2 tablespoons butter in heavy large skillet over medium-high heat. Add sandwiches in batches and cook until cheese melts and bread is golden brown, adding more butter to skillet as necessary, about 2 minutes per side. Transfer sandwiches to platter. Let stand 5 minutes. Cut each sandwich diagonally in half, using serrated knife. Serve sandwiches immediately.

SMOKED SALMON SANDWICHES WITH LEMON-CAPER MAYONNAISE

Whether you're in a classy Turin bar or just at home grabbing a bite, you'll feel elegantly decadent when you snack on these little salmon tea sandwiches. Also try this recipe with black or golden whitefish caviar used in place of the salmon. Accompany the sandwiches with an Italian *spumante*, a crisp, dry Champagne or an American sparkling wine.

MAKES 10 HALF-SANDWICHES

- Unsalted butter, room temperature
- 10 slices firm white bread such as sourdough or egg bread
- Lemon-Caper Mayonnaise (see recipe)
- 6 ounces sliced smoked salmon
- 5 paper-thin red onion slices
- 5 butter lettuce or Boston lettuce leaves

Butter 5 bread slices. Spread mayonnaise over remaining 5 bread slices. Arrange salmon on buttered slices, folding to fit. Separate onion rings and overlap atop salmon. Cover with lettuce. Top with remaining bread slices, mayonnaise side down. Trim crusts from bread, then halve each sandwich diagonally.

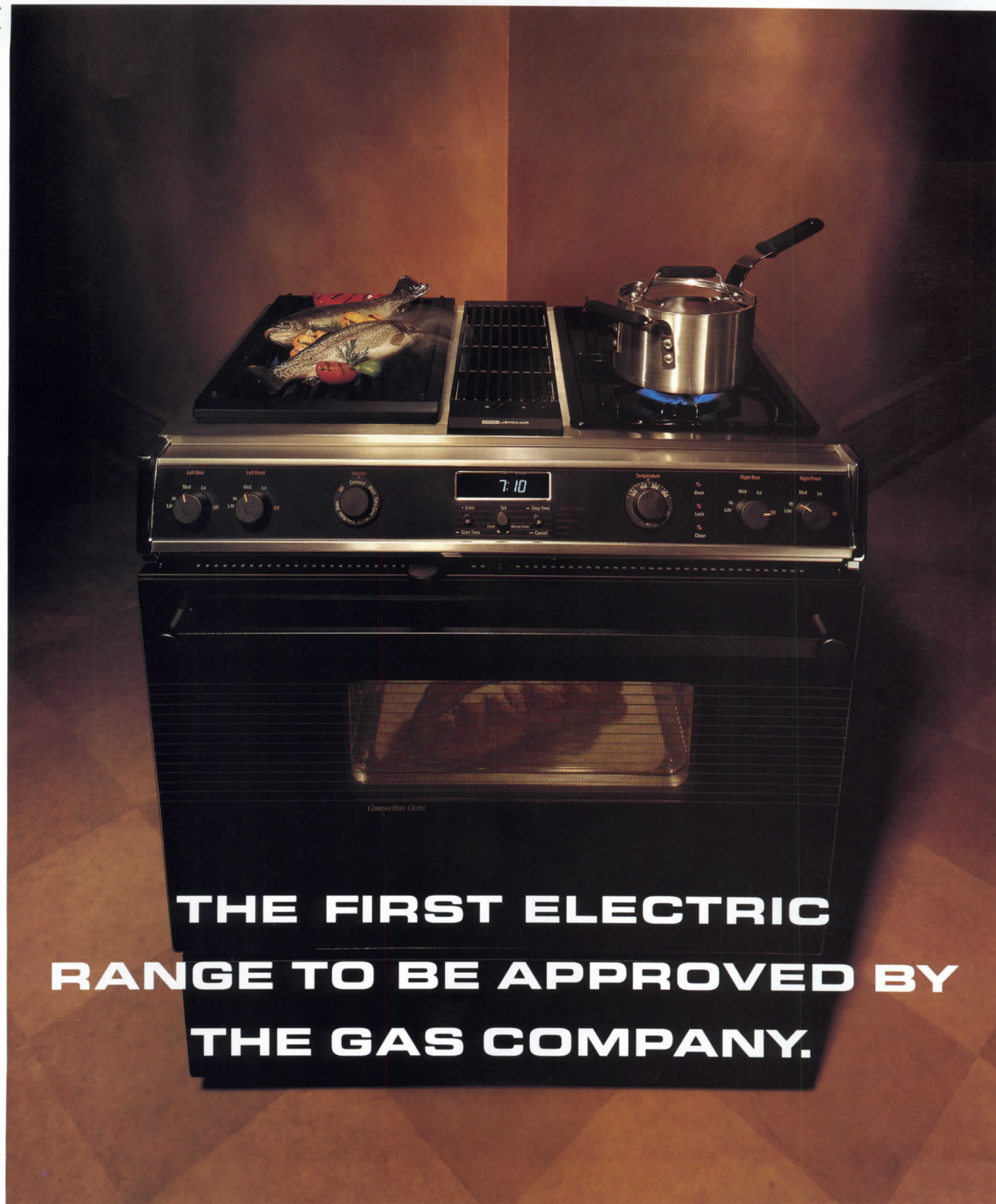
LEMON-CAPER MAYONNAISE

MAKES ABOUT ½ CUP

- ½ cup mayonnaise
- 1 tablespoon minced lemon peel
- 1½ teaspoons chopped drained capers

Mix all ingredients together in small bowl. (Can be prepared 5 days ahead. Chill.)

{CONTINUED ON PAGE 94}



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FONTINA, PROSCIUTTO AND VEGETABLE SANDWICHES

Serve with potato chips and a cold Soave.

MAKES 18 ASSORTED
MINI-SANDWICHES

- 1 2-pound round loaf sourdough or Italian bread, cut into 1/2-inch-thick slices
- 2 tablespoons (about) water
- 2 tablespoons (about) olive oil
- 2 tablespoons poppy seeds
- 2 tablespoons sesame seeds
- 2 tablespoons chopped fresh parsley
- 6 tablespoons (about) butter

Lemon-Caper Mayonnaise
(see recipe)

6 ounces Fontina cheese, cut into 1/8-inch-thick slices

6 thin slices prosciutto, each cut crosswise into thirds

Drained Marinated Red Bell

Peppers (see recipe)

Sautéed Spinach (see recipe)

Fried Zucchini Slices

(see recipe)

Lightly brush bread slices with water and then oil. Sprinkle 1/3 of bread slices with poppy seeds, 1/3 with sesame seeds and 1/3 with parsley, pressing to adhere. Cut out 12 poppy seed rounds, 12 sesame seed rounds and 12 parsley rounds from bread slices, using 2 1/4-inch round cookie cutter. Set rounds aside.

Melt 3 tablespoons butter in heavy large skillet over medium heat. Add bread rounds in batches and cook until golden brown, adding more butter to skillet as necessary, 2 minutes per side. Set aside.

TO ASSEMBLE: Arrange 6 poppy seed, 6 sesame seed and 6 parsley bread rounds, topping side down, on work surface. Spread with Lemon-Caper Mayonnaise. Cut cheese slices into 2-inch squares. Top each bread round with 1 piece of cheese and 1 piece of prosciutto. Cover poppy seed rounds with strips of marinated peppers. Cover sesame seed rounds with heaping tablespoon of spinach filling. Cover parsley rounds with zucchini slices, folding zucchini crosswise

in half (reserve any remaining filling ingredients for another use). Place remaining matching bread rounds on top, forming sandwiches. Serve at room temperature.

MARINATED RED BELL PEPPERS

MAKES ABOUT 3/4 CUP

- 2 small red bell peppers
- 3 tablespoons olive oil
- 2 garlic cloves, minced
- 2 tablespoons balsamic vinegar* or red wine vinegar
- 2 teaspoons chopped fresh thyme or sage or 1/2 teaspoon dried, crumbled

Char peppers over gas flame or in broiler until blackened on all sides. Wrap in paper bag and let stand 10 minutes to steam. Peel, core and seed. Rinse if necessary; pat dry. Cut into thin strips. Season peppers with salt.

Heat 1 tablespoon olive oil in heavy medium skillet over medium heat. Add garlic and sauté 1 minute. Strain oil through fine sieve, reserving oil. Return oil to skillet. Add peppers and cook 5 minutes, stirring frequently. Transfer to bowl. Add remaining 2 tablespoons olive oil, vinegar and thyme: Marinate at least 3 hours. (Can be prepared 3 days ahead. Cover and refrigerate.)

*Available at specialty foods stores, Italian markets and some supermarkets.

SAUTEED SPINACH

MAKES ABOUT 1/2 CUP

- 1/2 cup water
- 1 bunch fresh spinach
- 1 tablespoon olive oil
- 2 garlic cloves, slivered
- 1 tablespoon butter
- 2 teaspoons fresh lemon juice

Bring water to boil in heavy large saucepan. Add spinach and cook until wilted, about 2 minutes. Drain and cool. Squeeze spinach dry.

{RECIPE CONTINUED ON PAGE 96}

HUNT'S® RECIPE EXCHANGE

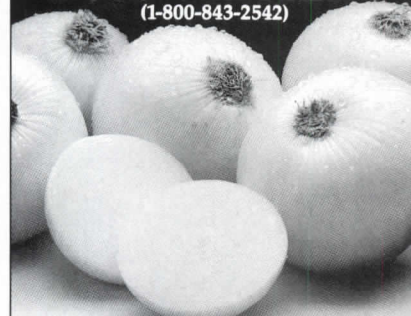
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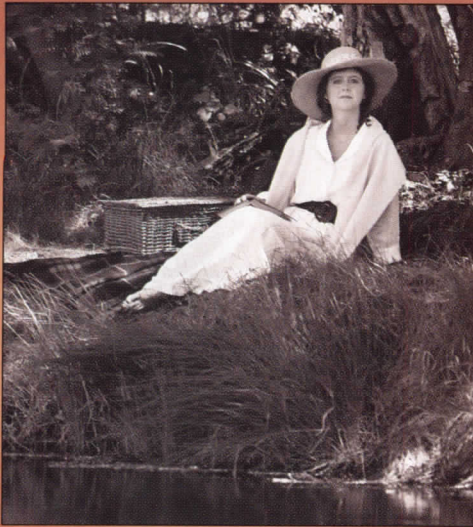
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*This is Laurie Dale.
Met husband in H.S. biology.
Has 24 pink panthers.
She uses Hunt's.*



This is her Hunt's Manicotti.

How does a full-time computer programmer, 25 years old, win the first recipe contest she enters? Well for one thing, with Hunt's. Hunt's has helped great things happen in the kitchen for over 100 years. For another thing, Laurie entered the recipe her husband liked the best. She learns fast.

Laurie's Stuffed Manicotti

- | | |
|--|--|
| 1 lb. mild bulk pork sausage | 1 (15-oz.) carton ricotta cheese |
| 2 (15-oz.) cans Hunt's Tomato Sauce, Italian | 3 cups shredded mozzarella cheese |
| 1 (6-oz.) can Hunt's Tomato Paste | 1 egg |
| 1/4 cup water | 1 teaspt. parsley flakes |
| 1/2 Tablesp. packed light brown sugar | 12 manicotti noodles, cooked, rinsed and drained |
| | Grated Parmesan cheese |

In large saucepan, brown sausage; drain. Remove half of sausage; set aside. Stir tomato sauce, paste, water and brown sugar into sausage; simmer 15 minutes. Meanwhile, in medium bowl, combine remaining sausage, ricotta, 2 cups mozzarella, egg and parsley. In 13x9x2-inch baking dish, pour 1/3 spaghetti sauce mixture. Stuff manicotti noodles with ricotta mixture and place on top of sauce. Pour remaining sauce over filled noodles, top with remaining mozzarella and sprinkle with Parmesan. Bake, uncovered, at 350° for 20 minutes. Makes 6 to 8 servings.



IT HAD TO BE HUNT'S.



Heat oil in heavy medium skillet over medium heat. Add garlic and sauté until deep golden brown, about 2 minutes. Cool 1 minute. Add butter and melt over medium heat. Add spinach and sauté 1 minute. Add lemon juice. Season with salt and pepper. Transfer to bowl; cool.

FRIED ZUCCHINI SLICES

6 SERVINGS

- 3 small zucchini, cut lengthwise into paper-thin slices
- 1 tablespoon salt
- 1 tablespoon olive oil
- 2 tablespoons fresh lemon juice

Toss zucchini with salt in colander. Let stand 30 minutes. Rinse and pat dry with paper towels. Heat oil in heavy large skillet over medium-high heat. Add zucchini in batches and cook until golden brown on all sides. Transfer zucchini to paper towels and drain. Place zucchini on plate and drizzle with lemon juice. (Can be prepared 1 day ahead. Cover and refrigerate.)

SALAMI, CHEESE AND SAGE SANDWICHES

MAKES 10 HALF-SANDWICHES

- 10 4x6-inch slices sourdough bread, ½ inch thick
- 2 tablespoons (about) water
- 2 tablespoons (about) olive oil
- 20 large fresh sage leaves
- 2 tablespoons (or more) butter

- Mustard Butter (see recipe)
- ½ pound thinly sliced dry salami
- 15 paper-thin lemon slices
- 2 large tomatoes, cut into 10 thin slices each
- ½ pound sliced Swiss cheese
- Mayonnaise
- Lemon wedges and fresh sage leaves

Trim bread into 3½x5½-inch rectangles. Reserve trimmings for Gorgonzola and Prosciutto on Sage Bread if desired. Lightly brush 1 side of each bread slice with water, then with olive oil. Place 2 sage leaves on each slice near opposite cor-

ners. Melt 2 tablespoons butter in heavy large skillet over medium heat. Add 2 bread slices, sage side down, and fry until beginning to brown, about 1 minute. Transfer to work surface, cooked side down, pressing sage leaves in place if necessary. Repeat with remaining slices, adding more butter if necessary. (Can be prepared 1 hour ahead. Wrap with plastic and store at room temperature.)

Spread uncooked side of 5 bread slices with Mustard Butter. Layer on salami, lemon, tomato and Swiss cheese. Spread uncooked side of remaining 5 slices with mayonnaise. Arrange mayonnaise side down atop sandwiches. Halve sandwiches diagonally. Garnish with lemon wedges and fresh sage leaves.

MUSTARD BUTTER

MAKES ABOUT ½ CUP

- ½ cup (1 stick) unsalted butter, room temperature
- 2 tablespoons Dijon mustard

Mix butter and mustard in small bowl. (Can be prepared 2 days ahead. Refrigerate. Bring to room temperature before using.)

HERBED CHICKEN ROLLS WITH LEMON-CAPER MAYONNAISE

MAKES 10 SANDWICHES

- ¾ cup sunflower seed oil or vegetable oil
- ¾ cup balsamic vinegar* or red wine vinegar
- ½ cup fresh lemon juice
- 4 large garlic cloves, minced
- 2 tablespoons chopped fresh rosemary or 1 tablespoon dried, crumbled
- 1 teaspoon salt
- 1 teaspoon pepper
- 2 whole skinned and boned chicken breasts, cut lengthwise into ½-inch-wide strips
- ½ cup drained bottled roasted red peppers
- 10 3-inch-diameter sourdough or crusty flat Italian rolls, halved
- Lemon-Caper Mayonnaise (see recipe)
- Fresh cilantro leaves or escarole

Mix first 7 ingredients in nonaluminum baking dish. Add chicken, turning to coat. Refrigerate 4 to 6 hours.

Puree red peppers in processor until smooth. Set pepper puree aside.

Prepare barbecue grill (medium heat) or preheat broiler. Drain chicken. Grill until crisp and just cooked through, 2 minutes per side. Cool.

Spread top half of each roll generously with mayonnaise. Spread bottom halves with red pepper puree. Arrange chicken strips atop pepper puree. Cover with cilantro. Top with mayonnaise-coated rolls and serve.

*Available at specialty foods stores, Italian markets and some supermarkets.

GORGONZOLA AND PROSCIUTTO ON SAGE BREAD

In this panino, which uses bread leftovers, cubes of bread are moistened, shaped into squares and fried. They're spread with cheese for a terrific hors d'oeuvre.

MAKES 8 SANDWICHES

- ¼ cup Gorgonzola or Danish blue cheese, room temperature
- ⅓ cup cream cheese, room temperature
- 4 cups ¼-inch cubes firm white or sourdough bread
- 3 thin slices prosciutto, finely chopped
- 3 tablespoons chopped fresh sage
- ½ teaspoon salt
- 6 to 8 tablespoons water
- 5 tablespoons (about) vegetable oil

Mash Gorgonzola in small bowl with wooden spoon. Add cream cheese and mix to combine. (Cheese mixture can be prepared 1 day ahead. Cover and refrigerate. Bring to room temperature before using.)

Mix bread, prosciutto, sage and salt in medium bowl. Mix in enough water 1 tablespoon at a time to form moist mixture that sticks together when pressed with hands. Transfer bread mixture to work surface. Shape into 8-inch square, using side of knife to even sides. Cut into sixteen 2-inch squares.

Heat 3 tablespoons oil in heavy large skillet over medium-high heat. Slide knife under bread squares and transfer to pan. Cook until dark brown and crisp, adding more oil as necessary, about 2 minutes per side. Drain on paper towels. Cool. Spread half of squares with cheese mixture, using 1 tablespoon for each. Top with remaining squares.

HERB CHEESE ROLLS

MAKES 20 SANDWICHES
ROLLS

- 1 envelope dry yeast
- 1 ¼ cups warm water (105°F to 115°F)
- 3 ½ cups (or more) all purpose flour
- 1 tablespoon sugar
- 1 teaspoon salt
- 1 egg
- 1 tablespoon vegetable oil
- 2 cups finely diced sharp cheddar cheese (about 10 ounces)
- ½ cup minced green onions
- 3 tablespoons chopped fresh chervil, thyme or oregano or 1 tablespoon dried, crumbled
- 1 egg, beaten to blend (glaze)

FILLING

- Lemon-Caper Mayonnaise (see recipe)
- Mustard Butter (see recipe)
- ¾ pound Black Forest ham, cut into paper-thin slices
- Fresh herb sprigs

FOR ROLLS: Sprinkle yeast over ¼ cup warm water in small bowl; stir to dissolve. Let stand 10 minutes.

Mix 3 ½ cups flour, sugar and salt in large bowl; make well in center. Add yeast mixture, egg and oil to well. Add remaining 1 cup water and mix to incorporate. Knead dough on floured surface until smooth and elastic, adding more flour if sticky, 10 minutes.

Dust dough with flour. Transfer to large bowl and cover with damp towel or plastic wrap. Let dough rise in warm draft-free area until doubled in volume, approximately 45 minutes.

Punch dough down. Knead on lightly floured surface until smooth. Flatten to rectangle. Sprinkle with cheese, green onions and herbs. Push ingredients gently down into dough. Knead until well combined. Cover bread; let stand 15 minutes.

Line cookie sheet with parchment. Divide dough into fourths, then divide each fourth into 5 equal pieces. Form each piece into ball. Place on prepared cookie sheet, spacing 1 ½ inches apart and flattening slightly. Cover and let rise in warm draft-free area until almost doubled, about 30 minutes.

Preheat oven to 375°F. Brush rolls with glaze. Bake until golden brown, about 15 minutes. Cool on rack.

FOR FILLING: Halve rolls horizontally. Spread tops with mayonnaise and bottoms with Mustard Butter. Carefully fold each ham slice into fourths and place 2 or 3 on each sandwich. Replace roll tops. Garnish with fresh herb sprigs and serve.

EGG, CHEDDAR CHEESE AND HAM ROLLS

MAKES 12 SANDWICHES
12 2-inch-diameter sourdough or French bread rolls

- 8 eggs
- ½ teaspoon salt
- ¼ teaspoon pepper
- 2 tablespoons (¼ stick) butter
- 1 cup diced smoked ham (about 3 ounces)
- 1 cup diced sharp cheddar cheese (about 2 ounces)
- 2 tablespoons chopped fresh parsley

Orange marmalade or apricot preserves (optional)

Hollow out rolls, leaving ½-inch-thick shell. Reserve bread trimmings for Gorgonzola and Prosciutto on Sage Bread if desired. (Can be prepared 1 day ahead. Store rolls in plastic bag at room temperature until ready to use.)

Preheat oven to 350°F. Combine eggs, salt and pepper in bowl; beat to blend. Melt butter in heavy large skillet over medium heat. Pour in egg mixture.

Immediately turn off heat and stir until eggs begin to form soft curds, about 1 minute (eggs will be only partially cooked). Cool, stirring occasionally. Add diced ham, cheese and parsley. Adjust seasoning to taste.

Fill each roll with egg mixture. Place on cookie sheet. Bake until egg mixture sets and cheese melts, about 10 minutes. Cool 10 minutes. Serve with marmalade or preserves if desired.

EGGPLANT, RED PEPPER AND MORTADELLA SANDWICHES

MAKES 10 TO 12 SANDWICHES
1 medium eggplant, cut lengthwise into ¼-inch-thick slices

- 8 tablespoons (about) olive oil
- 3 garlic cloves, minced
- 1 crusty sourdough, Italian or French bread baguette, halved lengthwise
- ½ cup mayonnaise
- ½ pound ⅛-inch-thick slices mortadella
- 3 yellow onion slices
- ⅓ cup drained Marinated Red Bell Peppers (see recipe)

Sprinkle eggplant with salt. Arrange on rack or in colander; let drain 1 hour.

Pat eggplant dry. Heat 2 tablespoons oil and ¼ of garlic in heavy large skillet over medium-high heat. Add single layer of eggplant and cook until brown, about 2 minutes per side. Drain on paper towels. Repeat with remaining eggplant in batches, adding more garlic with each batch and more oil as necessary. Cool. (Can be prepared 4 hours ahead. Let stand at room temperature.)

Spread cut sides of bread with mayonnaise. Layer eggplant slices over bottom half. Fold mortadella in half and layer over eggplant. Top with onion slices and marinated peppers. Replace bread top. (Can be prepared 2 hours ahead. Wrap tightly.) Cut into 10 to 12 slices. 

Joe Ortiz and his wife, Gayle, are the owners of Gayle's Bakery and Rosticceria in Capitola, California.



Before the party, Jonna and John try to get daughter Susanna to sleep with a bedtime story, but she has something else in mind.



Picture-Perfect Party

PRODUCED by RANDI DANFORTH TEXT by TRICIA CALLAS
PHOTOGRAPHY by BRIAN LEATART

PERFECT, INDEED. PERFECTLY FUN, THAT IS. This Saturday night, Jonna and John Carls have invited a few friends to their home in Sherman Oaks, California, for a dinner party that's designed to deliver a lot of laughs. For a first course, they're offering a playful, break-the-rules game of Pictionary to go along with a delicious antipasto platter and crisp white wine. As everyone moves from the easel to the table, the smiles don't stop. And no wonder; the Carlses are serving a robust vegetarian lasagne and garlicky Caesar salad (below) that are better than any work of art. What *could* be more perfect for a Saturday night?



"Jonna always makes it so much fun to be here," says longtime friend Rick Smith. "Her parties have a warm and homey feeling that you don't get very often."



The fun gets started even before the games: LeeAnn Macaluso and Rick Smith join Jonna in the kitchen for a glass of Champagne as she readies the antipasto platter of avocado and mozzarella in vinaigrette, marinated mushrooms and sliced salami. This is one hostess who doesn't seem to have a problem with preparty jitters.

Menu for Eight

MUMM CUVÉE NAPA BLANC DE NOIRS NV

ANTIPASTO PLATTER

AVOCADO AND MOZZARELLA
WITH VINAIGRETTE

FORMAN VINEYARD CHARDONNAY '83

CAESAR SALAD WITH
ONION BAGEL CROUTONS

VEGETABLE LASAGNE WITH
TOMATO SAUCE

FRENCH BREAD BAGUETTES

DUNN VINEYARDS HOWELL
MOUNTAIN CABERNET SAUVIGNON '83

SPOTTSWOODE VINEYARD & WINERY
CABERNET SAUVIGNON '83

BEER AND SPARKLING WATER

CHOCOLATE BROWNIE SUNDAES

WARRE & CO. VINTAGE PORT '75



"I love having dinner at Jonna's house," Sheila Sullivan says. "Her food is always comforting, kind of old-fashioned fare. But Jonna is so good in the kitchen that she usually does something to make it different." The main course (above) is a terrific example.

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Sheila Sullivan joins Jonna and John at the bar in the den for after-supper coffee and conversation. "This is my favorite time when I'm entertaining," Jonna says. "Things are winding down, and people are relaxed, cozy and enjoying themselves—that's when I know that the evening really has been a success."



For dessert, Jonna's very lucky friends are in for a real fireside treat: chewy, gooey and rich chocolate brownies topped with peanut butter-vanilla ice cream and drizzled with hot fudge sauce.



LeeAnn and John Macaluso steal away to the den to enjoy a quiet moment for themselves as the party draws to a close.

{FOR RECIPES, PLEASE TURN THE PAGE.}



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AVOCADO AND MOZZARELLA WITH VINAIGRETTE

8 SERVINGS

- 1/2 cup olive oil
- 3 tablespoons red wine vinegar
- 1 garlic clove, minced
- 3 ripe avocados, halved, pitted, peeled, cubed
- 15 ounces (about) fresh mozzarella in water,* drained, cubed
- 1/4 cup chopped fresh basil

Whisk first 3 ingredients in large bowl to blend. Add avocados, mozzarella and basil and toss. Season with salt and pepper.

*Available at specialty foods stores and some supermarkets.

CAESAR SALAD WITH ONION BAGEL CROUTONS

Homemade bagel croutons are a nice twist for a classic salad.

8 SERVINGS

- 1/2 cup olive oil
- 2 tablespoons red wine vinegar
- 2 tablespoons fresh lemon juice
- 1 tablespoon Worcestershire sauce
- 1 teaspoon Dijon mustard
- 1 teaspoon grated lemon peel
- 1 large garlic clove, minced
- 2 drops hot pepper sauce (such as Tabasco)
- 2 heads romaine lettuce, torn into bite-size pieces
- Onion Bagel Croutons (see recipe)
- 2/3 cup freshly grated Parmesan cheese (about 3 ounces)

Whisk first 8 ingredients in small bowl. Combine lettuce, as many croutons as desired, cheese and generous amount of pepper in large bowl. Add dressing, toss well and serve.

ONION BAGEL CROUTONS

MAKES ABOUT 4 CUPS

- 3 tablespoons butter
- 1 1/2 tablespoons olive oil
- 2 small garlic cloves, minced
- 3 onion bagels, each cut into 2 semicircles

Preheat oven to 325°F. Combine first 3 ingredients in heavy small saucepan over medium heat. Stir until butter melts. Remove from heat. Slice bagel into 1/4-inch-thick rounds. Place on cookie sheet. Brush with butter mixture. Bake until crisp and brown, about 30 minutes. Cool. (Can be prepared 1 week ahead. Store in airtight container at room temperature.)

VEGETABLE LASAGNE WITH TOMATO SAUCE

8 SERVINGS

- 1 16-ounce bag frozen carrots
- 2 tablespoons (1/4 stick) unsalted butter
- 1/4 cup minced onion
- 1 7 1/2-ounce container ricotta cheese

- 2 10-ounce packages frozen spinach
- 1 tablespoon olive oil
- 2 shallots or green onions, chopped
- 1 7 1/2-ounce container ricotta cheese
- 1 egg

- 1 medium eggplant, cut into 3/8-inch-thick slices
- 6 tablespoons olive oil
- 3 garlic cloves, minced
- 1 pound lasagne noodles

- 2 1/2 cups Tomato Sauce (see recipe)
- 4 tablespoons chopped fresh basil
- 4 cups grated mozzarella cheese (about 1 pound)
- 3 cups freshly grated Parmesan cheese (about 12 ounces)

FOR CARROT LAYER: Cook frozen carrots in large saucepan of boiling water until soft, about 15 minutes. Drain. Melt butter in heavy large skillet over medium-high heat. Add onion and sauté 3 minutes. Puree carrots with onion and ricotta in processor. Add salt and pepper. (Can be prepared 1 day ahead. Chill.)

FOR SPINACH LAYER: Cook spinach according to package instructions. Drain and cool. Squeeze out excess water. Transfer to processor. Heat oil in heavy small skillet over medium-high heat. Add shallots and sauté 2 minutes. Add to processor. Add ricotta and egg to processor and puree mixture. Season with salt and pepper. (Can be prepared 1 day ahead. Cover and refrigerate.)

FOR EGGPLANT LAYER: Salt eggplant and place between paper towels. Let stand 30 minutes. Heat 2 tablespoons oil and 1 minced garlic clove in heavy large skillet over medium heat. Add eggplant in single layer and cook until tender and golden, turning occasionally, about 10 minutes. Transfer to paper towels to drain. Repeat with remaining oil, garlic and eggplant in 2 more batches. Season with pepper.

Cook noodles in large pot of boiling salted water until just tender but still firm to bite, stirring occasionally. Drain. Rinse under cold water to cool; drain.

Butter 9x13x2-inch baking dish. Spread 1/2 cup tomato sauce on bottom of dish. Arrange 1/4 of noodles over. Season with salt and pepper. Spread carrot puree over. Spoon 1/2 cup tomato sauce over. Sprinkle with 1 tablespoon basil, 1 cup mozzarella and 3/4 cup Parmesan cheese. Top with 1/4 of noodles. Season with salt and pepper. Spread spinach mixture over. Spread 1/2 cup tomato sauce over. Sprinkle with 1 tablespoon basil, 1 cup mozzarella and 3/4 cup Parmesan cheese. Top with 1/4 of noodles. Season with salt and pepper. Arrange eggplant in overlapping slices atop noodles. Spread with 1/2 cup tomato sauce. Sprinkle with 1 tablespoon basil, 1 cup mozzarella and 3/4 cup Parmesan cheese. Top with remaining 1/4 of noodles. Season with salt and pepper. Spread 1/2 cup tomato sauce over. Sprinkle with remaining 1 tablespoon basil, 1 cup mozzarella and 3/4 cup Parmesan cheese. (Can be prepared 1 day ahead. Cover and refrigerate. Let stand 2 hours at room temperature before continuing.)

FOR ACCESSORIES, SEE PAGE 170.

Preheat oven to 350°F. Bake lasagne until heated through, about 1 hour 15 minutes. Cool 10 minutes before serving.

TOMATO SAUCE

MAKES 4 CUPS

- 1 tablespoon olive oil
- 1 medium onion, chopped
- 3 garlic cloves, minced
- 1 28-ounce can tomato puree
- 1 14- to 16-ounce can whole tomatoes, drained
- 1 14-ounce can crushed tomatoes
- ¼ cup tomato paste
- ¼ cup chopped fresh basil
- 2 tablespoons whiskey (optional)
- 1 tablespoon fresh lemon juice
- 1 teaspoon pepper
- 1 teaspoon grated lemon peel
- ⅛ teaspoon cayenne
- ⅛ teaspoon salt
- Pinch of sugar

Heat oil in heavy large saucepan over medium heat. Add onion and garlic and sauté until onion is translucent, about 5 minutes. Add all remaining ingredients and bring to boil. Reduce heat and simmer until reduced to 4 cups, breaking up whole tomatoes with spoon and stirring occasionally, about 45 minutes. (Tomato Sauce can be prepared 3 days ahead. Cover and refrigerate.)

CHOCOLATE BROWNIE SUNDAES

8 SERVINGS

- 1¾ cups all purpose flour
- 1 teaspoon baking powder
- Pinch of salt
- 4 ounces unsweetened chocolate, chopped
- 1 cup vegetable oil
- 1 tablespoon instant espresso powder or instant coffee granules
- 2 teaspoons vanilla extract
- 4 large eggs
- 2 cups sugar
- Purchased or homemade fudge sauce
- 2 pints ice cream

Preheat oven to 350°F. Butter 8-inch square baking pan with 2-inch-high sides. Sift flour, baking powder and salt into small bowl. Melt chocolate in heavy small saucepan over low heat, stirring until smooth. Pour into large bowl. Add oil, espresso powder and vanilla and whisk to blend. Whisk in eggs and sugar. Stir in dry ingredients. Pour batter into prepared pan. Bake until top is dry and toothpick inserted in center comes out with moist crumbs still attached, about 30 minutes. Immediately transfer to refrigerator. Refrigerate until cold, at least 3 hours. (Can be prepared 1 day ahead. Store in refrigerator.)

Heat fudge sauce if desired. Cut brownies into squares. Top with scoops of ice cream. Spoon sauce over and serve. 



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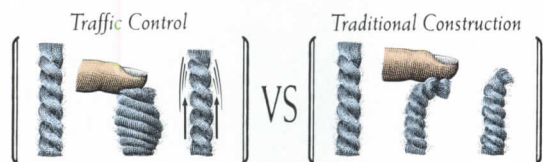
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Brunch *in the* Garden Room

PRODUCED *by* SARAH BELK

THE WEATHER MAY BE TOO BRISK FOR entertaining alfresco this month, but it's still possible to dine with the sun's rays splashed across the table. A conservatory, greenhouse or garden room are the ideal choices for a sunlit brunch, but you can achieve the same effect by moving the table to the sunniest room in the house. Create an outdoor feeling with masses of cut flowers (jonquils, tulips and narcissus are good choices this time of year) plus potted plants and ficus trees. Soften the edges of winter's final blows with plump pillows, a fuzzy mohair throw and steaming pots of tea. The results are both invigorating and relaxing.





Two simple design elements inspired this cozy setting. First, furniture and garden accessories usually relegated to the patio or deck were brought indoors. Second, much of the tableware and decorative accessories are made in England or suggestive of British design—a nod to a culture known for its passion for gardening.

The **vaulted conservatory** by Machin Designs is transformed from greenhouse to dining room with an indoor/outdoor **table (1)** from Ballard Designs. The table comes in two parts: a round glass top and a bonded marble pedestal. The steel **black chairs (2)**, also from Ballard Designs, have brass accents and are a contemporary twist on the neoclassic scroll. The durable cotton duck seats go with just about any decor and pop out quickly for easy re-covering. From Ralph Lauren, **pillows (3)** in striped and floral patterns plus a blue **mohair throw (4)** add warmth

and comfort to the cool, clean lines of the table and chairs.

On the table, blue and white **iron-ware plates (5)** from Colefax & Fowler, the noted British fabric designers, have charming botanical renderings in the plates' center. **Toast racks (6)** may not keep the toast warm, but nevertheless add cachet. (They also make stylish letter holders.) The sterling silver ones here are from Saint Hilaire. "**Blanc de Blanc**" **café au lait cups (7)** go with almost any look, from country casual to heirloom elegant. Generous **goblets (8)** with translucent gold-colored stems hold fine French Burgundy as well as orange juice. Limoges **dessert plates (9)** were designed for after-dinner sweets, but can be used for serving a cheese course (mild cheeses, like Montrachet and Saint-André, are good choices for brunch), muffins or coffee cake. Here, the multi-

colored plates are shown with **English antique dessert knives (10)**.

The white-handled Scof **flatware (11)** is a classic: It's easy to care for, can go with either the contemporary or traditional look and is just as appropriate indoors as it is outside. Cups, goblets, plates, knives and flatware are all from Wolfman Gold & Good Company. Generous cotton damask **napkins (12)** from Necessities add visual warmth to the table.

Ficus trees (13), courtesy of Floral Design Center, stand in painted wood **planters** from The English Garden. Even the simplest blossoms look luxurious amassed in the carved **stone urn** from Haddonstone. A galvanized aluminum **watering can (14)** makes a terrific vase for long-stemmed flowers. This one's filled with yellow tulips and rests on a child's **wrought iron garden bench (15)**; both are from Lexington Gardens. 

FOR SOURCES AND PRICES, SEE PAGE 171.

*W*edding music played
and fans hummed,
while in the pews
children and adults alike
fidgeted.

*In a nearby room
Ellen Keeffe,
as countless brides
before her have,
suddenly
became nervous.
Sensing this,
Ann Connors,
(Ellen's trusted confidante
throughout
brownie scouts,
pierced ears,
summers at the lake,
and college beaus),
whispered words only
a maid-of-honor could,
to a now smiling Ellen,
and presented to her
an appropriate token
of their friendship.*



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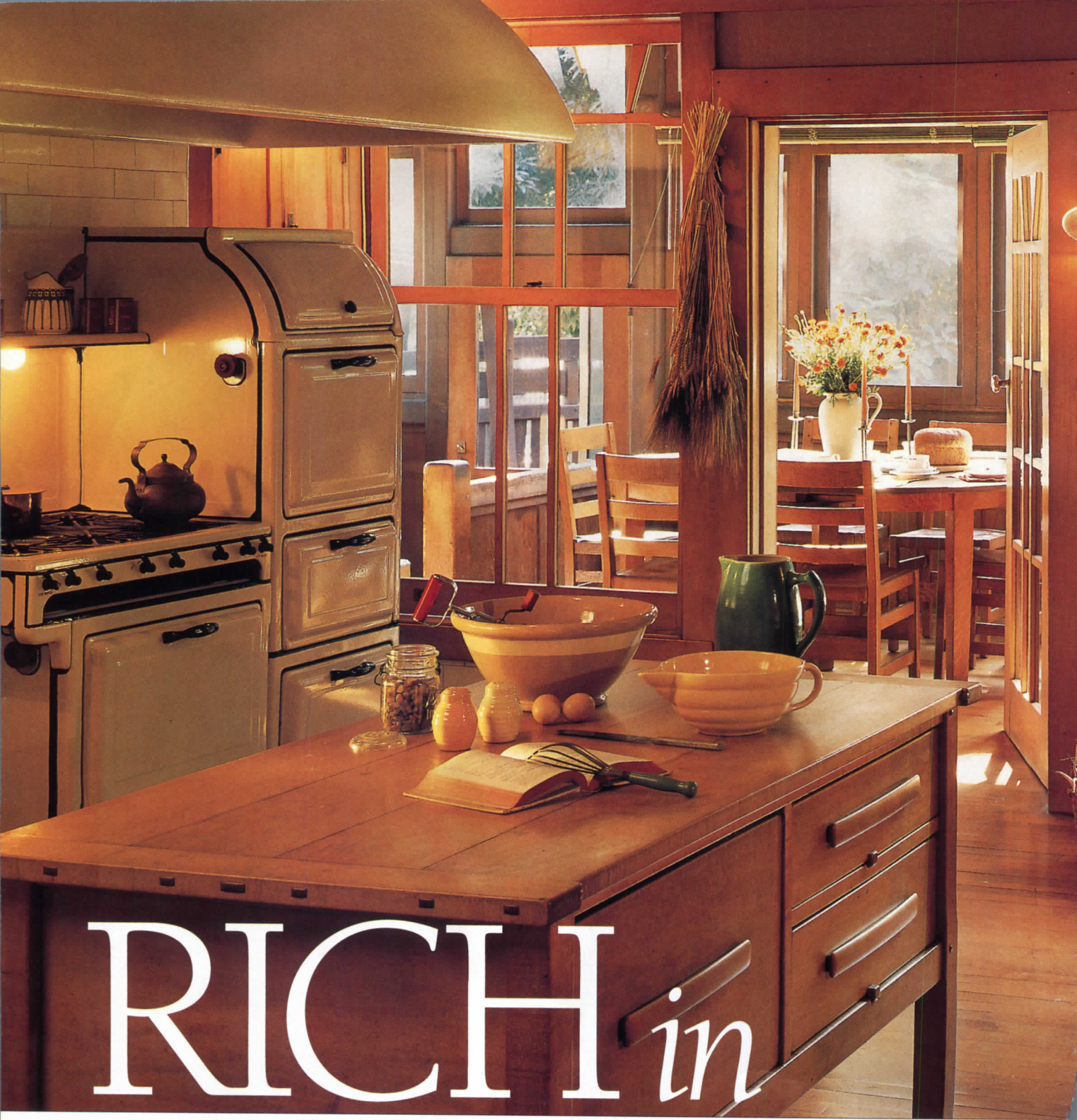


Hand Crafted Ceramic Bowls

TODAY'S ARTISTS CREATE A VIVID assortment of hand-glazed pottery ideal for special meals, as unexpected gifts or simply for display. So go ahead—indulge yourself with a sumptuous piece of practical art (clockwise from top left): square orange bowl by Jack Charney; black and green oblong server by Madelyne Dzik; red bowl with yellow detail by Melvino Garretti; striped black and white bowl (edge) by Leslie Thompson; black bowl with orange and green design by Kevin Goehring for Square One; bowl with green center and geometric rim by Ted Saito; small blue bowl with pink dots by Ted Saito; blue serving bowl by Lisa Carlson; pastel green bowl (edge) by Sarah Post; bowl with deep blue center by Ted Saito; pale blue, yellow and black bowl by Sandy Magsamen; yellow-rimmed bowl with figures by Dan Postotnik; large serving bowl with pink center by Ted Saito. 

FOR SOURCES AND PRICES, SEE PAGE 171.

PRODUCED by LAURIE BAER
PHOTOGRAPHY by BRET LOPEZ



RICH *in* TRADITION

A Turn-of-the-Century Landmark in Kitchen Design



by TRICIA CALLAS
PHOTOGRAPHY by JEREMY SAMUELSON

Designed by the famous Greene brothers and built in 1908, the Gamble House is a masterwork of the arts and crafts design movement. The kitchen is completely intact and true to period, with the exception of a stove from the thirties.

THE BUNGALOWS THAT CHARLES SUMNER GREENE and Henry Mather Greene built in California in the early years of this century changed the course of American home design forever. The brothers Greene, and other artisans of the arts and crafts movement, rebelled against the ornate decoration and intimidating scale of the Victorian era and the academic traditions of their



own period. The result was the creation of a new design philosophy. The work was simple, pure and based on nature and humanity rather than on history and theory.

Their architecture celebrated craft work by exposing beams and joinery instead of hiding them with ornamentation. Rooms were scaled down to a more intimate size, ceilings were lowered, warm woods were used and everything was lighter and airier than ever before. In short, homes were made more *human*.

Greene and Greene were also inspired by Swiss and Japanese cultures and the unique Southern California lifestyle. Nowhere are these inspirations more evident than in the Greenses' grand bungalows. Broad terraces and open sleeping porches make way for indoor-outdoor living, cross ventilation capitalizes on gentle breezes, and huge overhanging eaves shelter the interior from the hot sun.

One of these grand bungalows, the Gamble House, is a Greene and Greene masterpiece. Constructed in 1908 for Mary and David Gamble of Procter and Gamble, the Pasadena house became a national historic landmark in 1978. It is among the most well-preserved structures of the era, yet it does not have



the sterile air of a monument. It still has a lived-in, domestic quality that is testament to the genius of the Greene brothers.

The kitchen of the Gamble House is of particular interest. It is still fully functional and true to period, with the exception of a stove from the thirties. The room is mostly wood, but it manages to stay light during the day, thanks to a southern exposure, white tile walls and a lot of big windows.

The windows lining the help's dining porch on one side of the room let in a good deal of sun, which plays on the wood to cast a golden glow. The opposite side of the room has **glass doors** (above) that let in more light.

In the kitchen, maple was the wood of choice for its light color—much lighter than what is in the rest of the house. In



outfitting the **countertops** (below left), pine was used because it is softer and would better absorb the clatter of plates, pots and pans and reduce the noise level throughout.

Noise was a big issue for the Greene brothers when it came to designing the kitchen. It is situated so that there are at least two walls between it and any bordering room. The cold storage area was built on the east side of the room, and on the west side is the butler's pantry. Between the north wall and the main hall is a stairwell. All these areas muffle sounds that might otherwise reach adjoining rooms.

Greene and Greene wanted to create beautiful and inviting spaces in which to live—even if they were to be inhabited primarily by the help. The Gamble family rarely spent time in their kitchen, but the cook and housekeeper spent much of their days there. As such, the area was designed with the same principles that applied to the rest of the house. For example, **built-in cabinetry** (top) had glass doors to show off pretty tableware and reflect light, and more **windows** (center, above) were installed in the butler's pantry for light and air circulation in the small space. The **passageway** (shown at right) between the kitchen and the butler's pantry is not only convenient, but carefully detailed as well.

The Greene brothers were progressive pioneers of the modern kitchen. The issues they addressed are as important today as they were in 1908—light and space, form and function, style and comfort. For that, the Gamble House truly is a landmark.





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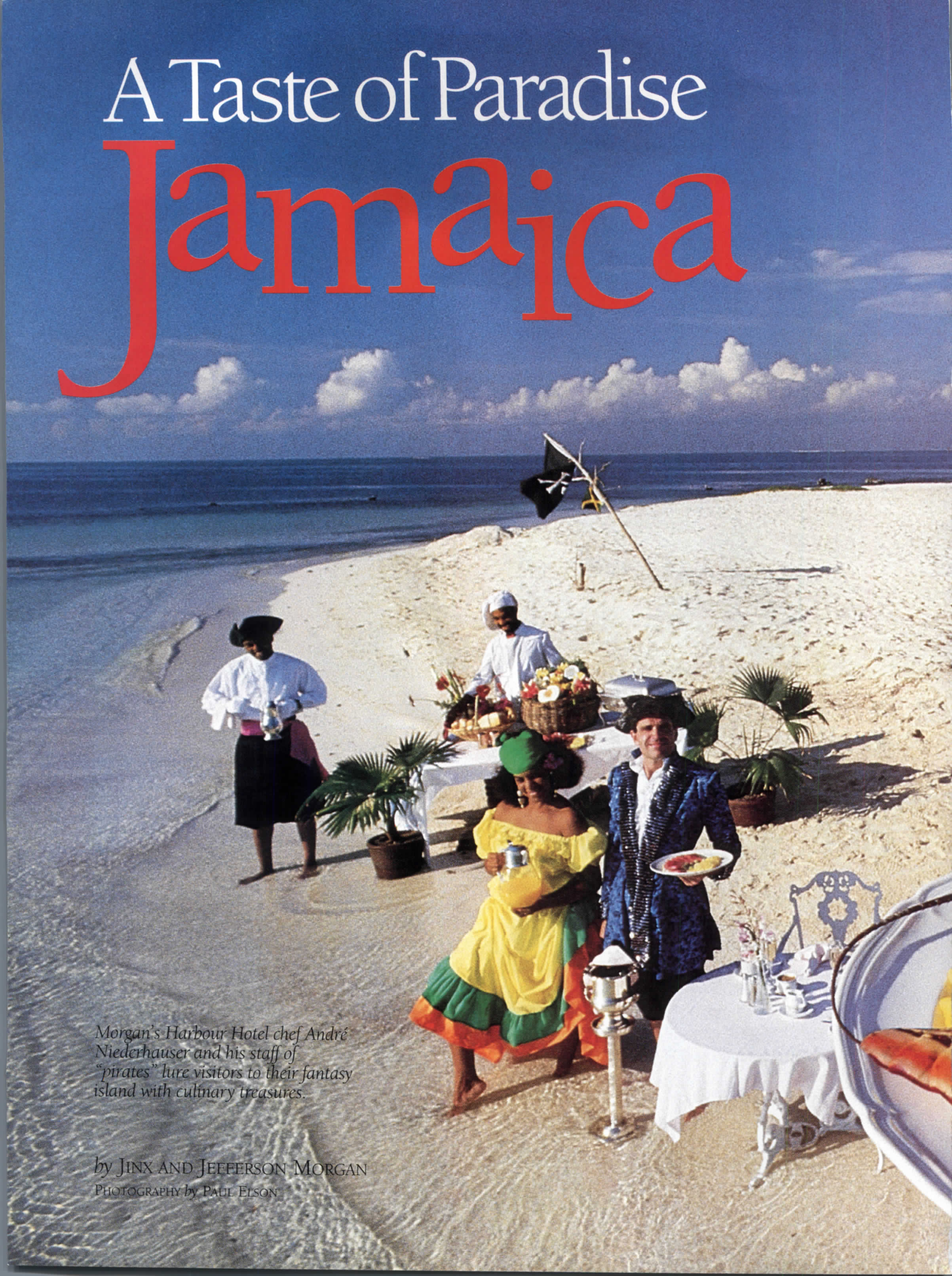
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A Taste of Paradise Jamaica



Morgan's Harbour Hotel chef André Niederhauser and his staff of "pirates" lure visitors to their fantasy island with culinary treasures.

by JINX AND JEFFERSON MORGAN
PHOTOGRAPHY by PAUL ELSON



A. Niederhues





THINGS BEGAN LOOKING UP right after Jeff crashed the rental car into the fruit vendor's stand. The old Jamaican woman dropped her hands into her lap in despair as the little roof collapsed around her.

"When they make the movie of your life," Jinx began acidly, "they'll have to borrow the scene from *The French Connection*. You remember, where Gene Hackman was driving after the train . . ."

"Silence, woman!"

We were in Montego Bay, in a narrow alley called Love Lane. We weren't supposed to be in Love Lane, but we were in that situation so familiar to most travelers: lost. Somehow, we always got lost trying to get around Sam Sharpe Square in the middle of town. (Sam Sharpe was a slave emancipation hero.)

You have to understand that we both are used to driving on the left, since we live on a British island, and normally Jeff doesn't make a practice of running over grandmotherly entrepreneurs. But Love Lane in Montego Bay isn't wide enough to have a right or left side, and the row of fruit and vegetable stalls near Orange Street takes up a lot of room.

Tugging his forelock and babbling profuse apologies as a small but vocal

crowd assembled, our villain approached the lady. "You mash up my stall," she said good-naturedly.

"And I shall set it right," he replied heartily, seizing a fallen plank to shore up the sagging two-by-three-foot awning and thus causing the whole apparatus to fall down. He got out his wallet. "I'll pay to fix it," he pressed on. "How much?"

The lady grinned. "Oh, I can't take you money," she said. "You didn't do it on purpose. Besides, it not mash up that bad." She laughed, and so did several bystanders, who by now were giving a lot of reconstruction advice as well.

She steadfastly refused to accept any compensation for the accident and seemed more concerned about potential damage to the car. In the end, she did allow us to buy a small bag of pimento (allspice) seeds. Commenting that Love Lane ordinarily didn't get many tourists or much excitement, she wished us God-speed, alternately waving and rearranging some mangoes as we crept away at three miles an hour.

Montego Bay was roughly the halfway point of our circumnavigation of Jamaica, an incredibly beautiful tropical island slightly smaller than Connecticut and home to about 2.25 million very diverse people. The land is equally varied,

LEFT: Rafter's take a quiet cruise down Jamaica's Rio Grande. TOP LEFT: A stop at a no-frills jerk chicken food stand is essential for a sampling of local flavor. TOP CENTER: Cool blue skies and hot pink bougainvillea add to the beauty of poolside at Half Moon Beach Club. ABOVE: Wildly colorful exotic ingredients star in the Euro-Caribbean fare at the Sugar Mill.



Take your pick of the pool or the beach at Round Hill Hotel and Villas.

from lush coastal plains to tropical rain forests with cascading waterfalls, cane fields and subalpine mountains soaring to nearly 7,500 feet. Although some dispute it, the accepted wisdom is that the original Arawak Indian name for the island, *Xay-maca*, meant "land of wood and water."

Known locally and among visitors as MoBay, Montego Bay was where serious tourism got its start in Jamaica. Most vacationers from North America arrive by jet at the city's Sir Donald Sangster International Airport (named after a former prime minister), which is handy to the so-called Strip, a string of modern hotels along the northeastern beach reminiscent of Waikiki. It is a bustling community of about 30,000, the streets of which (as our automotive exploits demonstrated) can be confusing. The downtown area is especially busy when there's a cruise ship in the Montego Bay free port.

Many of the finest resorts in the area—in all Jamaica, for that matter—are out of town, arrayed along the north coast of the island to the west and east.

One of the best examples is Round Hill Hotel and Villas, about ten miles away on its own one-hundred-acre peninsula. Started in 1954 as a very upscale private estate, its shareholders and villa owners have included the likes of Noël Coward, the Oscar Hammersteins, the Moss Harts and the William Paleys. Sipping a rum punch under the stars and looking over the immaculately manicured moonlit grounds, one can almost hear the tinkle of the piano at which Cole Porter would sit to dash off a few tunes.

ROUND HILL MANAGES TO preserve in amber the ambience of a more graceful, witty and elegant time. While other resorts may not so subtly imply that passion is one of the items on their busy activities agendas, Round Hill quietly continues to set the stage for romance.

The property consists of Pineapple House, a 36-room, two-story hotel overlooking the sea, and 27 privately owned white hillside villas that can be divided

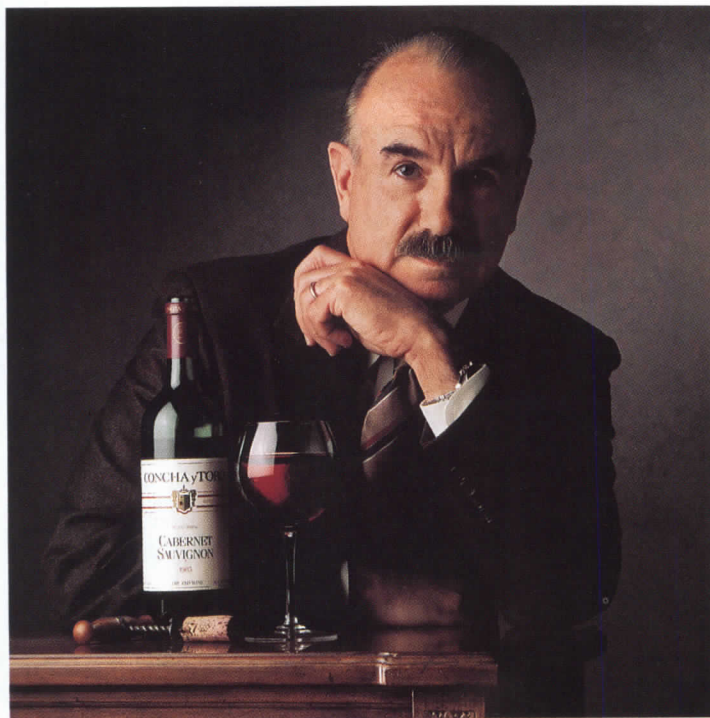
into 70 suites of up to four bedrooms. Each villa comes with its own gardener, maid and a cook to prepare breakfast. There the similarity ends, since each villa is decorated by its owner, with varying colors and artwork. Forty of the suites share 16 private freshwater swimming pools. Nothing is quite as sybaritic as taking a cool dip on a sunlit morning, then retiring to your own terrace for breakfast.

There is a large, free-form pool at Pineapple House, which also has five tennis courts, a full slate of water activities on the small beach and access to three championship golf courses.

One of those is the 6,700-yard course at the Tryall Golf, Tennis & Beach Club, located on a 2,200-acre estate about four miles further west of MoBay. Another villa resort, it also has 52 guest rooms and suites near the 160-year-old stone great house. Most of the 50 or so privately owned villas (ranging from one bedroom to four) are for rent, depending on the time of year. Like Round Hill,

{CONTINUED ON PAGE 124}

G. Gordon Liddy On Graft.



Some people think graft can gain you an advantage. I disagree, especially when it comes to wine making.

That's why I prefer Concha y Toro wines. You see, the vines for these noble wines came to Chile before the worldwide blight of the 1870's. And since Chile's unique terrain has always protected it from any blight, the vines for Concha y Toro wines were spared and have grown naturally, with no grafting. Which is why they deliver more fruit and a taste that's as pure as nature intended.

So whether your next party is Democratic, Republican, or wine and cheese, I recommend the ungrafted wines of Concha y Toro.



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Tryall offers fully staffed villas, each with private pool, although many guests prefer the spectacular main pool that features a waterfall and swim-up bar.

The Half Moon Golf, Tennis & Beach Club, for more than a quarter century the domain of part-owner and manager Heinz Simonitsch, has grown from about 30 to over 200 rooms, suites and villas scattered over four hundred acres located a short drive east of the airport. The emphasis here is on athletics—snorkeling, fishing, windsurfing, sailing, tennis, squash and horseback riding are available, as is a completely equipped gym. The golf club has 18 holes designed by Robert Trent Jones and is the venue of the Sugar Mill Restaurant overlooking the course and a 150-year-old water-powered mill wheel.

Here, chef and proprietor Hans Schenk has combined his Swiss background with local ingredients to offer a kind of Euro-Caribbean cuisine, evidenced in such dishes as pork tenderloin in mango sauce and snapper in akee sauce. Most people know that akee, a creamy yellow fruit originally from West Africa, is a principal component of the Jamaican national dish, akee and salt fish, but Schenk tends to be more adventuresome. The hamburger with akee we had for lunch was delicious.

Another popular restaurant in Mo-Bay is Marguerite's, on the harbor side of Gloucester Avenue across from the Coral Cliff Hotel. The dining room and terrace provide a sophisticated Caribbean bistro atmosphere, the dining room dominated by a striking painting of a Jamaican woman. Appetizers might include thinly sliced smoked marlin or a quiche of local vegetables. A signature dish is chicken Marguerite, served with a tomato-based sauce and what the Jamaicans call *cho-cho* (in other places, chayote squash, christophine or mirliton).

We had started our journey around Jamaica in Kingston, the hurly-burly capital of this British Commonwealth nation which, with a population of three quar-

ters of a million, is the largest English-speaking city in the hemisphere south of the United States. (Some who have heard the Jamaican patois might question that claim, but many Jamaicans think it's they who speak English and the British, Americans and Canadians who natter in unintelligible argots.)

Relatively few tourists visit Kingston, which by any standard is not an attractive town. Smog is a reality, not so much because of the number of vehicles but



An idyllic sunset at the Seasplash Resort's beach bar is complemented by an icy rum cocktail.

because of their age. Still struggling with its chronic balance of payments problems, Jamaica sharply restricts the importation of new cars and trucks, which means they are driven far past their normal useful lives.

Most of Kingston's other problems have to do with poverty. The population, like many urban areas, has been swelled by people from the country who hope to make it in the big city but don't. This has created a generation of street hustlers who, although not dangerous, tend to be irritatingly insistent.

That said, we liked the city, which is more or less divided into downtown Kingston and New Kingston. The latter, the emerging center of business, tends to be newer, more prosperous and cleaner. The old town nearer the waterfront is old, poor and more colorful.

Kingston's impressive National Gallery boasts a large and varied collection of painting and sculpture, including primitive or "intuitive" art and an interesting

collection of paintings and graphics of old Jamaica that depict the country's colorful history. The National Dance Theatre Company, which started during the Independence Day celebrations in 1962, is world renowned.

Since it is the commercial and government center of the third largest island in the Caribbean, Kingston attracts a great many business travelers both from within and outside the country. Many of them put up at high-rise hotels, such as the Jamaica Pegasus, Wyndham New Kingston and the Oceana Kingston next to the Convention Centre. But there are a growing number of smaller, urban inns located in residential neighborhoods that depend on commercial trade but can provide tourists with a more laid-back Kingston experience as well.

For instance, there is Medallion Hall on Hope Road, across the street from the entrance to King's House, the official residence of the Governor General. Glen V. Bromfield, a charming and gregarious Jamaican businessman who never lost faith in the future of his country, bought the original mansion in 1978. He spent the next decade replicating it and connecting the two buildings with a gallery above and restaurant, bar and meeting rooms below. The 14 spacious accommodations are all furnished with handsome, locally made mahogany furniture.

Nearby, Sybil Hughes, who moved to Jamaica from her native Cayman Islands in her youth, has created a hospitable oasis of 30 rooms and suites called The Mayfair, long popular with knowledgeable Europeans. It's fashioned from a series of houses occupying their own cul-de-sac in West King's House Close.

One of the most popular restaurants in Kingston is in the 32-room Terra Nova Hotel on Waterloo Road, transformed from an elegant home. The wood-paneled lobby is more like an English country house, and the formal dining room belies

{CONTINUED ON PAGE 126}

HOMEMADE FUDGY BROWNIES

- | | |
|---------------------------------|--------------------------|
| 4 squares unsweetened chocolate | 1 cup all-purpose flour |
| 1/2 cup butter or margarine | 1 teaspoon baking powder |
| 2 cups Domino® Granulated Sugar | 1/2 teaspoon salt |
| 4 eggs | 1 cup chopped walnuts |
| 2 teaspoons vanilla extract | |

Melt chocolate and butter over very low heat until just melted. Remove from heat. Stir in sugar, add eggs and vanilla and mix until well blended. Stir together flour, baking powder and salt; stir into chocolate mixture. Stir in nuts. Spread in greased 13x9-inch pan. Bake at 325° F. for 35-40 minutes. Do not overbake. Cool and cut into squares. Makes 24.

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the fact that the kitchen serves some of the best Jamaican cooking in town. The day we were there, the "businessman's lunch" started with a pepper pot soup followed by a spicy roast suckling pig. Also on the menu was traditional *escoveitched* grouper—fish first marinated in lime juice, then fried and served with a sauce of vinegar and hot peppers—which

(Just so we understand each other, he was not an ancestor of anyone we know.) In the seventeenth century old Henry managed to unite the "Brethren of Coast," as the buccaneers called themselves, and he selected Port Royal, up until then an inconsequential careening ground for ships, as their headquarters.

The Spanish had owned Jamaica

... one can almost hear the ... piano at which Cole Porter would sit to dash off a few tunes.

required the help of a number of cold Red Stripes, the national drink of Jamaica. A well-made, light lager beer, it also is locally known as "the policeman" after the piping on officers' uniform trousers.

The most attractive lure for the tourist in Kingston is Morgan's Harbour Hotel and Yacht Marina, a full-service resort at the ancient town of Port Royal.

The hotel is named after the town's most famous resident, Sir Henry Morgan, the freebooter whose savage excesses in the name of British patriotism earned him a justified reputation as a common pirate.

from the time Columbus came ashore in 1494 until the British expelled them in 1655. Under the English the capital remained at the city of Villa de la Vega renamed Spanish Town by the new proprietors—located inland west of what is now Kingston. Port Royal was at the end of a long isthmus protecting the harbor. Although official policy in London frowned on piracy as not the thing to do, an open season on Spanish ships and colonies was encouraged, and the corsairs grew fabulously wealthy. Port Royal earned a reputation as the richest, and

most iniquitous, city in the world.

For his part in preying on the Spanish Main, Morgan eventually was knighted and made lieutenant governor of Jamaica, although his activities in that role never would have made him what one would call a reform candidate. His obese body was entombed at Port Royal after he died in 1688, and four years later an earthquake and tidal wave toppled two thirds of the city into the sea. A new settlement, Kingston, was started on the more stable land across the harbor, although it did not become the capital until just over one hundred years ago.

Today Port Royal is a sleepy village within sight of—but centuries away from—Kingston, occupied for generations by the same families. The sunken city, in shallow water, is regarded as a priceless underwater archaeological site.

Morgan's Harbour started life as a modest 20-room motel-style hotel adjacent to one of only two yacht marinas on the south side of the island. Under new management, it has been expanded to 66 rooms and suites surrounding a courtyard and two pools: one seawater and the other fresh. Complete beach and water sports facilities are available, and those who prefer privacy can be "cast away" on one of the unspoiled coral cays just offshore. All this is 10 minutes from the airport or 20 minutes from Kingston, and there is ferry service available to and from downtown. The view of Kingston and the Blue Mountains beyond is spectacular.

One of the biggest changes at Morgan's Harbour is in the restaurant. The hotel's general manager, André Niederhauser, is a Swiss chef who often takes his turn in the kitchen. The night we were there for dinner, he whipped up a first course of smoked chicken and fresh pineapple in a mint vinaigrette, all arranged in the shape of a pineapple. Following fresh pasta with shrimp in a light cream sauce, and three different fruit sorbets, the entrée was kingfish with rum butter sauce accompanied by *bammies*, traditional Jamaican fried cassava cakes. For dessert we had a light, rich, warm cheesecake with a fruit and rum sauce.

The morning after this memorable

meal, we flew on one of Trans Jamaican Airways's little Breton-Norman Islanders from the tiny but grandly named Tinson Pen Downtown Aerodrome to the even smaller airport at Negril.

Arrayed along a horseshoe of white sand seven miles long at the western tip of the island, Negril is a dichotomy. On one hand, it remains a laid-back hangout for unreconstructed hippies who stay in modest guest houses or on the beach, attracted by the freely available local drugs. On the other, it has become Jamaica's fastest-growing center for opulent and frenetic "all-inclusive" resorts that have taken the concept of Club Med to the ultimate. On the beach you'll encounter a weird assortment of Berkeley sixties and seventies refugees and characters right out of *Bonfire of the Vanities*.

Negril was a sleepy fishing village with no telephones or electricity a mere 30 years ago when the first road to it was built. Tourists back then were attracted by its sleepy isolation and slow pace. Today, the mushrooming wave of all-inclusive super-resorts has jacked land values into the stratosphere, and several pioneer small resorts such as the Sun-downer have succumbed. A few persevere, like Daniel Grizzle's 36-room Charella Inn and Xtabi (Arawak for "meeting place of the gods"), a collection of 14 rooms and cottages dramatically perched on the rocky cliffs west of town.

THE MIDDLE GROUND BETWEEN the two is well represented by the new Seasplash Resort that comprises 14 beautifully decorated large suites (apartments, really) with complete kitchens, set on a narrow strip of land connecting the shoreside highway with the beach. Tan-Ya's, the alfresco restaurant overlooking the small pool and beach, combines European and Jamaican cuisine on its menu. Seasplash's beach bar, Calico Jack's, is an ideal place to watch one of Negril's incredible sunsets, the kind that remind you of nature's skill with a paintbrush.

Beach hustlers are an inevitable annoyance at Negril, selling everything

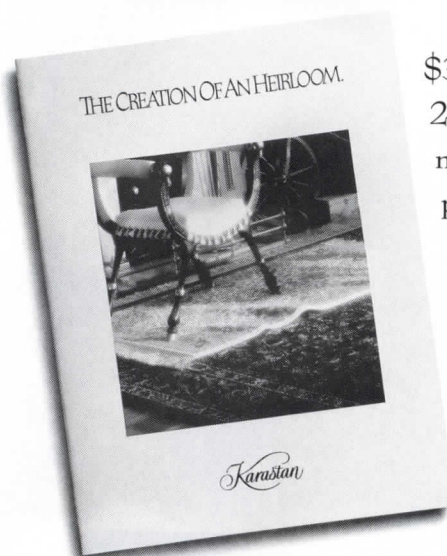
{CONTINUED ON PAGE 128}

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1/2 c. butter
1/2 c. flour
1 c. chopped onion
1/2 c. chopped bell pepper
1/2 c. chopped celery
1 c. chicken or fish stock

1 c. heavy cream
1 Tbs. chopped, seeded jalapenos
1/8 tsp. oregano
1/3 c. grated Swiss cheese
16 corn tortillas
2 c. grated Mont. Jack cheese

Melt butter. Add flour, whisk and cook for 5 min. Sauté vegetables. Add stock, seasonings and cream. Cook for 10-15 min. Add remaining ingredients except for cheese. Turn off fire and stir in Swiss cheese.

SEAFOOD ENCHILADAS

Filling:
4 oz. cream cheese
1/2 c. sour cream

4 chopped and seeded jalapenos
1 lb. crawfish tails (or shrimp or crab)
1 c. finely chopped green onions

Mix cheese and sour cream together until smooth. Add remaining ingredients. Steam tortillas to soften. Grease 9 x 11 baking dish. Spoon filling onto each tortilla. Roll and place in baking dish. Top with sauce and grated cheese. Bake at 450 degrees about 20 min. Serves 8.

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from handicrafts to *ganja* (the local—and very illegal—marijuana) to themselves (gigolos are big business). They are unfailingly friendly, but persistent.

The drive along the northwest coast through Hanover Parish to Montego Bay passes beaches as well as forbidding stretches of rugged shoreline and the historic village of Lucea, with its 265-year-old parish church. The roads, with a few exceptions, are well built and maintained, and the 65-mile drive east from Montego Bay to Ocho Rios takes about two hours, not including stops at resorts such as Falmouth, Runaway Bay and St. Ann's Bay.

Ocho Rios has become a primary mecca for cruise ships, and the familiar insignia of American fast-food joints are a reminder of this. The name does not derive from eight rivers but apparently is a corruption of the original Spanish *las chorreras*, "the waterfalls." Dunn's River Falls, cascading six hundred feet to the beach a couple of miles west of town, is one of the main tourist attractions in the country, and deservedly so. Every day of the year thousands of people in bathing suits climb to the top of the cataract, led by skilled guides who are known for carrying dozens of climbers' cameras without getting them wet. As we entered the immaculately tended park of snack shops, souvenir stalls and hair-braiding emporia ("Com on, darlin'—you'll look just like Bo Derek"), we watched a group of amiable guides, their dreadlocks neatly bundled on their heads, trying to organize a horde from a German vessel into manageable groups.

For our money, one of the most pleasant places in the Caribbean is Carriñosa, a sprawling hillside botanic garden created as a private project by former Prime Minister Edward Seaga. Paths and stairways wind through a wonderland of formal gardens, tropical wilderness, aviaries and lily ponds, culminating in a chain of progressively more impressive waterfalls. There is a very pleasant garden

restaurant, and the airy bar is a welcome oasis after a couple of hours of wandering through the park.

The major resorts of Ocho Rios are strung along the coast to the east. Couples, named for obvious reasons, is a trendsetter for the all-inclusive concept that threatens to take over the country. There are people who say the real competition in Jamaica is not between the two political parties, but between John Issa, who owns a chain of "super-club" hotels,

flying fish perform during breakfast. This is also the location of the lavish White Suite, where Sir Winston Churchill dangled his pudgy toes when he lingered there in the 1950s.

To the left along the loggia behind the low-key reception area are a comfortable library and a commodious English-style bar with trophies and other memorabilia of the Morrows, but most people prefer to savor their preprandial rum punches on the open veranda. For much of the year the inviting restaurant is overseen by Italian chef Battista Greco, who amalgamates American, Italian, French and Jamaican cuisines on the menu.

The staff is unfailingly friendly and obliging. Although jackets are required at dinner, there is absolutely nothing stuffy about the Jamaica Inn. Obviously, considerable effort goes into the well-oiled workings of this property, but it all looks smooth and easy to the guests.

The last stop on our sojourn was Port Antonio, the beautiful harbor on the northeast shore of the island. Errol Flynn, who literally washed ashore there on his yacht *Zaca* during a 1940s hurricane and stayed most of the last dozen or so years of his life, was inspired to write, "Now I know where the writers of the Bible had got their description of Paradise."

Along the road from Ocho Rios are two must-stops. The first is Harmony Hall, a century-old Victorian house that was once part of a large pimento plantation. In 1980 it was purchased by a small group of artists who restored the stonework and gingerbread. In addition to special shows, the gallery has a collection of internationally acclaimed works by Jamaican and expatriate artists. Imaginative Jamaican dishes and British pub grub are offered in the restaurant, and the food and drink menus change constantly. The shops also sell interesting crafts, graphics, books and food items.

{CONTINUED ON PAGE 130}



Regal dining is worth its weight in silver (and smiles) at the Trident Villas & Hotel.

such as Couples, and Gordon "Butch" Stewart, whose empire includes the various Sandals resorts.

Three of the best-known hotels in Jamaica are Ocho Rios's Jamaica Inn, the Plantation Inn and the Sans Souci Club. The three of them together don't have as many rooms as Sandals Ocho Rios.

THE JAMAICA INN HAS BEEN OPERATED for two generations by the Morrow family, and brothers Peter and Eric were raised by the hotel staff. The 45 cool, high-ceiling rooms are in Wedgwood-blue and white buildings snuggled around a perfect crescent beach and lush gardens, freshwater pool and manicured lawn—complete with croquet court. The accommodations are actually suites with open-air living rooms furnished with comfortable chintz-upholstered antiques. The rooms face or are right on the beach. Our favorites are in the west wing, looking toward a rock-rimmed cove of vodka-clear water where



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Hearty Turkey Stew

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3 to 4 tbsp. olive oil

8 small red potatoes, quartered

4 med. carrots, sliced 1/2 inch thick

1 lg. onion, chopped

4 cloves garlic, finely chopped

2 tbsp. flour

10 3/4-oz. can chicken broth

1 c. dry red wine

1 tsp. thyme leaves

1 tsp. pepper

8-oz. fresh mushrooms, cut in half

1 c. chopped fresh parsley

Heat oven to 350° F. Cut turkey tenderloins into 1/2-inch thick slices. Heat oil in 5-quart Dutch oven over medium-high heat until oil sizzles, about 1 minute. Place turkey, potatoes, carrots, onion and garlic in pan. Cook and stir frequently until turkey is no longer pink, about 10 minutes. Sprinkle flour over turkey mixture. Cook and stir 1 minute. Stir in chicken broth, wine, thyme and pepper; bring to a boil. Add mushrooms. Bake uncovered at 350° F. for 45 to 50 minutes or until vegetables are tender. Stir in parsley. 5 servings.

Nutrition Information Per Serving
(1/5 of recipe)—Calories 420, Protein
32 g, Carbohydrate 38 g, Fat 12 g,
Cholesterol 71 mg, Sodium 273 mg.



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The second is a pilgrimage of sorts into an important part of the English literary heritage of our century. As you pass the little town of Rio Nuevo, you enter Jamaica's loveliest stretch of coast, running nearly one hundred road miles to the easternmost tip of the island. Near Oracabessa is a private home called Goldeneye, purchased in 1946 by a new writer named Ian Fleming. He wintered there for nearly 20 years until his death.

"I was looking for a name for my hero nothing like Peregrine Carruthers of *Standfast Maltravers*," he later wrote in *Ian Fleming Introduces Jamaica*, "and I found it, on the cover of one of my Jamaican 'bibles,' *Birds of the West Indies* by James Bond, an ornithological classic. . . . Would these books have been born if I had not been living in the gorgeous vacuum of a Jamaican holiday? I doubt it."

In 1948, looking for someplace to lick his wounds after a play closed to bad reviews in New York, Noël Coward rent-

ed Goldeneye for a couple of months. Taken with the neighborhood, Coward bought a home he called Blue Harbour, after the bay, and soon learned that entertaining an endless procession of friends was interfering with his work. One day on an outing, Coward found a spectacular four-acre plateau a thousand feet above Blue Harbour, with 360-degree views of the sea and mountains. The spot was called Look-Out, after a centuries-old ruin left behind by Sir Henry Morgan. It had housed watchmen guarding the bays below from marauders.

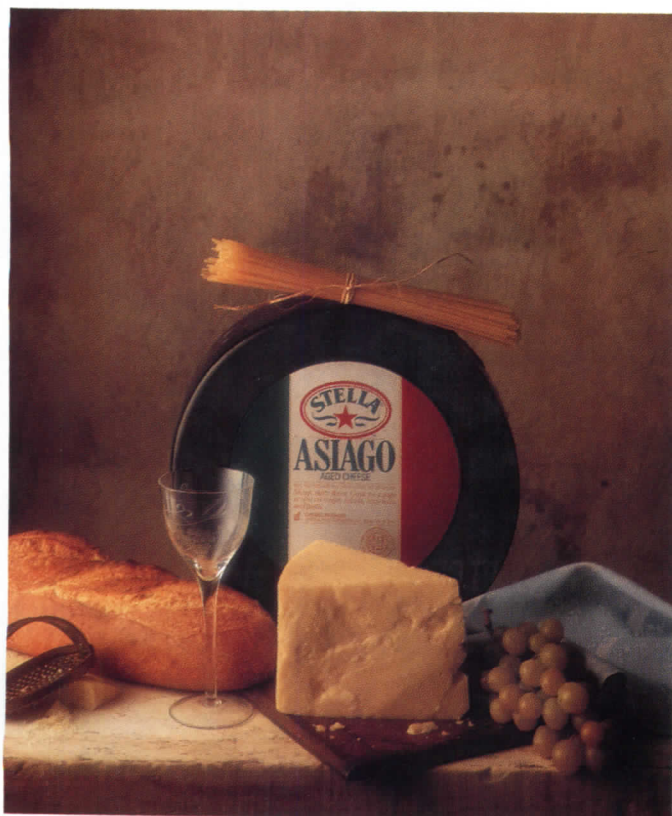
As evening fell and fireflies appeared, Coward resolved to buy the land and build a one-man artist's retreat. "Firefly Hill" was completed eight years later.

He died there in his four-poster bed of a heart attack in 1973, and the grave, marked simply "Sir Noël Coward" with the dates of his stay on Earth, faces the blue Caribbean below. During the intervening years "The Master" entertained the

greatest names of politics and the arts, a list too imposing to relate here.

The low, graceful little house is now maintained unaltered by the Jamaica National Trust Commission. One of the guides is Imogene Fraser, Coward's housekeeper, who was with him the night of his death. She showed us the glass-top table where in 1965 he introduced the Queen Mother to a bullshot. Her Majesty savored the blend of vodka and consommé, and had another, Ms. Fraser recalled.

Port Antonio has been a popular spa since before the turn of the century, but remains little spoiled by the ravages of modern tourism. It grew up near the mouth of the Rio Grande, one of Jamaica's largest rivers. The Maroons, fiercely independent descendants of runaway slaves, live and farm in the uncharted wilds of the high mountains, and once floated their produce down on long bamboo rafts. In the 1940s Errol Flynn started



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organizing raft races for his famous guests. The earl of Mansfield saw the wisdom of organizing this activity and built Rafter's Rest, an attractive pavilion with a restaurant, bar and souvenir shop.

Today, rafting down the Rio Grande is a favorite outing for visitors and Jamaicans alike. There are about 150 two-seater rafts on the six-mile stretch of river, each captained by a skilled raftsman who may have spent as long as ten years as an apprentice. The rides are spaced apart, so the two- to three-hour excursion is a tranquil journey through lush tropical foliage.

Port Antonio has two harbors split by a small peninsula off which is Navy Island, once a powerful British base that had been decommissioned by the time Errol Flynn bought it. Today it is occupied by the Admiralty Club, a casual resort reached by regular ferry service, with an attractive dining room overlooking the water.

PERHAPS THE MOST ENCHANTING resort in Jamaica is just east of Port Antonio. Trident Villas & Hotel is the creation of Jamaican Earl Levy, one of the region's most successful architects. He commutes from Kingston on weekends and oversees all aspects of the place.

Years ago Levy obtained the land, a forbidding outcropping next to a small inlet, in exchange for an unpaid fee. With more imagination than less-adventurous architects, he set out to design a thoroughly restful fairyland on 14 acres. The whitewashed villas are strung along the shore, each with its own cool, high-ceiling bedroom and sitting room opening onto a terrace. There are smaller junior suites with balconies or verandas, and larger superdeluxe tower suites frequented by people who know Levy will keep them safe from gossip columnists.

Every one of the 30 spacious accommodations was built and decorated differently by Levy, an accomplished interior designer as well. Ours was done in white and shades of gray, with rose print upholstery and accents, and carefully chosen original paintings. The garden paths are lined with topiaries of Australian pine, which provide shelter for the tame pea-



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cocks and guinea fowl that assemble dutifully—along with the guests—for tea on the main terrace in the late afternoon.

The small, private beach he reclaimed from the adjacent cove is reached through a portal in the hedge wall, a kind of secret door to a secluded lagoon.

The atmosphere here is relaxed until dinnertime, when the Trident sets a table in the formal dining room fit for royalty. The sterling, china and crystal are handled by waiters in white gloves; the elegant, locally inspired menu changes nightly. No male guest has ever objected to wearing a jacket and tie, since it would be a crime not to do so in such a setting.

At the opposite end of the dining spectrum, and well worth the 15-minute drive down the coast, is a series of fragrant stalls and shacks presided over by Jamaica's most skilled producers of jerk. This form of barbecue, handed down by the Maroons, is a slow-smoke process over green pimento wood, preceded by a marinade which, if used as a fuel, could put Jamaica into the space race. The cheerful sellers like to chat about their artistry and freely give out recipes—with-

out proportions. The only off-putting part of it is that you become acquainted with the free-ranging pigs and chickens that might be tomorrow's menu.

One lunchtime we returned to the hotel with several greasy packages of jerked pork, chicken and fresh sausage, drew up to our terrace dining table and fell to eating with a will. A few minutes later we were forced to call room service. When the waiter arrived with half a dozen icy Red Stripes, he was grinning.

"I smelled you when you walked by the bar," he said. "I should have told you to order these then."

SNAPPER TERRA NOVA

The Terra Nova Hotel serves the dish with small boiled herbed potatoes. Simply sauté them in butter and roll in chopped parsley.

4 SERVINGS

- 4 8-ounce red snapper fillets
- 3 tablespoons fresh lemon juice
- ¼ cup white wine vinegar
- 2 tablespoons vegetable oil
- 2 teaspoons sugar

{ RECIPE CONTINUED ON PAGE 132 }

1 serrano chili, thinly sliced

½ cup all purpose flour

1 teaspoon salt

½ teaspoon white pepper

4 tablespoons (½ stick) butter

2 tomatoes, seeded, chopped

1 onion, thinly sliced

1 green bell pepper, thinly sliced

Lemon wedges

Place fish fillets in glass baking dish. Pour lemon juice over. Marinate 1 hour. Combine vinegar, oil, sugar and chili in small

bowl. Set chili mixture aside.

Combine flour, salt and pepper in medium bowl. Lightly dredge fillets in flour mixture. Melt 2 tablespoons butter in heavy large skillet over medium heat. Add fillets and sauté until golden brown and cooked through, 3 minutes per side. Transfer to platter and keep warm.

Add remaining 2 tablespoons butter to same skillet. Add tomatoes, onion and bell pepper and cook until tender, stirring occasionally, about 10 minutes. Spoon vegetable mixture over fillets and garnish with lemon wedges. Serve, passing chili mixture separately.

CHICKEN MARGUERITE

One of the signature dishes from Marguerite's restaurant.

6 SERVINGS

4 tablespoons (½ stick) butter

2 medium onions, chopped

2 large tomatoes, seeded, chopped

2 green bell peppers, coarsely chopped

½ chayote squash, peeled, pitted, chopped

2 garlic cloves, minced

2 teaspoons pepper

1 teaspoon fresh thyme, chopped or

¼ teaspoon dried, crumbled

½ teaspoon poultry seasoning

5 green onions, chopped

½ cup chicken stock or canned broth

2 tablespoons catsup

3 tablespoons soy sauce

Salt

6 boneless chicken breast halves

Melt 2 tablespoons butter in heavy large skillet over medium heat. Add onions, tomatoes, bell peppers and chayote. Sauté until vegetables are tender, about 8 minutes. Stir in garlic, pepper, thyme and poultry seasoning. Cook 1 minute. Add chopped green onions, stock, catsup and 2 tablespoons soy sauce; boil 5 minutes. Season with salt. (Sauce can be prepared 1 day ahead. Cover and refrigerate. Reheat over medium heat.)

Rub chicken with remaining 1 tablespoon soy sauce. Melt remaining 2 table-

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spoons butter in heavy large skillet over medium heat. Add chicken and cook until golden brown and cooked through, about 4 minutes per side. Transfer to plates. Top with vegetable sauce.

SAUTEED PORK TENDERLOIN WITH MANGO SAUCE

The Sugar Mill Restaurant-Rotisserie serves up this wonderful tropical combination.

2 SERVINGS

1 large mango, peeled

2 8-ounce pork tenderloins
Pepper

1 tablespoon butter
¼ cup dry Sherry
½ cup chicken stock or canned
broth
Chopped fresh cilantro

Cut six 3-inch-long ½-inch-wide strips from mango. Remove pit. Chop remaining mango. Puree 1 cup chopped mango in blender or processor. Reserve any leftover chopped mango to garnish pork. Reserve puree for sauce.

Place pork on work surface. Butterfly by making lengthwise cut down 1 side of meat, cutting ⅔ through. Open meat as for book. Make another lengthwise cut down center of each cut side, cutting ⅓ through. Press to flatten. Season pork with pepper. Place mango strips lengthwise down center of meat. Fold meat in half, enclosing filling. Tie pork crosswise with string at 1-inch intervals to hold shape. (Can be prepared 4 hours ahead. Cover and refrigerate.)

Melt butter in heavy large skillet over medium heat. Add pork and sauté until golden brown on all sides and cooked through, about 15 minutes. Transfer to platter and tent with foil. Add Sherry to same skillet and cook 2 minutes. Whisk in stock and boil 1 minute. Stir in reserved mango puree. Cook until heated through, stirring occasionally. Divide sauce among plates. Slice pork and arrange atop sauce. Sprinkle with chopped fresh cilantro and any leftover chopped mango.



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SIR HENRY'S CHEESECAKE WITH PAPAYA-RUM SAUCE

Island flavors star in a terrific dessert offering from Morgan's Harbour Hotel.

8 SERVINGS

CRUST

1 ¼ cups graham cracker crumbs
2 tablespoons sugar
½ teaspoon grated lime peel
6 tablespoons (¾ stick) butter, melted

FILLING

5 8-ounce packages cream cheese, room temperature
1 ½ cups sugar
3 large eggs
2 large egg yolks
3 tablespoons fresh lime juice
1 tablespoon grated lime peel (about 2 limes)

SAUCE

1 papaya, peeled, seeded, chopped
3 tablespoons honey
3 tablespoons fresh lime juice
3 tablespoons dark rum

Mint sprigs

FOR CRUST: Preheat oven to 375°F. Combine first 3 ingredients in medium bowl. Stir in butter. Press mixture onto bottom of 9-inch-diameter springform pan. Bake 10 minutes. Cool slightly. Reduce temperature to 325°F.

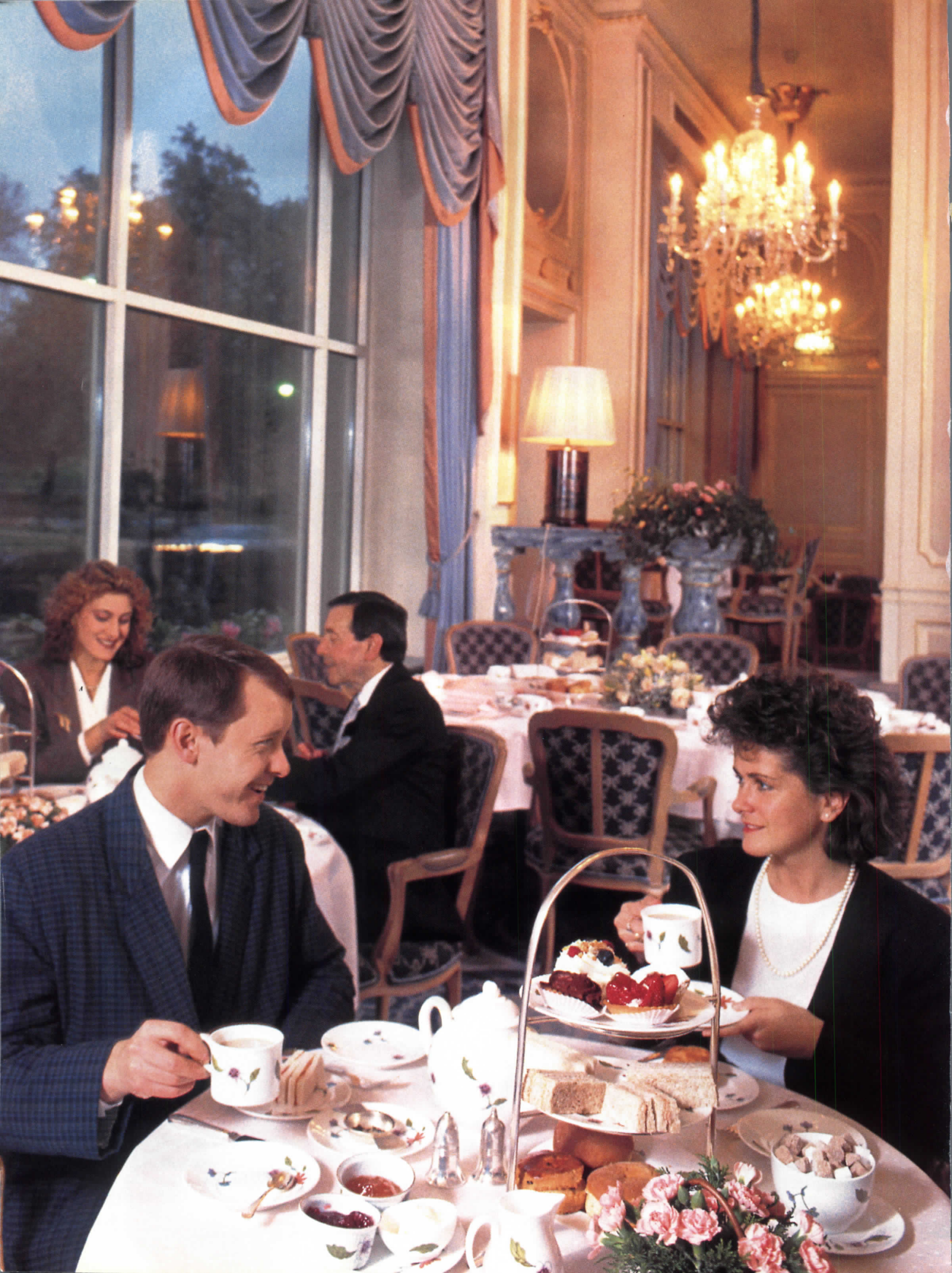
FOR FILLING: Using electric mixer, beat cream cheese until just fluffy. Add sugar and beat until combined. Add whole eggs, yolks, lime juice and lime peel and beat until smooth.

Pour filling into prepared crust. Bake until center is just set, about 1 hour. Transfer cheesecake to rack. Cool. Cover and refrigerate overnight. (Can be prepared 2 days ahead.)

FOR SAUCE: Place first 4 ingredients in heavy small saucepan. Bring to boil. Reduce heat and simmer until slightly thickened, about 15 minutes. Cover papaya-rum sauce and refrigerate. (Can be prepared 1 day ahead.)

Release pan sides from cake. Cut cake into wedges. Transfer to plates. Spoon sauce over. Garnish with mint. 

Bon Appétit columnists Jinx and Jefferson Morgan left their own hotel in the British Virgin Islands for a holiday in Jamaica.



THE TEA ROOMS OF London

by MARTIN PLIMMER

IF AN ENGLISHMAN'S HOME IS HIS CASTLE, then tea is surely the stuff that fills his moat, for it is this dull, brown, unremarkable-looking liquid that encircles his day, drowning his crises and warming his cool English soul.

For three hundred years tea has percolated through every class of British society. In the seventeenth century it was so expensive that tea caddies had locks on them. Servants still managed to steal it, and a trade in secondhand tea leaves developed. Now it is the cheapest drink after tap water, yet remains one of our fondest luxuries. It is drunk a limpid amber in the drawing rooms of Mayfair (from china so translucent you can see the fog through it) and a robust orange in Petticoat Lane Market (from mugs depicting the Teenage Mutant Ninja Turtles). At both ends of the social scale it is taken with a splash of milk to yoke the tannin, and as hot as it can be handled, if not hotter.

We British drink so much tea that over the centuries we have become like it: unflamboyant, imperturbable, easygoing, odd—and in some lights, a little beige.

With a lovely park view as backdrop, guests at the Hyde Park Hotel indulge in provocative treats between sips.

That description is not meant to put you off, but rather to try to explain a British delicacy so subtle that many pass it by. To be sure, you will never really get a taste of Great Britain unless tea is part of your package. The clink of tea cups in the sunlight has as much claim on the fragile euphoria of the British summer as the crack of a leather ball on a willow cricket bat, either of which sounds can cause women to kick off their shoes on the lawn—an action as socially significant in the Home Counties as hot tubing is in California.

To make an ordinary cup of tea, you probably need to be British. You need to be both pedant and magician. You need to have devised a convoluted ritual based on folklore, taste and inner voices.

All those requirements, viewed from the average American breakfast room,

make the tea ceremony confusing, irrelevant and barely worth the effort. Seen from a Louis XIV chair at The Ritz Hotel in London, however, while waiters in black tie and tails precisely unravel the mystery in front of you, a proper tea will appear so felicitous, apropos of everything, that you will wonder briefly what else there could be in the world that is so sublime.

ACTUALLY, ONE DOESN'T HAVE just tea at The Ritz; one has afternoon tea, a different kettle of fish by several hundred calories. Afternoon tea is a euphemism for a meal. It was started by Anna, seventh Duchess of Bedford, who decided to meet the need, commonly suffered by people of high breeding and low purpose, for an injection of fuel during the

horse latitudes of the afternoon.

This development coincided magnificently with the invention of the savory morsel pressed inside two thin slices of bread—popularized by the Earl of Sandwich—that has changed the eating habits of the world. By 1880, ladies were changing into long gowns for afternoon tea. At Whiteley's department store, a ladies' orchestra accompanied the process. Evolving was an elaborate pageant of snacks and cakes, many of which are still offered today: finger sandwiches with the crusts shaved off and fillings of razor-sharp cucumber slices or smoked salmon; scones with clotted cream and jam; and cakes, cakes, cakes.

However preposterous the markup, afternoon tea will always be cheap. London's most expensive cuppa, at The Ritz, is about \$23. A hard-stretched suitor may not be able to run to the \$497 deluxe Ritz bedroom his sweetheart deserves or to the \$80-a-head dazzle of its restaurant, but he will find that for the investment of \$46 for two he will be able to woo her for an hour and a half in the delicate romance of the Palm Court's natural pink light, while a naked golden nymph winks at him from the fountain. It's the best value shortcut to a girl's heart in London town. It won't make her tipsy and reckless, but it will fill her up with loveliness. He will have to wear a jacket and tie, of course, but he can sneer at the doorman like a real English aristocrat.

Much enjoyment of tea depends on the venue. Though you can get tea anywhere in London and shouldn't neglect the small cafés for a quick cup here and there, they will not necessarily prevent you from wondering if you left the iron on back home in Seattle. But a fine hotel or tea room is a respite from the world and will gracefully unravel your anxieties for you.

{CONTINUED ON PAGE 138}



Conversation hums over fresh pots of tea and divine pastries at Maids of Honour's cozy tables.



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THE SAVOY HOTEL, FOR INSTANCE, is worth visiting for its silver deco frontage alone, but this classy polished facade reflects a style long gone and promises more than The Savoy ultimately delivers today. However, it would be churlish to say The Savoy is not one of the great hotels in which to take tea. It is, after all, one of the first homes of the *thé dansant*, the afternoon tea dance that was so beloved by Edwardian society.

History fairly crackles in The Savoy's Thames Foyer, among its pillars and plaster murals, deer statues, art deco mirrors and mock French windows painted with trompe l'oeil gardens, all radiating a particularly showbiz bent. The hotel was built by impresario Richard d'Oyly Carte on the profits of Gilbert and Sullivan operettas. Here, Strauss conducted, Valentino danced, Noël Coward lilted and Gershwin soared through the premiere of *Rhapsody in Blue*. For all that rich history, the incumbent pianist in his toy gazebo is no exchange.

There is no faulting the tea, though,

or the fancy waiters who bring it. They're all done up in starched white jackets and gold brocade, like little admirals.

Much more gracious in its airy simplicity is The Orangery Kensington Palace in Kensington Gardens. It's a beautiful, long, white building designed in 1704. It provided a relaxing setting for Queen Anne to take her supper in the summer.

Fortunately for us, the gardens are now a public park. A company owned by well-known British food writer Pru Leith has taken over The Orangery and converted it into a restaurant, open from Easter through September, that serves tea in the afternoon. The building seems a little overlarge for one woman and her supper, but who would want to gripe about the measurements chosen by Sir John Vanbrugh, Nicholas Hawksmoor and Sir Christopher Wren, all of whom probably had a hand in the design.

It knocks your worries into proportion. Even an American football team, calling in for pots of Assam, would rattle around here. The clang of cutlery echoes ever off its stone flags, marble statues and

urns, but cannot dent its tranquillity. The space is exacerbated by the color scheme—white, all white—the better to contrast with the spotted blue and red bow tie of manager David Scott Bradbury.

Wherever you find tea, eccentricity is not far away. For serious eccentricity, try the Chelsea Physic Garden, a walled sanctuary just three short blocks from the razzmatazz of King's Road. On the grounds of this historic botanic garden (over three hundred years old), the tea service is run by volunteers, mostly as old and as odd as the basaltic Icelandic lava of Europe's oldest rock garden, which perseveres here.

Expect to be charmed, though, and to sit on the lawn in dappled sunlight beneath a tree while drinking delicious tea from satisfactory blue and white china. But don't come if there is no sunlight, because then the tea service is confined to a dreary lecture room.

The tea itself is made in an unconventional manner that involves brewing an entire quarter-pound of tea in a regular-size pot. The resulting viscid treacle

MORE TIME FOR TEA

Harrods Georgian Restaurant: A long, elegant room with chandeliers and an elaborately molded ceiling is welcome relief from the madhouse that is Harrods. You have just been exposed to every extreme of taste and expense (Harrods always goes the limit in every direction), and you are probably lost. You either like the store or you loathe it. No matter what, you will be in need of a cup of tea. Since you can't find your way out of the store anyway, their restaurant is the best place to be.

Maids of Honour: A traditional tea shop of the gingham tablecloth, village-green variety, typical of hundreds of places in the countryside but unique in London. Maids of Honour (accurately called Newens & Sons, Ltd.) nestles by the Thames opposite the Royal Botanic Gardens at Kew. It is famous for the Maids of Honour cake, a lackluster little pastry affair believed to have been invented by one of the maids of honor at Richmond Palace and beloved of Henry VIII. This spot could be considered a little cute, but there are times in everyone's life when that is exactly what's needed.

Tatlers Tea Rooms: Tobacco Dock is a new shopping area in Wapping occupying 24 acres of brick vaults built in 1812 to store wine and tobacco. It's a mixture of old and new, and part of the recent revitalization of London's docks, once the largest in the world. There are miles of restored warehouses looming over narrow streets and quaint little pubs with names like The Artichoke. Take a boat to see the Cutty Sark tea clipper at Greenwich and sail on to Europe's largest office building project, also on an old dock site. Being buried in a brick vault, Tatlers does not make for a timeless spring or summer afternoon, but the experience is refreshing nonetheless.

The Waldorf Hotel: The Palm Court is a cool marble lounge in this Aldwych hotel. It used to specialize in tango teas for Edwardian socialites who had that much energy in the afternoon. The tango never caught on, and since about 1912 the Palm Court has limited itself to the fox-trot, quickstep and waltz at its weekend tea dances—which are as popular today as ever. But, alas, The Waldorf's is now the only tea dance surviving in London.

is poured into the bottom of each cup and then topped with boiling water. When I asked about this, the lady operating the tea pot told me, "It's normal practice in the diplomatic service."

Of course the tea service at the Physic Garden has an eccentric schedule, as it's offered only two days a week. On Wednesdays, only biscuits accompany the tea, and on Sundays the volunteers sell fruitcake and scones. The scones go fast, so don't be late.

The most comfortable hotel in which to take tea is Brown's, a conspiracy of ten big houses between the parallel streets Albemarle and Dover, that have, over time, been expanded into each other.

The hotel was started in 1837 by James Brown, not the American singing machine you know and love, but a former manservant to the poet Lord Byron. Apart from slowly swallowing its neighbors, it has barely changed since Franklin and Eleanor Roosevelt honeymooned here.

It is a kindly place, dignified but familiar, with oak paneling and guest-friendly waiters. The serious paintings tell you that you are somewhere smart, but you are encouraged to relax into the kind of sofa you wonder if you will ever return from, especially after tasting the scones, the best in London. You can't reserve a table here, so expect to queue, unless you come on the dot of 3:00 P.M.

Another charming hotel is Dukes, a small, clubby place near Green Park tucked into a red-brick cul-de-sac lighted by gas lamps. The three-table yellow sitting room is the coziest in town. Afternoon tea here is a treat: Offered on a grand silver service, it is one of the few that include hot buttered crumpets. Overflow customers are directed to the restaurant, which is not as nice. Unless you are careful, barmen Salvatore Calabrese and Gilberto Preti will lure you into the bar afterward and serve you a fine dry Martini or a 1789 Augier Cognac.

Visitors to London will appreciate teatime at the Hyde Park Hotel simply for its proximity to Harrods. If you have the energy left after a mad shopping spree to walk two minutes from the store to this hotel, you will find a relaxing oasis. It is a plush Edwardian hotel in Knightsbridge (which is all chimneys, roofs and fire escapes, making it look almost like a Disney version of Victoriana). The Park



At Dukes, the afternoon paper is an ideal accompaniment to a warming cup of tea and a buttery crumpet or scone.

Room is famous for its large windows that look across Rotten Row and Hyde Park. There is a wide range of teas, including exotic ones like vanilla and mango for the very brave, with delicious muffins to mop it all up. The Queen Mother used to take tea here with the Princesses Elizabeth and Margaret Rose in the years after the war.

Just about everyone has heard of the man on the Clapham omnibus (the average man on the street to you Americans), but not all have experienced the special thrill of being an ordinary English person. You can get it by jumping on the top deck of a red 137 bus in the West End and, after a half-hour's scenic drive through Chelsea and across the Thames, arriving at a terrace of brick Victorian-style shops, which is called The Pavement. It overlooks Clapham Common, a lovely golden green space.

One of the shops here is Tea-time—small, pretty, mint green and decorated just so with bouquets of silk roses, camellias and willow. On summer afternoons this place sparkles. Excep-

tionally good teas are served in rosebud china by crisp girls in white aprons. The shop is open all day and offers warm snacks (try the scrambled egg and smoked salmon) and hot puddings. It is most famous for its cakes, some of which are cooked (in the best tradition of English cuisine) by a foreigner: American Scott Ewing is one of the shop's three bakers. His extraordinary carrot cake is the stuff ordinary English dreams are made of.

For bohemian spirits, Julie's Bar in Holland Park provides idiosyncratic flamboyance. Julie's is a wine bar by day and night but a tea house by afternoon, with barely a seam in the hum of conversation to mark the changeover.

The place is a labyrinth of irregularly shaped Victorian rooms, furnished in Gothic style and overgrown with plants, a place much loved by media types and professional hedonists. It was started, as if you couldn't guess, by an interior designer. Julie Hodgess, although no longer involved in day-to-day operations, is still responsible for the decor—a combination of stuffed owls, elaborate mirrors, stained-glass windows, pink paint and dark wood furniture.

Ask to sit in the conservatory, which on sunny afternoons glows with filtered sunlight. It is a place for refined indulgences. The reasonably priced small pots of tea encourage experimentation with the different blends on the menu.

In pride of place in a glass case is a tableau called *The Tea Party*. It has stuffed squirrels taking tea on a long, hot afternoon that, in their case, lasted forever. They are perfectly preserved in their pleasure.

It's how every Englishman would like to go. 

According to London resident Martin Plimmer, going out for tea is a regular and inspirational part of his life, even on a visit to Los Angeles—where he was served bagels along with his tea.



PHOTOGRAPHY by
ROBBIE MCCLARAN

DALLAS DELUXE

Actuelle

by KAREN KAPLAN



IN FRENCH, ACTUELLE MEANS “OF THE PRESENT time.” And there probably isn’t a better name for this top-rated Dallas restaurant. Yet the driving force behind the contemporary Texas place, with its glass-enclosed dining room, open display kitchen and modern American menu, is a European

traditionalist. Chef and co-owner Victor Gielisse (pronounced Hee-liss-say) is a no-apologies, classically trained overachiever.

He spent his childhood in his parents’ hotel in Scheveningen, Holland. At the age of 14, he started hotel school and a series of local apprenticeships. “I grew up in a regimented society and had a strict education,” he says. “And I’m glad I did. I adhere to old-fashioned principles and values in life and in cooking.”

Gielisse believes that chefs have to work their way from the bottom up. He started his ascendancy in German and Swiss hotel kitchens before joining Westin Hotels in 1973. He worked in their establishments in Johannesburg, Seattle, Houston and finally Dallas, guid-

ing Blom’s Restaurant in their Galleria location to gastronomic glory. His next move was to The Adolphus hotel, where he brought fame to The French Room.

In 1985 he teamed up with Clive O’Donoghue, also a former Westin employee. “He was one banquet manager I

actually got along with,” says Gielisse. They decided to open their own place in a unique pavilionlike space in The Quadrangle, a retail and business center in Dallas.

“Right from the beginning, we knew we wanted to be a fine-dining institution,” says Gielisse. “We also knew it



OPPOSITE: A luscious lemon-lime tart with fresh raspberry sauce (our cover recipe) is shown off in the stunning domed dining room.

British-born co-owner and manager Clive O’Donoghue at the restaurant’s sleek bar, which by night attracts a lively Dallas crowd.

would be hard. People are finicky here, the economy has been in trouble for a while and there are many excellent restaurants to choose from. It's taken us four years, but we've finally built a rock-solid clientele. We owe a lot to the regulars, who saw us through the lean times.

BUT WE WORK HARD," HE CONTINUES. "We give good value for the money, with big portions and top quality. I don't experiment on my customers. I don't do weird combinations just to see if they work. It's not my intention to adulterate food.

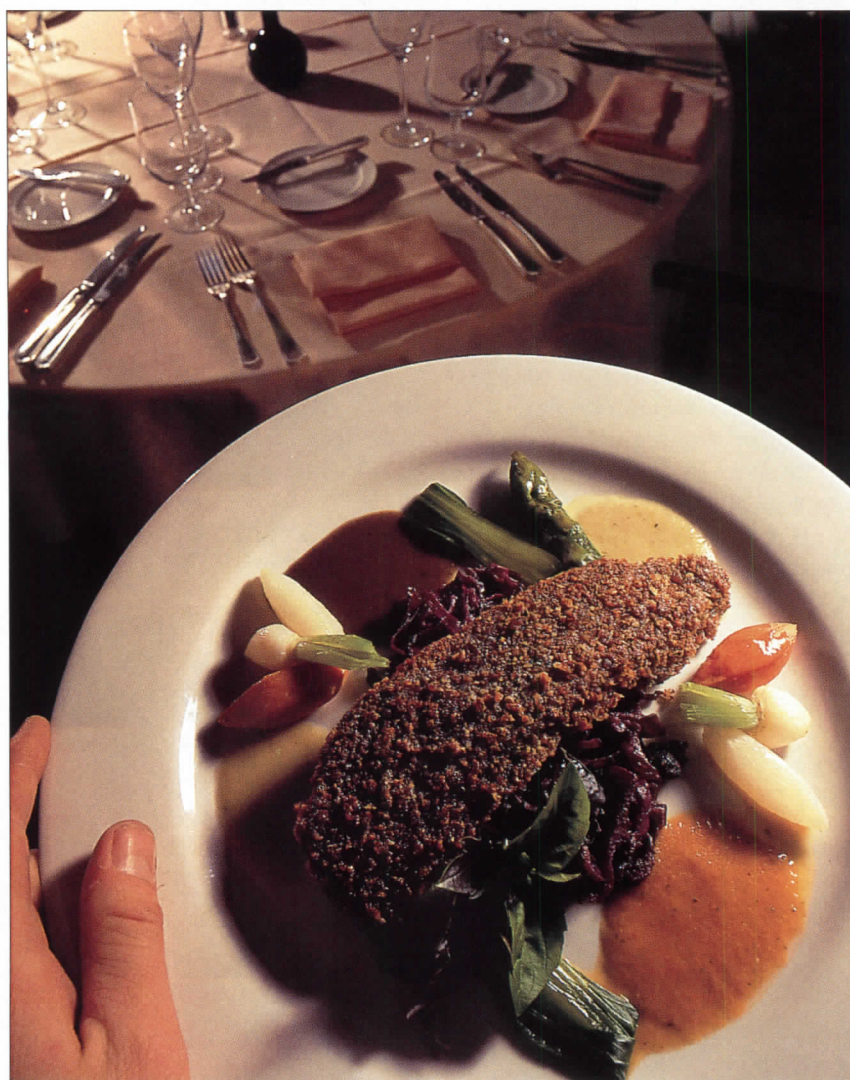
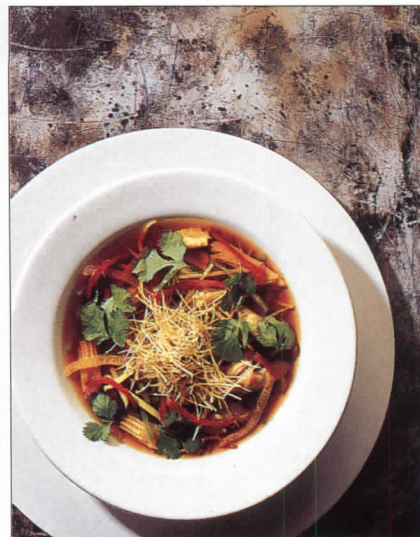
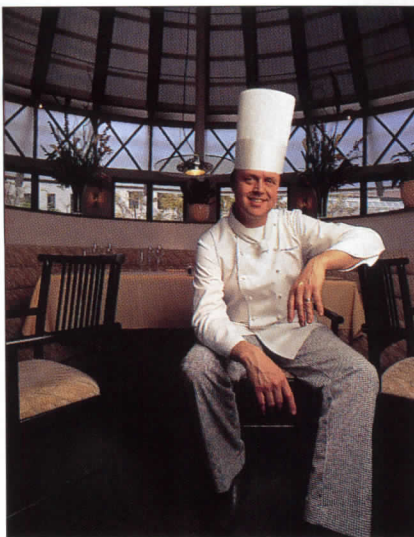
"I want to serve familiar food in unfamiliar ways," Gielisse says. "Chefs must have imagination, but it shouldn't get in the way of the food. They must first understand the fundamentals of cooking, then use the best ingredients, then apply their artistry and creativity."

Gielisse's creativity is in abundant evidence on his daily-changing menu. His food, which he labels sophisticated American cuisine with a European backbone and international influences, has garnered much press and praise on both the local and national fronts.

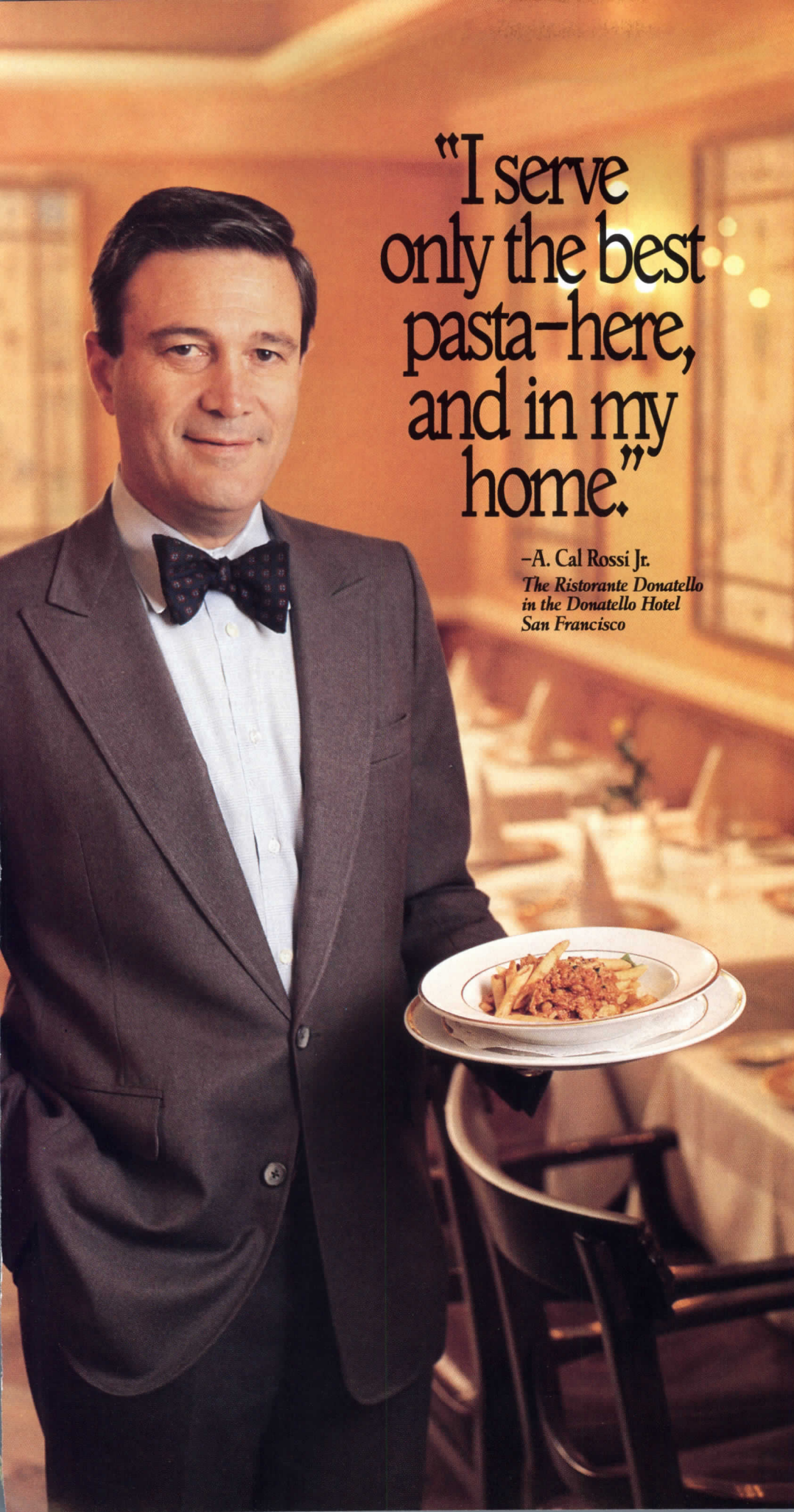
Some of his captivating innovations include vodka-cured salmon with warm apple, potato and onion pancake; roast pheasant with hedgehog mushrooms, corn pudding and bourbon sauce; grilled sea scallops with sweetbreads and spiced pecans; grilled quail with chili fettuccine, frizzled leeks and black bean sauce; roast lamb with mushroom flan, lemon-thyme potato pie and Port sauce; and Scotch-laced gingerbread with Devonshire cream and caramel sauce.

"But the menu is not the law," Gielisse says. "We'll give people whatever they ask for—especially if they have dietary concerns. Health is very important to me. I belong to the American Culinary Federation's National Nutrition Committee. People don't know how to eat properly. It's a matter of balance, not extremes. If people would be more cautious—reduce their consumption of fat. They don't have to give up everything."

A perfectionist not content to rest
{CONTINUED ON PAGE 144}



TOP LEFT: Award-winning chef Victor Gielisse is also co-owner of Actuelle. TOP RIGHT: One of the great creations on the menu is this smoked chicken consommé. ABOVE: Another inspired dish is catfish with a pecan crust.

A man with dark hair, wearing a dark suit jacket, a light blue shirt, and a dark bow tie with a small pattern, stands in a restaurant. He is holding a white plate with a gold rim, which contains a serving of pasta with a meat sauce. The background is a warm, out-of-focus restaurant interior with tables and chairs.

"I serve
only the best
pasta—here,
and in my
home."

—A. Cal Rossi Jr.
*The Ristorante Donatello
in the Donatello Hotel
San Francisco*

If there's one thing A. Cal Rossi Jr. knows, it's what it takes to make a fine meal. For the past four years his restaurant has been named "San Francisco's Best Italian Restaurant" by *San Francisco Focus Magazine*.

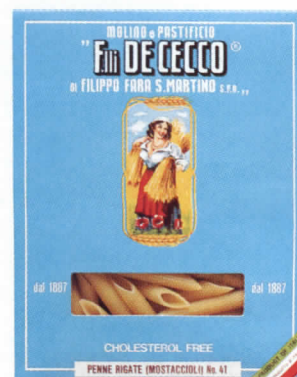
So it's no wonder that when he serves his famous Penne with Pheasant Ragu, he chooses DeCecco pasta. It's the same pasta he serves his guests at home.

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on his laurels, Gielisse is constantly driven to learn, improve and excel. He's getting his MBA at present, and he is already one of only 39 chefs in the nation to have a Master Chef Certification—with top honors, no less—from the Culinary Institute of America.

As a member of the United States Culinary Team, Gielisse won gold, silver and bronze medals in the 1984 Culinary Olympics and the Culinary World Cup in 1986. He has picked up numerous other awards, especially in the area of seafood preparation, which is his great love. And he continues to compete on a regular basis—and win. “I don’t like the feeling of defeat,” he says.

He also judges shows, teaches classes, does benefits and feeds one hundred homeless and hungry every month. All this in addition to his daily work.

Passionate about cooking as a profession, Gielisse insists that those who choose it take it seriously.

“You must have the right reasons for going into this business,” he says. “You have to love it—you have to love food and hard work. This isn’t a glamour job. Today’s chefs need to be totally on the ball from every standpoint and to exhibit a high level of professionalism. Otherwise, they won’t be respected.”

Gielisse goes home to Holland once a year. “The Dutch aren’t exactly culinary wizards, for the most part. What the farmer doesn’t know he doesn’t like. So, it’s a lot of soups, stews, braises—pork, variety meats and, of course, french fries.

“But things are slowly changing,” he adds. “There are a lot of good chefs in Holland. They’re just scared—they need to come out of the closet.”

When speaking of home, Gielisse gets a bit wistful. But on the next public holiday, he will renounce his Dutch citizenship and be sworn in as an American. As he likes to say, “After 12 years, there will be a new American chef in town.”

Actuelle

*The Quadrangle, Suite 125
2800 Routh Street
Dallas, TX 75201
214-855-0440*

Recipes

SMOKED CHICKEN AND THREE-PEPPER CONSOMME

PECAN- AND BRAN-CRUSTED CATFISH

PORK TENDERLOIN WITH LIMA BEAN- TARRAGON SAUCE

LEMON-LIME TART WITH FRESH RASPBERRY SAUCE

SMOKED CHICKEN AND THREE-PEPPER CONSOMME

The egg whites are used to clarify the stock. When it is gently heated, they rise to the surface, bringing all other particles with them to form a “raft.” Care must be taken to disturb the raft as little as possible when straining the consommé. To make this smoky-flavored soup as colorful as possible, chef Gielisse likes to add even more garnishes than we do here.

8 SERVINGS

- 12 cups chicken stock or canned broth
- 8 ounces ground chicken
- 4 ounces smoked chicken or smoked turkey, finely chopped
- 1 cup chopped celery
- 1 cup chopped leeks
- $\frac{2}{3}$ cup chopped carrot
- $\frac{2}{3}$ cup chopped tomato
- 10 white peppercorns
- 2 bay leaves
- 1 bunch fresh thyme (about $\frac{1}{2}$ ounce) or 2 teaspoons dried, crumbled
- $\frac{1}{2}$ bunch fresh cilantro
- $1\frac{1}{2}$ teaspoons minced fresh basil or 1 teaspoon dried, crumbled
- 5 large egg whites
- $\frac{1}{2}$ red bell pepper
- $\frac{1}{2}$ green bell pepper
- $\frac{1}{2}$ yellow bell pepper
- 2 ounces smoked chicken or turkey
- $\frac{1}{3}$ cup chopped fresh cilantro
- 4 serrano chilies, seeded, minced
- 1 tablespoon sliced pickled ginger*

Place first 12 ingredients in large pot. Beat egg whites in small bowl until just frothy. Add whites to pot and whisk to combine thoroughly. Bring mixture to simmer over

medium-low heat; *do not boil*. Turn heat to low and cook until egg white mixture solidifies on surface and broth is clear, about 1 hour 45 minutes; *do not stir*.

Set strainer lined with several layers of dampened cheesecloth atop large bowl. Using ladle, gently part egg white mixture. Carefully ladle consommé into strainer; do not press on solids in cheesecloth. If any particles clog cheesecloth, remove them and continue ladling. (*Can be prepared 2 days ahead. Cover consommé and refrigerate.*)

Cut bell peppers and smoked chicken into matchstick-size strips. Reheat consommé in saucepan. Ladle into bowls. Garnish with bell peppers, smoked chicken, cilantro, chilies and ginger.

**Available at oriental markets and in the refrigerated section of some supermarkets.*

PECAN- AND BRAN-CRUSTED CATFISH

At the restaurant, the fish is served with an assortment of sauces and vegetables.

6 SERVINGS

- 2 shallots or 4 green onions, minced
- 2 garlic cloves, minced
- 2 tablespoons purchased teriyaki marinade and sauce
- 2 tablespoons chopped fresh basil or 1 teaspoon dried, crumbled
- 1 tablespoon chopped fresh cilantro
- 1 teaspoon minced fresh ginger
- 6 6-ounce catfish fillets
- $3\frac{1}{4}$ cups bran flakes
- 1 cup pecans (about $3\frac{1}{2}$ ounces)
- 1 cup fresh egg-bread breadcrumbs
- 1 tablespoon ground pepper
- Salt
- All purpose flour
- 3 eggs, beaten to blend
- 6 tablespoons ($\frac{3}{4}$ stick) butter
- 6 tablespoons olive oil
- 1 shallot or 2 green onions, minced
- 2 tablespoons chopped fresh basil
- 1 tablespoon chopped fresh cilantro

Combine first 6 ingredients in small bowl. Place fish in glass baking dish. Spoon marinade mixture over both sides of fish. Cover and refrigerate 2 hours.

Finely grind bran flakes in processor. Add pecans and process until finely ground. Transfer to large bowl. Mix in breadcrumbs and pepper. Season with salt. Place flour in second large bowl. Pour eggs into third large bowl. Remove fish from marinade. Coat fish with flour; shake off excess. Dip fish into eggs and then coat with breadcrumb mixture, pressing to adhere.

Melt butter with oil in heavy large skillet over medium heat. Add fish in batches and cook until golden brown and cooked through, about 5 minutes per side. Sprinkle 1 shallot, 2 tablespoons basil and 1 tablespoon cilantro over fish.

PORK TENDERLOIN WITH LIMA BEAN- TARRAGON SAUCE

8 SERVINGS
BEAN SAUCE

$\frac{1}{2}$ cup dried baby lima beans

- 1 tablespoon olive oil
- 2 ounces tasso ham or andouille sausage* or hot Italian sausage, chopped
- 1 green bell pepper, chopped
- $\frac{1}{2}$ small onion, chopped
- $\frac{1}{2}$ carrot, chopped
- $\frac{1}{2}$ leek (white and pale green parts only), chopped
- $\frac{1}{2}$ celery stalk, chopped
- 1 large garlic clove, chopped
- $1\frac{2}{3}$ cups (or more) chicken stock or canned broth

PORK

- 6 tablespoons ($\frac{3}{4}$ stick) butter
- 8 6-ounce pork tenderloin medallions
- Salt and pepper
- 2 teaspoons Dijon mustard
- 2 teaspoons minced fresh tarragon or 1 teaspoon dried, crumbled

FOR BEAN SAUCE: Soak beans overnight in water to cover. Drain.

Heat oil in heavy medium saucepan over medium heat. Add ham and sauté 5 minutes. Stir in bell pepper, onion, carrot, leek, celery and garlic. Cook 10 minutes, stirring occasionally. Add $1\frac{2}{3}$ cups stock and beans. Turn heat to low. Cover and cook until beans are tender, about 1 hour 15 minutes.

Puree bean mixture in blender or food processor until smooth. Strain. (Can be prepared 1 day ahead. Cover and chill.)

FOR PORK: Preheat oven to 375°F. Melt 4 tablespoons butter in heavy large ovenproof skillet over medium heat. Season pork with salt and pepper. Add to skillet and cook until golden brown on all sides, about 10 minutes. Transfer pork in skillet to oven. Roast until cooked, about 5 minutes. Let stand 10 minutes.

Heat bean sauce in heavy small saucepan over medium heat. Whisk in remaining 2 tablespoons butter, mustard and half of tarragon. Thin sauce with additional stock if desired. Season with salt and pepper. Thinly slice pork. Nap plates with sauce. Top with fanned slices of pork. Sprinkle with remaining tarragon.

*Tasso, a spiced smoked creole ham, and andouille, a smoked spicy pork sausage, are available at specialty foods stores and some butcher shops. Hot Italian sausage can be substituted.

LEMON-LIME TART WITH FRESH RASPBERRY SAUCE (COVER RECIPE)

The chef often dresses up the plate with a vanilla sauce as well.

8 SERVINGS
CRUST

- $1\frac{1}{2}$ cups cake flour
- $\frac{1}{2}$ cup (1 stick) unsalted butter, room temperature
- 5 tablespoons sugar
- 1 large egg yolk
- 1 teaspoon finely chopped lemon peel (yellow part only)
- $\frac{1}{2}$ vanilla bean, split lengthwise

FILLING

- 5 large eggs
- 1 large egg yolk

- 1 cup sugar
- $\frac{2}{3}$ cup whipping cream
- $2\frac{1}{2}$ tablespoons fresh lemon juice
- 2 tablespoons fresh lime juice
- $1\frac{1}{2}$ tablespoons finely chopped lemon peel (yellow part only)
- 1 teaspoon finely chopped lime peel (green part only)

SAUCE

- 2 $\frac{1}{2}$ -pint baskets raspberries or 1 1-pint basket strawberries
- 1 tablespoon sugar

Powdered sugar

FOR CRUST: Mound flour on work surface. Make well in center. Combine butter, sugar, yolk and lemon peel in center of well. Scrape in seeds from vanilla bean. Gradually incorporate flour into butter mixture, blending until coarse meal forms. Knead until just smooth. Flatten into disk. Wrap in plastic and refrigerate until firm, about 1 hour.

Preheat oven to 325°F. Grease and lightly flour 10-inch-diameter tart pan with removable bottom. Roll dough out on lightly floured surface to 12-inch round. Transfer dough to prepared pan; finish edges. Refrigerate crust 15 minutes.

Line crust with parchment or foil. Fill with dried beans or pie weights. Bake until crust is set, about 15 minutes. Remove beans and parchment. Bake crust until golden brown, about 25 minutes more. Transfer to rack and cool. Maintain oven temperature. (Can be prepared 1 day ahead. Cover; store at room temperature.)

FOR FILLING: Whisk eggs, yolk and sugar together in medium bowl. Gradually mix in cream, lemon and lime juices and chopped peels. Pour filling into crust. Bake until filling is set, about 40 minutes. Cool to room temperature on rack.

FOR SAUCE: Puree one $\frac{1}{2}$ -pint basket of raspberries or half of strawberries with sugar in blender. Strain.

Dust tart with powdered sugar. Garnish with berries and serve with sauce. 

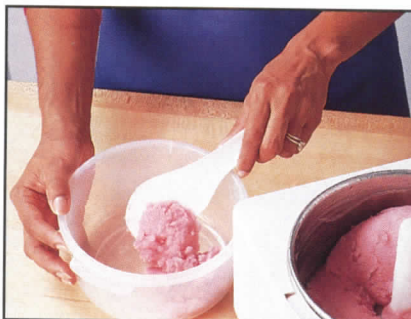
Bon Appétit senior editor Karen Kaplan can usually be found in restaurants when she's not at the office or in her own kitchen.



1 For the Kir royale sorbet, Champagne is added to water, simple sugar syrup, cassis, light corn syrup and fresh lemon juice.

2 Each sorbet mixture is processed in an ice cream maker until firm. Then they're transferred to other containers and frozen.

3 In the final step in preparing the cookie batter, melted butter is added to the mixture and stirred until combined.





Champagne Sorbets in a Cookie Cup

Here's a Champagne toast from Sandy Soto Teich, pastry chef at the three Angeli restaurants in Los Angeles.

She shows how simple it can be to prepare *tuiles*, the classic thin French nut cookies. They're formed into cups and filled with a trio of sorbets inspired by classic

Champagne cocktails—an absolutely elegant dessert that's definitely worth raising a glass to.

PHOTOGRAPHY *by* BRIAN LEATART

4 Slightly rounded tablespoons of batter are dropped onto the center of each half of a buttered, large, nonstick cookie sheet.



5 They are then spread with the back of a spoon into five-inch rounds. Spreading the batter thinly ensures light, crisp cookies.



CHAMPAGNE SORBETS IN COOKIE CUPS

An elegant dessert with lots of do-ahead steps. The crisp cookie cups are filled with a trio of sorbets—all fashioned after popular Champagne cocktails. Enjoy the leftover sorbets on their own, too. The recipe for the French cookie cups, called *tuiles*, makes about 18, which allows for breakage or extras for nibbling. *Tuile* is French for “tile”; the cookies were so named because they resemble curved roof tiles when molded into their usual shape.

8 SERVINGS

SIMPLE SYRUP

1½ cups water

1½ cups sugar

Combine water and sugar in heavy small saucepan. Stir over medium heat until sugar dissolves. Increase heat and bring to boil. Cool. (Can be prepared 4 days ahead. Cover and refrigerate.) Makes 2 cups.

KIR ROYALE SORBET

1 cup sparkling water

$\frac{2}{3}$ cup Simple Syrup

$\frac{1}{4}$ cup crème de cassis liqueur

3 tablespoons light corn syrup

1 teaspoon fresh lemon juice

$\frac{3}{4}$ cup Champagne or sparkling wine

Combine first 5 ingredients in bowl. Mix in Champagne. Cover and refrigerate until well chilled. Transfer mixture to ice cream maker and process according to manufacturer's instructions. Freeze in covered container. (Can be prepared 3 days ahead.) Makes about 3½ cups.

BELLINI SORBET

1½ cups peach nectar

$\frac{2}{3}$ cup Simple Syrup

3 tablespoons light corn syrup

2 tablespoons peach schnapps

1 tablespoon grenadine

2 teaspoons fresh lemon juice

$\frac{3}{4}$ cup Champagne or other sparkling wine

Combine first 6 ingredients in bowl. Mix in Champagne. Cover and refrigerate until well chilled. Transfer mixture to ice cream maker and process according to manufacturer's instructions. Freeze in covered container until firm. (Can be prepared 3 days ahead.) Makes about 4 cups.

MIMOSA SORBET

1 jasmine tea bag

$\frac{1}{3}$ cup boiling water

1 cup fresh orange juice

$\frac{2}{3}$ cup Simple Syrup

3 tablespoons light corn syrup

2 tablespoons Cointreau, Grand Marnier or other orange liqueur
1 tablespoon fresh lemon juice
 $\frac{3}{4}$ cup Champagne or other sparkling wine

Place tea bag in medium metal bowl. Pour $\frac{1}{3}$ cup boiling water over. Let stand 3 minutes. Discard tea bag. Mix in orange juice, simple syrup, corn syrup, Cointreau, lemon juice and then Champagne. Cover and refrigerate until well chilled. Transfer mixture to ice cream maker and process according to manufacturer's instructions. Freeze in covered container. (Can be prepared 3 days ahead.) Makes about 3½ cups.

PINE NUT TUILES

3 large egg whites

1 large egg

1½ teaspoons vanilla extract

1 cup finely chopped pine nuts

$\frac{1}{2}$ cup plus 3 tablespoons sugar

3 tablespoons all purpose flour

Pinch of salt

2½ tablespoons unsalted butter, melted, cooled to lukewarm

Preheat oven to 325°F. Lightly butter heavy large nonstick cookie sheet. Whisk whites, whole egg and vanilla extract in

The baked cookies are lifted off the sheet with a spatula. It's important to work fast, because the cookies will harden quickly.



The cookies are turned over inverted custard cups and then crimped to form three-cornered baskets.



Orange segments are used for garnish. The peel and pith are trimmed away, then the oranges are cut between membranes to release segments.



FOR ACCESSORIES, SEE PAGE 170.

medium bowl until well blended. Stir in chopped pine nuts, sugar, flour and salt. Pour melted butter over batter and mix thoroughly.

Drop slightly rounded tablespoon batter onto center of one half of prepared cookie sheet. Drop another slightly rounded tablespoon batter onto center of second half of prepared cookie sheet. Using back of spoon, spread each mound of batter into 5-inch round.

Bake tiles until brown on edges (centers will be slightly pale), turning cookie sheet around once for even baking, about 8 minutes. Working quickly, lift 1 tile from cookie sheet using metal spatula. Immediately turn tile over onto inverted custard cup. Gently flatten tile on cup bottom; crimp sides of tile in 3 places, spacing crimps evenly to form 3-cornered cup. Remove tile from cup. Repeat with second tile, returning cookie sheet to oven briefly if tile has started to harden. Repeat process with remaining batter, buttering cookie sheet between batches and stirring batter well before spooning. Cool tiles. (Tiles can be prepared 2 days ahead. Store in single layer in airtight container at room temperature.) Makes about 18.

ASSEMBLY

- 2 oranges
- 1 1-pint basket strawberries
- 2 ½-pint baskets raspberries
- Fresh mint leaves

Using small sharp knife, cut peel and white pith off oranges. Cut between membranes to release individual orange segments. Transfer individual segments to paper towels; drain.

Make 4 or 5 lengthwise cuts in each strawberry, starting ¼ inch down from green stem and extending through tip. Fan berries. (Can be prepared 6 hours ahead. Cover orange segments and berries separately and refrigerate.)

Place 1 tile on each of 8 plates. Fill each tile with 1 scoop of each Champagne sorbet. Garnish plates decoratively with orange segments, fanned strawberries, raspberries and mint leaves. Serve desserts immediately. 🍷

March 1991

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Too Busy to Cook?



BLAIR BOX
COSTA MESA, CALIFORNIA

I GOT MARRIED LAST JULY AND I'M EXPECTING in April. Between planning the wedding and preparing for the baby, I haven't had much time lately to spend in the kitchen. And even though I love to cook—during the week for me and my husband, Tom, and for friends on the weekends—I've never wanted to use up, say, a whole Saturday making something really elaborate for guests. Tom and I are athletic—he's a rower and I windsurf—so we much prefer to enjoy a day outdoors and then come home and just whip up something delicious. The stuffed pasta shells are perfect for our kind of entertaining; they're easy to make and pretty to look at.

SPINACH- AND CHEESE-STUFFED PASTA SHELLS

Fennel seeds add a flavorful new twist to this vegetarian main course.

6 SERVINGS

- 2 10-ounce packages frozen chopped spinach, thawed
- 15 ounces ricotta cheese
- 1 cup (about 4 ounces) grated Parmesan
- 2 tablespoons fennel seeds
- 2 tablespoons chopped fresh basil or 2 teaspoons dried, crumbled
- 3 garlic cloves, minced
- Salt and pepper

Would you like to share your timesaving, previously unpublished recipes, and any special microwave tips or techniques, with *Bon Appétit*? Send at least three recipes (please tell us where they came from) with your telephone number to Too Busy to Cook?, *Bon Appétit*, 5900 Wilshire Boulevard, Los Angeles, CA 90036. The material becomes the property of *Bon Appétit* and will not be returned.



Stuffed pasta shells: an easy and stylish vegetarian main course.

- 3½ cups purchased marinara or spaghetti sauce
- 32 jumbo pasta shells, freshly cooked
- Additional grated Parmesan

- ¼ cup sour cream
- 1 green onion, sliced
- 1 teaspoon fresh lemon juice
- Pinch of dried thyme
- Pepper

Squeeze spinach dry. Transfer spinach to large bowl. Add ricotta, ½ cup Parmesan, fennel, basil and garlic to bowl. Season mixture with salt and pepper; blend.

Preheat oven to 350°F. Spoon ½ cup marinara sauce evenly over bottom of 9x13x2-inch baking dish. Fill each pasta shell with spinach mixture. Place shells, filling side up, in dish. Spoon remaining sauce over shells. Sprinkle with remaining ½ cup Parmesan. Cover loosely with foil and bake until heated through, about 30 minutes. Serve, passing additional Parmesan separately.

CREAM OF SPINACH SOUP

This soup can also be served chilled.

2 TO 4 SERVINGS

- 1 10-ounce package frozen spinach soufflé, thawed
- 1 10½-ounce can cream of potato soup
- 1½ cups milk

Place all ingredients in blender and blend until smooth. Transfer to heavy large saucepan. Bring soup to boil over medium-high heat, stirring frequently. Ladle into bowls and serve.

JULIE WILSON

DALLAS, TEXAS

AS A PART-TIME CATERER AND THE mother of two preschoolers, I have to make the most of my time in the kitchen. I cater small parties and often cook for friends who are too busy to prepare meals themselves. What I'll do is make them a few days' worth of comfort food—dishes that remind people of meals they ate when they were growing up. Nouvelle cuisine isn't my style; I'm into down-home southern cooking. I used to get a lot of recipes from my col-

{CONTINUED ON PAGE 152}

A woman with dark, curly hair, wearing a red sweater, is smiling and holding a large woven basket filled with fresh tomatoes. The background features a vibrant rainbow arching over a green, hilly landscape under a blue sky. The entire image has a halftone dot pattern.

Tomato Sauce

Tomato Paste

Crushed Tomatoes

Pizza Sauce

Whole Peeled Tomatoes

Tomato Puree

Stewed Tomatoes



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good cooks.™*

TOO BUSY TO COOK?

lection of cookbooks—there are about a hundred on my shelves—but since I started catering I've begun to adapt my favorite dishes to suit different tastes. It seems like the more you cook, the more confidence you have, so you can branch out, try variations on a theme.

PECAN-CHEESE SPREAD

6 SERVINGS

- 4 bacon slices
- $\frac{3}{4}$ cup pecan pieces
- 2 cups firmly packed grated cheddar
- 4 ounces cream cheese, room temperature
- 2 tablespoons mayonnaise
- $\frac{1}{8}$ teaspoon hot pepper sauce (such as Tabasco)
- $\frac{1}{8}$ teaspoon Worcestershire sauce
- 3 green onions, sliced
- Crackers

Fry bacon in heavy large skillet over medium heat until crisp. Transfer to paper towel to cool. Add pecans to drippings and cook until golden brown, stirring occasionally, about 5 minutes. Transfer to paper towel to cool. Season with salt.

Blend cheddar, cream cheese, mayonnaise, hot pepper sauce and Worcestershire sauce in processor until smooth. Transfer to bowl and stir in green onions. Crumble bacon and add to mixture. Line cookie sheet with plastic. Drop mixture by spoonfuls onto plastic, forming 8-inch strip. Freeze 20 minutes to firm slightly. Using plastic as aid, form log shape. Remove plastic; roll log in pecans to coat. Wrap and refrigerate until firm. (Can be prepared 1 week ahead.) Serve with crackers.

CHOCOLATE-ORANGE CAKE

10 SERVINGS

- 1 cup sugar
- $\frac{1}{2}$ cup (1 stick) butter
- $\frac{1}{4}$ cup orange liqueur
- $\frac{1}{4}$ cup water
- 1 18.25-ounce package devil's food cake mix

- 8 ounces sour cream
- 1 4-ounce package instant chocolate fudge pudding mix
- 4 eggs
- $\frac{1}{2}$ cup vegetable oil
- $\frac{1}{2}$ cup water
- $\frac{1}{4}$ cup coffee liqueur
- 2 tablespoons grated orange peel
- 1 teaspoon ground cinnamon
- 1 12-ounce package chocolate chips

Powdered sugar

Combine first 4 ingredients in heavy small saucepan. Stir over low heat until butter melts and sugar dissolves, about 3 minutes. Increase heat and boil 2 minutes. Cool completely.

Preheat oven to 350°F. Grease and flour 10-cup bundt pan. Using electric mixer, beat cake mix and next 8 ingredients until well blended, about 3 minutes. Stir in chocolate chips. Pour batter into prepared pan. Bake until toothpick inserted near center comes out with a few moist crumbs attached, about 1 hour. Immediately spoon sugar and butter mixture over cake in pan. Let cake stand 30 minutes.

Turn cake out onto platter and cool completely. Sprinkle top with powdered sugar and serve.

CAROLE RODKEY

MISSION VIEJO, CALIFORNIA

WHEN OUR TWO DAUGHTERS WERE about 12 and 15, I went back to work. I showed them some of my recipes and told them that from then on they had to get dinner ready. At first it wasn't so easy for them—or me—but now they say, "Mother, thank goodness you taught us how to cook." These days, although the girls have grown and moved, my husband and I still often have a house full of friends and family, and for those occasions I do everything in advance. I'll prepare casseroles, and I make a lot of vegetable dishes—stuffed artichokes, baked squash—things that you can stick in the oven and not fuss with. Having every-

thing planned so you can enjoy a glass of wine with your friends—now that's the secret of entertaining.

BAKED CHICKEN WITH MUSHROOMS AND ARTICHOKE

4 SERVINGS

- 4 chicken breast halves
- Salt and pepper
- 1 6-ounce jar marinated artichoke hearts
- 8 ounces mushrooms, sliced
- 5 green onions, chopped
- 1 cup dry white wine

Preheat oven to 350°F. Season chicken breast halves with salt and pepper. Place skin side up in 9x13-inch baking dish. Drain artichokes, reserving marinade. Cut artichoke in half. Top chicken breasts with artichokes, mushrooms and green onions. Pour reserved marinade and white wine over. Bake until chicken is cooked through, about 45 minutes.

MEAT LOAF PLUS

The "plus" in this delicious dish? Chopped green olives, savory onion soup mix and a dash of red wine.

4 SERVINGS

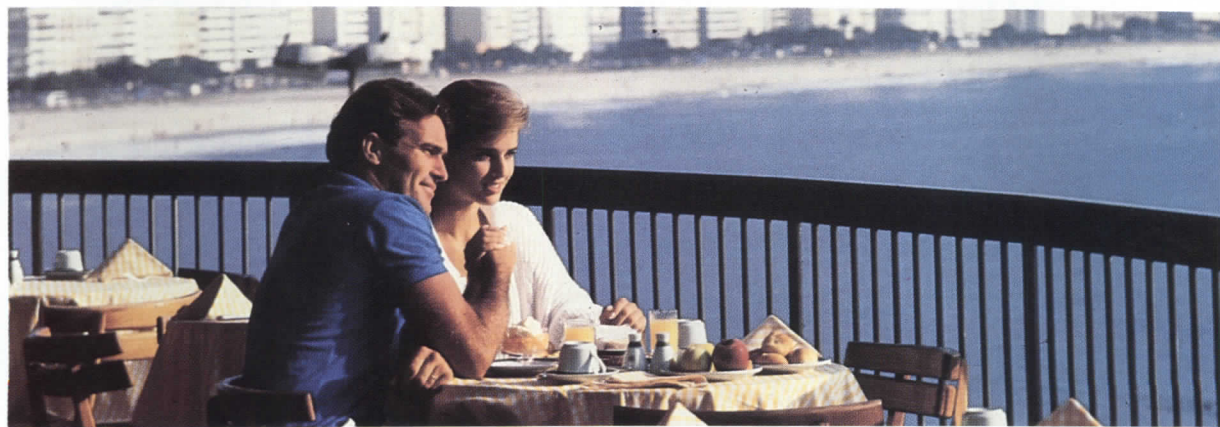
- 1 pound plus 2 ounces ground beef
- 1 cup herbed seasoned stuffing
- 2 eggs, beaten to blend
- $\frac{1}{2}$ cup dry red wine
- 10 pimiento-stuffed olives, chopped
- 3 tablespoons minced fresh parsley
- 1 envelope onion soup mix
- 2 garlic cloves, minced
- Salt and pepper

Preheat oven to 350°F. Combine all ingredients in large bowl. Mix thoroughly. Transfer mixture to greased 8½x4½-inch loaf pan. Bake until meat loaf shrinks from sides of pan and top is brown, about 1 hour. Turn out onto platter and serve.

—By Jeanne Thiel Kelley
and Scott Smith

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30-Minute Main Courses



RECIPES

CHICKEN WITH LEEKS
AND MUSHROOMS

PORK MEDALLIONS WITH
MAPLE-VINEGAR SAUCE

HOT-AND-SOUR
THAI NOODLE STIR-FRY

CHESAPEAKE BAY CRAB SOUP

BY MELANIE BARNARD
AND BROOKE DOJNY



An elegant dinner in a flash: chicken with leek and mushroom sauce.

WE'RE ALL ACKNOWLEDGING IT. OUR HECTIC LIFESTYLES ALLOW us too little time to cook, yet we're unwilling to settle for second-rate food. While everybody resorts to the occasional take-out pizza and frozen dinner entrée, these hurry-up meals satisfy our hunger but do little to nourish the soul. In the end, nothing can take the place of a delicious home-cooked meal.

Our new column is here to provide just that. Every month we're going to give you four main-course recipes—one meat, one fish, one poultry and one vegetarian—that not only taste great but also are realistic for your schedule. Most can be prepared in about 30 minutes or can be left to simmer unattended for a few minutes longer. (And we promise they will also require little cleanup.) What's more, we'll offer suggestions for purchased or simple-to-make side dishes and desserts that give you plenty of ideas for rounding out your evening menu.

While we're not creating diet fare, we will pay attention to fat and salt, injecting punch and savor through the

use of high-impact seasonings and full-flavored ingredients. And although these dishes are simple enough to do on any weeknight, we hope that our menu suggestions will inspire ideas for your weekend entertaining as well.

March is a month on the cusp, when it can be marvelously springlike one day and back to blustery winter the next. That's why we've offered a range of recipes, from a robust sauté of pork and a substantial Thai-style stir-fry to a light Chesapeake Bay crab soup and a delicate braised chicken with leeks and mushrooms. So make the most of the time you have, and enjoy these fast and fabulous 30-minute entrées.

CHICKEN WITH LEEKS AND MUSHROOMS

Although this chicken recipe is quick to make, the leeks, wild mushrooms, wine and cream turn it into something quite elegant. Round out the menu with saffron rice and steamed fresh broccoli. Serve raspberry sherbet topped with strawberries for dessert.

4 SERVINGS

4 boned, skinned chicken breast halves
(about 1 ¼ pounds)

Salt and pepper

2 tablespoons (¼ stick) butter

1 tablespoon olive oil

4 medium leeks, white
and pale green parts only,
chopped

4 ounces wild mushrooms or
button mushrooms,
thickly sliced

½ cup dry white wine

½ cup whipping cream

{ RECIPE CONTINUED ON PAGE 156 }



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30-MINUTE MAIN COURSES

2 teaspoons chopped fresh tarragon or
½ teaspoon dried, crumbled

Fresh tarragon sprigs (optional)

Using meat mallet or rolling pin, flatten chicken pieces between sheets of waxed paper to scant ½-inch thickness. Season with salt and pepper. Melt 1 tablespoon butter with 1 tablespoon olive oil in heavy large skillet over medium-high heat. Sauté chicken until light brown, about 2 minutes per side. Transfer to plate.

Add remaining 1 tablespoon butter to same skillet and melt over medium heat. Add leeks and mushrooms and cook until just beginning to color, stirring occasionally, about 5 minutes. Add wine, cream and chopped tarragon and simmer until leek mixture thickens slightly, about 5 minutes. Return chicken and any accumulated juices to skillet and simmer until chicken is just cooked through and leeks are tender, about 5 minutes longer. Adjust seasonings. Arrange chicken on serving platter. Spoon sauce over. Garnish with tarragon sprigs and serve.

PORK MEDALLIONS WITH MAPLE-VINEGAR SAUCE

The sweet-and-sour sauce complements the pork deliciously. Mashed potatoes with chives, some green peas and a purchased apple tart would complete the meal nicely.

4 SERVINGS

1 pound boneless pork loin
chops, cut ½ inch thick
(about 8 medallions)
Pepper
2 tablespoons (¼ stick) butter

¼ cup minced shallots or green onions
2 teaspoons Dijon mustard
1 cup canned chicken broth
2 tablespoons pure maple syrup
2 tablespoons balsamic vinegar
or 1 tablespoon red wine vinegar

Using meat mallet or rolling pin, flatten pork between sheets of waxed paper to about ¼-inch thickness. Season both sides of pork with pepper. Melt butter in heavy large skillet over medium-high

heat. Add pork and sauté until brown and cooked through, about 4 minutes per side. Transfer to plate.

Add shallots to same skillet. Cook 30 seconds. Mix in mustard and chicken broth and simmer until reduced by ¼, about 5 minutes. Stir in maple syrup and vinegar. Simmer until liquids are reduced to sauce consistency, about 5 minutes longer. Return pork and accumulated juices to skillet. Cook until just heated through, about 1 minute. Arrange pork on platter. Spoon sauce over and serve.

HOT-AND-SOUR THAI NOODLE STIR-FRY

In this vegetarian entrée, thin noodles are tossed with tofu, colorful vegetables and a wonderfully spicy Thai-style peanut and lime sauce. Start the meal off by serving vegetable broth with chopped green onion tops. For dessert, try coconut ice cream or a fruit sorbet.

4 SERVINGS

3 garlic cloves
⅔ cup creamy peanut butter
(do not use old-fashioned style
or freshly ground)
3 tablespoons fresh lime juice
3 tablespoons soy sauce
½ teaspoon dried red pepper flakes
½ cup vegetable broth

10 ounces dried Japanese-style noodles
(udon) or linguine pasta
8 ounces snow peas, halved

3 tablespoons vegetable oil
2 red bell peppers, thinly sliced
14 ounces firm tofu, cubed, drained
well on paper towels

2 green onions, sliced
3 tablespoons chopped fresh cilantro

Finely chop garlic in processor. Scrape down sides of work bowl. Add peanut butter, lime juice, soy sauce and red pepper flakes. Process to blend ingredients. With machine running, slowly pour chicken broth through feed tube and process until sauce is smooth.

Cook noodles in large amount of rapidly boiling salted water until just ten-

der, but still firm to bite. Add snow peas during last 30 seconds. Drain noodles and snow peas in colander.

Meanwhile, heat oil in wok or heavy large skillet over high heat. Add bell peppers and stir-fry until just tender, about 2 minutes. Remove with slotted spoon. Add tofu and stir-fry until just beginning to brown, about 1 minute. Return bell peppers to skillet and stir until hot.

Remove skillet from heat. Add noodles, peas and peanut sauce. Mix to coat noodles and vegetables evenly. Transfer noodle mixture to platter. Garnish with green onions and cilantro and serve.

CHESAPEAKE BAY CRAB SOUP

If you can get fresh Maryland lump crabmeat, do so—this sublime soup is worth it. Serve with baking powder biscuits and a romaine salad with creamy vinaigrette. Lemon pound cake makes an excellent dessert.

4 SERVINGS

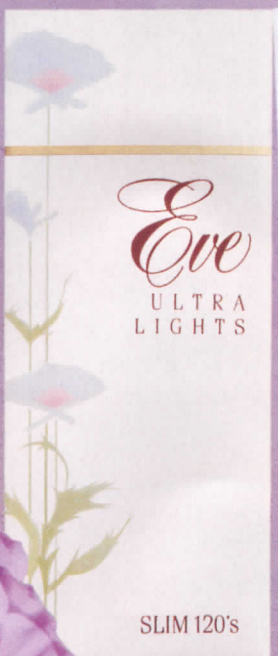
- 2 tablespoons olive oil
- 1 medium onion,
chopped
- 1 carrot, peeled,
chopped
- 1 16-ounce can Italian
plum tomatoes
- 2 cups canned chicken
broth
- 1 cup water
- 1 cup bottled clam juice
- ½ cup dry white wine
- 1 large potato, cut into
½-inch pieces
- 2 teaspoons Worcestershire sauce
- 1 ½ teaspoons Old Bay Seasoning
- 1 cup frozen peas
- 12 ounces fresh lump crabmeat
or frozen, thawed, undrained,
picked over
- 2 tablespoons chopped fresh
parsley
- ½ teaspoon hot pepper sauce
(such as Tabasco)
- Salt and pepper

Heat oil in heavy large saucepan over medium heat. Add onion and carrot and cook until vegetables begin to soften, stir-

ring occasionally, about 5 minutes. Add tomatoes with their liquid; break up tomatoes. Add chicken broth, water, clam juice, wine, potato, Worcestershire sauce and Old Bay Seasoning. Bring to boil; reduce heat, cover and simmer until potatoes are tender, about 12 minutes.

(Can be prepared 1 day ahead. Cover and refrigerate. Reheat before continuing.)

Add peas to soup and simmer 2 minutes. Add crabmeat, parsley and hot pepper sauce. Simmer until crabmeat is heated through, about 1 minute. Season with salt and pepper and serve. 



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Delicious Spring Greens



RECIPES

SPRING GREENS SOUP

PASTA WITH RED PEPPERS, RICOTTA
SALATA AND ARUGULA

SPINACH AND TOMATO SALAD
WITH BRUSCHETTA

KALE AND POTATO PANCAKE

BY RICHARD SAX
AND MARIE SIMMONS



This light and colorful soup is loaded with nutritious greens and tofu.

MOST OF US KNOW THAT GREENS ARE GOOD FOR US, BUT WE just don't cook them that often. Why? Part of the reason may be that unless you were raised on greens (in the South, most likely), you are not sure about the best ways to prepare them.

That's a shame, because greens, in all their variety, are among the most nutrient-packed of foods. They're a rich source of vitamin A in the form of carotene—on the order of 50 to 100 percent of the minimum recommended daily allowance per cup. Greens also offer healthy amounts of vitamin C, and contain two to five grams of fiber per cup. They're very low in fat and calories as well. For example, a cup of cooked spinach totals 40 calories; collard greens have only 25. And those who think that all greens are alike will be surprised to learn that ounce for ounce, dark green kale has 27 times more vitamin A than iceberg lettuce, 30 times more vitamin C and 7 times more calcium.

The one health concern with greens is that some varieties have moderately high sodium levels. Sodium occurs naturally in these leafy plants—per one cup

cooked, there are amounts ranging from 22 milligrams in mustard greens to 126 in spinach to 316 in Swiss chard. So even though it would take a lot of greens to put you over the suggested daily limit of sodium—3,000 milligrams—you may want to go easy when adding salt to your “green cuisine.”

There also are a few things you should know about handling greens. Always wash them thoroughly. But don't do it before storing them in your refrigerator; added moisture can hasten spoilage. When you're ready to prepare greens, immerse them in lukewarm water, then rinse in a colander with cold water.

On their own, either raw or cooked, greens offer a wonderful range of flavors, from mild to gutsy. And when they are combined with other ingredients, the results can be downright sublime—at

least that's what we think of this month's recipes. We've devised four dishes that illustrate how a number of greens can be used in cooking; note that each recipe can be made with any of several varieties.

You're probably familiar with the most common greens used in these recipes, like spinach, but there are other tasty and healthful kinds, such as kale and beet greens, that may be new to you. So in the accompanying sidebar, we've assembled a mini-primer on cooking fresh greens. All these varieties are available at farmer's markets and at specialty stores, and they're becoming more available at supermarkets all the time.

Convinced you should be eating more greens? We think it's a great idea.

SPRING GREENS SOUP

4 SERVINGS

- 1 pound chicken necks, backs and/or wings, fat removed, rinsed
- 7 cups cold water
- 4 slices fresh ginger

{RECIPE CONTINUED ON PAGE 160}



Take a vacation from orange juice.

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COOKING HEALTHY

- 2 green onions
- 2 garlic cloves, lightly crushed with side of large knife
- 5 dried shiitake mushrooms
- 2 cups trimmed, chopped beet greens, dandelion greens or Swiss chard
- ¼ cup thinly sliced carrot
- 1 tablespoon matchstick-size strips peeled fresh ginger
- 12 sugar snap peas
- ½ cup diced firm tofu
- 1 green onion, sliced

Bring first 5 ingredients to boil in heavy large saucepan. Skim off any foam from top with slotted spoon. Reduce heat to low. Simmer chicken broth until liquid is reduced to 6 cups, about 1½ hours. Strain broth and refrigerate overnight. (Can be prepared 2 days ahead.)

Place shiitake mushrooms in small bowl. Cover mushrooms with hot water.

Let stand until mushrooms are soft, about 15 minutes. Drain. Slice caps into matchstick-size strips, discarding stems.

Remove any fat from surface of broth. Bring broth to simmer. Add chopped greens, carrot and ginger strips. Simmer until carrots are just tender, about 8 minutes. Add shiitake mushrooms and sugar snap peas and continue cooking until peas are crisp-tender, about 3 minutes. Stir in tofu and sliced green onion. Season with salt and serve.

PASTA WITH RED PEPPERS, RICOTTA SALATA AND ARUGULA

A simple dish with robust flavors. Ricotta salata is a firm, crumbly ricotta cheese sold in cheese shops and some specialty foods stores. If it's not available, use feta cheese.

4 SERVINGS

- 2 cups trimmed, packed arugula or watercress

- 8 ounces crumbled ricotta salata (about 2 cups)
- 1 7-ounce jar roasted red peppers, drained, sliced
- ½ cup thinly sliced red onion
- ¼ cup olive oil
- 2 garlic cloves, minced
- 12 ounces penne or other tubular pasta

Combine first 6 ingredients in large bowl. Cook pasta in large pot of boiling salted water until just tender. Drain. Add to bowl with arugula mixture. Season with salt and pepper and toss well.

SPINACH AND TOMATO SALAD WITH BRUSCHETTA

A brightly colored salad spooned over bruschetta, toasted bread that has been seasoned with garlic and olive oil.

4 SERVINGS

- 5 plum tomatoes, cut into wedges
- ¼ cup olive oil

ALL ABOUT SPRING GREENS

Arugula

Elongated, dark green leaves; peppery flavor. It's also known as *rocket* or *rocket*. Most often used raw as a salad green, though delicious in pastas and soups. To cook arugula, toss it in a lightly oiled skillet just until wilted (one to two minutes), then remove from heat.

Beet Greens

Tender green leaves with fine purple veins. Earthy flavor; best used when plants are young. Boil or braise full-size leaves. The stems can be cut into short lengths, braised separately and dressed with oil and lemon.

Dandelion Greens

Long, slender, pointed leaves with toothed edges and moderately sharp flavor. Use smaller, younger leaves, which are less bitter. Very young, tender dandelion leaves can be eaten raw in tossed salads. Older leaves should be cooked by boiling or braising.

Kale

Curly, blue green leaves with a mild, cabbage-like flavor. Strip leaves from stems; steam, boil or simmer leaves briefly, or braise until tender.

Mustard Greens

Oval, frizzly edged leaves, often bright green, with a mus-

tardy flavor. To cook, follow guidelines for dandelion greens. Toss young mustard greens in salad, or stir-fry.

Sorrel

Long, delicate leaves with a tart flavor. Sorrel is used in classic French fish dishes such as *saumon à l'oseille* (salmon with sorrel sauce). Strip tender leaves from stems; leaves can be shredded and added to omelets or frittatas. Shredded sorrel cooked in butter in effect purees itself.

Spinach

Dark green with mild but deep flavor. To prepare, remove tough stems. The leaves can be cooked in a skillet with just the water that clings to them, or in a little olive oil.

Swiss Chard

Thick white stems, floppy dark green leaves. Separate leaves from stems. Cut stems into one-inch lengths; the stems are delicious but need to cook longer than the leaves. Boil, steam or sauté in chicken broth. Drizzle with balsamic vinegar and serve as a side dish. Also nice added to pasta.

Watercress

Small, round, bright green leaves with thick stems. Sharp, peppery flavor. Usually used raw in salads or sandwiches, but can be added to soups or other hot dishes. Steam until just wilted but still bright green.

COOKING HEALTHY

2 tablespoons balsamic vinegar or
1 tablespoon red wine vinegar
2 tablespoons thinly sliced fresh basil
Salt and pepper

4 slices Italian whole wheat or other
crusty bread

1 garlic clove, halved
Additional olive oil

6 cups trimmed spinach leaves,
torn into bite-size pieces

Combine first 4 ingredients in large bowl.
Season with salt and pepper.

Prepare grill or preheat broiler. Rub
both sides of bread slices with cut side of
garlic. Brush lightly with olive oil. Grill or
broil until golden brown on both sides.
Place 1 bread slice on each of 4 plates.

Add spinach to tomato mixture in
large bowl. Toss well. Spoon salad atop
each bread slice and serve.

KALE AND POTATO PANCAKE

Try this for brunch, lunch or a light supper.

4 SERVINGS

1 pound kale, trimmed, stems removed

1 bacon slice
½ cup chopped onion

1 pound russet potatoes, scrubbed
2 eggs, separated
½ teaspoon minced fresh rosemary or
¼ teaspoon dried, crumbled
Salt and pepper

3 teaspoons olive oil
3 tablespoons freshly grated Parmesan

Cook kale in large pot of boiling salted
water until tender, stirring occasionally,
about 15 minutes. Drain. Cool slightly.
Using hands, squeeze liquid from kale.
Finely chop kale.

Cook bacon in heavy nonstick skillet
over medium heat until crisp. Remove
bacon and drain on paper towel. Add
onion to drippings in skillet and sauté
until golden, about 5 minutes. Remove
from heat. Crumble bacon.

Using processor, grate potatoes. Us-

ing processor fitted with steel blade, chop
grated potatoes. Transfer potatoes to large
bowl. Stir in kale, bacon, onion, egg yolks
and rosemary. Season with salt and pep-
per. Using electric mixer, beat egg whites
in medium bowl until stiff but not dry.
Fold into potato mixture.

Heat 1½ teaspoons olive oil in
heavy nonstick 9-inch-diameter skillet
over medium heat. Spoon in potato

mixture; smooth top. Cook until brown
on bottom and almost set, about 10
minutes. Slide potato pancake onto
plate. Add remaining 1½ teaspoons oil
to skillet and heat. Turn pancake into
skillet. Sprinkle with Parmesan cheese.
Continue cooking until second side is
brown and pancake is set, about 10
minutes. Slide pancake onto plate, cut
into wedges and serve. 

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DietWatch

HEALTHY PIZZA

THREE TERRIFIC LOWFAT AND LOW-CHOLESTEROL pizzas join Wolfgang Puck's line of frozen products. Choose from vegetarian, Santa Fe (with peppers and sausage), and spinach and garlic with three kinds of mushrooms. Just pop them into the oven, and the toppings and crisp crust are ready in minutes. Each serving (about two slices) is approximately 130 calories, and all pizzas are preservative-free. You can find them in the freezer section of supermarkets nationwide.

SHIPSHAPE CRUISE CUISINE

TAKING A HOLIDAY AT SEA DOESN'T HAVE TO mean a departure from healthy eating. Most cruise lines now offer alternative menus, according to the Cruise Lines International Association (CLIA). Shipboard chefs are preparing lighter and healthier meals, including low-cholesterol, lowfat and low-sodium menus approved by the American Heart Association. On-board dining these days is likely to feature spa dishes as well as special fare for diabetics and vegetarians. Choose from healthful appetizers, like chilled litchi and kiwi cocktail; entrées such as poached whole Maine lobster with lemon sauce; and low-calorie desserts, including pineapple cheesecake. You'll find these lighter choices—usually denoted with an asterisk—on the ship's standard menu. Some cruise lines also offer separate low-calorie or vegetarian menus. If you have a special request, the CLIA suggests contacting the ship's maître d'.

SWEETS GO LIGHT

SARA LEE'S NEW LINE OF FREE & LIGHT baked goods offers dieters guilt-free desserts and morning treats. (We espe-

cially like the apple Danish and cherry streusel pie.) These versions of longtime favorites, including chocolate cake and pound cake, have one third the calories, less sodium, no cholesterol and are 98 percent fat-free. What's more, they contain no artificial sweeteners, artificial flavors, tropical oils or preservatives.

COOKING WITH COCOA

PURE, ALL NATURAL, CHOLESTEROL-FREE cocoa powder is the featured ingredient in Hershey's new *Light & Luscious Chocolate Desserts* brochure. Unsweetened cocoa powder is the only chocolate baking ingredient approved by the American Heart Association for use in fat-restricted diets. Cooking tips and nutritional information accompany recipes—try the chocolate ricotta cheesecake with just 160 calories per serving. For a free copy, send a self-addressed, stamped envelope to "Light & Luscious," 40 West 57th Street, Suite 1400, New York, NY 10019.

THE NEW POWER LUNCH

ACCORDING TO THE USDA'S PUBLIC EDUCATION campaign, "Eating Right . . . The Dietary Guidelines Way," the new "power lunch" is one that emphasizes nutrition and convenience. In other words, the return of the brown bag. And along with the new power lunches have come power sandwiches. Healthful fillings for the 1990s include lean roast meats, poultry and fish—all lower-sodium alternatives to cured or processed meats. Served on whole-grain breads (whole wheat, multi-grain, rye and pumpemickel) or in pitas, they are accompanied by condiments big on flavor but low in fat (mustard, light salad dressing, plain lowfat yogurt or sweet pickle relish). For crunch, the veter-

an leaf of iceberg lettuce is now supplanted by tastier and more nutritious spinach leaves, sliced apples, cucumbers, zucchini and green pepper rings. When cheese is added, it's usually the natural type, such as Swiss or cheddar, which generally has less sodium than processed cheeses. Former sidekicks, most often a bag of salty chips and fat-rich cookies, are being replaced by lowfat cottage cheese, crisp bread, unsalted pretzels, fresh vegetables and fruit, and gingersnaps.

WHEAT-FREE RECIPES

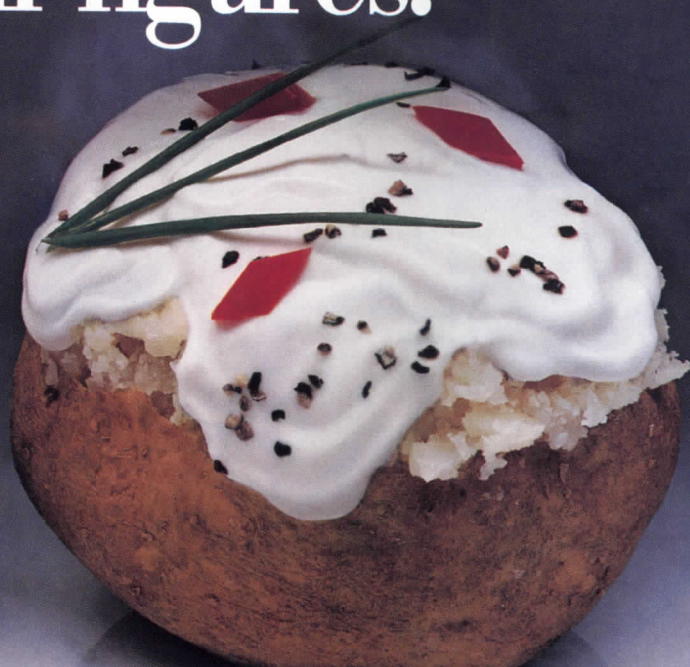
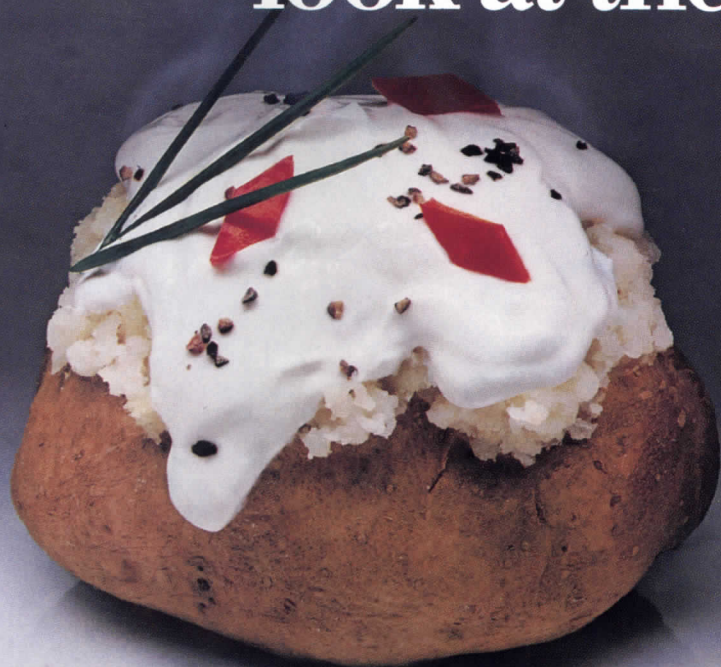
A NEW BOOK, WITH OVER TWO HUNDRED recipes, offers delicious relief for anyone who is allergic to wheat. *The Gluten-free Gourmet: Living Well Without Wheat* (Henry Holt and Company, 1990) by Bette Hagman presents creative recipes for celiacs—people allergic to the gluten found in wheat, oats, barley and rye. The author specializes in developing healthy versions of foods that are typically off limits, like pizza, pasta and baked goods. Tasty gluten-free recipes range from three-cheese lasagne to banana cream pie to chunky chocolate squares. The book also supplies a list of mail-order food companies carrying gluten-free products.

DANISH IMPORT

DIET CHEESES OFTEN RANK LOW IN THE TASTE department, but we found MD Light's new Havarti cheese full bodied and surprisingly flavorful. Best of all, it's lower in cholesterol and has 33 percent fewer calories and 40 percent less fat than regular Havarti. Look for this smooth, mild Danish cheese at supermarkets and specialty foods stores nationwide. It costs about \$5.25 per pound.

—By Vené Franco Jensvold

If you want to know which potato is healthier, just look at their figures.



Dairy Sour Cream (2 oz.)

<i>Fat</i>	10g
<i>Calories</i>	104
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<i>Fat</i>	None
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You won't be able to tell by how they look. Or taste.

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But look at the bottom line



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It's amazing how different they really look now, isn't it?



Ask Bon Appétit

OLIVE OIL EXTRA

I'VE STARTED NOTICING IMPORTED OLIVE OILS with labels saying they contain something called pomace. What is pomace? And are these oils still considered pure?

Santina Dovica
Los Angeles, California

Olive pomace is the crushed pulp that remains after most of the oil is pressed out. Modern technology has enabled companies to extract even more oil from the pulp, using solvents. This product, which is also known as olive residue oil, is very crude and needs to be substantially refined to be acceptable as a food.

Considered a lower-grade oil, it is sold at markets at very reasonable prices. It cannot be called pure olive oil (which, according to U.S. government regulations, is a blend of refined and virgin oils) and must have the word "pomace" on the label. While it does come from olives, it lacks a distinctive olive taste, making it best suited to those delicately flavored dishes that need a neutral oil.

THE SALSA STORY

BON APPÉTIT RECIPES OFTEN USE A PURCHASED ingredient called salsa. What is it? No one in my area seems to know.

Mrs. E.R. Sellers
Opelousas, Louisiana

Salsa is Spanish for "sauce." The word can apply to any kind of sauce, but when used on its own, it generally refers to one particular sauce—the spicy chopped tomato,

onion, garlic and chili relish that is popular in Mexican and Tex-Mex cooking. Naturally, it is usually sold in areas where southwestern cuisine is popular.

Salsa goes by several names. Depending on the region, it is known variously as salsa, *salsa mexicana*, *salsa cruda* (raw sauce), *salsa fresca* (fresh sauce) and *pico de gallo* (rooster's beak).

In many places, prepared salsa is sold in the deli or Mexican products sections of supermarkets. But homemade is best, because you can use absolutely fresh ingredients. Although you can find recipes in any southwestern cookbook and in past issues of *Bon Appétit* (in such features as the October 1990 "Great Cook"), salsa is easy to improvise.

Just coarsely chop two or three large ripe tomatoes, one small onion, one or two garlic cloves, a couple of small fresh hot chilies such as jalapeño or serrano, along with some fresh cilantro to taste. (Cilantro is a spicy fresh green herb that is sometimes known as coriander). Mix these in a bowl with a little fresh lime juice and salt to taste. Set the bowl aside at room temperature for about an hour to let the flavors develop. Then serve with tortilla or corn chips, warm tortillas topped with melted cheese or with almost any Mexican or Tex-Mex dish.

PREPARED STOCKS

I DO QUITE A BIT OF COOKING WITH STOCK—for sauces and such—but my busy schedule prevents me from making my own. Although there are canned beef and chicken broths on the market that are acceptable, I would also like to find some prepared fish, lamb and veal stocks. Does anyone make them?

Vic Vickrey
Steamboat Springs, Colorado

Summerfield Farm in Virginia will ship *glace de veau* and *glace d'agneau* (reduced, clarified veal and lamb stocks) in frozen form at a price of \$7.50 for two four-ounce containers and \$20 for a quart. They will also fill special orders of game stocks. Note that shipping costs are high owing to the difficulty of transporting frozen foods. For details, including shipping options, contact Summerfield Farm, SR 4, Box 195A, Brightwood, VA 22715; 703-948-3100.

As for fish stock, some supermarkets carry it in their freezer section under the label Perfect Addition. Maison Glass in New York also has a house brand of frozen *glace de poisson* as well as meat and poultry stocks. A seven-ounce jar of the fish broth sells for \$12.95 plus shipping. There is a minimum order of \$15. Write to Maison Glass, 111 East 58th Street, New York, NY 10022; 800-822-5564.

WHOLE MEAL FLOUR

DURING A TRIP TO SCOTLAND I PICKED UP A bread recipe that I'd like to try. The main ingredient is something called whole meal flour. Do you know how it differs from whole wheat flour, and where I could possibly buy it in the States?

Vickie Cooper
Issaquah, Washington

Whole meal and whole wheat flour are just two names for the same thing. Whole meal is the common British term for a flour ground from the whole wheat kernel, rather than just the endosperm (the starchy central portion), as is usual for white flour. As you probably already know, whole wheat flour is now readily available in most supermarkets as well as natural foods stores.

—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.



The Cook's Exchange

THIS RECIPE FOR GARLIC SOUP IS, quite frankly, the best I've ever tasted. It has a rich texture, but is relatively low in calories because I use chicken stock instead of cream. The cayenne pepper adds some spiciness, too. We serve this dish all the time—as a first course at dinner parties or just for ourselves during the workweek.

Deanna Desin
Novato, California

SPICY GARLIC SOUP

2 SERVINGS

- ¼ cup (½ stick) butter
- 1 large garlic head, cloves separated, peeled, chopped
- 3 tablespoons all purpose flour
- 3 cups chicken stock or canned low-salt broth
- Cayenne pepper
- Salt

Melt butter in heavy large saucepan over medium-low heat. Add garlic and sauté until golden, about 3 minutes. Add flour and stir until mixture is just golden, about 2 minutes. Add stock and bring to boil, stirring constantly. Reduce heat and simmer 15 minutes. Season with cayenne and salt. (*Can be prepared 1 day ahead. Cover and refrigerate. Reheat before serving.*)

MY HUSBAND IS FROM URBINO, NEAR the Adriatic Sea, and when we were married, I was given plenty of lessons on traditional Italian cooking. This dish is a variation of one that was served at a res-

taurant where my husband used to work. It's easy to prepare because the rice is cooked separately and then added to the sauce in the final step.

Natalie Danford
New York, New York

RISOTTO WITH RADICCHIO AND TOMATOES

4 SERVINGS

- 8 cups water
- 1½ cups Arborio rice*
- 2 tablespoons olive oil
- 1 garlic clove, chopped
- 1 small radicchio head, shredded
- 1 14-ounce can Italian plum tomatoes, drained, chopped, juices reserved
- 1 cup whipping cream
- ½ cup chicken stock or canned broth
- Freshly grated Parmesan cheese

Bring water to boil in heavy large saucepan over medium-high heat. Add rice and cook until tender but still firm to bite, stirring frequently, about 12 minutes. Drain. (*Rice can be prepared 2 days ahead. Cover and chill.*)

Heat oil in heavy large saucepan over medium heat. Add garlic and sauté 30 seconds. Add radicchio and sauté until just wilted, about 2 minutes. Stir in tomatoes and their juice and simmer until liquid is slightly reduced, stirring occasionally, about 8 minutes. Add cream and stock and simmer 5 minutes. Stir in rice. Reduce heat and simmer until liquid is absorbed, stirring frequently, about 4 minutes. Season with salt and pepper. Transfer to dish. Serve, passing Parmesan separately.

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

MY RECIPE FOR BROWNIES WITH CHOCOLATE sauce won first place at a local festival. After the judging, these treats were sold at a charity auction—and for quite a high price.

Paula Zsiray
Logan, Utah

DOUBLE CHOCOLATE BROWNIES

MAKES 16

FILLING

- ¼ cup purchased chocolate syrup
- 2 ounces semisweet chocolate, chopped, or chocolate chips
- 1 8-ounce package cream cheese, room temperature
- 1 large egg
- ¼ cup semisweet chocolate chips
- 1 tablespoon all purpose flour

CHOCOLATE BATTER

- 1 cup (2 sticks) unsalted butter, room temperature
- 1½ cups sugar
- 4 large eggs
- 1 teaspoon vanilla extract
- 1½ cups all purpose flour
- ¾ cup unsweetened cocoa powder
- ¼ teaspoon baking powder

GLAZE

- 6 ounces semisweet chocolate, chopped, or chocolate chips
- 1 tablespoon vegetable oil

For filling: Combine syrup and 2 ounces chopped chocolate in heavy small saucepan. Stir over low heat until chocolate melts; cool. Beat cream cheese and egg in medium bowl. Stir in chocolate mixture. Blend in ¼ cup chocolate chips and flour. Set aside.

{ RECIPE CONTINUED ON PAGE 166 }

Do you have an interesting, challenging, previously unpublished recipe you would like to share with other *Bon Appétit* readers? It could be a heritage recipe from your family files, a new variation on an old favorite, or a showstopper you have developed. Send one or more to The Cook's Exchange, *Bon Appétit*, 5900 Wilshire Boulevard, Los Angeles, CA 90036. The material becomes our property and will not be returned.

THE COOK'S EXCHANGE

For batter: Preheat oven to 350°F. Grease 9-inch square baking pan with 2-inch-high sides. Line bottom with waxed paper. Butter waxed paper. Using electric mixer, beat butter and sugar in large bowl until fluffy. Add eggs 1 at a time, beating well after each addition. Beat in vanilla. Sift flour, cocoa and baking powder into medium bowl. Stir dry ingredients into butter mixture.

Spoon half of chocolate batter into prepared pan. Top with filling. Spread remaining batter over. Bake brownies until toothpick inserted in center comes out clean, about 40 minutes. Transfer to rack. Cool 5 minutes. Run small sharp knife around edges of pan to loosen. Cool completely in pan.

For glaze: Melt 6 ounces chocolate with oil in heavy small saucepan over low heat, stirring constantly.

Cut cooled brownies into 16 2-inch squares. Transfer to rack. Spoon warm glaze over brownies. Let stand until glaze sets. Arrange brownies on platter.

A COUPLE OF FRIENDS GAVE ME SOME smoked salmon recently, so I created this appetizer as a special "thank you" for them. I layered thin slices of the fish with strips of daikon radish and a tangy mixture of Dijon mustard, cream cheese and dill, and then rolled them up. As a finishing touch, I served these elegant "spirals" with Champagne.

Roxanne E. Chan
Albany, California

SMOKED SALMON SPIRALS

12 SERVINGS

- 1 daikon (Japanese white radish),*
peeled
- 4 ounces cream cheese,
room temperature
- 1 tablespoon fresh dill, finely chopped
or 1 teaspoon dried dillweed
- 1 tablespoon finely chopped fresh
Italian parsley
- 2 teaspoons drained capers
- 1 1/2 teaspoons Dijon mustard
- 1/2 teaspoon grated lemon peel
- 1/8 teaspoon cracked pepper

- 4 ounces sliced smoked salmon,
cut into 1-inch-wide strips
- Cucumber slices
- Fresh dill sprigs
- Lemon slices

Using vegetable peeler, cut off thin 8x1-inch strips down length of daikon.

Mix cream cheese, dill, parsley, capers, mustard, lemon peel and pepper in small bowl. Spread about 1 1/2 teaspoons mixture on 1 side of each radish strip. Top with salmon. Roll up tightly. Arrange spiral side up on platter. Garnish with cucumber, dill and lemon.

**Daikon radishes are available at oriental markets and some supermarkets.*

WHILE GROWING UP IN NEW YORK, I spent many afternoons watching my uncle prepare his favorite dishes from the old country. Eventually he opened his own deli, but by that time I knew most of the recipes myself. What makes this potato salad special is the zesty blend of mustard, vinegar and paprika. Although my family sold the restaurant long ago, we continue to enjoy my uncle's delicious recipes to this day.

Sydney A. Ducker
Bandon, Oregon

NEW YORK POTATO SALAD

8 SERVINGS

- 3 pounds russet potatoes
- 2 tablespoons white wine vinegar
- 1 1/2 teaspoons dry mustard
- 3/4 cup mayonnaise
- 1/2 cup sour cream
- 2 tablespoons sugar
- 1 1/2 teaspoons Hungarian hot paprika
- 1 green bell pepper, diced
- 1 red bell pepper, diced
- 2 celery stalks, diced
- 4 hard-boiled eggs, chilled, shelled
and sliced (optional)
- Chopped fresh parsley

Cover potatoes with salted water in large pot. Cover and boil gently until potatoes are tender but still hold their shape, about 30 minutes. Drain and cool slightly.

ly. Peel and cut into 1-inch pieces. Transfer potato pieces to large bowl.

Stir vinegar and mustard in medium bowl until mustard dissolves. Mix in mayonnaise, sour cream, sugar and paprika. Add bell peppers and celery. Pour dressing over warm potatoes; toss gently. Season with salt and pepper. Cool completely. (*Can be prepared 1 day ahead. Cover and refrigerate.*) Garnish with sliced eggs and chopped parsley. Serve at room temperature.

MY HUSBAND'S FAVORITE TEA BREAD IS Bara Brith—a traditional fruitcake from his homeland of Wales. This recipe, which I got from my sister-in-law, usually calls for fresh currants or blackberries. Since these fruits aren't always in season, I use mixed dried fruit and marmalade instead. If I don't bake this cake every few months, my husband always makes a special request for it.

Anne Jones
Pacific Palisades, California

BARA BRITH

8 SERVINGS

- 1 pound mixed dried fruit, chopped
- 1 1/4 cups freshly brewed tea
- 1 cup firmly packed brown sugar
- 2 3/4 cups self-rising flour
- 1/2 cup milk
- 1 egg, beaten to blend
- 3 tablespoons orange marmalade
- 2 teaspoons ground cinnamon

Place fruit in large bowl. Pour tea over fruit. Add brown sugar and mix well. Cover and let stand at room temperature overnight.

Preheat oven to 325°F. Grease 9x5x3-inch loaf pan. Add flour, milk, egg, marmalade and cinnamon to soaked fruit mixture. Stir until combined. Spoon dough into prepared loaf pan. Bake until bread is brown and crusty and toothpick inserted near center comes out clean, about 2 hours. Cool slightly. (*Can be prepared up to 4 days ahead. Wrap tightly and store at room temperature.*)

—By Gaylen Ducker Grody

THE MARKETPLACE

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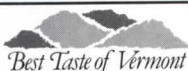
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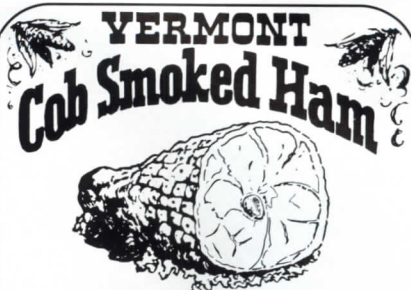


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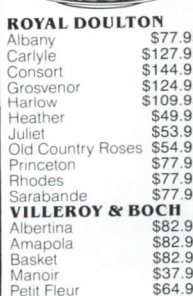
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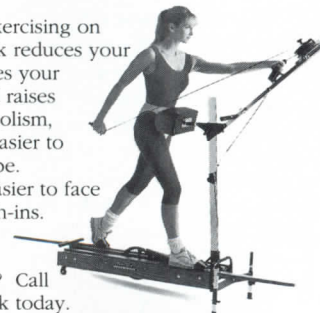
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ACCESSORIES IN THIS ISSUE

Cover: Limoges dessert plate by **Rochard** available at **Accents and Images**, 1020 Second Ave., New York, NY 10022. Antique tapestry courtesy of Linda Fresco, New York, NY.

Page 40: Wrought iron antique grill imported from France, wrought iron armchair and "Twigs" wrought iron table available at **Murray's Iron Works**, 8632 Melrose Ave., Los Angeles, CA 90069. "Rumba" wineglasses by **Cristal de Sèvres**, stainless steel and brass tray by **Marcia Lega** and tablecloth by **Sybaritic** all at **Tesoro Collection**, 319 S. Robertson Blvd., Los Angeles, CA 90048.

Page 48: Antique container available at **Dorothy's Old Fashioned Corner**, Santa Monica Jewelry Mart, 1401 Third Street Promenade, Santa Monica, CA 90401. Antique maps available from **Robert Ross and Company/Antiquarian Maps, Prints and Related Books**, P.O. Box 8362, Calabasas, CA 91372; also from **The Heritage House**, 8540 Melrose Ave., Los Angeles, CA 90069.

Page 64: "Palmyr" dessert plate at **Tesoro Collection** (see address above).

Page 66: Wedgwood "Strawberry and Vine" plate (with tart) available at **Geary's**, 351 N. Beverly Dr., Beverly Hills, CA 90210.

Pages 74/75: Antique Irish pine table and chairs at **Girasole**, 38 E. Colorado Blvd., Pasadena, CA 91105. For information on soup plates by **Wilton Armetale**, call 800-826-0088 for the store nearest you. Pewter flatware available from **Pierre Deux**, 428 N. Rodeo Dr., Beverly Hills, CA 90210. For crystal tankards by **Waterford**, call 800-677-7860 for the store nearest you. Green basketweave platter and **Emile Henry** rectangular baking dish at **Williams-Sonoma**, 131 N. La Cienega Blvd., Los Angeles, CA 90048; to order by mail, contact P.O. Box 7456, San Francisco, CA 94120, or call 415-421-4242. **Classical Creamware** bowl (with broccoli) available at **Two Doors Down**, 17350 E. 17th St., Tustin, CA 92680. **Web** pewter candlesticks and salt and pepper shakers at all **Buf-fum's** stores. For availability of salad plates by **Belleek** for **Reed & Barton**, call 800-822-1824. **Donegal** Irish linens by **W-C Designs** available at **Marshall Field's**, 111 N. State St., Chicago, IL 60602. Irish tin whistle at **Folk Music Center**, 220 Yale Ave., Claremont, CA 91711. **Buonanno-Perin** beeswax candles at **Art Trip Tych**, 809 Hilldale Ave., West Hollywood, CA 90069.

Page 76: "Feuillage" dessert plate by **Gien** (with cake slice) available at all Southern California **Bullock's** stores. Large cake plate by **Haviland** available at **Geary's** (see address above). Pewter fork available at **Pierre Deux** (see address

above). **Donegal** Irish linens by **W-C Designs** available at **Marshall Field's** (see address above). Antique Irish pine table available at **Girasole** (see above).

Page 82: **Minton** dessert plate (circa 1810) available at **Bardith, Ltd.**, 901 Madison Ave., New York, NY 10017.

Pages 82/83: Antique fan available at **Vito Giallo Antiques**, 966 Madison Ave., New York, NY 10021.

Page 84: "Universe" dessert plate available at **The L.S. Collection**, 765 Madison Ave., New York, NY 10021. "Spiderweb" silk scarf available at **Zona**, 97 Greene St., New York, NY 10012.

Page 85: Antique brass and iron weights at **Vito Giallo Antiques** (see above).

Pages 90/91: Pine table available at **L'Atelier**, 38 E. Holly St., Pasadena, CA 91103. All **Fiesta** and **Bauer** ware (circa 1930) available at **Holly Street Bazaar**, 16 E. Holly St., Pasadena, CA 91103. Hand-painted charger and cheese bowl both imported from Italy available at **Girasole** (see address above). Glasses by **Biot** imported from France available at **Pierre Deux** (see address above). Wines courtesy of **Wally's**, 2107 Westwood Blvd., Los Angeles, CA 90025.

Pages 98/99: Pewter table (in living room) available at **West World Imports**, 171 E. California Blvd., Pasadena, CA 91105. Flowers courtesy of **My Son the Florist**, 620½ S. La Brea Ave., Los Angeles, CA 90036.

Pages 99/100: Pine table (in dining/breakfast area) available at **Century Past Antiques**, 7912 Melrose Ave., Los Angeles, CA 90046.

Pages 146/147: "Gaudron Malachite" dinner plate by **Christian Dior** available at **Geary's** (see address above).

Page 150: Italian earthenware plate available at **Girasole** (see address above). "Facette" flatware designed by **Andrée Putman** for **Sasaki** available at all Southern California **Bullock's** stores. "Vendanges" towel by **Le Jacquard Français** at **Sentimental Journey**, 500 Broadway, Santa Monica, CA 90401.

Page 154: Table linens available at **Lavendar & Lace**, 656 N. Larchmont Blvd., Los Angeles, CA 90004.

Page 158: Textiles by **Nuno**, place mat and green bamboo chopsticks at **Asia-philie**, 7975 Melrose Ave., Los Angeles, CA 90046. Black spoon by **Maryse Boxer** available at **Tesoro Collection** (see address above). "Afrika" plate by **Ann Mallory** at **Zero Minus Plus**, 500 Broadway, Santa Monica, CA 90401.

All other accessories privately owned.

KITCHEN: SHOPPING GUIDE

Pages 114/115: On table: "Renaissance" cups, saucers and plates by **Roycroft** all available at **The Gamble House Bookstore**, 4 Westmoreland Pl., Pasadena, CA 91103. Large cream-colored pitcher (holding flowers) and dried wheat (on wall) both available at **Flourish & Garlande, Ltd.**, 9040 Burton Way, Beverly Hills, CA 90211. Wooden bread paddle available at **Primitive Instincts** at **The Pasadena Antique Center**, 480 S. Fair Oaks Ave., Pasadena, CA 91105. Place mats and napkins available at **Jack Moore/Craftsman Furniture and Accessories**, 59 E. Colorado Blvd., Pasadena, CA 91105. On bench beneath window: Large baskets with handles available at **Primitive Instincts** (see information above). Small handwoven Indian basket available at **Jack Moore** (see address above). Planter with herbs by **Bauer Pottery** available at **Buddy's**, 7208 Melrose Ave., Hollywood, CA 90046. On sink: Craftsman tea table linen (with red embroidery), **Stickley** copper jardiniere and small yellow ware ringed bowls by **Weller Pottery** (on shelf, above sink) all available at **Jack Moore** (see address above). Egg basket available at **Primitive Instincts** (see information above). Yellow pot with lid and small bowl available at **Buddy's** (see address above). Thermos (circa 1930) from England available at **Ginger Moro**, P.O. Box 64376, Los Angeles, CA 90064 or, by appointment, 213-475-2802. On center island: Glass jar available at **Primitive Instincts** (see information above). Eggbeater available at **Ginger Moro** (see information above). Salt and pepper shakers and cream-colored batter bowl all available at **Buddy's** (see address above). Whisk and spatula both available at **Primitive Instincts** (see information above). *The Settlement Cookbook* compiled by Mrs. Simon Kander (circa 1920) and green pitcher by **Morton Pottery** (circa 1910) both available at **Jack Moore** (see address above). On stove: Handwrought copper teakettle and **Mettlach** cream pitcher (on shelf, above stove) both available at **Jack Moore** (see address above). Copper saucepan available at **Primitive Instincts** (see information above). Spice

tins (above stove) available at **Flourish & Garlande, Ltd.** (see address above).

Page 116: On counter near door: "Rebajes" copper plate available at **Ginger Moro** (see information above). Hand-blown arts and crafts green glass footed compote (circa 1910) available at **Jack Moore** (see address above). On sink in butler's pantry: Green pitcher by **Morton Pottery** available at **Jack Moore** (address above). Cream-colored jug available at **Flourish & Garlande, Ltd.** (see address above). On counter beneath cabinets (left to right): Books courtesy of **The Pasadena Antique Center** (see address above). Copper bookends by **Roycroft** and **Pacific** orange pitcher all available at **Buddy's** (see address above). Storage tin available at **Primitive Instincts** (see information above). Orange and green spice sifters available at **Ginger Moro** (see information above). **Calinda** cookie jar available at **Buddy's** (see address above). "Rebajes" copper plate and English copper jug both available at **Ginger Moro** (see information above). Beneath window: Candlesticks and "Renaissance" plates by **Roycroft** all available at **The Gamble House Bookstore** (see information above). Green pitcher by **Morton Pottery**, handwrought copper and enamel lidded bowl, **Roycroft** handwrought copper vase, handwrought **Roycroft** copper nut bowl and spoon, handwrought arts and crafts oval tray and embroidered textile with fringe all available at **Jack Moore** (see address above). Near butler's pantry: Orange carafe with copper lid (on counter), orange pitcher and brown teapot (both in cupboard) all by **Bauer Pottery** available at **Buddy's** (see address above). "Renaissance" teacups and saucers by **Roycroft** available at **The Gamble Museum Bookstore** (see information above). **Stickley** handwrought copper tray, handwrought copper lidded bowl and hand-woven craftsman place mats all available at **Jack Moore** (see address above). Eggcups with holder and porcelain bun warmer both available at **Ginger Moro** (see information above).

PLACE/SETTINGS: SOURCES AND PRICES

Pages 108/109 and 110: For information on vaulted conservatory by **Machin Designs**, contact **Machin Designs**, 557 Danbury Rd., Wilton, CT 06896 or telephone 800-MACHIN-4 for distributor nearest you. Glass table top (42 inches round, ¾ inch thick) with pencil edge, floral column of hand-cast bonded marble (style no. 587) in "Antique," and black side dining chairs (style no. 418) with hand-finished solid steel, brass accents and cotton duck seats, all available from **Ballard Designs**, 1670 DeFoor Ave., N.W., Dept. 903, Atlanta, GA 30318 or telephone 404-351-5099; \$300 for table top, plus shipping; \$225 for column, plus shipping; \$347 each for chairs, including shipping. "Isadora Delft" floral cotton pillows (18x18 inches), "Barrymore" striped cotton pillows (18x18 inches) and blue wool mohair blanket all by **Ralph Lauren** available at **Polo/Ralph Lauren** stores nationwide; \$85 each for floral pillow; \$110 each for striped pillows; \$125 for blanket. **Colefax & Fowler** ironware plates in agapanthus, auriculas and tulip designs available from **Bogart Consultants Limited**, 250 Birch Hill Rd., Locust Valley, NY 11560 or telephone 516-676-3881; \$95 each, plus shipping. For availability of silver-plated toast rack by **Saint Hilaire**, contact **Barneys New York**, 106 Seventh Ave., New York, NY 10011 or telephone 212-929-9000; \$42 (also available at other **Barneys New York** stores). "Blanc de Blanc" café au lait cups and saucers, "Gold" stemmed goblets imported from Romania, "Compote" dessert plates by **Bill Goldsmith**, white **Scof** flatware and antique English dessert knives all available at **Wolfman Gold**

& **Good Co.**, 116 Greene St., New York, NY 10012 or telephone 212-431-1888; (the following prices do not include shipping) \$27.50 for cup and saucer set; \$12.50 each for goblets; \$100 for set of six plates; \$62 for five-piece place setting of flatware; \$100 for six knives. For information on "Mercerized Egyptian" cotton damask napkins in "Banana" by **Necessities**, contact **Necessities**, 340 Atlantic Ave., Brooklyn, NY 11201 or telephone 718-797-0530 for store nearest you; \$148 for 12. For availability of "Florentine" urn in cast Portland stone by **Haddonstone**, contact **Haddonstone (USA) Ltd.**, 201 Heller Pl., Interstate Business Park, Bellmawr, NJ 08031 or telephone 609-931-7011; \$823, plus shipping. Galvanized aluminum watering can and wrought iron child's garden bench (beneath can) both available at **Lexington Gardens**, 1008 Lexington Ave., New York, NY 10021 or telephone 212-861-4390; (the following prices do not include shipping) \$75 for can; \$400 for bench. Ficus trees courtesy of **Floral Design Center**, Division of Interior-Scape, Inc., 27 Sugar Hollow Rd., Rte. 7, Danbury, CT 06810 or telephone 203-792-6062. "Versailles" planters with liners (holding ficus trees) available at **The English Garden**, P.O. Box 468, Redding Ridge, CT 06876 or telephone 203-938-3148; \$240 each, plus shipping.

Listed prices are approximate.

HANDCRAFTED CERAMIC BOWLS: SOURCES AND PRICES

Pages 112/113: Clockwise from top left: Orange bowl by **Jack Charney** available at **Tesoro Collection**, 319 S. Robertson Blvd., Los Angeles, CA 90048; \$175. Black and pink bowl by **Madelyne Dzik** available at **Tesoro Collection** (see address above); \$210; also at **Art Effect**, 651 W. Armitage Ave., Chicago, IL 60614. Red bowl by **Melvino Garretti** available at **Wilder Place**, 7975½ Melrose Ave., Los Angeles, CA 90046; \$700. Striped bowl by **Leslie Thompson** available at **Freehand**, 8413 W. Third St., Los Angeles, CA 90048; \$110; also at **The Society of Arts and Crafts**, 175 Newbury St., Boston, MA 02116. Black bowl with orange and green design by **Kevin Goehring** available at **Tesoro Collection** (see address above); \$78; also at **Barneys New York**, 106 Seventh Ave., New York, NY 10011. Bowl with green center and geometric rim by **Ted Saito** available at **Freehand** (see address above); \$90; also at **Jackie Chalkley**, Fox Hall Square, 3301 N. Mexico Ave., NW, Washington, DC 20016. Blue bowl by **Ted Saito** available at **Pinch Pottery**, 179 Main St.,

Northampton, MA 01060; \$45. Blue server by **Lisa Carlson** available at **Tesoro Collection** (see address above); \$70; also at **Adesso**, 600 Central Ave., Ste. 119, Highland Park, IL 60035. Green bowl (edge) by **Sarah Post** available at **Freehand** (see address above); \$95. Bowl with blue center by **Ted Saito** available at **Freehand** (see address above); \$80. Blue, yellow and black bowl with fish design by **Sandy Magsamen** available at **Steve/Beverly Hills**, 9503 Santa Monica Blvd., Beverly Hills, CA 90210; \$240; also at **Gango Gallery**, 615 N.W. 23rd St., Portland, OR 97225. Bowl with figures by **Dan Postotnik** available at **Freehand** (see address above); \$300; also at **Mobilia Gallery**, 358 Huron Ave., Cambridge, MA 02138. Large serving bowl with pink center by **Ted Saito** available at **Freehand**; \$90.

Listed prices are approximate.



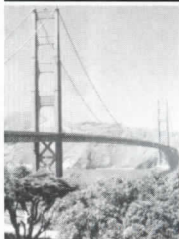
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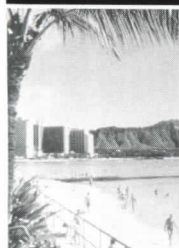
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March Menu Guide

Here are suggestions for special parties and weekday menus based on the recipes in this issue.

CASUAL BUFFET

Frisée and Radish Salad with
Goat Cheese Croutons 68
Chicken with Leeks and Mushrooms 154
Buttered New Potatoes or Rice
Fresh Asparagus
California Chardonnay or White Bordeaux
Walnut and Coffee Tart with Coffee Cream 84

APRES-SKI SUPPER

Hot Mulled Wine
Assorted Cheese and Crackers
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Mixed Green Salad
Irish Whiskey Spice Cake with Custard Sauce 80
Café au Lait

LOW-CHOLESTEROL MENU

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Coffee

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Grilled Tuna, Prosciutto and
Lemon Sandwiches 92
Scones
Marmalade and Butter, Jam, Devon Cream
Raspberry and Coffee Tiramisu 88
Lemon, Honey and Walnut Tart 68
Sugar Cookies
Assorted Teas

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Cut	Fat		Calories		Cholesterol	
	1990	% change from 1983	1990	% change from 1983	1990	% change from 1983
Center Loin Chop	6.9g	- 22%	165	- 16%	70mg	- 16%
Boneless Loin Roast	6.4g	- 45%	160	- 23%	66mg	- 1%
Top Loin Chop	6.6g	- 48%	165	- 25%	68mg	- 15%

Based on three-ounce serving of lean, cooked pork as reported in "A Nationwide Survey of the Composition and Marketing of Pork Products at Retail," D.R. Buege, et. al., Madison, Wisc.: University of Wisconsin-Madison, 1990. Conducted in cooperation and with the guidance of the U.S. Department of Agriculture to provide the data base for the revision of USDA Agriculture Handbook 8-10, which will be published in 1991.

Pineapple-Garlic Pork Chops

- | | |
|---|---------------------------------------|
| 4 boneless pork loin chops, 1-in. thick | 1/2 t. dried rosemary leaves, crushed |
| 1 C. unsweetened pineapple juice | 1 clove garlic, minced |
| 2/3 C. dry sherry | |
| 2 T. brown sugar | |

Combine all ingredients except chops; mix well. Place chops in a shallow dish; pour marinade over chops. Cover and refrigerate overnight.

Remove pork chops from marinade. Broil 5 inches from heat, 4-5 min. on each side. Serves 4.



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Facts for Figures.

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FEEDBACK

Bob Hoskins

We understand you love to cook. Any specialties?
I make mainly peasant food—pasta, stews, that sort of thing. One of my great joys in life is to sit around the kitchen table with friends, eating and drinking.

Was your mother a good cook?
The best. She's the one who taught me.

What's your favorite food from childhood?
Pancakes on Shrove Tuesday.

How about your most memorable meal?
A spit-roasted goat eaten in the middle of the Sahara Desert.

If you could invite three people in all of history to dinner, who would they be?
Catherine the Great, Albert Einstein and Groucho Marx.

Do you cook when you're making a movie on location?
Whenever I have the opportunity.

Which restaurants do you like?
My favorite restaurants are not the most fashionable and, by not naming them, hopefully they will remain that way.

What do you like to drink?
I prefer fuller-bodied Burgundies, but over the last few years, I have been drawn to some Californian and Australian wines.

Are there memorable food scenes in any of your films?
In a way. During the making of Heart Condition, I ate 35 hamburgers in one morning. Needless to say, I skipped lunch.

What did you have for dinner last night?
That's an irrelevant question. I'm already thinking about tonight's.

Oscar-nominated for Mona Lisa, this versatile British actor is probably best known for Who Framed Roger Rabbit.





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