

### THE UNSINKABLE MOLLY BROWN COOKBOOK

by May Bennett Wills & Caroline Bancroft

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# The Unsinkable Molly Brown Cookbook



Caroline Bancroft Collection

May Bennett Wills  
and  
Caroline Bancroft

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MAY BENNETT WILLS



CAROLINE BANCROFT

### INTRODUCING THE AUTHORS

May Bennett Wills was born and brought up in Wisconsin where she graduated from Lawrence College in Appleton. After marrying Dr. Claude L. Wills, a general practitioner, she lived in Wyoming, Nebraska, and again in Wyoming. Upon the death of Dr. Wills, she spent a year in Tucson, Arizona, where she took special courses in creative writing.

Prior to that time, her main interest had been in plays, having been a drama monologist and coach in voice expression. But thereafter she concentrated on fiction and articles for food magazines.

In 1945 she moved to Denver and joined The Colorado Authors' League, so becoming acquainted with Caroline Bancroft, a book reviewer, historian, and non-fiction writer. Miss Bancroft is the author of a long list of histories and biographies concerned with Colorado places and people. (These, with their descriptions and prices, are itemized on the back cover.)

Miss Bancroft is a third generation Coloradan who lives in the house she was born in and comes from a family whose fortunes have been closely identified with the growth of our state. A continental divide peak is named for her grandfather, Mt. Bancroft, and on its sides is a lake named for her, Lake Caroline.

She graduated from Smith College and lived and worked in the East and Europe for some years. Ironically, because of her many travels, she saw the Taj Mahal before she saw the Garden of the Gods. But these deficiencies have long since been remedied. She obtained a master of arts degree from the University of Denver in 1943.

In the ensuing years her studies have been concentrated to the extent that she is the leading authority on a number of local subjects and, most importantly, on Mrs. J. J. Brown. Also in the ensuing years Mrs. Wills has been cooking and entertaining, collecting recipes, and writing food articles. Now, in their collaboration, they have brought together the best of their respective talents, and the reader will be delighted with their historical-gourmet mixture.

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# The Unsinkable Molly Brown Cookbook

by

May Bennett Wills  
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### MOLLY BROWN BEGAN COOKING IN A LOG CABIN

Although the "Unsinkable" Mrs. Brown began humbly, she was soon to soar to renowned society heights and to learn about teas, receptions, dinners, supper parties, and, after the vogue started, cocktail parties. Her recipes for every type of entertaining are like her nickname: unsinkable. They will be found invaluable to the contemporary hostess.

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## Foreword

In 1951 I became interested in the life story of Mrs. J. J. Brown, familiarly known as "The Unsinkable Mrs. Brown," and started to do serious research. That summer I drove to Leadville, Colorado, for a stay of several weeks to look up records and interview old-timers. During this period I became warm friends with her niece and nephew by marriage, Mr. and Mrs. Edward L. Brown (Ted and Dolly Brown).

One of our topics was cookery. My personal interest was nil, but Mrs. Brown had been fascinated with dressy recipes and fashionable party menus. Dolly, in her turn, was an excellent cook, and during Mrs. Brown's visits to Leadville in the 1920's she frequently gave Dolly recipes and occasionally copied down one of Dolly's in her exaggerated, showy handwriting. (In the early days, Mrs. Brown's handwriting had been in a flowing flowery style. Later she decided a backhand was more chic and changed accordingly.)

Dolly had saved all these recipes, as well as many letters in "The Unsinkable's" hand. She showed these to me. I copied down most of the recipes and took notes from the letters.

Dolly also showed me a letter that the Prince of Wales (now the Duke of Windsor) had written to Aunt Maggie, thanking her for a tie she had crocheted for him. It was a nice cozy little note and certainly a collector's item. Aunt Maggie had sent this acknowledgment as a gift to Lorraine, Ted's and Dolly's only child, who was then about twelve years old.

Later Lorraine married and moved away from Leadville. For many years she lived in Idaho Springs and came home whenever her husband, Sam Schuck, could spare her. Lorraine and I also became friends.

Again, in 1952, I spent considerable time in Leadville, and my friendship with the Browns continued. I can remember laughing with Dolly about the type of recipes Aunt Maggie had given her. As Dolly said, "Can you imagine me here in Leadville preparing Oysters Rockefeller for Ted?"

I giggled. The picture of Dolly offering Ted, a typical Colorado mining man, Oysters Rockefeller for supper was perfect—aside from the mere detail of where would Dolly obtain oysters in the 10,000-foot-high mining camp of Leadville?

Still, as a significant point of Mrs. Brown's character, showing off her unrealistic pretentiousness, I copied down the recipe, along with others equally silly for Dolly to have occasion to use in Leadville.

Dolly and Ted lived in a simple frame house on Eighth Street between Poplar and Harrison (Leadville's business street) and entertained but rarely. When they did, it was in simple mining-town fashion. Very few of Aunt Maggie's recipes would be of value.

On May 9, 1953, Dolly died during a typical spring snowstorm of the Colorado Rockies. Lorraine came over two passes for the funeral. The roads were bad—the blizzard having assaulted all of the high country. She stayed only for the ceremony and the burial as she had to return immediately to Idaho Springs.

By the time Lorraine could go back to Leadville to visit her father it was summer, and she found that Ted had thrown out all of Dolly's treasured mementoes, including Aunt Maggie's letters, the recipes in her own hand, and saddest of all, to Lorraine, the letter from the Prince of Wales. Ted had acted impulsively in the emotional despair that follows death, and by the time of Lorraine's visit, was also regretting the loss of these items.

The Prince of Wales' letter was another significant indication of The Unsinkable Mrs. Brown's character. She had been born and reared in Hannibal, Missouri, the daughter of John Tobin, a ditch-digger for the gas-works, and had grown up as the boon companion of her brother, Dan, never going near a school. Both had wild hopes of fabulous riches and fame to be found in the roistering mining camps of the West. Dan set out first, and in 1884, when Maggie was close to seventeen, she followed Dan to silver-booming Leadville to achieve her ambition.

After her arrival Maggie (short for Margaret) worked as a waitress and as a salesgirl at Daniels, Fisher and Smith, a dry goods store on Harrison Avenue. She lived at a boardinghouse with her brother, and it was through Daniel Tobin that she met a mining superintendent by the name of James Joseph Brown who was eleven years older than she. Jim Brown fell in love with the high-spirited, auburn-haired Irish lass and proposed marriage. They were married September 1, 1886, and went to live in a two-room log cabin in Stumptown, close to Jim's mine.

This was not Maggie Tobin Brown's idea of the fabulous riches and fame she had envisioned. But her opportunity was to come.

In 1893 the Silver Panic destroyed Leadville's economy as well as the nation's. But Jim Brown knew where there was gold in the Little Jonny Mine, and in recognition of his practical knowledge the owners made him a proposition. If Jim would save the Little Jonny from being shut down, they would give him an eighth interest in the mine. From this fine opportunity Jim Brown soon made a million dollars, and Maggie was on her way. They moved to Denver to crash Society.

Denver society, dubbed by the reporters "The Sacred Thirty-Six," did not view Molly's efforts with the same enthusiasm that she did. "The Impossible Mrs. Brown," as they called her, was roundly snubbed.

But her ambition was not to be thwarted. She determined to educate herself by tutors and by travel and by getting to know the publicized and titled names in Eastern and European high life. From the late 'nineties to the day she died, that constituted Maggie's whole aspiration.

So the letter from the Prince of Wales was for Lorraine the epitome of her great-aunt's unusual success. This was tangible evidence of Aunt Maggie's arrival at her goal.

In the meantime, Maggie had acquired her nickname, "The Unsinkable Mrs. Brown," when she had sailed on the maiden voyage of the steamship *Titanic* with her friends, the John Jacob Astors. The sinking of the *Titanic* was the greatest shipping catastrophe of all time. Of 2234 people on board, only 722 were saved. Mrs. Brown was one of the latter. When the reporters asked her how she had been saved, she replied, "Typical Brown luck. I'm unsinkable."

During all these years of the pursuit of social prestige, her greatest joy was in parties—parties that she gave and parties she attended in New York, London, Paris, and Newport. She also was the guest at affairs in such fashionable spas and resorts as Baden Baden, Germany, and Palm Beach, Florida. From time to time she came back to Denver and entertained in her own home which came to be called "The House of Lions" because of the statuary used in decorating the entry steps.

Although these Denver parties were very elaborate, they were not so successful as the parties in her cottage in Newport or those in New York hotels. Except very briefly after her heroism at the time of the sinking of the *Titanic*, Mrs. Brown was never really accepted by Denver society.

But her interest in entertaining and her interest in party food never flagged. She was a woman of prodigious energy, and it is only fitting

that her achievements in the culinary field should be preserved in permanent form along with those of her contemporaries.

What we—May Bennett Wills, a famous Denver cook, and myself—have gathered here are some of Mrs. Brown's own recipes to which we have added recipes and menus that absorbed the interest of the hostesses at the turn of the century and through the roaring 'twenties. The Unsinkable Mrs. Brown loved publicity, in fact anything to do with news or showmanship—and she would have been delighted to have her recipes live on in print, as her name has already lived on in a musical comedy and a movie.

In these two productions, she was called Molly (rather than Maggie) Brown, and it will thus be as Molly Brown that posterity will recall her. Bowing to the power of folklore over history, May Wills and I will refer to her as Molly Brown, hereafter. She grew to dislike the more common Maggie as she climbed the social ladder—so Molly Brown it is.

As I have already indicated, Molly Brown's recipes were mostly for gourmet dishes which were served at the dinner parties of the *haut monde*. Those recipes which were salvaged were completely disorganized, with few directions and often only the ingredients were given. Her scribbled notes were satirical and extremely earthy, especially those which referred to certain recipes for which she had paid a considerable sum, only to discover that they were old, familiar recipes "just fancied up." We have tried to clarify and adapt these and their companion recipes to modern-day requirements.

—CAROLINE BANCROFT  
(author of the biography,  
*The Unsinkable Mrs. Brown*)

Actually, there have not been too many changes in the art of cookery itself since Molly's day. Many of our finest cooks treasure and use their grandmothers' recipes when they want to serve something special. Most of the ingredients we use now were available then, but unfamiliar to the average cook. Rare herbs and exotic spices brought home to their wives by the captains of sailing ships hundreds of years ago were tucked away in New England kitchen cupboards, and except for a few daring cooks remained there unused.

Today packaged cakes and puddings, the enormous new variety of canned soups and a dozen other items, are a godsend to the lonely bachelor and harassed housewife. For the hostess the greatest miracle of all is the home freezer which opens a whole new world of magic to aid in lavish entertaining. Imagine buying pounds of chicken livers instead of everyone spearing at the same time for the one puny liver on the platter!

Molly knew all about frozen foods in Leadville. There was scarcely a house that didn't have a frozen carcass of wild meat dangling outside the kitchen door. "Jim, bring in that leg of deer meat and saw off a couple slices for supper." Dozens of venison mincemeat pies were made at one time and kept frozen. It was all there, wasn't it, if only some poor miner had had the acumen of a Mr. Birdseye?

But Molly shook the dust of Leadville from her feet and turned her back on simple cooking in a mining camp. She wanted to be a hostess and to entertain. To reach the pinnacle, she had to have party recipes.

If you would like to know what kind of entertaining The Unsinkable Mrs. Brown specialized in, here you will find the answer. These pages illustrate, and make possible for your use, the opulent parties of a world we no longer know but in which Maggie Tobin Brown, the illiterate little girl from Hannibal, rose to the top of Newport society and lives on today as "The Unsinkable Molly Brown."

MAY BENNETT WILLS



### LADIES CARRIED FANS INSTEAD OF CIGARETTES

When one entertained at an afternoon tea, or a reception which ran on into the evening hours, it would have been scandalous for a lady to smoke. Today, this type of hospitality has been superseded by the cocktail buffet or the patio party, and the air is fogged by guests puffing on their own brands of "coffin-nails." But happily the recipes have remained constant.

### Come at Five-ish

The more research done on this remarkable woman, the more one wonders what went into the make-up of Molly and her sister, both born into squalor in the small town of Hannibal, Missouri. Where did the dreams of riches and fame spring from, that spurred the older sister, Maggie Tobin (our Molly Brown), to leave her parents at the age of sixteen to go to a rough mining camp in Leadville, Colorado? What inspired the younger sister, Ellen, to follow her? And how did Ellen, who became a raving, but wayward, beauty, with two marriages, manage a third with the Baron von Reitzenstein of Germany, and become mistress of a castle?

By what strange process did the older sister, Maggie Brown, illiterate, tempestuous, living in a two-room cabin until her husband struck it rich, become an international character with entrée to many European castles? How did these two low-born sisters, learning about food as they went, go from cabin to castle?

Yet so they did, and reminiscing one day, Molly Brown told her niece, Dolly, about the first time she had appetizers. It was on the ship going to London on her first trip abroad, and at tea-time, cocktails and hors d'oeuvres were served. The waiter was a Cockney and she thought he said, "Will you have a 'orseovary, Madam?" This was a new one to her. She had cooked a lot of both Mountain Oysters and Lamb Fries, those Western traditions, during calving and lambing season in Colorado, but they had always been the main course, accompanied by a lot of fried potatoes—not something to nibble on before dinner.

Before long, Molly Brown was to become familiar with food of such exotic appearance and taste as she had never heard nor dreamed of because those were the halcyon days of caviar and pressed duck, truffles and pâté de foie gras. Even the popular long-stemmed American Beauty roses were no more exciting to her than the red roses carved from radishes, which appeared on the appetizer tray.

Before the ship landed in England, she had wheedled, bribed, or bought (as she often did from then on) the canapé recipes she liked the



best. She loved champagne and lobster, sauerkraut and corn beef, and these two were her favorites.

#### LOBSTER CANAPÉS

6 slices bread	1 can lobster
1 egg white	few drops Tabasco
1 cup mayonnaise	1 teaspoon Worcestershire sauce
paprika	1 teaspoon liquid smoke

Trim crusts from bread. Cut into squares, toast on one side only and brush the untoasted side. Beat white of egg, fold in rest of ingredients. Pile lavishly on buttered side of toast and sprinkle liberally with paprika. Broil until a golden brown. Paprika plays an important part in browning any broiled canapé.

#### SAUERKRAUT RILLONS

1 small onion, chopped	½ tablespoons parsley
1½ tablespoons butter	½ cup bouillon
¼ clove garlic, minced	1 egg
½ cup cooked ham, minced	1 cup milk
½ cup corned beef, crumbled	1½ cups flour
3 tablespoons flour	fine breadcrumbs
1 cup sauerkraut	

Drain sauerkraut and chop or grind very fine. Sauté onion and garlic in butter until yellow, add ham and corned beef. Add flour and cook until blended. Add sauerkraut, parsley, and bouillon and cook until a thick paste is formed. Make a dipping batter of egg, milk, and flour. Shape meat into small balls, dip in batter and roll each one in crumbs. Chill until firm. Fry Rillons in deep hot fat until brown. You may make ahead of time and fry as needed.

Molly Brown introduced both the canapé tray and the buffet table to her Denver friends. At twilight, when friends gather for cocktails, a beautiful table laden with delectable appetizers creates a gay camaraderie which no formal dinner ever can produce.

Actually few recipes are required for modern appetizers. A clever hostess with a talent for dramatizing foods can create all sorts of attractive and piquant combinations. A cheese-base appetizer continues to

be the old stand-by. Any variety can be used, including that weird assortment of itty-bitsy cheeses you received for Christmas.

If any bored worldlings of sixteen show up for your cocktail party serve them Coke-on-the-Rocks—they're in the Pepsi-generation.

#### CHEESE SWIRLS

2 small packages Pimiento cheese	½ teaspoon salt
2 cubes of butter	1 to 1½ cups flour
1 teaspoon Worcestershire sauce	

Soften butter and cheese and blend well. Add Worcestershire sauce and salt. Add flour until pliable—too much flour takes away the crispness. Now, you have several ways to go. You can wrap a piece of dough around a stuffed olive which has been wiped dry, covering it completely. Bake at 350° and serve or freeze for your next cocktail party. You can form into a roll and chill. Slice thin and bake on cookie sheet 450° or you can force through a metal Mirro tube and twist into a 2-inch swirl and bake at 350°. But whatever you do, bake to just a delicate tan. If they brown, they are not good.

#### NUMAKIS AND PINEAPPLE DIP

6 chicken livers	soy sauce
12 canned water chestnuts	brown sugar
12 slices of bacon	

Cut livers into quarters and bacon slices in half. Soak livers 4 hours in enough soy sauce to cover. Drain. Cut water chestnuts in two. Make slits in the sides of liver pieces and insert the chestnut slices. Roll in brown sugar. Wrap the bacon slices around the livers and chestnuts. Fasten with toothpicks. Bake at 400° on a wire rack for 20 minutes until bacon is crisp.

#### Pineapple Dip

1 can pineapple tidbits,	¾ cup water
drain and reserve syrup	½ cup vinegar
½ cup brown sugar	½ cup green pepper sticks
1½ tablespoons cornstarch	

Combine brown sugar and cornstarch, add water, vinegar, and reserved syrup. Simmer until thick. Add pineapple tidbits and green pepper sticks and serve hot with Numakis.

### CLARET MEAT BALLS

2 pounds ground beef	<i>Sauce</i>
1 egg beaten	1 bottle chili sauce
¼ cup chopped onion	juice of 1 lemon
salt	½ 10-ounce jar grape jelly
	3 tablespoons claret wine

Combine beef, egg, onion, and salt. Make into balls the size of a walnut. Do not brown but simmer in the sauce until done. Serve hot in chafing dish, with picks.

When Molly served the following meat canapé to her men guests, she'd say with a twinkle in her blue Irish eyes, "This will put hair on your chest." They loved her ribaldry.

### CANNIBAL CANAPÉS

1 pound raw sirloin, ground fine	½ teaspoon dry mustard
¼ cup minced onion	dash Tabasco
1 clove garlic, mashed with 1 teaspoon salt	fresh ground pepper
yolk of 1 egg	rye bread
	chopped chives and parsley

Mix ingredients well. Spread mixture on thin slices of rye bread. Sprinkle with chopped chives and minced parsley.

### SHRIMP PÂTÉ

5 cans shrimp	¼ cup mayonnaise
¼ cup butter	salt
2 tablespoons lemon juice	pepper

Mash shrimp to a paste and add butter. Mix well. Add lemon juice and mayonnaise. Add salt to taste and freshly ground pepper. Press firmly into a round mold and chill overnight until firm. Turn out on plate and surround with whole shrimp. Slice thin. Serve with crackers.

### CHICKEN LIVER PÂTÉ

1 pound chicken livers	4 hard cooked eggs
¼ cup chicken fat or butter	1½ teaspoons salt
3 tablespoons brandy	¼ teaspoon pepper
2 small onions	

Sauté chicken livers in butter or chicken fat until tender. Pour over them the brandy and ignite. Chop onions, add livers and hard cooked yolks and chop all very fine. Add salt and pepper and mix well. If not moist enough, add a teaspoon or more of melted chicken fat or butter. Press into a small mold and chill. Turn out on plate and decorate top with strips of the hard cooked egg whites. Serve with crackers.

### MUSHROOMS STUFFED

8 large mushrooms or 12 medium size	¼ teaspoon Worcestershire sauce
3-ounce package cream cheese	butter
1 tablespoon cream	pepper

Remove stalks from mushrooms. Sauté caps gently in a little butter. Add the stalks and sauté only a few minutes more. Must not get limp. Drain. Blend cheese, cream and Worcestershire sauce. Stuff inverted cap with cheese mixture. Stand sautéed stalks upright in center. Dust with freshly ground pepper and chill.

### HEARTS OF PALM ROUNDS

1 jar pâté de foie gras	Hearts of Palm
1 hard cooked egg yolk	bread
	parsley

Cut bread with a scalloped cookie cutter into small rounds. Spread with foie gras. Sprinkle with minced hard cooked egg yolk and minced parsley in center. Lay a slice of heart of palm on top of parsley.

### CIGARETTES

1 jar pâté de foie gras  
boiled ham slices  
softened butter

Blend equal amounts of pâté de foie gras and softened butter. Spread on very thin slices of ham and roll cigarette fashion. Chill. If you want to make the new filter Cigarettes, spread the ham with cream cheese softened with a little cream. Add a little horseradish.

### PROSCIUTTO AND MELON

Roll thin strips of Prosciutto ham around melon cubes salted and peppered. Chill well.

### CHINOOK DIP

2 cups sour cream  
1 small jar red caviar  
1 tablespoon grated onion  
fresh black pepper

Mix together sour cream, caviar, grated onion, and fresh black pepper. Serve with Melba toast, potato chips, fresh vegetables, or lobster bits.

### LOBSTER AND CUCUMBER DIP

1 cup lobster meat  
2 tablespoons butter  
1 cucumber  
1 teaspoon onion salt  
mayonnaise  
paprika

1 cup lobster meat, drained and chopped rather fine. Sauté gently in a little butter. Cool. Add 1 cucumber, peeled, seeded and chopped, and 1 teaspoon onion salt. Add enough mayonnaise for right consistency to dip. Sprinkle with paprika. Serve with crackers and potato chips.

### GUACAMOLA DIP

2 avocados  
2 tablespoons lemon juice  
1 cup sour cream  
dash of Tabasco  
1 tin smoked oysters or clams  
1 tablespoon minced onion  
1 teaspoon caraway seeds

Beat in electric beater the avocados and lemon juice, add other ingredients except the caraway seeds, and continue to beat until smooth. Add caraway seeds. Serve with hot French fried potatoes or hot corn chips.

### RED SAILS

small sweet pickles  
cream cheese  
smoked salmon slices  
a little onion

Scoop out center of pickles. Slice a little off the bottom to stand level. Fill centers with the cream cheese seasoned with a little onion. Make a sail of smoked salmon triangles thrust through a colored pick. Insert in one end of pickle boat.

While Hubby is mixing drinks for unexpected guests and is constantly in your way in the kitchen, you can still mix and bake these Quickies while he's still banging the ice tray around.

### QUICKIES

1 tube baking powder biscuits  
3 tablespoons melted butter  
¼ cup Parmesan cheese  
¾ cup grated Cheddar cheese

Preheat oven 450°. Separate biscuits and cut each into quarters. Roll in melted butter, then in combined cheese. You may sprinkle with sesame, caraway, or poppy seeds, or leave plain. Bake on cookie sheet about 10 minutes. Serve hot on toothpicks.

### CHEESE STICKS

Equal parts of Roquefort cheese and butter. Mix. Pile on slices of Swiss cheese. Keep in refrigerator until the mixture hardens, then cut into fingers.



### NEWPORT OFFERED LAVISH ENTERTAINING

A poor child from Missouri and the banks of the Mississippi (where catfish sometimes kept the Tobin family from starving), Molly was startled to discover that a fish course always preceded the "piece de resistance" and could be a real delicacy. She quickly changed her ideas about fish being just for common folks, and began collecting recipes.

## The Miracle of the Fishes

After the gold bonanza, the Browns with their two children, Larry and Helen, moved to Denver, and Jim bought a magnificent home for Molly with beautiful imported furnishings. As mentioned in the "*Foreword*," it was called "The House of Lions," for Molly decorated the wall fronting the street with carved lions. Here, she gave the most elaborate parties; but the persons she really wanted did not even acknowledge her engraved invitations. No one could have had enough money to impress the "Sacred Thirty-Six." Those of that exclusive circle who may have had less wealth had something money could not buy—family background. She retained the dubbing of "The Impossible Mrs. Brown."

In desperation, she turned to her church, and raised fantastic sums of money. *The Denver Times*, November 4, 1900, carried an article, "Plans for the Catholic Fair are assuming a most encouraging outlook and with Mrs. J. J. Brown's indomitable pluck and energy at the head, it is certain to be a great social and financial success. One of the most interesting booths will be the doll booth. Mrs. Brown has written to a number of prominent people all over the country asking for donations of dolls, and they are coming in every day. Mrs. Teddy Roosevelt has sent a violet and black-gowned little lady doll and she made the little garments and dressed the doll herself. Mrs. McKinley's and Mrs. Bryan's dolls are already on the way."

Those who knew Molly, wondered why she had not chosen the food booth. The reason soon became apparent when the above article appeared. Heaven knows where she got the idea, but it gave her a fine excuse to write to prominent women over the country requesting them to donate dolls. After all, she could hardly write Mrs. Teddy Roosevelt to please send her devil's food cake to the Catholic Fair in Denver!

One can't help but speculate how Molly would have managed the food booth. One thing for sure, she would have hired the chef at *Baur's* (as she had once before for a party at her country place, *Avoca*) attired

in white apron and tall white cap to dispense their famous petits four free to everyone.

It was about this time that she and Jim began to drift apart. After many heart-breaking attempts to join the "Sacred Thirty-Six," Molly decided to do something different. Always some strange compulsion made her summon all of her ability to acquire different talents to use in her invasion of society. She had a quick, receptive mind and decided on foreign education. She went to London, Paris, Vienna, and around the world. She engaged tutors, took lessons in deportment, dramatic lessons from Sarah Bernhardt's teacher, and music in the European capitals. Not content with this, she went to Spain, and learned to play the guitar. In Switzerland she took lessons from the most famous yodeler in the world.

Her long absences and constant urge for social recognition were getting on Jim's nerves. He was a tough Irishman and a heavy drinker. When Molly gave one of her lovely parties, he either retired to the furnace room or wandered in and out of saloons to embarrass her. Once, when some captured tigers were visiting them at the "House of Lions," Jim left and was gone all night. As dawn was breaking, two shots rang out, Mrs. Brown jumped into her dressing gown and raced downstairs. There, in front of the house was Jim Brown just tucking away a smoking pistol. In the dim light, after a bibulous evening on the town, he had mistaken two of the lions for live creatures and fired upon them.

Finally the Browns separated; yet he loved his family and was most generous with them. He continued to pay her bills and supplied her with the cash she wanted. She kept it in the wildest places. Once, at a luncheon table, she gave a sharp exclamation and snatched off her hat. Ripping the lining, she removed \$700.

Then she rented a "cottage" in Newport. The finest mansions in America were in Newport, Rhode Island. By some distorted sense of humor, the wealthy Newporters called them "cottages." *The Breakers*, built by Cornelius Vanderbilt for nine million dollars, was called a "cottage." Even the names of his horses were engraved in eighteen carat gold and placed in their stalls. In no time at all, Molly was hob-nobbing with Astors, Vanderbilts, Belmonts, and others. A friend from Denver visited her there. When asked about Molly's cottage, she said, "It was all front and no back, just like most of her life."

Newport was a new world to Molly. A world which she really did not understand. Before she went to live abroad, hers had been a simple world. But now it was full of undercurrents. The men were educated

and suave, the women sophisticated and enigmatic. Their lives were as submerged as the iceberg which Molly and the John Jacob Astors were to encounter before long—only one part showed above the surface.

Once, Mr. and Mrs. Horace Bennett, of Denver, ran into her at Newport. Molly insisted that they go along with her to a tea which Mrs. Herman Oelrichs was giving. They said they could not do that, but they drove by the Oelrichs' "cottage" while Molly left her regrets. Mrs. Bennett said that she saw two footmen in white satin breeches and the one who opened the door recognized Molly and called her by name. She confided to Mrs. Bennett that she knew they were all bored, and her ability to tell stories, yodel, recite, play the piano, sing, and play the guitar amused them. But it was more than that. With all her acquired culture she remained a perfectly natural, earthy, big-hearted woman, and they liked her. She called the men by their last names and they loved it. "Here comes Awster," she would say.

Molly loved to tell of the boned, stuffed fish served at Mrs. Astor's "cottage" in Newport. A large fish had been left whole with row after row of cooked shrimps laid to simulate scales. A large piece of pimiento protruded from its mouth, and stuffed olives were pressed into slices of hard-boiled white egg rings and placed in the eye sockets, all on a bed of watercress which was supposed to be seaweed.

To Molly, it was as pretty as specimens of silver or gold ore which the miners in Leadville used to show her, but it scared one inebriated guest almost sober. He hadn't noticed the work of art until the butler presented it at his side. Startled, he gasped and jumped slightly. He said afterwards, that for one awful moment it seemed to him a horrendous, scaly monster with red and green eyes, the whites of its eyes showing and sticking out its tongue at him. They all had a good laugh and agreed it was wonderful to have fish boned, with no danger of choking to death at the dinner table.

She told Dolly about Mrs. Astor's dinner menu. A different wine was served with each course, she said. Champagne was served with the dessert which suited her fine. She especially liked the Oysters Rockefeller, and Mrs. Astor's cook finally agreed to sell her the recipe which he said came from Antoine's of New Orleans.

This is the little dinner that Mrs. Astor whipped up that evening. Molly didn't remember what wine went with what course, for, as she always said, "I never fool around with a lot of different wines. Just serve champagne from soup to nuts and you can't go wrong."

The dinner really isn't too difficult to do. Most of it can be prepared

the day before or the morning of your dinner. The lemon balls are equal parts of butter, lemon juice, and parsley. The trout may sound difficult to do, but after the first time, you will bone all your fish. The dessert is just "fancied up" old fashioned custard.

#### MENU

Oysters Rockefeller  
Clam Broth  
Stuffed Boned Trout    Lemon Balls  
Chateau Yquem  
Tiny New Potatoes with Butter and Dill  
Baked Tomato Soufflés  
Cucumber with Radish Inserts    French Dressing  
Celery    Olives  
Crème Renversée au Caramel    Champagne  
Demitasse

#### OYSTERS ROCKEFELLER

24 oysters on the half shell	½ teaspoon thyme
½ cup each minced parsley and shallots	1 cup raw spinach, ground
½ cup butter	½ cup toasted bread crumbs
¼ teaspoon Tabasco sauce	¼ teaspoon salt
	1 tablespoon anchovy paste

Remove oysters from shells. Scrub, boil, and rinse shells to be sure no trace of sand remains. Mix ingredients. Set 6 shells on each of four pie plates filled with rock salt to hold shells firmly. Place each oyster back in its shell and broil very slowly 5 minutes or until edges of oysters begin to curl. Place a spoonful of mixture on each oyster and broil 5 minutes longer. If mixture is too thick, thin with Pernod, or oyster liquor.

Antoine's original recipe called for absinthe to thin the mixture but absinthe is now outlawed in the United States. It is a strong, bitter, green-colored liqueur containing wormwood which is supposed to have aphrodisiac potentialities. OOO-la-la! Besides that debatable result, wormwood does a lot of other things, like paralyzing your brain, wrecking your character, and weakening your reproductive system, so your kids will all be idiots.

Pernod is the legal substitute for absinthe, or you can boil one tablespoon anise seeds in one cup water for ten minutes and use the remaining liquid and get the same flavor as absinthe. Or you can use cream, or mayonnaise, to thin the mixture.

Molly had only part of an intriguing recipe for "Lobster Absinthe" but it was too vague to work out. Besides the illegal absinthe, it called for 3 or 4 live lobsters crawling and snapping all over the sink counter. It ended, "Provide your guests with large, linen napkins to tie around their necks. It gets pretty messy." So much for Molly's "Lobster Absinthe."

#### CLAM BROTH

1½ quarts chicken broth  
1 can clam broth  
½ cup cream

Heat to boiling point. Whip cream and put a dollop on each serving.

#### STUFFED BONED FISH

All fish should be boned before serving. Do not remove the head nor tail. Cut fish open full length of its underside and lay flat but do not separate the halves. With a sharp knife, pry under the bones on either side of the spine and run thumb and forefinger along under the backbone until it can be lifted out. Cut spine at neck and tail with game shears.

The little troublesome bones can be detected by pressing gently with your fingers along the flesh. Salt and pepper it. Make a dry, fluffy *dressing* of:

2 cups fine bread crumbs	1 egg beaten
2 tablespoons melted butter	4 tablespoons milk
grated rind of one lemon	1 can shrimps (reserve some for garnish)
dash of nutmeg	1 cup peeled, diced cucumber
salt and pepper	2 slices bacon

On one half of the fish, place the dressing. Lay the other half over it and sew the lips of the flesh together with white woolen yarn. Place a strip of bacon around the head and tail to prevent scorching. Bake 30 minutes in a pre-heated 450° oven, basting twice with melted butter. Lift out very carefully on to a large platter lined with watercress. You may decorate it as Mrs. Astor's was or garnish it with green grapes, which have just been heated through in sherry, and lemon wedges. If your fish lost its head, you can rim it with parsley which might be easier on the nerves than the monster which Mrs. Astor's cook created.

Chateau Yquem is the queen of sauternes and supposed to be the finest wine in the world. There is a lovely substitute called Chateau Bel-Air which comes from the same wineries in the Bordeaux country and is far less expensive.

One of the recipes among Molly's helter-skelter papers was "Oysters Imperial," scrawled on the back of a faded 1910 Walter Damrosch concert program in Denver.

#### OYSTERS IMPERIAL

Spread each raw oyster on the half shell with  $\frac{1}{2}$  teaspoon black caviar. Sprinkle with lemon juice, freshly ground pepper, and minced chives. Serve as a first course.

#### BROILED OYSTERS VERMOUTH

1 pint fresh oysters	2 tablespoons lemon juice
2 tablespoon melted butter	salt and freshly ground pepper
2 tablespoons vermouth	

Drain oysters and place in shallow pan over low heat. Drain off the juice as it forms in the pan until the oysters have become plump. Remove from heat and marinate for 30 minutes in the melted butter, vermouth, lemon juice, salt, and pepper. Drain. Pre-heat broiler and broil oysters about 5 minutes on each side, until the edges curl and oysters are well heated. The last few minutes pour over the vermouth marinade. Sprinkle with minced parsley before serving. Use as a first course.

#### SOLE AUX CHAMPIGNONS

When you read this French recipe, say to yourself, "Heck! This is only cheese sauce on sole, with some shrimp and mushrooms." It's delicious. Try it for your next party.

3 pounds filets of sole, fresh or frozen
1 $\frac{1}{2}$ pounds fresh mushrooms

Sauté filets in butter for one minute on each side. Gently lift on to a shallow ovenproof serving dish. Sprinkle with paprika, salt and freshly ground pepper. Reserve some mushroom caps and whole shrimp for garnish. Slice mushrooms, including stems, in same pan and sauté gently a few minutes. Drain and save the liquid for the *cheese sauce*. Spread mushrooms over sole.

#### Shrimp-Cheese Sauce

1 pound cooked shrimp	1 teaspoon minced parsley
6 tablespoons melted butter	1 tablespoon grated onion
5 tablespoons flour	$\frac{1}{4}$ teaspoon basil
$\frac{1}{2}$ pound mild Cheddar cheese, grated	1 teaspoon Beau Monde seasoning
2 cups liquid, mostly milk	2 drops Tabasco sauce
$\frac{1}{8}$ cup sherry	dash cayenne
paprika	Parmesan cheese

Make the sauce by stirring flour into melted butter, gradually add 2 cups liquid including the mushroom liquid, and blend smooth. Add cheese and cook until it is melted, add rest of ingredients and the shrimp cut into half lengthwise. Spoon the shrimp-cheese sauce over the mushrooms on the sole. Cover liberally with Parmesan cheese. Decorate with the reserved mushroom caps, stem side down, and the whole shrimp. Dot mushrooms with butter and paprika. There! You may make this superb dish the day before. Bring to room temperature and bake 350° for thirty minutes. Place under broiler just long enough to give the cheese that crispy, blistered look. Voilà tout, mon chérie!

#### OYSTERS EN MAYONNAISE

Fresh oysters	mayonnaise
seasoned flour	fine cracker crumbs

Drain and roll oysters in flour and dip in mayonnaise until covered on all sides. Roll in crumbs and sauté in hot butter about 5 minutes on each side.

#### MOLLY'S LOBSTER NEWBURG

3 tablespoons butter	2 cups lobster meat
3 tablespoons flour	yolks of 2 eggs
1¾ cups milk	¼ cup sherry
	paprika

Make a smooth sauce of the first 3 ingredients, add egg yolks beaten, the sherry, and lobster pieces. Serve on toast points. Sprinkle with paprika. If you top the creamed lobster with cheese, you have Lobster Thermidor. If you pour the creamed lobster over a slice of pan-broiled ham, you have Lobster St. Jacques. How about that?

#### TROUT IN BRANDY

4 half-pound trout	salt and pepper
3 tablespoons butter	paprika
2 tablespoons brandy	cream
	toasted shredded almonds

The flesh of trout, sole, or pompano is so delicate that it takes only five to seven minutes to cook. Sauté gently in butter on both sides. Pour brandy over and set aflame. Add salt, pepper, paprika, and enough cream to make the desired amount of sauce. Just bring to a gentle boil. Remove fish to platter, pour hot cream over with some toasted shredded almonds. A nice addition is one scallop wrapped in bacon, broiled and served with each portion of fish.

#### STUFFED POMPANO

A good-sized pompano	1½ cups heavy cream
2 cups minced fresh shrimps	2 beaten eggs
½ cup minced sautéed mushrooms	seasoning

Bone the pompano. Now you know how, remember? Lay in a greased pan. Mix shrimps, mushroom, eggs, and 1 cup cream almost to a paste. Spread over one half and lay the other half of fish over it. Pour over the remaining ½ cup cream and bake 350° for about 45 minutes. Garnish with marinated cucumbers and lemon wedges.

#### FROG LEGS SAUTÉED

8 frog legs	1 teaspoon salt
juice of 1 lemon	2 tablespoons each of
seasoned flour	minced parsley,
½ cup butter	chives and tarragon
1 clove garlic	1 tablespoon brandy
	2 tablespoons dry white wine

Wash frog legs well in lemon juice and water. Dry and dust lightly with seasoned flour. Heat butter to foaming and add garlic crushed into the salt. Cook for one minute. Put in frog legs and sauté until golden brown on each side. Add herbs. Cook a few more minutes. Warm the brandy, pour over frog legs and light. Pour warmed wine over and light. Serve flaming, with fresh dill for garnish.





### **BUFFET PARTIES BEGAN WITH THE CHAFING DISH**

Originally the chafing dish was a "sine qua non" of any bride's wedding accessories. It was used for romantic little suppers of Welsh rarebit, or kippered herrings at breakfast, or chicken à la king at small luncheons. But now its role has been multiplied for large buffet suppers where you pay off social indebtednesses you don't know what else to do about.

## **Come and Get It**

"Smarty, Smarty, had a party . . ." That cruel singsong doggerel rang in Molly's ears for many years. Like the victim of that childish taunt, she'd clench her fist and say, "I'll show 'em. I'll show 'em all." Once, she gave the most elaborate garden party ever held in Denver for several notable house guests, and invited eight hundred Denver people. ". . . no one came but . . ." those who were on the fringe of society themselves. It was then she vowed to "show 'em all," and she did.

Molly was rather a short woman, but her imposing stature and high-plumed picture-hats added to her height. Swathed in furs, laden with jewelry, swinging a gold-tipped swagger stick, strutting like a peacock spreading its gaudy feathers, she promenaded up and down the avenues of the capitals of the world. "Heads turned at the sight of her, and as she passed by she left in her wake an essence of violets."

She was very vain of her small feet and wore a size too small, 5A, which may account for the swagger stick. Later on, she gave her satin brocaded slippers, made to order, to her niece, Dolly, who actually wore a size smaller—all five hundred pairs of them. It's true.

Her natural, golden Irish voice enabled her to become an expert yodeler. In the *Rocky Mountain Herald*, 1908, an article appeared: "Mrs. J. J. Brown has returned from a two year stay in Europe, part of which she studied yodeling from experts in Switzerland. Mrs. Brown will hold a 'Drawing Room,' after the fashion of European Salons and will give her friends an opportunity to hear her new accomplishment." Molly would yodel at the drop of a hat.

She always scanned the passenger list before sailing, to be sure some celebrity would be on board, with whom she could later claim friendship. Once, when she was returning on the *S.S. America*, Mr. and Mrs. Horace Bennett of Denver were passengers. Mrs. Bennett sat on the deck not feeling well, when Molly came bouncing by and said, "What you need is cheering up." She leaned against the rail, threw back her head, and began to yodel. In no time at all more than two hundred curious passengers gathered around them. Mrs. Bennett said that not only was she embarrassed but also she was afraid the boat would list so far with the crowd all on one side that it would capsize.

Molly had an acquaintance who had one of the first radios in Denver.

He was always fiddling with it hoping to get some faraway station. Sure enough, one night he got Europe. He yelled for his family to "Come quick!" He was sure he had tuned in Switzerland for he could hear yodeling. Everyone was terribly excited. They listened intently only to learn it was Molly Brown yodeling for a party she was giving at the Broadmoor in Colorado Springs.

It was Molly who introduced the buffet table to Denver. No one lived in apartments in those days, for the houses were large and stately and there was no servant problem. Molly even had a coachman in her early days in Denver to transport her guests to and from her home.

But World War I changed the social lives of the very rich. With many of the servants going into the service, Molly's Newport friends began to entertain in a less formal way, and when she returned to Denver she had what was, no doubt, the first buffet party. It caught on at once, and today it is the acceptable, and really the most charming, way to entertain a large group of friends with excellent food and gracious hospitality.

A festive intimacy comes from standing in line around a beautiful buffet table, picking up a plate and serving yourself, or better still, having the good-looking man just behind you, or just ahead, whom you've been dying to know better, say, "May I help you? What in the world is this dish?"

And you say, "Oh, that is Mary's famous chicken liver stroganoff." Right away you become bosom friends, or should we say, stomach friends?

We have constantly been in a gustatory plight, deciding between the elaborate buffet menus of Molly's day, or that diabolic concoction which can be made the day before, known as the boon to busy housewives—the casserole. It almost always has for its base, "1 pound of hamburger," and the recipe usually ends, "this is a good way to use up any leftovers in the refrigerator."

There are two schools of thought about leftovers. One modern chef advises, "Throw them away." The frugal French have always used the appropriate leftovers in their delicious Cassoulets. It is true that some lethal development might occur, such as the teenage bride who hastily scribbled a recipe for a casserole. Unfortunately, she abbreviated the whole recipe. She started to make it that evening but when she came to "½ cup tom cat," she decided to fry hamburgers again. Luckily, no tomcat showed up before she finally figured it meant *tomato catsup*. We have settled for mostly recipes from the casserole category. Okay?

Molly used to serve soup at her buffet suppers in an enormous tureen

on her magnificent sideboard and announce that anyone who wanted soup instead of another drink before dinner, to come and get it. "Soup's on," she would yodel and was most adroit about herding those who couldn't handle another drink to the soup tureen. This was Molly's favorite soup. Most of the work has been taken out by using canned soups.

#### CRAB BISQUE

1 can cream of pea soup	1 cup thin cream
1 can cream of tomato soup	yolks of 2 eggs, well beaten
1 can chicken broth	½ cup sherry
1 can crab meat	pinch of cayenne

Blend and heat soups and broth in double boiler. About five minutes before serving, add the rest of the ingredients. Serve with cucumber slices on bread rounds or on crisp crackers.

Actually, any meat entrée is suitable for the buffet. Why don't you bring out that stuffed, boned turkey from the freezer? (See Index.) It's perfect for a buffet—no bones, just slice and serve.

#### TODAY'S BUFFET MENU

Cocktails and Hors d'oeuvres in living room.

Chicken liver Stroganoff	Omar Rice
Scalloped oysters Rockefeller	Catiflower and glazed carrots
	Relish Tray
Blitz Torte	Coffee

The oysters are the same old scalloped oysters with a can of cream of spinach soup used instead of milk. Your relish tray must be as exotic as possible with Celery Victor (See Index.), pickled mushrooms or artichokes, almond stuffed olives, or any of the contents of those fancy jars you've been hoarding for just the right occasion. Then you won't have to serve a salad which is apt to be messy on the plate. The Blitz Torte (See Index) can be made the day before and will serve ten. If you make it in large layer pans and coach your husband to not take any, it will serve twelve. *You* didn't want any, did you?

### NEWPORT CHICKEN CASSOULET

4 to 5 pound chicken	½ pound fresh mushrooms
pinch each of cloves, nutmeg and cinnamon	juice of half a lemon
1 carrot, sliced	½ cup diced, cooked ham
2 onions, sliced	1 jigger brandy
2 tablespoons butter	1 jigger port wine
1 pair sweetbreads	2 cups heavy cream
	pastry crust

Roast chicken with its giblets, spices, carrot, onions, and butter. Bake 2 to 3 hours at 375° until tender. Soak sweetbreads in very cold water and parboil for 5 minutes. Prepare (See Index.), slice, and sauté in a little butter until firm. Remove and add sliced mushrooms and sauté in same pan with lemon juice. Add ham.

Remove chicken from roaster. Stir the brandy, port, and cream into the juices in the roaster. Add the rest of the ingredients, except the chicken. Cut chicken into serving pieces and place in an oven-proof serving dish. Over the chicken pieces pour the mixture from the roaster. Place a cover of flaky pastry over this. (Why don't you use packaged?) Bake at 425° for 20 minutes or until the crust is a golden brown.

### CHICKEN LIVERS STROGANOFF

1 pound chicken livers	½ cup chopped onion
2 tablespoons butter	1 tablespoon flour
½ teaspoon each oregano and Worcestershire sauce	½ pound fresh mushrooms
	¼ cup sour cream

Cut livers in half and brown in butter. Add seasonings. Remove livers. Sauté onion in same pan and blend in the flour. Sauté mushrooms in butter in a different pan. Return livers and mushrooms and simmer about 10 minutes. Add sour cream, a little at a time, and heat very slowly. Serve with rice.

### BOEUF BURGUNDY

2 pounds of round steak	1 can beef bouillon
8 or 10 small white onions	2 tablespoons brandy
½ pound fresh mushrooms	1 tablespoon tomato paste
1 or 2 cloves garlic	½ teaspoon thyme
butter and oil	1¼ to 2 cups Burgundy wine
parsley and chives	

Cut beef into 2-inch squares, sear over high heat in butter and oil until almost black but not burned. Put in casserole. Light brandy and pour flaming over meat squares. Nearly cover with Burgundy wine and add beef bouillon to cover completely. Add tomato paste, thyme, and garlic minced very fine. Cover and bake 2 to 3 hours at about 350° or less, until the meat is very tender. Cook the onions in extra butter, in pan large enough for only one layer, very slowly until tender. In another pan cook sliced mushrooms in butter for a few minutes, and save the liquid from each pan. When ready to assemble your casserole, drain the juice from meat, and save. Blend 3 tablespoons flour with 3 tablespoons of butter, and about 2 cups of liquid including onion and mushroom juices. Cook until smooth, should not be too thick. Put onions and mushrooms in casserole with meat and cover with the sauce. This can be made the day before. When ready to serve, bring to room temperature and heat on top of stove, shaking casserole instead of stirring, for about five minutes or until hot. All you need with this French stew is crusty "sopping" bread, a tossed salad, and a bottle of "Mountain Red" wine, or any robust red wine.

Ham is always a delightful acquisition to the buffet table—hot or cold, baked in beer or gingerale, with peanut butter, molasses, in wine, with all sorts of different garnishes—cherries, pineapple, apricots. *This* is a lovely accompaniment to ham, served hot.

### PINEAPPLE AND CHEESE

No. 2 can pineapple chunks    ½ pound sharp Cheddar cheese  
 ½ cup sugar                        ¼ cup plus 1 tablespoon of flour

Drain pineapple and save juice. Mix sugar and flour. Put a layer of pineapple chunks, then cheese grated, sift flour and sugar over each layer. Pour over pineapple juice and bake 350° for 30 minutes. Serve hot.

### OYSTERS AND CHICKEN CASSEROLE

4 cups cooked chicken            2 cups cooked rice  
 4 tablespoons butter            1 quart raw oysters  
 4 tablespoons flour              1 can tiny peas  
 3 to 4 cups broth                 1 large can mushrooms  
    1 can pimientos

Boil a 4 to 5 pound chicken, highly seasoned with celery tops, onion, salt, to make 3 to 4 cups broth. Make a sauce of butter, flour and broth, including the oyster and mushroom liquid. Mix all together, cover with buttered crumbs and bake 30 minutes at 350°. Serves 16.

### TUNA CASHEW CASSEROLE

1 cup chopped celery            1 can cream of mushroom soup  
 ½ cup chopped onion            1 can water  
 1 can tuna                         1 6-ounce can Chow Mein noodles  
 ¼ pound cashew nuts

Mix and bake 300° for one hour. This is an excellent dish to serve when your church circle meets with you.

### MINER'S CASSEROLE

2 pounds beef ground            1 large can tomatoes  
 olive oil                            1 can each of peas,  
 2 large onions                    lima beans, red kidney  
    beans and mushrooms  
 2 bunches celery, chopped    ½ pound cheese-American  
 1 green pepper, chopped       1 pound spaghetti  
 1 tablespoon chili powder

Cook ground beef in olive oil until crumbled and brown. Add chopped onion and sauté lightly. Add chili powder, tomatoes, cheese, peas, lima beans, red kidney beans, mushrooms, and 1 package spaghetti, broken cooked and drained. Mix all together and put in casserole. Lay slices of cheese on top and bake slowly at 350° for one hour. Better each time you warm it over. Will serve 10 to 12.

A large, fresh salmon boiled whole with head and tail left on, and masked with aspic in all sorts of intricate designs, is the most glamorous of all entrees for the buffet table. But there's the little matter of who's got a fish-boiler, for heaven's sake? A delicate pink salmon mousse is a fine substitute, along with a meat entrée. Do you have a fish mold? This, too, can be made a day or two before. It is a salad.

### SALMON MOLD

1 envelope gelatin                1 cup chopped celery  
 ½ cup cold water                1 tablespoon grated onion  
 1 can cream of tomato soup    1 cup mayonnaise  
 2 3-ounce packages              ½ pound can red salmon or  
   cream cheese                    ½ pound cooked shrimp

Soak gelatin in cold water. Bring undiluted tomato soup to boiling point and dissolve gelatin in it. Cool. Fold in other ingredients. Pour into a lightly oiled fish mold until firm. Unmold on a bed of watercress. This may be garnished simply with crisp cucumbers, or you can go to town on a fanciful design using pimiento strips or cut French beans on the tail; you can have cooked shrimp parading up and down the spine and stuffed olive for eyes, caviar for eyebrows, la-de-da, and a slab of

pimiento for its mouth, and still have crisp cucumbers with it. The best way to prepare cucumbers is to peel and slice very thin and put a generous sprinkling of salt between layers of cucumbers. Put in refrigerator. When ready to serve, add equal parts wine-vinegar and water,  $\frac{1}{2}$  teaspoon sugar, and fresh dill on top.

While she was in Switzerland, Molly not only learned to be a yodeler, she also learned to be a Swiss Cheese Fondue-er. She introduced Swiss Fondue to Denver, also, but for some reason it didn't catch on as the buffet table did for some time. Denverites seemed to prefer Welsh rarebit made with good old Coors beer. Molly often told how everyone in the Swiss Chalet waited for the skiers to come down from the slopes and how they gathered around a huge earthenware bowl set over a flame. Each one was provided with a long-handled fork to spear chunks of crusty bread and dunk it into the Fondue.

#### MOLLY'S SWISS FONDUE

$\frac{1}{2}$ pound shredded Swiss cheese	salt and pepper dash of nutmeg
1 $\frac{1}{2}$ tablespoon cornstarch	3 tablespoons Kirsch
1 clove garlic	French bread
1 cup Neuchatel wine	

Rub the inside of chafing dish with a cut clove of garlic, and discard. Pour in wine and heat. Shake cheese and cornstarch in a paper bag. Very slowly add cheese to the simmering wine and stir constantly with a wooden spoon, in a figure-eight until cheese is completely melted. Just before serving add Kirsch. Hot tea, Chablis, or Reisling wine are served with it. You may serve a tossed green salad with it or a fruit salad or fruit bowl. In Switzerland they serve small glasses of Kirsch at the end of the feast. How else would they ever get rid of all that left-over Kirsch?

#### STAG SANDWICH

This is a hot open-face sandwich that everyone will like for a late snack after the movie, or even for lunch. It can be ready to assemble the last minute. With a can of beer, you can't lose.

1 can corned beef, crumbled	1 cup sour cream
1 medium onion, grated	dash cayenne
1 cup sharp Cheddar cheese, grated	8 wienie buns

Scoop out buns to make room for above filling, which has been well mixed. Spread lavishly over buns and broil until the filling is bubbly and brown. Serve with cole slaw, potato chips, dill pickles, and beer.

#### SPAGHETTI WITH MINCED CLAMS

4 tablespoons olive oil	4 tablespoons butter
1 minced garlic clove	3 tablespoons chopped shallots
$\frac{1}{2}$ cup clam juice	$\frac{1}{4}$ cup minced parsley
1 cup minced clams	$\frac{1}{2}$ pound spaghetti
	Parmesan cheese

Heat olive oil and butter, add garlic, shallots and sauté the mixture over a low fire until just colored. Add clam juice and simmer for 5 minutes. Stir in clams and parsley and bring the mixture to a boil. Then blend the sauce with spaghetti cooked in boiling water until tender, and drained. Add 1 tablespoon olive oil and mix well. Serve with grated Parmesan cheese. Garnish with some whole mushrooms, sautéed, and cherry tomatoes. Serve with tossed green salad, hot garlic bread and red wine.



### MOLLY BROWN FAILED AT MANY A DINNER

The "Unsinkable" Margaret Tobin Brown was not always unsinkable. During most of her life, to Denver society, she was "The Impossible Mrs. Brown." No matter how far she travelled nor how much she learned about good food, they stayed away from her parties in droves. To them she was just "shanty-Irish"—and they left her alone by the firelight.

## One Man's Meat Is Another Man's Poison

Each time after a long travel period, Molly would bounce back into Denver, usually with several distinguished guests, and immediately think of parties. When she returned from Spain, she attended a fantastic affair at Wolhurst given by her friends, the Horace Bennetts. The invitations read: "Come to a Night in Spain."

A Spanish orchestra played throughout the dinner of Spanish food, and a larger one played for dancing. Molly had to get into the act, of course. She sang and played the guitar, which was strung with medals and honor ribbons that she had acquired from different parts of the world. A pair of yellow birds of paradise perched on top of her auburn hair as a decorative enhancement to her costume. One wag was heard to remark that Molly was having a cockfight right on top of her head.

A few months later the Denver papers reported that "Mrs. J. J. Brown has returned from Japan and plans a party to surpass even the Night in Spain . . ." One wonders if anyone came—that is, of her high-flown guest list—or if she had to sit, gloomily looking into the fire and unsuccessfully waiting, until at last she called in the neighbors to eat up the food.

Molly loved life and lived it to the hilt—eating exotic and plebeian foods, acquiring stimulating new friends and keeping the old Leadville ones. She dressed to the hilt, also, with bizarre clothes and costly furs. She always blew into Denver like a vigorous wind.

One time she drove to Leadville to see her niece, Dolly. She wore a coat of chinchilla trimmed in red foxes which had many little heads with beady eyes and pointed ears and sprouted little clawed feet, considered fashionable at the time. There were four of the little beasts around her neck, two around the sleeves, and four around the bottom of the chinchilla coat. When she stopped in front of the house, a neighbor who happened to be there, looked out the window and reported to Dolly, "There's a woman out there and she's got a lot of little dogs with her."

It was said of Molly that she was born without fear, but she took

extraordinary precautions and was heavily insured. She was indeed foresighted. She claimed that she had been robbed of all her jewels in a Paris hotel, lost all she had with her in a typhoon in China, again on the *Titanic* in 1912, and in 1925 her clothing in a fire at The Breakers Hotel in Palm Beach, Florida. Although she showed her bravery during the fire by helping to rescue others who were half smothered by smoke, she collected \$10,000 for her lost dresses after the disaster.

Wherever she went, drama or excitement accompanied her. Although she loved parties, in contradiction she liked simple people and robust food. In her moments of bravery and non-affectation she could be described as a "red-meat" sort of person. She would have liked:

#### TOURNEDOS OF BEEF WITH LOBSTER MORSELS

As many beef tenderloins as guests, cut  $1\frac{1}{2}$  to 3-inches thick.  
 $\frac{1}{2}$  cup butter  
 bread rounds  
 salt  
 freshly ground pepper  
 brandy  
 1 large fresh mushroom  
 for each person  
 sliced truffles  
 $\frac{1}{2}$  cup Madeira wine  
 lobster morsels

Sauté the steaks over hot fire or broil 3 inches from flame to the desired "doneness." Turn steaks but once. Heat 2 or 3 tablespoons brandy. Flame and pour over steaks. Have ready round slices of bread cut same size as steaks and fried in butter to a golden brown. Place a Tourneado on each slice of bread. Season with salt and freshly ground pepper. Place a large sautéed mushroom or sliced truffle over each steak. Heat wine in same pan and pour over the Tournedos. Small stuffed tomatoes or cooked artichoke bottoms are fine garnishes with broiled lobster meat morsels served with melted butter.

#### WHOLE TENDERLOIN OF BEEF

1 whole beef tenderloin  
 $\frac{1}{2}$  cup butter  
 2 tablespoons flour  
 2 teaspoons seasoned salt  
 2 teaspoons dry mustard  
 2 teaspoons Worcestershire sauce

Pre-heat oven to 500°. Mix butter, flour, mustard, Worcestershire sauce, and salt. Have beef tenderloin at room temperature. Cover entire loin, including bottom, with the paste. Bake 25 minutes for rare—35 minutes for medium.

#### LONDON BROIL

1 flank steak  
 French dressing  
 softened butter  
 salt  
 freshly ground pepper

Tell your butcher you want flank steak for London broil. Marinate in French dressing for several hours. Place on greased grill in hot broiler 3-inches below flame allowing about 4 minutes for each side. Remove to hot platter, season and spread with softened butter. Carve diagonally against the grain.

#### PEPPER STEAK AU RHUM

One half-pound sirloin  
 steak for each person  
 $1\frac{1}{2}$  tablespoons black  
 peppercorns  
 3 tablespoons butter  
 salt  
 $\frac{1}{4}$  cup Puerto Rhum  
 1 tablespoon sherry

An hour or more before cooking, crush peppercorns with a rolling pin and press the pepper into both sides of steak. Salt slightly. Let stand. Heat butter in a heavy skillet until very hot and sear steak on both sides. It takes about 5 minutes on each side for rare steak, and 8 minutes for medium. Add  $\frac{1}{4}$  cup warmed rum and set ablaze. To the pan add the sherry and blaze again. Pour over steak.

#### STROGANOFF

Two pounds sirloin cut  
 into 2-inch slices  
 3 tablespoons butter  
 1 can onion soup  
 1 can cream of mushroom soup  
 $\frac{1}{2}$  cup sour cream  
 rice or noodles

Brown steak slices in butter. Add undiluted onion soup and let simmer 15 minutes. Add mushroom soup and simmer until well blended. Put in casserole. You may do this the day before. Bring to room temperature and bake at 300° for an hour or more until well done. Add sour cream, a tablespoon at a time, and just heat through thoroughly before serving. Serve with rice or noodles. You may use venison or elk steaks if you're that lucky. Left-over roast beef or steak may also be used. Cut down baking time if you do.

The Crown Roast of Pork is as much a masterpiece as the Blue Boy hanging on the wall. All your sensory nerves start acting at once. You sense the beauty of its colors: the succulent bronze of the crisp surface, the reddish brown juices spilling out, the perky vari-colored paper frills set like fairy galoshes upon each rib, and then the tantalizing aromatic mist of champagne swirling over the sauerkraut-filled center. You watch the carver's knife gently nudge the roast and separate the ribs, slice after slice of hot, white velvet edged with golden brown ruching of crispy fat. And then you taste it! You exclaim in delight. You *better*. Praise is the incentive to good cookery.

Molly was a passionate devotee of champagne. She delighted in pouring it over a lush, ripe Colorado peach in a champagne glass—after all, she could drink part of it. When she lived in Vienna, she had the most wonderful sauerkraut that she had ever tasted. She was told that it had been cooked in champagne. The combination of her favorites seemed heaven-sent, although she was a little dubious at first. But ever after, Crown Roast of Pork with sauerkraut and champagne was her favorite dinner entrée.

#### VIENNESE CROWN ROAST OF PORK

Loin of Pork	2 one-pound cans sauerkraut
squares of raw potatoes	champagne
salt and pepper	caraway seeds

Have the butcher cut a loin of pork into a crown. Protect the tip of each rib bone with a square of raw potato or foil. Sprinkle with seasoned flour. Stuff with crumpled foil or place a bowl in center while roasting to keep ribs in place. Roast 35 minutes to a pound at 350° until well done. Baste with drippings from pan. When ready to serve fill the center of the crown with *Sauerkraut in Champagne*: Drain sauerkraut in a sieve and run cold water over it. Place in a pan, cover with champagne, and simmer, covered, for about 2 hours. (This is a good way to use up your old champagne.) Fill center of the crown with the sauerkraut and sprinkle top with caraway seeds. Garnish with scooped out raw red apples filled with applesauce, to which a little horseradish has been added. Cap each rib bone with a gold paper frill. (Hey! Wonder if ginger ale could be substituted for champagne? Why don't you live dangerously and try it sometime?)

#### WESTERN ROAST PORK

1 loin pork	3 tablespoons brown sugar
chili powder	1 teaspoon dry mustard
salt and pepper	3 tablespoons vinegar
1 tablespoon chili powder	

Rub the roast well with salt, pepper, and chili powder. Roast, covered, at 325°. When juices start to run, pour off 1 cup and add to the mixture of chili powder, brown sugar, dry mustard, and vinegar. Baste roast with this mixture every 30 minutes until very tender. The chili powder makes the most divine gravy. Serve with mashed potatoes beaten fluffy with cream, a teaspoon of olive oil, and a pinch of celery seed.

#### PORK TENDERLOIN

1 pork tenderloin	$\frac{1}{2}$ pound fresh mushrooms
flour	$\frac{1}{2}$ cup sour cream
butter	

Cut crosswise into 2-inch slices, pound flat, dip in flour and brown in butter until tender. Remove from pan. To juices in pan add mushrooms and cream. Simmer a few minutes and pour over the tenderloins.

#### BAKED HAM EN PAPILOTTE

Whole or half ham	1 tablespoon dry mustard
cloves	$\frac{1}{2}$ cup honey
1 can white cherries	$\frac{1}{2}$ cup orange juice
1 cup brown sugar	$\frac{1}{2}$ cup sherry

Bake ham in a brown paper bag at 325°—30 minutes to the pound. Thirty minutes before it is done, take from sack, remove rind, and trim excess fat. Score surface into diamond shapes. Place a whole clove and 1 white cherry in each diamond. Make a syrup of sugar, honey, orange juice, sherry, and dry mustard. Pour over ham, increase heat to 425° and bake 30 minutes longer or until tender and glazed.



## HAM AND CHICKEN

Center cut of ham, 1 to 2-inches thick  
butter  
5-pound chicken  
equal parts of milk and cream

Sauté ham in butter. Cut chicken into serving pieces. Place raw chicken on top of ham in roaster. Heat cream and milk until hot, but do not boil, and pour over meat. Add pepper but no salt. This delicious dish is baked at 350° until chicken is tender. Serve a piece of chicken on a piece of ham. The ham should be cooked 2 hours or until tender at 350°. An unusual accompaniment to ham is the hot casserole of pineapple and cheese. (See Index.)

## TRANSPARENT APPLES FOR HAM

6 cooking apples  
1/2 cup water  
1 1/2 cups sugar

Pare and quarter apples, place in pan with water and top with sugar. Cover and cook slowly, without stirring, until apples are transparent and tender, about 20 minutes. Cool with cover on.

## CHUTNEY FILLED PEACHES

Cooked peach halves  
lemon juice  
Major Grey's Chutney  
mayonnaise  
paprika

Drain large peach halves. Brush with lemon juice and fill with chutney (home chutney will do). Put 1 teaspoon mayonnaise over each peach, sprinkle with paprika, and run under broiler until hot.

## SPRING MENU

Fresh Red Raspberries in Melon half shells  
Rack of Spring Lamb  
New Potatoes and parsley  
Hearts of Palm salad  
Fresh Asparagus in butter  
Rosé Wine  
Grasshopper Pie

## RACK OF SPRING LAMB

Loin of 8 chops  
4 slices pineapple  
salt and pepper  
1 teaspoon rosemary  
fresh mushroom caps  
minced parsley  
fresh mint leaves

Select a loin of 8 chops and place fat side up in a shallow pan. Cut deep slits between each chop and insert a half slice of pineapple in each slit, rounded side up. Season with salt, pepper and rosemary. Bake 35 minutes a pound at 325° or until tender, but not over-cooked. Baste with pineapple juice. To serve, put a large sautéed mushroom cap on tip of each bone. Sprinkle lamb with minced parsley and place on a bed of mint leaves.

## LEG OF LAMB WITH PORK TENDERLOIN

1 leg of lamb  
1 whole pork tenderloin  
flour  
salt and pepper  
garlic cut into slivers

Have butcher remove bone from a leg of lamb and insert a whole pork tenderloin. Season with salt and pepper and slivers of garlic, pressed into the meat. Dredge with flour and roast covered 300° three hours or until tender. You may replace the tenderloin with young raw carrots laid lengthwise in the cavity, which is very pretty when cut crosswise. Serve on bed of fresh mint.

### BRAISED LAMB SHANKS

4 lamb shanks	1 teaspoon oregano leaves
Port wine	2 tablespoons vegetable oil
2 tablespoons flour	4 each of potatoes,
1 teaspoon salt	carrots and onions

Trim fat off shanks and soak overnight in Port wine. (French dressing may be substituted.) Drain and keep wine to use as part of gravy. Dredge with flour, salt, oregano leaves crushed, and pepper. Brown in oil or fat. Add a little water and roast 300° covered, 2 to 3 hours or until tender. About an hour before done, add vegetables. You may speed up cooking time by browning the shanks in the pressure cooker, adding 1 cup water, and cooking 20 minutes. Transfer to roaster and continue roasting with the vegetables which have been parboiled. Or you may make a company dish, by removing vegetables to a baking dish about 30 minutes before serving, and pouring 1 can pitted black cherries over the shanks.

### BRIDGE LAMB CHOPS

1 thick or 2 small lamb chops for each serving  
toasted and buttered bread slices  
fresh asparagus, buttered  
fresh fruits

Broil chops. Cut slice of buttered toast in half and then cut each piece at center halfway to the crust. Insert one half into the other to make a cross. (Go right now and do it—see how easy it is.) Now you have 4 dividers. Place the 2 small chops in 2 center sections, with fresh asparagus in third section, and a salad of fresh pineapple, strawberries cut lengthwise with some fresh mint leaves for garnish. If only one chop is needed, fill last section with carrot sticks, celery, olives—you know. It's spring, tra-la!

Molly always claimed that the art of cookery depended upon the company one kept. That was one of the reasons she liked John Jacob Astor. She had many meals with him and his young wife, Madeleine, in Egypt and of course on the *S. S. Titanic*. He could become as excited

over the sight of an omelet oozing pure, molten gold of melting cheese as he did over the sight of a twilight-at-sea sunset viewed from the deck of the *Titanic*.

If you've lived in France, as Molly did, you have to like veal. It is served in some form at every luncheon and dinner and is always delicious. Veau de Maison was the specialty of royalty's stopping-place—the exclusive Hotel Bristol. There are two sauces which make the recipe sound complicated but aren't really.

### VEAU DE MAISON

8 nice veal chops sautéed in butter

<i>Mushroom Sauce</i>	<i>Cream Sauce</i>
½ pound fresh mushrooms	4 tablespoons butter
one onion, minced	4 tablespoons flour
1 teaspoon tomato paste	1¾ cup milk
salt to taste	1 egg beaten
4 or more tablespoons	Parmesan cheese
dry white wine	paprika
2 tablespoons butter	
1 tablespoon flour	

Sauté chops until very tender. Remove to oven-proof serving platter and keep hot while you make *mushroom sauce*: in same pan, put sliced mushrooms, minced onion, tomato paste, salt and wine, such as Sauterne. Thicken with melted butter and flour blended well. When smooth and thick, pour the sauce over chops and let stand to form a crust, for the two sauces *must not mix*. Keep warm while you make the *cream sauce*: melt butter and flour, gradually add about 1¾ cup milk. It may take more but the cream sauce must be thick. Add egg, and stir until it gets hot, but do not boil after egg is added. Let set a minute and very gently pour the cream sauce over mushroom sauce. Sprinkle liberally with Parmesan cheese and top with melted butter and lots of paprika. Place under broiler for 3 minutes or until cheese is melted and crusty. This is a rich dish and needs a tart salad as tossed, or grapefruit; a dry vegetable such as asparagus or peas; and a light dessert—say Peach Melba.

The French have a way with veal no other people have. Men, especially, like this Cote de Veau.

#### COTE DE VEAU

2 pounds veal steak, not too thick butter	1 egg beaten fine bread crumbs sharp Cheddar cheese
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Cut veal into servings. Pre-heat oven to 475° or 500° and put baking pan in oven to get very hot. This is important as veal is not turned while cooking. Dip veal into seasoned egg and bread crumbs. Put butter in pan, heat, and put in the breaded veal. Cover with sharp cheese and bake 20 to 30 minutes. Baste with drippings from pan.

#### VEAL SCALOPPINE

2 pounds veal round steak, cut thin	½ cup sherry 1 cup chicken broth
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1 pound fresh mushrooms

Cut thin slices of veal round steaks into servings. Place between pieces of waxed paper and pound thinner. Brown in butter. Remove from pan and add mushrooms and sherry. Simmer gently a few minutes. Add broth. Put meat back into sauce, cover, and simmer until sauce is almost absorbed. Add salt and pepper and a tablespoon of butter. Serve with rice.

The hottest item to hit the society circuit fifty years ago was Veal Birds. That was the day! It was the biggest event since sliced bread. This is the way the French chefs often do the veal birds.

#### VEAL BIRDS PROVENÇALE

2 pounds veal steak cut thin	¼ cup sherry or Marsala wine
½ cup minced ham	½ cup water
2 tablespoons American cheese	1 tablespoon flour
2 tablespoons chopped celery	small can mushrooms

Cut veal into 2-inch strips. Season with salt and pepper. Mix ham, cheese and celery. Place a spoonful of mixture on each strip of veal, roll, and secure with string. Dip each bird in seasoned flour, brown in butter, add wine and water. Bake 300° for 1½ hours or until very tender. Remove strings and put on hot platter. To the juices in pan add flour and mushrooms, do not drain. Heat and pour over birds. Sprinkle with minced parsley.

#### PARTY HAM

1 thick slice ham	4 apples
1 No. 2 can tiny peas	3 tablespoons brown sugar
½ cup grated American cheese	
1 can pineapple sticks	3 tablespoons butter

Pour liquid off peas and cook down to about one-third. Add peas and cheese and cook. Broil ham. Core apples, but do not peel, and cut into crosswise pieces about ½ inch thick. Cook in butter until almost tender, add brown sugar. Heat pineapple sticks in butter. Put on platter, pile cheese and pea mixture on top, surround with apple rings and pineapple sticks arranged alternately.



CHICKEN AND OTHER FOWL WERE AS POPULAR IN MOLLY'S DAY AS NOW

## Chicken on the Run

Molly could send a dinner party of Newport sophisticates practically into hysterics by stories of her young days in the West. If Newport was a new world to her, Hannibal and Leadville were strange, new worlds to them.

The entrée at the dinner, one night, must have been chicken, for it sent Molly off on one of her tall tales about her girlhood in Hannibal where every family "kept chickens" and everyone carried out the old American tradition of Chicken Every Sunday. She told them how every Sunday morning she would be awakened by the frantic squawking of the chickens in the yard and knew that her father had been ordered to "run down that old hen." She would laugh so unrestrainedly at her own remembrance that no one could keep from laughing with her.

When the old hen had been spotted, then the chase began. It threw every fowl in the yard into blind panic. Their fluttering, futile attempts to escape hindered the hunter, prolonging their agony. When the selected one was finally cornered, screeching bloody-murder all the way to the guillotine, the others, relieved at their narrow escape, resumed their eternal peck-pecking until the next Sunday when another one of the flock would be chosen.

The Astors, the Belmonts, the Vanderbilts, couldn't have been more keyed-up if they'd been listening to a first-hand account of a rogue elephant gone berserk, captured, and executed.

"In those days," Molly told them, "after that old hen had been beheaded, plunged into a pail of scalding water, feathers plucked and insides ripped out, there were only two ways to go—the stewing kettle or the frying pan. What do you call this chicken, my dear? You must give me the recipe. It's delicious."

### CHICKEN NEWPORT

5 pound baking chicken	3 tablespoons flour
2 jiggers bourbon	½ bottle dry white wine
½ teaspoon thyme	16 green olives
1 bay leaf	16 small white onions
1 tablespoon Worcestershire sauce	¼ pound fresh mushrooms
3 cloves garlic crushed in ½ teaspoon salt	2 strips sliced cooked bacon
	2 tablespoons minced parsley

Cut chicken into serving pieces and brown in butter. Transfer to casserole. Pour bourbon over and ignite. In same pan-drippings add flour, blend, and gradually add wine. When smooth, add all of other ingredients except mushrooms, which are sautéed and added last 15 minutes. Taste for seasoning and bake 325°-350° until chicken is very tender.

### CHICKEN EN PAPILOTES

Broiler halves	Paper sacks
Creamy French Dressing	Paprika

Rub broilers with the dressing and sprinkle skin side with paprika. Place in heavy paper sack, skin side up, one-half broiler to one sack. Do not allow chicken to touch top of sack. Close sack with paper clips. Place on cookie sheet and bake 3 hours at 325°. Remove from sacks. Place on heated platter and sprinkle with parsley. Serve with Omar rice. (See Index)

### CHICKEN PROVENÇALE

#### Sauce

8 boned chicken breasts	2 tablespoons chopped shallots
4 slices ham	1 fresh tomato, chopped
4 slices Gruyere cheese	2 tablespoons minced parsley
2 tablespoons flour	juice of ½ lemon
2 tablespoons butter	½ clove garlic crushed in
2 eggs beaten	¼ teaspoon salt
½ cup bread crumbs	½ cup chicken broth

Flatten breasts between two pieces waxed paper with flat side of cleaver until quite thin. On 4 breasts place a slice each of ham and cheese. Cover with the remaining 4 breasts. Pound edges together, dip in flour, then in beaten eggs, then in crumbs. Sauté in butter about 15 minutes on each side or until very tender. Remove to heated platter while you make *Sauce* in same pan: Sauté shallots, or green onions, adding more butter. Add tomato, parsley, lemon juice, garlic, and broth. Simmer for 5 minutes, and pour over chicken.

This recipe was brought from England over one hundred years ago. It's even better now than in Molly's day, for the commercial sour cream is so much better than the home-soured.

### CHICKEN OYSTER DELIGHT

5-pound chicken	<i>Gravy</i>
1 pint oysters	4 tablespoons each of butter and flour
	4 cups chicken broth

Cover chicken with water highly seasoned with celery leaves, onion slices, salt and pepper. Cook until tender. Remove meat from bones and cut into sizeable pieces. Put in buttered oven-proof serving dish. Spread 1 pint oysters drained, salted and peppered, over chicken. Cover with gravy made of butter and flour melted together and the chicken broth. More liquid may be needed—don't have gravy too thick. Cover with *Sour Cream Biscuits*:

3 cups flour	1 ½ cups sour cream
1 teaspoon salt	2 beaten eggs
3 teaspoons baking powder	
¼ teaspoon soda	

Sift the first four ingredients together. Blend sour cream and eggs. Combine, mix and roll on a floured board, about ½ inch thickness, and cut with a doughnut cutter. Place biscuits on hot chicken mixture. Bake 375° for 15 to 20 minutes until the biscuits are golden brown. Lift one from gravy to be sure the bottom is baked through. Place ripe olives in the center holes with sprigs of parsley. Serves 8.

## CHICKEN CHAUD FROID

Cook 4 large chicken breasts and cut in two. Discard all skin and bones. Cool. Mask each breast with Chaud Froid:

3 tablespoons butter	½ teaspoon salt
3 tablespoons flour	1 teaspoon gelatin
½ cup chicken broth	¾ cup heavy cream
dash of cayenne and mace	yolks of 2 eggs

Cook butter and flour. Gradually add broth. When smooth and thick add seasonings. Soak gelatin in just enough water to cover and dissolve in the hot sauce. Remove from heat and add the cream beaten with the egg yolks. Cool, but do not chill, and mask chicken breasts, covering completely. You may edge with green pepper strips or pimiento strips with a design on top. Serve with small bunches of sweet grapes, or spiced peaches. Keep chilled until serving time.

## ROCK CORNISH HENS

Cornish hens are so dainty and the cavities are so small that a bread, or even a wild rice stuffing, is not indicated. Use exotic ingredients redolent of *foi gras* and brandy and ham for the inside, and serve wild rice as an accompanying dish in the place of potatoes. For 6 hens:

1 small onion, minced	1 2½-ounce jar pâté de <i>foi gras</i>
3 tablespoons butter	½ cup brandy
¾ cup cooked ham, ground	½ pound fresh mushrooms

Wash hens, dry, and sprinkle with salt and pepper inside, adding paprika for the outside to hasten the browning. Sauté onion, slice and add mushrooms and cook about 5 minutes. Add rest of ingredients. Stuff the birds with this mixture and truss. Spread softened butter over birds and arrange in a shallow pan, breast side up and close together so they will not spread while roasting. Bake uncovered in a 450° oven for fifteen minutes, reduce to 350° for an hour or until the little brown hens are very tender. Baste often with melted butter mixed with a teaspoon of lemon juice and vermouth, rosé wine or Burgundy. Baste with pan drippings also. If you wish to make the sauce *au jus* (no thickening) to pour over the birds before serving, add more butter to the pan and mix with meat drippings. One half cup currant jelly heated with drippings and spread over the birds gives that glazed look.

## DUCK AND CHERRIES

5-6 pound duck	1 small can mushrooms
½ cup candied cherries	1 teaspoon meat extract
½ cup Muscatel or Port wine	pinch thyme, salt, pepper
2 cups broth	2 tablespoons apple jelly
4 tablespoons sherry	duck liver, chopped
1 cup chopped onion	preserved oranges
2 tablespoons flour	

Soak cherries in wine several hours. Boil gizzard, neck and wing tips to make 2 cups broth. Cut duck into serving pieces. Flour duck and brown in butter. Heat sherry, ignite, and pour over duck. Remove to roasting pan. Sauté onion in pan drippings, add flour, blend and gradually add broth. Add mushrooms, cherries and wine, meat extract, thyme, salt, pepper and apple jelly. Cook until smooth. Pour over duck and bake covered, at 325° about 3 hours or until tender. Chop the duck liver not too fine and sauté in butter until done. Serve the duck around a mound of rice sprinkled with duck liver and garnish with sliced preserved oranges and watercress.

## SALMI OF DUCK

cold duck slices	2 cups duck gravy
½ cup pitted ripe olives	1 tablespoon lemon juice
chopped	½ cup sherry
2 shallots chopped	pinch of thyme and rosemary
2 tablespoons butter	

Slice the breast meat from a cold roast duck. Heat butter in chafing dish, sauté shallots or green onions until yellow. Add gravy and rest of ingredients. Simmer until blended. Add duck slices and simmer for five minutes. Serve on crisp toast. (If not enough gravy, use bouillon or bouillon cube dissolved in a cup of hot water.)



### A PARIS RESTAURANT ENTHRONED THE TURKEY

The French have always loved food, and it is to them that the world is indebted for the majority of unusual gourmet touches. In her travels Molly Brown found this to be profoundly true. There may be some question about her stories of intimacy with French nobility, but of her knowledge of the country's distinguished chefs there can be no doubt.

### Boned Turkey in Paris

Despite the exciting events in her life, including a turkey Christmas dinner in Paris (described later), Molly was sometimes homesick for her home in Denver. Separated from her husband, and with both children married, she often spoke to her friends on the Continent and in Newport of the holidays she remembered when her children were young. She recalled the first Christmas in their beautiful new home in Denver. It was bounteous beyond their wildest imagination after their penny-pinching days in Leadville.

The drawing room remained closed for several days. Then, on Christmas Eve the doors were thrown open to reveal a beautifully decorated room and a magnificent tree which Molly and the servants had trimmed and filled with gifts. The children froze into statues staring in wonderment, when suddenly a dapper little black pony, pulling a cart, trotted out from behind the tree. Larry, overcome with excitement at all the gifts, burst into tears and ran from the room to hide in a closet, pulling the clothes over him and sobbing. They searched all twenty-five rooms for him, and when he was found, his father was so angry that he shouted, "God damn it to hell! I get that kid everything he could possibly want and all he does is bawl." Later, Larry confessed that he couldn't help thinking of his little friends in Leadville who might have no Christmas. This was when the effects of the "Silver Panic" were still crippling Leadville's economy.

Both Jim and Molly were tender-hearted and neither ever forgot the poor children in Leadville or the orphans in Denver.

Molly used to carry clippings of her social events with her, and wherever she happened to be at Christmas time she was sure to show her friends an article of another Denver Christmas party. It was right after she had redecorated her home on the most elaborate scale.

It read: "Christmas decorations, hundreds of hemlock trees, garlands, wreaths of holly, a gigantic Christmas tree with gifts for the guests and American Beauty roses artistically arranged set the scene at the home of Mr. and Mrs. J. J. Brown when they entertained at a

house-warming. Decorators have been at work for several weeks and the house is transformed into a fairyland. The Blue Room and the Louis XVI are particularly beautiful."

Molly purchased a black velvet dress with cream lace for the occasion and wore a cream-colored rose in her hair. Jim's Christmas gift was a string of pearls of which she always was very proud: The jewels completed her costume.

Molly spent one Christmas in Paris as the guest of the Duke of Chartres. Romance had finally come to our Molly. Before going to Paris that Christmas, she was in Denver to settle a business affair and announced her approaching marriage to the Duke. Of course the reporters swarmed about her, for the Duke of Chartres was "the richest and most ultra-ultra of the unattached bluebloods of the continent," or so she said.

But, unfortunately he suffered from sea-sickness and couldn't take the long boat ride to claim his bride and had persuaded her to return to Paris to be wed. One reporter wrote, "Mrs. Brown paused in her setting of calla lilies and rare exotic plants, and drawing around her the folds of a lavender and burnt orange negligée, and lowering her lorgnette, she waved a cable of confirmation from the Duke!"

"Am perfectly willing to swim the English channel for you, but cannot cross the ocean," the telegram read.

The Duke gave an elegant dinner in her honor at Christmas. Sensing she was homesick, he surprised her with something he thought would be typically American. He conferred with the chef at the Ritz, who came up with the idea of a boneless turkey, of all things.

Molly didn't know exactly what kind of a turkey it was when it was proudly borne in, but she said that it had two wings and two legs and a tail of sorts and she presumed it to be one of the smaller species of the French turkey. It looked pretty skimpy to her for twenty people. Secretly she was hoping to be asked for her preference, which was the part that, went over the fence last, but before she knew it, she had been served.

On the plate lay a round of turkey meat with an inner circle of green pistachio nuts and a dressing in the center studded with red ham cubes and whole mushrooms. It was certainly different from the old gobbler she used to cook in Leadville for Christmas. The Duke's *beau geste* made her forget her nostalgia and almost cinched the marriage.

Not quite, however, for the marriage did not take place and no one seems to know the reason. The answer may lay in an old chest of Molly's, now housed in the State Historical Museum in Denver. It can-

not be opened until 1976. This precaution is to protect her grandchildren from heaven knows what. Love that Grandma! What a Duchess she would have made, for always there was something "terribly regal" about her.

The original French menu has been modified for any Holiday menu.

	Avocado au Rhum	
Stuffed Boned Turkey		Giblet Gravy
Riced Potatoes		Brussels Sprouts with Water Chestnuts
	Yule Log	Celery Victor
		Rosé Wine
Walnut Plum Dessert		Walnuts roasted in shells Mints
		Coffee

The avocado au Rhum is the Duchess of Windsor's recipe. Had the Prince of Wales been married when Molly crocheted that famous tie for him, she'd have certainly wheedled the recipe from the Duchess. It's only unpeeled avocado halves filled with rum and brown sugar sprinkled over. The Yule Log is two cans cranberry jelly pressed end to end and covered with softened cream cheese tinted a delicate green and decorated with flowers made of vari-colored gum drops.

#### STUFFED BONED TURKEY

A ten pound turkey will serve twelve. Have the butcher pull back the skin of the neck without breaking it and cut off neck close to the body. Leave tail on and have him make the body opening as small as possible. Ask him to grind  $\frac{1}{2}$  pound each of veal and lean pork and buy a slice of ham and 6 chicken livers. First of all, make a broth by boiling neck and giblets with celery tops and onion. Give the heart to the cat.



Then make a

#### Veal Dressing

¼ pound veal	¾ cup crushed cornflakes
½ pound lean pork	1 egg beaten
1 onion chopped fine	1 can cream of mushroom soup
paprika and pepper	1 can water chestnuts sliced thin
no salt	

Mix and if not moist enough add broth.

Have ready:

½ pound raw ham cut into ¼ inch strips
6 chicken livers
1 large can button mushrooms
¼ pound pistachio nuts

For a home operation on the kitchen table, lay the turkey on a turkish towel (what else?) to prevent slipping. Have a sharp knife, a pair of game shears, a pair of pliers. Cut off first joint of wing. The rest of wing will help anchor the bird. Slit the skin and flesh down the center of the back from neck to tail. Loosen and save for yourself the delectable "oyster" on each side of the back. Keep knife turned toward bone, *do not* break the skin or the stuffing will ooze out and spoil the looks of the bird. Gently pry the flesh away from the back and ribs on one side until you see the joint of leg and wing. Then do the breast and any neck bones left. Slide knife under the leg and thigh and loosen meat and sinews. Scrape off each sinew and use pliers to pull out sinews. Do same with wings. Do the other half. When all bones have been removed, lay the flesh flat and form into its original shape—wings here—legs there. Don't get wing and leg cavities confused or you'll have a crazy mixed-up turkey.

Season well with pepper and salt. Wet hands and spread a thin layer of the dressing lengthwise down the center of the flesh. This will be the plump breast of the turkey. Lay strips of ham lengthwise over dressing and space mushrooms between ham strips, about an inch apart. Put a few slices of chicken livers over ham. Spread another layer of dressing over all, more ham, mushrooms, livers, with the dressing on top. *Do not overstuff.* (The left-over dressing makes a fine meat loaf.) Edge the sides with chopped pistachio nuts. Push a little dressing in the wings and legs so it will look like a turkey and sew the ends with white woolen yarn. Put dressing in neck cavity and fold neck skin over and on to the

back. Turn bird over and sew neck and back. If it hasn't been over-stuffed, it will be pliable enough to mold into the shape of a turkey. Rub all over with butter, salt and pepper. Tie strong string around it, cutting each one, about four inches apart. (At this point you may freeze it weeks ahead. Wrap in cloth and foil. Do not cook.) In any event do all this the day before.

Preheat oven to 450°, brown and turn to 300°. Cover and roast 20 minutes to a pound and 20 minutes over. Baste often with white wine a little at a time. Remove strings. Keep warm while you pour the giblet broth into roasting pan, thicken with flour mixed with broth and add chopped giblets. Carve the turkey crosswise into slices. There will be a circle of dark and white meat, the green pistachios, the dressing in the center with the red ham cubes and mushrooms. Forget the carcass bones until the next day when you can make broth or turkey hash. Merry Christmas!

## Game

When a "Hunter's Moon" shines down upon the frosted aspens, then the hunting season is near and time to think about paying back some of your social obligations with a game dinner. It will be a royal feast. It may even be "The Royal Gorge."

The pheasant is the aristocrat of our game birds and is the food of royalty and connoisseurs. If you haven't a hunter in your family, someone is sure to give you a pheasant sometime. It will probably be an old bird. But if you happen to be one of those fortunate persons who has a friend who would give away a young pheasant, then's he's gone all the way and dressed it for you, ready to stuff and bake or split down the back and broil.

Pheasant is a rare delicacy and should be treated as gently as a woman pulls on her last pair of nylons. It would be a sacrilege to smother its evanescent flavor with plebian seasonings like onions or garlic. Keep it in its own class with wines, wildberry jellies, cream and wild rice.

The surest way to cook a pheasant, whether it is an old Grandpa or a beatnik, is the fry-steam method.

## PHEASANT WITH SHERRY

pheasant	butter
seasoned flour	1 cup heavy cream
1 cup light cream	¼ cup sherry

Cut into serving pieces and dip in seasoned flour. Sauté in butter until each piece is a golden brown. Transfer to a covered roaster. To the drippings in the pan, add light cream, stirring to get all the tempting bits left in the pan. Pour over pheasant, cover with heavy cream and bake in a slow oven, 325° until tender. About 20 minutes before serving, add sherry. Serve on a bed of wild rice, garnish with orange slices which have marinated in orange curaçao.

## VENISON MEDALLIONS

venison, elk or antelope steaks	seasoned flour
French dressing	butter
	¼ glass currant jelly

Venison requires skillful cooking. It is one of the most easily digested meats and should not be over-cooked. Only the tender cuts from the leg or loin are desirable for broiling or sautéing. Unlike beef, it should be cut into small servings. Elk and antelope are cooked the same way.

Cut steaks about ¼ inch-thick. Trim every bit of the dark edges, for if only a little should be left, it gives a "gamey" flavor that many find displeasing. (Dogs and cats love dark edges.) Wipe dry and cut into 3 or 4-inch medallions. Marinate for an hour or overnight in French dressing. Lift each piece out of the dressing, dip into seasoned flour and fry in butter and bacon fat until brown on one side. Turn, and when the red juices appear on top of the meat, it is ready to serve. Place on a hot platter, spread a half glass of heated currant jelly mixed with softened butter over it.

## WILD DUCK VIENNESE

When Molly lived in Vienna she learned how to *stew* wild ducks. Even just one duck may be cooked this way. If an over-zealous neighbor-hunter presents you with just one duck, don't steal out in the middle of the night and bury it. His dog is sure to retrieve it and take it back to lay at his master's feet. Try it this way, it is delicious.

wild ducks	½ cup butter
sliced onions	½ cup cream
sliced celery	½ teaspoon thyme for each duck

Cut into pieces and stew gently in a heavy Dutch oven-type kettle in barely enough water to cover. Add celery, onions and butter. Continue cooking gently until juices are absorbed and the ducks are browned. Add cream and thyme and simmer 20 minutes more. Serve with wild rice.

## ROAST WILD DUCKS

It is no great task to clean game birds. Pull off as many feathers as you can, then dip in melted paraffin, let harden a bit and,—presto—rest of feathers pull off easily. Make a slit at end of breast bone and pull out entrails and any other little gadgets lurking inside. Soak in salted ice water to draw out blood.

Wild ducks	Burgundy or Port wine
celery	melted butter
onion	bacon slices
orange	orange slices
	orange curaçao

Dry cavities of ducks with paper toweling and rub inside and outside with salt. Put stalk of celery, sliced onion and quartered orange in each cavity. (These are removed before serving.) Pour a little wine in bottom of roaster, and put ducks breast down. Brown on all sides in hot oven, 475°. Reduce heat to 300°. Cover and continue roasting for an hour. Baste with more wine and melted butter. Turn on backs and place slices of bacon over each duck. Pin orange slices on with toothpicks. Baste often. When ducks are tender, about 2 hours, replace orange slices with fresh slices which have simmered gently in orange curaçao. Wild rice is a natural to serve with any game.



#### AT THE RITZ VEGETABLES WERE GLAMORIZED

Mining camp menus consisted largely of meat, potatoes, and pie. Vegetables were scorned, and salads were unknown. With her Leadville background, Molly had much to learn about planning a properly balanced meal, not to mention cooking it, herself, or directing the kitchen help. Learning these arts, she experienced the greatest difficulties with preparing vegetables although finally she became a true connoisseur.

## Where Is the Blue Vegetable?

Molly loved her home in Denver and it always pulled her back between trips around the world. She intended to give it to the city as an Art Museum, but her children refused to comply with her wishes. Her house guests included celebrities from the stage, music and art world and many others including her beautiful sister, the Baroness.

Once she gave a luncheon, when the Baroness was visiting her. A young guest had been taught that it was polite to leave something on the plate, which she did. The Baroness noticed it and reprimanded her, saying, "In Germany we would never think of wasting food."

Molly had her own box at the Broadway Theater in Denver. Society night was a colorful event. Men were in full dress suits, and the women wore long evening gowns. Molly loved having the spotlight turned on her while seated in her box. Dressed in a Paris creation, ermine opera cloak, tiara of jewels, Tosca stick with real flowers in the handle to match her gown, she would bow and wave as if she were royalty.

After a week or a month, she would take off again. The Paris press constantly referred to her social activities while she was there, as the "Newport favorite," or "... the guest of Princess Zizinoff," and one time it read, "Mrs. J. J. Brown is taking a party to Spain where that country's first World Fair will be held and a long list of French nobility will accompany her."

Wherever she went she collected recipes. What a cook book *she* could have made! She gave a large bottle of French perfume to Mrs. O. H. Belmont in Newport for her Vichyssoise recipe. Leadville would have said it was just ordinary potato soup served cold instead of hot with some chopped green onion tops on it.

When she first saw "plain old suet pudding" set aflame at a dinner party in Newport, she was reminded of a miner's wife in Leadville, Colorado. Molly was an interesting conversationalist and her Eastern friends, especially the men, enjoyed hearing of her early experiences in the wild mining camp high in the mountains.

Molly told them that evening that every time the miner's wife bought

a bottle of lemon extract, her husband went on a roistering binge. When she needed some to flavor a one-egg cake one day, and only a few drops were left in the bottle, she got so mad she hurled the bottle into the stove. She stood paralyzed and half scared, when she saw lovely blue flames zigzagging around inside the bottle.

"Perhaps she expected a genie to pop out of the bottle and offer her three wishes," suggested Mr. Astor.

Molly laughed her infectious laugh and retorted, "She'd have probably wished for three more bottles of lemon extract."

She went on to say that after that experience no one dared to strike a match in the miner's presence and for hours after he passed by, the surprising scent of citrus groves permeated their mountain air, enabling them to predict accurately how poor Mrs. Mosely's lemon extract was holding out. Just for the record, cubes of sugar soaked in pure lemon extract, and lighted does give forth as lovely a blue flame as brandy on the holiday pudding.

After being accustomed to "garden sass" in her Hannibal and Leadville days, and the usual run of vegetables prepared in the same old routine in Denver, Molly was constantly amazed at the way French chefs glamorized their vegetables.

At the Ritz the chef explained to her that the choice of vegetables was very important to a menu. He told her that nature is as profligate with the color of vegetables as with that of flowers and scenery; that all, the colors on the artist's palette are waiting to be blended and toned in any home kitchen. They began naming the different colored vegetables; the royal purple eggplant, the ruby tomatoes and radishes, the cool mint of cucumbers, the tawny squash and the tangerine carrots, the snow white cabbage and celery. Neither of them could think of a blue vegetable.

One of the chef's secrets in cooking vegetables was to boil them in chicken broth. Now we can drop a chicken bouillon cube in the small amount of water used. Molly said to one of her Leadville friends, "Imagine boiling a few leaves of lettuce with green peas, with no water at all. Seems the lettuce provides the liquid."

When the Committee for the Catholic Fair met with her one day, she served a cheese soufflé with Artichoke Ring. Adding a fruit salad, homebaked rolls and pecan pie (see Index), it was lovely and kept her guests busy copying the recipes.

## ARTICHOKE SOUFFLÉ RING

2 tablespoons flour	4 egg yolks
2 tablespoons melted butter	1 cup fine cracker crumbs
½ cup warm cream	2 cups canned mashed artichoke bottoms
½ teaspoon salt	4 egg whites, beaten stiffly

Make a sauce of the flour and melted butter. Slowly add the warm cream, and cook the sauce until it is thick. Remove from the heat, add salt, and cool slightly. Stir in egg yolks (beaten light), add cracker crumbs, and fold in the mashed artichoke bottoms. Beat the egg whites stiff and fold into the artichoke mixture. Pour into a ring mold, set in pan of warm water, and bake at 350° for about 45 minutes, or until set. Unmold the ring onto a hot platter and fill with buttered and seasoned green peas, to which a teaspoon of sugar has been added, or creamed chicken or shrimps.

## CHEESE SOUFFLÉ

4 tablespoons melted butter	¼ teaspoon dry mustard
4 tablespoons flour	½ pound sharp Cheddar cheese
1½ cups hot milk	6 beaten egg yolks
1 teaspoon salt	6 stiffly beaten egg whites
dash cayenne	½ teaspoon cream of tartar

Make sauce of the melted butter, flour, hot milk, salt, cayenne and mustard. When thick and smooth, remove from fire and add cheese, thinly sliced or grated. Stir until cheese is melted. Remove from fire and add the well beaten egg yolks. Cover and cool to room temperature. Add cream of tartar to the 6 egg whites and beat until stiff. Fold into the cooled cheese sauce. Pour into a French soufflé dish or any casserole with straight sides. Run knife around edge of dish to make a hat. Have the dish well buttered on bottom and not so much on the sides. Set in pan of warm water and bake for 1¼ hours at 350° in a preheated oven. May be left in oven at 300° for 15 minutes if unable to serve immediately. (Fold a long strip of aluminum foil 3 inches wide around top of soufflé dish. Fasten with clips or toothpicks.)

## CAULIFLOWER AND GLAZED CARROTS

1 large head cauliflower	4 tablespoons sugar
1 bunch carrots	juice of one lemon
2 tablespoons butter	1 can cream of pea soup

Boil the head of cauliflower until almost tender and drain well. Cut raw carrots in crosswise slices like coins. Boil until almost tender. Melt butter in a large frying pan, add sugar and lemon juice. Simmer into a syrup, add carrots, turning often to glaze each coin. Heat the undiluted soup in a double boiler. Pour over the head of cauliflower and around the base. Stud all over with the carrot coins, and serve.

## STUFFED MUSHROOMS

12 large mushrooms	1 or 2 tablespoons sauterne or sherry wine
½ cup chopped, toasted cashews	1 tablespoon flour
1 clove garlic, crushed with ½ teaspoon salt	2 tablespoons butter 1 tablespoon minced parsley 2 tablespoons sour cream

Remove stems from mushrooms. Arrange the caps in shallow baking dish, hollow side up. Chop stems and sauté in butter. Add flour and blend into the butter and mushrooms. Add cashews, parsley, garlic, wine and sour cream. Mix and spoon over the mushroom caps and bake at 375° for 20 minutes.

## HEARTS OF PALM BORDELAINE

1 large can hearts of palm (1 pound, 10-ounces)	<i>Sauce:</i> 6 shallots
2 tablespoons butter	1 tablespoon butter
minced parsley	½ cup red wine

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Drain palm hearts well. Cut into one-inch pieces and sauté in butter over low heat. Just shake the pan gently, for they bruise easily. Turn but once. Heat thoroughly but do not brown. Place in a hot dish and pour over them: *Sauce Bordelaine*: Cut shallots, or green onions, very fine and sauté in the tablespoon of butter over low heat. Add wine and simmer gently. Sprinkle minced parsley over all.

## EGGPLANT AU GRATIN

6 slices eggplant, ½ inch thick	4 tomatoes, sliced ½ inch thick ½ pound cheese (Mozzarella or mild Cheddar)
3 tablespoons butter or bacon fat	6 slices bacon
flour	salt and pepper

Dip eggplant in seasoned flour, fry in hot fat until brown, drain on paper and place on baking sheet. Put two or three slices seasoned tomatoes on top, then cheese slices. Top with bacon and put under broiler until bacon is crisp and cheese melted.

## BAKED TOMATO SOUFFLÉS

8 firm tomatoes cut into halves	1 tablespoon drained horseradish
2 egg whites	salt and pepper
1 cup mayonnaise	
1 tablespoon minced onion	

Sprinkle the tomato halves with salt and pepper and let drain. Beat egg whites stiff. Add mayonnaise, onion, horseradish, salt and pepper. Place in baking pan and top with spoonful of mixture. Bake at 450° for 20 minutes or until puffed and lightly browned.

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### OMAR RICE

- 2 cups uncooked rice
- 1 cube butter
- 4 cups hot chicken broth

Put in casserole, cover, and bake at 400° for 30 minutes. Stir and bake 10 minutes longer. Fluff with two forks. Serves eight.

### WILD RICE AMADINE

- 1 cup raw wild rice,  
washed well
- 4½ cups hot chicken stock
- ¼ cup shredded,  
blanched almonds
- ½ cube butter
- 2 tablespoons each chopped  
onion and chives
- 2 green peppers, chopped
- salt and pepper

Sauté onion, chives and peppers in butter. Add rice and cook very slowly, stirring constantly, until rice turns yellow. Stir in hot chicken stock, salt, pepper and almonds. Bake at 300° for 1½ hours. Serves 8.

When Molly and Jim were alone in their lovely home in Denver, they ate in the kitchen. They liked potatoes fried as they used to have them in Leadville. You'll like them, too.

### MINER'S FRIED POTATOES

Three or four medium sized potatoes (or as many as you think you can eat) sliced on slicer as for potato chips. Season well. Place in frying pan with only about one tablespoon of bacon fat. Cover tightly with an earthen-ware plate. (Come, come, you must have an old plate somewhere that will fit tightly.) Do not stir potatoes. Fry gently for about 30 minutes. When tender, turn upside down on the same old plate. The top will be brown and crusty and the bottom white and mushy soft. You ought to try this with fried golden-crusted trout or even a slice of fried ham.

### SPINACH EN MAYONNAISE

- 1 pound spinach
- ½ cup mayonnaise
- 1 tablespoon lemon juice
- 2 or 3 tablespoons sour cream
- Bacos

Wash and cook spinach in the water clinging to leaves for about five minutes. Drain well. Chop rather coarsely. Heat mayonnaise over hot water, thin with lemon juice and add sour cream and just heat through. Mix well with the spinach. Top with Bacos (the new imitation crumbled bacon which is very good).

### BROCCOLLI AND PEPPERIDGE

- 2 boxes frozen chopped broccolli
- ½ cup Pepperidge dressing
- 1 can cream of mushroom soup

Cook broccolli only until just tender and drain well. Mix with soup and dressing (no seasoning). Put in casserole. Spread softened butter over top and bake at 350° for 30 minutes. This easy dish may be prepared in the morning or even the night before.

### BROILED ONION RINGS

Cut large onions into ½ inch slices. Lay in shallow pan and pour over ½ cup Herb French dressing and marinate for an hour or longer. Drain off oil and broil until a golden brown. Watch carefully.

### CORN AND CLAMS

- |   |                               |
|---|-------------------------------|
| 1 No. 2 can cream-style corn                | 1 beaten egg                  |
| 1 can minced clams                          | $\frac{1}{2}$ cup canned milk |
| $1\frac{1}{2}$ tablespoons chopped onion    | 1 cup rolled cracker crumbs   |
| 2 slices crisp bacon, crumbled              | salt and pepper               |
| 2 tablespoons melted bacon fat<br>or butter |                               |

Mix corn and clams with onion, bacon, butter or bacon fat, egg and milk. Season. Mix in  $\frac{3}{4}$  cup of cracker crumbs. Pour into greased casserole. Sprinkle the remaining  $\frac{1}{4}$  cup cracker crumbs over the top and bake at 350° for about 30 minutes. (Smoked oysters may be substituted for the clams.)

### CORN OYSTERS

This was one of the popular dishes at the turn of the century. It is still one of the best ways to serve corn. The little pancakes are good with gravy, butter, and can double for dessert with syrup.

- |                             |                             |
|-----------------------------|-----------------------------|
| 2 cups cream-style corn     | $\frac{1}{2}$ teaspoon salt |
| 2 eggs beaten separately    | dash cayenne                |
| 2 heaping tablespoons flour |                             |

Mix and fold in the beaten egg whites last. Drop by spoonfuls and fry as pancakes.

### TOMATOES-ANCHOVY

- |                              |                               |
|------------------------------|-------------------------------|
| 4 to 6 medium sized tomatoes | 3 to 4 tablespoons mayonnaise |
| 2 flat cans anchovies        | Swiss cheese (optional)       |

Cut tomatoes into halves. Do not peel. Make several deep cuts in top to allow the anchovy mixture to seep down into the tomato. Make a rather thick paste of the anchovies mashed well, some of the anchovy oil and mayonnaise. Spread lavishly over top of tomatoes. Put in buttered dish, dot with butter, and freshly ground black pepper. You may add slices of Swiss cheese over each tomato sprinkled with paprika. Bake 25 to 30 minutes at 375° until tomatoes are cooked but not mushy.

### KIDNEY BEAN CASSEROLE

This is the answer to the age-old question—"What will I take to the picnic or the pot-luck supper?" It is good with meat, particularly ham.

- |                                   |  |
|-----------------------------------|--|
| 2 cans red kidney beans           | 1 package Old English or<br>Velveeta cheese cut fine |
| 2 green peppers, chopped          |  |
| 2 medium sized onions,<br>chopped | $\frac{1}{2}$ to 1 teaspoon chili powder             |

Mix and bake at 350° or until onions are cooked. If too dry add a little red wine.

### FRENCH FRIED PARSNIPS OR ZUCCHINI

Pare parsnips and cut into strips. Boil until only just tender. (If doing zucchini, peel the skins very thin but do not boil.) Soak in milk for an hour or so. Dip in flour and deep fry until crisp and brown. Dry on paper towels. Salt. Serve in place of French fried potatoes.



### THE GARDEN LUNCHEON REQUIRED A SALAD COURSE

In those far-off unhurried days, it was the custom of the man-of-the-house to come home for luncheon. Also in those far-off days the garden was an integral part of family living—even more so than is the ubiquitous balcony on our highrise apartments today. It is no special treat to eat salad on our balconies, but it was a delight in those lovely gardens.

## Salad Days

The day Molly Brown finally crashed Denver Society, after eighteen years of "moneyed siege and tireless ambition," was the day Mrs. Crawford Hill, reigning queen of Denver's "Sacred Thirty-Six," gave a luncheon in her honor. That didn't happen, however, until a beautiful ship went down at sea on her maiden voyage, April 15, 1912. Molly became a heroine of the *Titanic* and internationally known as "The Unsinkable Mrs. Brown."

As she sat at the right of her hostess that day, she must have been filled with mixed emotions. She knew the excitement of triumph and the sweet taste of success. She had "shown them all," but she couldn't have helped thinking that she had certainly done it the hard way. In the middle of the night she'd been dropped four feet over the side of a sinking ship into a jerky, swaying lifeboat. She had manned the oars on a choppy sea for seven hours in the Atlantic Ocean until her hands were blistered and her palms bleeding and finally had been hoisted up a rope on the side of another ship, before she ever could get to go to Mrs. Crawford Hill's luncheon.

A member of that exclusive circle who is still living, remembers that luncheon. Exquisite white flowers centered the huge table, so profuse they left little room for Mrs. Hill's formidable array of crystal, china, and silver. This *grande dame* remembers how Molly regaled them with the account of the sinking of the *Titanic* and the role she played in that appalling tragedy.

"Attention centered on Molly Brown," reads an old account from the *Denver Post*, "and she was pressed on every hand for the narrative of her experience when the *Titanic* went down."

Molly spoke of the horror of watching the majestic ship slowly sinking into the sea as they were frantically rowing away from the doomed ship and its dangerous suction. The people in the life boat heard the strains of music growing fainter and fainter, as if the instruments sensed that the heroic musicians could soon play no longer. They saw the sea suddenly part and the surface-foam settle all around the ship like giant



arms slowly and almost tenderly drawing it down to the bottom of the sea. Not a sound was heard.

The sea was afloat with the widows of millionaires from the upper decks and widows of immigrants from below.

Molly told of the hours and hours of rowing until, at long last, the lights of the rescue ship, the *Carpathia*, were sighted, at least five miles away. The distance seemed interminable.

A heavy sea was running and they made several attempts to approach the ship. Their lifeboat dashed against the side of the ship and bounced back like a rubber ball. Molly was the last to catch the make-shift Jacob's ladder-rope dangling above her and be hoisted upon the deck. (One account reads that a woman with a baby in her arms was just ahead of her. She dropped the baby, and the woman, crazed, jumped after the baby, to drown.)

The *Carpathia* didn't dock for four days, and during that time Molly's terrific vitality enabled her to nurse the sick, comfort the frightened, calm the hysterical, translate the frantic pleas of the immigrants, and still take care of her bereaved and pregnant friend, Madeleine Astor. Nothing is as exciting to a group of young women as the details of another's pregnancy, especially an Astor's from Newport.

Molly was too excited to eat that day of Mrs. Hill's luncheon, or remember what she didn't eat, but the "Sacred Thirty-Six" delighted in salads. Ten will get you one, that there was a shimmering aspic which no doubt quivered and shook as Molly's stomach must have done—in this her moment of fulfillment. Salads also played a part for informal lunches in the garden when one had something romantic or secret to communicate tête-à-tête.

#### TONGUE AND MUSHROOM ASPIC

5 pound smoked tongue	3 tablespoons lemon juice
1 pound fresh mushrooms	1 teaspoon salt
2 envelopes gelatin	1 cup diced celery
½ cup boiling water	3 tablespoons minced onion
½ cup cold water	2 tablespoons horseradish
2 cans condensed bouillon	garnishes

Make the day before. Cook smoked tongue until tender, changing water several times until free from salt. Skin the tongue and chill. Slice very thin. Cut the tip end into small pieces, about 1½ cups. Chop and cook mushrooms in ½ cup water. Drain and save liquid. There should be ½ cup mushroom juice. Soak gelatin in cold water, and dissolve in boiling water. Add the mushroom juice, bouillon, lemon juice, salt and dash of pepper. Cool this until it is quite thick. Dip the tongue slices in and out of the bouillon and gelatin mixture and arrange around the rim of a 10" ring-mold, overlapping them slightly. The aspic that clings to the slices will make them stay in place. Chill, while making the filling. Add to the rest of the aspic the chopped tongue and mushrooms and horseradish. Pour this into the ring mold in the center of the tongue slices. Chill until firm. Turn out on a platter of greens. Fill the center with a dish of mayonnaise. Garnish with crisp sliced cucumbers and watercress.

#### CHICKEN ASPIC

5 pound stewing chicken  
3 cups broth  
3 envelopes gelatin  
cooked fresh or frozen  
asparagus  
½ cup cold water  
mayonnaise

*Garnishes:*  
hard cooked eggs  
stuffed olives  
Bibb lettuce  
green grapes

Make the day before. Stew chicken, adding enough water with celery tops and onions for 3 cups highly seasoned broth. Cut chicken into slices. Soak gelatin for 10 minutes in ½ cup cold water. Dissolve in the hot broth. Cool. Brush a ring mold lightly with oil. Decorate bottom with slices of egg and stuffed olives. Cover with thin layer of aspic and cool until almost set. Line the inside of the rim of the mold with asparagus, tips down and cut to just reach the top of mold. Add a little more aspic to set the asparagus. Chill until almost set. Arrange slices of chicken over the thin layer of aspic, add more aspic, more chicken. Chill until very firm. Turn upside down on a large round plate.

Fill center with a bowl of mayonnaise that fits the cavity of the mold. Arrange small nests of Bibb lettuce encircling the mold. Fill nests with deviled eggs, small bunches of grapes, mandarin oranges, tomato wedges, black and green olives. (To modify for family fare, use canned chicken and its broth, and omit most of the garnishes.)

Molly was an expert raconteur and future Junior League mothers gaped, goggle-eyed as she told the *Titanic* story. She had a rollicking, infectious laugh that "could keep a whole houseful laughing," said her housekeeper of her. Her timing was superb, and when she laughingly switched to describe her appearance when the boat finally docked. . . . "tattered dress, hair all salty and bedraggled with no hairpins," it eased the tension of her story of that night of peril.

When the highly entertained guests arose to depart, they clustered around her still bombarding her with questions. "Weren't you afraid?" asked one.

"Hell, yes, but I threw away my lifebelt almost at once."

When asked why, she said, "If I had to die, I wanted to drown at once, not by inches."

Her parting words to the "Sacred Thirty-Six" that day were, "Ladies, I want to pay tribute to the American man. No other on earth has the inborn, inbred gallantry for women that he has. If we ask for equal rights on land, we should concede equal rights at sea."

Oh, it was Molly's day all right and she had made the most of it. Best of all, she could finally say, "I've shown 'em, I've shown 'em all!"

#### TOMATO ASPIC AND SWEETBREAD SALAD

1 package lemon jello	1 bay leaf
1 can tomato soup or	1 teaspoon Worcestershire
1 can tomato juice	sauc
¼ teaspoon chili powder	pinch of basil

Heat the tomato juice or soup, adding enough water to make 2 cups of liquid. Dissolve jello and seasonings in it. Discard bay leaf. Pour into a ring mold. Unmold on lettuce and fill center with *Sweetbread Salad*:

1 pound sweetbreads
1 cup each diced cucumber and celery
mayonnaise
4 hard cooked eggs
capers

Boil sweetbreads in salted water with 1 or 2 tablespoons vinegar for 15 minutes. Put in ice water until firm. Trim away fat and membrane. Cut into bite sized pieces, add cucumber and celery, enough mayonnaise to moisten. Mix well. Put into tomato mold and garnish with sliced eggs and capers.

#### NEWPORT SALAD

Do you want to know what kind of a salad the cooks of bored Newporters dreamed up for a swanky luncheon? It is a combination salad to beat all combination salads. There is no use to try to modify this recipe for family fare, for if you can afford the ingredients, you can afford the garnishes. It may be more fun to read than a mystery novel.

1 boiled lobster, cut in bite-size pieces	
2 poached filets of sole, cut in 2-inch julienne	
Marinate lobster and sole in French dressing.	
6 artichoke hearts	2 cups peas
24 asparagus stalks	2 cups green beans
12 medium carrots	6 new potatoes

Cook separately in boiling, salted water until just tender. Drain, dice, and marinate separately in French dressing.

Have ready and combine:	2 tablespoons chopped gherkins
12 pitted green olives	1 tablespoon capers
¼ cup pickled mushrooms	4 anchovy filets, sliced

Drain and reserve the marinades from the fish and vegetables above.

<i>Sauce:</i>	
2 tablespoons toasted	dash cayenne
bread crumbs	4 (more) anchovy filets
½ cup pistachio nuts	6 or 8 whole cooked
1 tablespoon minced parsley	shrimp for garnish

Combine bread crumbs, anchovy filets, pistachio nuts, parsley, and cayenne and pound to a paste and force through a fine sieve. (You use the blender.) Gradually mix in the reserved marinades from fish and vegetables, adding a little olive oil if necessary to make a moderately thick sauce. Pour some over the salad and pass the rest. Thread large shrimps on decorative skewers and stand upright in salad.

### FROSTED MELON

1 ripe cantaloupe	8-ounce package cream cheese
1 package orange jello	2 tablespoons milk
2 cups fresh or frozen orange juice	fresh mint leaves

Peel a whole cantaloupe. Cut off one end and save. Scoop seeds out of center and turn upside down to drain well. Wipe very dry with paper toweling. Fill with orange jello dissolved in the orange juice. Stand melon upright by cutting thin slice off bottom, and chill until center is completely firm. Wipe outside very dry, pin top on with toothpicks, and frost all over with cream cheese softened with milk. Serve whole melon upright on mint leaves at the table, cutting crosswise into slices.

### BEAN SALAD MAISON

1 pound green beans	12 anchovy filets
½ cup finely chopped onions	¼ teaspoon basil
16 pitted ripe olives, sliced	canned artichoke bottoms
10 small raw mushrooms	1 cup French dressing

Mix French dressing with onion, olives, anchovy filets and mushrooms, drained, cut and sliced. Add basil and let stand for one hour. Cook green beans, cut into 1-inch pieces in a little salted water until tender. Toss warm beans with dressing and cool. Chill. Heap on artichoke bottoms that have also been marinated in French dressing. Makes 8 servings.

### CUCUMBER WITH RADISH INSERTS

Pare and soak a well-shaped cucumber in salted water for an hour. Pack with ice until ready to prepare. Slice cucumber into thin slices, but not all the way through, so it will retain its shape. Slice red radishes very thin, and insert between cucumber slices. Marinate with French dressing until well seasoned. Pass more French dressing.

### CELERY VICTOR

1 bunch choice celery	¼ teaspoon freshly ground pepper
1 cup chicken broth	¼ teaspoon salt
2 tablespoons lemon juice	1 can anchovy filets, drained
¼ cup olive oil	

Cut top and all leaves from celery, leaving a 5-inch bottom. Wash well and boil in chicken broth until tender, but still firm. Cut in quarters or eighths lengthwise. Put in a deep, flat bottomed dish. Cover with dressing made of lemon juice, olive oil, pepper and salt. Refrigerate. Serve with anchovy filets.

### CRAB LOUIS

1 to 1½ pounds fresh crab meat	1 tablespoon chili sauce
1 cup mayonnaise	1 tablespoon horseradish
1 small can red caviar	4 hard cooked eggs, minced
¼ cup minced celery	French dressing

Flake crab in as large pieces as possible. Save the big piece from leg as garnish. Marinate in French dressing for an hour, then drain well. Mix the caviar, celery, chili sauce, horseradish with the mayonnaise, then add crab flakes and mix very gently. Serve on plates of shredded lettuce. Sprinkle the finely minced eggs around the base of salad, top with the leg pieces and sprinkle finely chopped chives over.

### CAESAR SALAD

The dressing for Caesar Salad now comes in bottles. All you need is a bowl of chilled greens, toss with the dressing, add one coddled or raw egg, toss again, and add croutons dipped in the dressing. Saves all that ritual at the table.

## PINEAPPLE BOATS

- |   |                                      |
|---|--------------------------------------|
| 2 small ripe pineapples   | ½ cup toasted almonds                |
| 1 cup each of: diced celery,<br>cucumbers, green seedless<br>grapes | 1 can mandarin oranges<br>mayonnaise |
| 2 cups chicken cubes  |                                      |

Cut pineapples in two, lengthwise, through the fronds which are left on, for 4 boats. Remove fruit in one piece with a grapefruit knife, leaving a shell ¼ inch thick. Remove the core from the fruit and cut pineapple slices for decoration. Fill the pineapple boats with chicken salad made of diced cucumbers, chicken, celery, grapes, almonds and mixed with mayonnaise. Arrange the pineapple slices around the edges of boats with mandarin oranges. Serve a boat to each guest.

## CHRISTMAS WREATH SALAD WITH SHRIMP DRESSING

- |                           |  |
|---------------------------|--|
| 1 envelope gelatin        | ½ teaspoon garlic salt   |
| ¼ cup cold water          | dash each of: Tabasco sauce,<br>cayenne and Worcestershire sauce |
| ½ cup hot water           | salt to taste  |
| ¼ cup vinegar             | 3 green onions cut fine, tops also                               |
| 2 cups mashed avocados    | 1 tablespoon poppyseeds  |
| 2 tablespoons lemon juice | ¼ teaspoon chili powder  |
| ¼ cup mayonnaise          | a drop of green food coloring                                    |
| Tomato Aspic (see index)  |  |

To make avocado ring: soak gelatin in cold water and dissolve in hot water and vinegar. Mash 2 ripe avocados or about 2 cups, add all other ingredients except tomato aspic. Mix and put in ring mold. Chill until almost firm. Have tomato aspic chilled and just starting to harden and pour gently over the avocado ring. Chill mold until very firm. When ready to serve, invert mold on shredded lettuce, fill center with rolled slices of Prosciutto ham. For Christmas, you could garnish top of mold with pimientos cut into small stars, Ho! Ho! Ho! and place a few holly leaves around the ring. Serve with shrimp dressing:

## Shrimp Dressing

- |                                       |  |
|---------------------------------------|--|
| 2 cups sour cream                     | 2 tablespoons horseradish                  |
| ½ cup catsup                          | 1 teaspoon paprika                         |
| 2 tablespoons<br>Worcestershire sauce | 1 tablespoon lemon juice                   |
| 1½ tablespoons grated onion           | ¼ teaspoon dry mustard                     |
| 1 teaspoon salt                       | ½ pound cooked, chilled,<br>sliced shrimps |

Mix ingredients adding shrimp last. Stir gently.

## HEARTS OF PALM

- |                          |                              |
|--------------------------|------------------------------|
| 1 can hearts of palm     | sour cream                   |
| Romaine or Bibb lettuce  | 2 tablespoons asparagus tips |
| 1 tablespoon lemon juice | black grapes                 |
| mayonnaise               | Roquefort cheese             |

Arrange well-drained hearts of palm on Romaine or Bibb lettuce. Add lemon juice to the amount of equal parts of sour cream and mayonnaise desired, and mix with green asparagus tips, cooked and mashed smooth. Pour over hearts of palm. Garnish with black grapes stuffed with Roquefort cheese.

## CRANBERRY SALAD WITH SHRIMPS

- |                        |                        |
|------------------------|------------------------|
| 2 cups raw cranberries | ½ cup broken nut meats |
| 1 cup water            | ¼ cup chopped celery   |
| 1 cup sugar            | French dressing        |
| 1 envelope gelatin     | cold, cooked shrimps   |
| ½ cup cold water       |                        |

Cook cranberries in water until tender, add sugar and cook five more minutes. Soften gelatin in cold water and dissolve in hot cranberries. When mixture begins to thicken, add nuts and celery. Chill in a ring mold. To serve: turn mold upside down on a bed of greens, fill center with as many shrimps as needed which have been marinated in French dressing, drained well and chilled. Serve with a bowl of mayonnaise.

### ORANGE SHERBERT AMBROSIA

2 packages orange jello      1 can mandarins  
2 cups boiling water      1 pint orange sherbert

Dissolve jello in boiling water. Cool. Cut mandarins in two and drain well. When jello is nearly ready to set, fold in the mandarins and sherbert. Pour into a ring mold. Put in coldest part of refrigerator. Turn out on plate and fill center with:

### AMBROSIA FRUIT SALAD

1 can mandarins      1 cup sour cream  
1 13-ounce can pineapple chunks      1 cup miniature marshmallows  
1 cup flaked coconut

Mix and chill several hours or overnight. This can double for dessert.

### FROZEN CRANBERRY SALAD

1 can whole cranberry sauce  
1 can crushed pineapple of same size can  
1 cup sour cream

Mix. Freeze in refrigerator tray. Slice and serve on lettuce.

### DINNER SALAD

3 to 4 unpeeled avocado halves      2 tablespoons Blue cheese  
lime juice      1 cup mayonnaise  
grapefruit sections      2 tablespoons chili sauce  
tiny whole beets      1 small jar caviar

Brush avocado halves with fresh lime juice. Use a spoon to loosen the flesh of the fruit to make eating easier. In each cavity, arrange grapefruit sections and tiny whole beets. Serve with crumbled Blue cheese, mayonnaise, chili sauce and caviar, mixed together.

Molly, who liked cabbage more than any other vegetable, would have liked:

### SAUERKRAUT SALAD

1 cup sauerkraut, drained well      2 cups cooked ham, cut in strips  
1 cup cooked skroodle macaroni      1 cup celery, cut fine  
1 cup Swiss cheese, diced      1 small onion, minced  
1 small can mushrooms, drained      1 pimienta cut small

Mix together with mayonnaise. Reserve some strips of ham, cheese, and pimienta to garnish top.



### THOMAS F. WALSH WAS HOST TO A KING

Standing alone at the right, Walsh (who made his millions from the Camp Bird mine near Ouray, Colorado) awaited Belgian royalty for his Parisian dinner. Protocol required all the guests to be present before King Leopold entered the Hotel Metropole, and for all to be standing. The Walsh dinner was the grandest affair Molly Brown ever attended.

## Don't Count the Calories

There was a brief spin of luncheons and dinners, all with delicious desserts, given by a few members of the "Sacred Thirty-Six" after Mrs. Hill's party. Molly was included, invitations which she promptly returned—too promptly, perhaps, for again, as so many times before, came the deafening silence. Notables and titled Europeans continued to visit her, however, and she dangled these glittering guests hopefully before the "Sacred Thirty-Six." But the wary members kept swimming around in their own little pool refusing to rise to the tempting bait, and treated her with disdain.

Mrs. Crawford Hill had been presented at the court of Edward VII a few years before, and Molly longed for that delectable honor also. The tie which she had crocheted for the Prince of Wales got her only a thank-you note. The brief, patronizing recognition of Mrs. Hill and her coterie must have been painful for Molly to bear. Poor Molly!

The young married women at the turn of the century went way out for sumptuous, three-course luncheons with heavy emphasis on the dessert. The first course was usually *Fruit Cup*. Molly's recipe for it was given to her niece, Dolly. After reading it, we could hardly wait to try it.

### MOLLY'S FRUIT CUP

1 fresh pineapple	$\frac{3}{4}$ cup sugar
2 oranges	$\frac{1}{4}$ cup boiling water
$\frac{1}{2}$ pound seedless green grapes	$\frac{2}{5}$ cup Madeira wine
1 small bottle maraschino cherries	$\frac{2}{5}$ cup Port wine
1 cup pecans	3 tablespoons cognac

Pare pineapple and cut into small wedges. Peel oranges and cut into small segments. Split grapes in two and leave cherries and pecans whole. Boil sugar and water ten minutes. Cool and pour over fruit and nuts. Add wines and cognac just before serving. Serve very cold.

After trying this old recipe several times, we wouldn't have changed a thing—except the name. A misnomer indeed, what with all that liquor. Call it what it is, a *Fruit Cocktail*, and call those pallid canned fruit deals what they are—*Fruit Cup*.

Luncheons were luncheons in those days with anywhere from eight to thirty-six chattering women corseted to their last breath. No casual bridge foursomes as of today, where each brings her own sandwich and the hostess plugs in the coffee pot.

One time at a Denver luncheon, Molly was holding the center of the stage, as usual. Her immense emerald ring was being passed around the table, each one exclaiming over its beauty and size, while Molly, in high spirits, told them that she considered it her talisman and wouldn't think of gambling in Monte Carlo without it. Suddenly one of the women interrupted her with a gem of her own. Out of a blue sky, she broke in to tell how she had gone gooseberry picking day before yesterday—just look at my hands—and yesterday she had made God knows how many quarts of gooseberry jelly to say nothing of the gooseberry pie she had baked for supper . . .

Molly impaled her with her fierce blue eyes, then said, nonchalantly, "Now I know why they're called goose . . ." a long pause before she said, "berries."

William Jennings Bryan was the guest of honor at Molly's home one of the three times he was running for the presidency. During those sixteen years if a silly question was asked, such as "Would you like a new automobile?" the snappy response was, "Does Bryan want to be president?"

Molly's table for the "silver-throated" Bryan was exquisite with a \$600 tablecloth which she had brought from Italy, and bushels of Rocky Mountain columbines. Today, the lovely columbine is Colorado's state flower and a three-year-old tot could get life for picking one. She had arranged them with delicate mountain ferns into a heavenly centerpiece. Of course the starter was her famous Fruit Cup. (Wasn't the Honorable William Jennings Bryan a teetotaler? Not if he spooned that fruit cup. Hic!)

Here are some of Molly's lovely dessert recipes, and others, which are as popular today as they were then.

#### CHOCOLATE SOUFFLÉ

2½ squares chocolate	½ cup sugar
1 cup milk	3 egg yolks
2 tablespoons butter	3 egg whites
3 tablespoons flour	

Heat chocolate and milk in a double boiler. When chocolate is melted beat with a wire whisk until well blended. Melt butter and flour together and slowly add chocolate mixture, stirring constantly. Cook until thick. Beat egg yolks until thick, add sugar, and then chocolate mixture. Stir well. Cool. Fold in stiffly beaten egg whites and pour into a buttered French soufflé dish or straight side casserole. Set into pan of hot water and bake in moderate oven, 350° for 50 to 60 minutes. Serve with:

#### French Hard Sauce

1 cube butter softened	1 egg yolk
1½ cups confectioner's sugar	2 tablespoons Cognac

Beat butter and gradually blend in sugar. Add egg yolk and cognac. Beat until fluffy.

#### CRÈME RENVERSÉE

1 cup sugar	2 egg yolks
½ cup water	½ cup sugar
1 cup table cream	
1 cup milk	Sauce:
vanilla bean or	1½ pints vanilla ice cream
1 teaspoon vanilla extract	1 cup whipping cream
3 whole eggs	6 tablespoons Triple Sec

Melt sugar in an iron frying pan until melted and brown. Gradually add water and boil about five minutes. Pour into a ring mold, tilting it until the entire inside is coated. Let set while you make the *Crème*: Scald cream and milk with an inch of vanilla bean. Remove bean. (If you didn't grow vanilla beans this summer, add vanilla extract at the last.) Beat together the eggs, egg yolks, and sugar, until well blended. Gradually pour the hot milk and cream into the egg mixture. Pour over the caramel in the mold and set the mold in a pan of hot water. Bake in a 350° oven for about 45 minutes or until a knife inserted in center comes out clean. Cool; let stand overnight, for the custard must be firm. Unmold and serve with fresh strawberries, slightly sweetened, heaped in center of mold. Over each serving pour *Romanoff Sauce*: Lightly whip ice cream. Fold in whipped cream. Add Triple Sec.

Do get some vanilla beans. Did you know the vanilla plant is an orchid? Our vanilla extract comes from the "Vanilla Jungles" of Mexico. The imitation vanilla is not recommended. It comes from the Tonka bean and is used mostly in perfumes. Did you know the pure vanilla, like absinthe, is supposed to have aphrodisiac powers? So, if you have an aging Don Juan around the house, think before you use the pure vanilla extract. Think hard!

### BLITZ TORTE

1 cube butter	<i>Meringue</i>
½ cup sugar	4 egg whites
4 egg yolks	1 cup sugar
3½ tablespoons milk	slivered filberts or almonds
1 cup flour, sifted	
1 teaspoon baking powder	
1 teaspoon vanilla	

Cream together sugar and butter. Add beaten yolks of eggs, milk, flour sifted with baking powder, and vanilla. Mix well. Spread the batter over 2 buttered and lightly floured 9-inch layer cake pans. Make a *meringue* of the egg whites beaten stiff, with sugar added very gradually. Cover each unbaked layer with the meringue, reserving enough to decorate one layer with meringue *peaks* made by dropping off the end of a spoon. This will be the top layer and the frosting. Sprinkle both layers with the slivered filberts or almonds. Bake 300° for 45 minutes.

#### *Custard Filling*

3 tablespoons sugar	1 cup milk
4 teaspoons cornstarch	1 teaspoon vanilla
1 egg	

Cook in double boiler until thickened. Cool and add vanilla. Place the undecorated layer with the meringue side down on a plate. Use all the custard filling between the two layers. Place the layer with the meringue peaks on top. The cake will have meringue and nuts on both the bottom and the top.

As Molly traveled around the world, her collection of recipes grew. She obtained a Flaming Crêpes Suzette recipe from the chef at the Waldorf-Astoria in New York when it was first introduced. When this spectacular dish with blue flames flickering over it, was prepared at her table, she just had to have the recipe. When she read it to her dinner companions, she said, sheepishly, "I've been clipped like a hedge. Imagine paying twenty-five dollars for an old pancake recipe when I've made and fried thousands on the old cookstove back in Leadville." She read it again and lowering her lorgnette, said, "But we didn't try to make a bonfire out of them—nor serve them for dessert."

### CRÊPES SUZETTE

<i>Batter for Crêpes:</i>	<i>Suzette Sauce:</i>
4 eggs	4 lumps sugar
1 cup sifted flour	2 oranges
1 cup milk or more	1 lemon
2 teaspoons sugar	4 tablespoons butter
¾ teaspoon salt	¼ cup Cointreau
2 tablespoons melted butter	¼ cup brandy

Mix and beat smooth the eggs, flour, milk, sugar, salt and butter. May need more milk, for the batter should be thin enough to spread quickly when baking. Cover and let stand an hour or more.

*Suzette Sauce:* Rub lumps of sugar over the rinds of oranges and lemon. Melt butter in a chafing dish, add the sugar lumps and stir until sugar melts. Add the juice from the oranges and lemon, a little at a time. Stir and add Cointreau.

*Crêpes:* Put no more than ¼ teaspoon butter in a heavy 5-inch skillet. If you have 2 small skillets it speeds up the frying. Must be greased lightly but thoroughly. Add about 2 tablespoons batter or less, lifting pan off the heat and tilting quickly to spread the batter to the edge of pan into a paper-thin crêpe. Keep hot in a pan and cover with a napkin.

*To Serve:* From chafing dish at the table: Add crêpes, a few at a time, to the sauce, turning each crêpe until thoroughly saturated with the syrup. Fold in half, then in half again. Keep adding crêpes until all are hot and glazed. Just before serving, pour brandy, Cointreau or Curaçoa over all the crêpes and set aflame.



### BAVARIAN CREAM

This is one of those lovely, delicate desserts, so old-fashioned and so good.

1¾ cups milk	¼ cup cold water
½ cup sugar	½ teaspoon each almond and vanilla extract
¼ teaspoons salt	
1 tablespoon gelatin	½ pint whipping cream

Scald milk in double boiler, add sugar and salt. Soak gelatin in water and dissolve in hot milk. Cool. When it begins to thicken, add vanilla and almond extract. Whip cream and fold into mixture. Put in a ring mold until firm. Unmold on your prettiest crystal plate with fresh strawberries or red raspberries in the center. Frozen berries are okay.

### WALNUT PLUM DESSERT

3 eggs	1 cup graham cracker crumbs
1 cup sugar	1 jar plum jam
1 teaspoon vanilla	1 cup whipped cream
1 cup chopped walnuts	

Beat eggs, add sugar, vanilla, walnuts and graham cracker crumbs. Put into a buttered nine-inch cake pan. Bake 30 to 40 minutes at 350° or until done. Cool in pan. Spread plum jam over cake about ¼ inch thick. Before serving spread whipped cream over jam. Will cut into 9 pieces. Serve a whole walnut half on top of each piece.

The great Diva Melba of Australia was appearing in London and staying at the Hotel Savoy. The famous chef, Escoffier, created Pêche Melba for her and she was delighted with it. Queer, with her interest in obtaining recipes, that Mrs. J. J. Brown, the famous cosmopolite, had none named for her. Perhaps her name had something to do with it. "Peach Brown" doesn't sound at all appetizing.

### PEACH MELBA

One choice peach for each serving, cut in half.

1¼ cups sugar	<i>Raspberry Purée</i>
¾ cup water	1 pint red raspberries
1-inch vanilla bean or	½ cup sugar
1 teaspoon vanilla extract	pinch cream of tartar
2½ pints vanilla ice cream	½ cup water

Peel peaches and simmer gently in a syrup of sugar, water and vanilla bean. In this, poach peaches tender and cool in syrup. Arrange ice cream in a glass bowl, place poached peaches on top, cut side down, and pour over *Raspberry Purée*. Now-a-days, use frozen raspberries, defrost, and put through a sieve. Combine sugar, cream of tartar, and water. Cover and boil until the syrup spins a short thread. Stir it into the raspberry pulp and cool. Lush mangoes in place of peaches are right out of the top drawer.

### LEMON DESSERT

½ pound lady fingers	1 envelope gelatin
¼ cup butter	¼ cup cold water
1 cup powdered sugar	juice and grated rind of 1 lemon
3 egg yolks	3 beaten egg whites
	½ pint whipped cream

Cream butter and sugar. Add yolks, one at a time, and beat well. Soak gelatin in water and dissolve over hot water. Add to first mixture. Add juice and grated rind of lemon. Then add beaten egg whites and whipped cream. Place split lady fingers in long pan and alternate mixture and lady fingers. Top layer should be lady fingers. Refrigerate. May be made day before.

Molly used to tell her Eastern friends of the miner in Leadville whose daily breakfast consisted of fried sow-belly, fried eggs, and fried potatoes, followed by a piece of apple pie swimming in milk gravy. It is a good thing that Grasshopper pie wasn't around in those days!

## GRASSHOPPER PIE

The ingredients of this delicious pie are the same as those in the popular drink, *Grasshopper*. Another name for it could be *Locust Pie* for it suddenly appeared out of nowhere on the horizon as the locust of old, and descended upon the American table in a great, green cloud.

14 filled chocolate cookies	2 ounces crème de menthe
3 tablespoons melted butter	1½ ounce crème de cacao
24 large marshmallows	½ pint whipped cream
½ cup milk	

Crumble cookies in a plastic bag and roll with rolling pin. Mix with butter and press into a 9-inch pie pan. Chill several hours. Melt marshmallows in milk and cool. Add crème de menthe and crème de cacao (use measuring glass to measure ounces). Fold in the whipped cream. This is even better made two days before. It blends the liqueur with other ingredients.

## MIJA FUDGE PIE

<i>Pie Shell</i>	1 square unsweetened chocolate, grated
1 cube piecrust mix	1 teaspoon vanilla
¼ cup brown sugar, packed firmly	1 tablespoon water
¾ cup finely chopped walnuts	

Combine pastry mix, crumbled, with sugar, nuts, and chocolate. Add water and vanilla. Using fork, mix well. Press on bottom and side of 9-inch pie pan. Bake 375° for 10 to 15 minutes. Cool. Fill with:

1 cube butter	2 whole eggs
1 cup powdered sugar	1 teaspoon vanilla
2 squares unsweetened chocolate	½ pound Mija candy

Cream butter and sugar together, add chocolate melted, well beaten eggs and vanilla. Put into the baked pie shell. Roll Mija candy into crumbs and sprinkle generously over pie.

## PECAN PIE

½ cup sugar	4 tablespoons butter
1 cup dark corn syrup	1 teaspoon vanilla
3 eggs	1 cup pecan nuts

Cook sugar and syrup until mixture thickens. Beat eggs well, add hot syrup slowly, while continuing to heat. Add butter, vanilla and nuts. Pour into unbaked pie shell, bake at 450° for 10 minutes, then at 300° for 35 minutes.

## CUBAN RUM PIE

3 egg yolks	2 teaspoons gelatin
6 tablespoons sugar	¼ cup cold water
2 ounces Jamaica rum	chocolate cookie pie shell
1 cup whipped cream	chocolate curls

Make a crust of Hydrox chocolate cookies. (See Grasshopper Pie.) Soak gelatin in water and heat over hot water until dissolved. Pour over sugar and egg mixture, stirring well. Add 2 ounces dark rum. Whip cream and fold into mixture. Cool, but do not let it set, and pour into pie shell. When filling has set completely, cover with shaved unsweetened chocolate curls (use your potato parer).

## BLUEBERRY CHEESE PIE

1 baked pie shell	1 teaspoon vanilla
1 3-ounce package cream cheese	½ pint whipping cream
½ cup confectioners sugar	1 can Blueberry Pie Filling

Blend cheese with powdered sugar plus 1 tablespoon more, and vanilla. Add whipping cream. Pile in baked pie shell. Top with Blueberry Pie Filling. Make day before. Refrigerate.

### GUAVA SHELLS WITH CHEESE

1 can Guava shells  
1 3-ounce package cream cheese  
Brandy

Soak Guava shells in brandy several hours. Drain and fill with softened cream cheese.

### BAR le DUC

One jar Bar le Duc  
2 3-ounce packages  
cream cheese  
2 to 3 tablespoons heavy cream

Cream cheese with cream. Line sides and bottoms of very small molds with this mixture. Chill. Unmold and serve with Bar le Duc and toasted crackers.

This is a lovely sauce from the Le Pavillon restaurant in New York to serve over ice cream:

### MOCHA SAUCE FOR ICE CREAM

2 cups sugar  
1 cup very strong hot coffee  
1 cup Grand Marnier  
1 teaspoon vanilla

Melt sugar in large iron frying pan over low heat until light brown. Remove from heat. Add coffee slowly. Simmer until caramel is dissolved. Add Grand Marnier and vanilla. Cook only until slightly thickened. Serve hot over vanilla or coffee ice cream.

### REGAL FUDGE SAUCE

2 squares Baker's chocolate  
½ cube butter  
2 tablespoons cocoa  
¾ cup sugar  
¾ cup to 1 cup evaporated milk  
1 teaspoon vanilla  
2 tablespoons crème de coffee  
or crème de cocoa

Melt butter, chocolate, together and add cocoa, sugar and milk. Stir constantly and just bring to a low, bubbling boil over low heat. It will already be thick and glossy. Do not beat. You may thin if you wish as this is a fudge consistency. Add vanilla, and crème de coffee or crème de cocoa.

### BRANDIED GREEN GRAPES

2 pounds seedless grapes  
¼ cup brandy  
½ cup sour cream  
½ cup whipped cream  
2 tablespoons confectioner's  
sugar  
dark brown sugar

Stem grapes and place in shallow serving dish. Sprinkle with brandy. Combine sour cream and whipped cream and pour over grapes. Sprinkle with brown sugar. Serve ice cold.

### PEARS HELÈNE

Peeled ripe pears  
Melba syrup  
vanilla ice cream  
hot fudge sauce

Simmer ripe pears in the Peach Melba syrup until tender. Cool in syrup and dry on cloth so the chocolate sauce will not run off. Arrange pears on vanilla ice cream. Pour hot chocolate sauce over. If you use the Regal Fudge sauce, thin with coffee. Preserved ginger in its juice and poured over pears with a dollop of sour cream is another way to serve pears.

### CHERRIES JUBILEE

1 can pitted Bing cherries  
1 teaspoon cornstarch  
2 ounces Kirsch  
1 quart vanilla ice cream

Pour the juice from cherries into a chafing dish and bring to a boil. Thicken with cornstarch dissolved in a little water. Stir in the cherries and heat through. Pour the Kirsch over and blaze. Spoon over vanilla ice cream.

One of Molly's most glamorous moments occurred long before her *Titanic* heroism and her short fling with the "Sacred Thirty-Six." It was in 1900, in Paris, and it came about because her husband, Jim, was a friend of Thomas F. Walsh, who at that time was acting as President McKinley's representative to the International Exposition and was entertaining extravagantly. The Eiffel Tower had been completed in 1889 for

a previous national exposition and now this fair, on the same site, was to be a bigger and better one with an international flavor.

Walsh was a multi-millionaire from Colorado who had struck it rich in the nineties through his Camp Bird mine near Ouray. Later, in 1906, he bought the magnificent country place Wollhurst, south of Denver, for his summer residence. He acquired Wollhurst from the estate of Senator E. O. Wolcott, who had built it to entertain at lavish parties. (It is now a private club.) But in 1900 Walsh's main home was in Washington, D.C. Here the family wintered and were immensely popular in diplomatic circles.

Thomas Walsh had first known his mining friend, Jim Brown, when they both lived in Leadville. Both were Irish and later both vaulted into sudden wealth, but there the resemblance ended. Tom Walsh had married a woman of culture, a beautiful woman, reserved and dignified, in direct contrast to the wife of Jim Brown; outgoing, loquacious Molly, who had, over the years, painfully acquired her culture by her own efforts.

Walsh had a unique, personal charm which Jim Brown had not. Thomas Walsh was gregarious; Jim was often surly, especially when he had been drinking. Thomas Walsh had a pleasing native wit, which, with the help of his wife, to say nothing of his "money-money-money," automatically opened every door in Eastern and European society.

He was also the father of Evalyn Walsh McLean who attained international notoriety as the owner of the Hope diamond, and as a much publicized Washington hostess.

It was in his official capacity as commissioner, that Walsh met King Leopold II of Belgium. They liked each other immediately and became great friends. So the Hotel Majestic in Paris provided the setting when Thomas Walsh honored King Leopold with a unique dinner that had many surprises, including a new and startling dessert. Mr. and Mrs. Horace Bennett, of Denver, were in Paris at the time and were invited, as was Molly Brown, who also happened to be in Paris.

According to a personal interview with Mrs. Bennett, it was an event which only the culinary skills of expert French chefs could ever have achieved. The setting was one of unbelievable beauty. As the guests entered the banquet room of the Hotel Majestic, it seemed to them that they had suddenly been transplanted to a tropical island. Blossoming jungle trees encircled the room, their branches filled with parakeets of brilliant plumage, each tied to the branches by a long, golden chain. There were also dozens of golden finches.

The guests were enchanted, and as they drew near, the cheerful captives flew the length of their slender chains and back into the trees. At the same time the finches were singing constantly until the room was filled with heavenly melody.

A great circular table was set around a large ornate fountain, placed in the midst of jungle foliage and continuously ejecting streams of champagne from gold spouts, each stream terminating in a shower of fragrant mist. The fountain and foliage made a truly fantastic centerpiece.

There were fourteen courses to the fabulous dinner with appropriate wines for the most exotic food that could be found anywhere in the world. There were gourmet specialties of out-of-season game, ducklings, filet of beef, Scotch grouse and truffled pheasant, aspics of ham, chicken, and pâté de foie gras, Dover sole and lobster, and sweetbreads Régence, Beluga caviar, ox tongue, and roast quail on toast. The sauces were rich and the garnishes elegant. Tropical fruits had also been imported and arranged in huge compotes filled with papayas, guavas, pineapples, mangoes, and avocados.

All this in 1900 before air express—but there were boats and trains on which the tropical treasures were tended continuously.

The gastronomical orgy was topped by a dramatic *Baked Alaska Flambé*. The lights were dimmed to accentuate the blue flames dancing over the stark whiteness of the meringue. The sudden darkness took the song-birds by surprise. They must have thought it was their bedtime and protested in such a racket that even before the blue flames had burned away, the lights were turned on again.

Up to her old tricks, Molly just had to have the recipe, and finagled permission of Mr. Walsh to ask the chef to give it to her, ". . . because you and Jim were such good friends."

One wonders how a king could surpass such splendor, but Leopold invited Mr. and Mrs. Walsh to visit him at his palace. Mr. Walsh had a private train to carry them from Paris to Brussels, and there the story ends for us. The Bennetts and Molly were not invited, but it would be interesting to know how the King reciprocated.

## BAKED ALASKA FLAMBÉ

1 quart any flavored, hard frozen ice cream over a thin layer of sponge cake, placed on a bread board or baking sheet which has been covered with a heavy paper. Have board larger than cake, cake larger than ice cream. Completely cover ice cream and cake with *Meringue*:

3 egg whites	¼ cup sugar
½ teaspoon cream of tartar	rum or brandy
½ teaspoon salt	6 egg shell halves
½ teaspoon vanilla	

When breaking eggs try to keep perfect halves to fill with flaming rum for decoration. Combine whites, cream of tartar, salt and vanilla in largest mixer bowl. Beat low speed for 2 minutes or just until it turns foamy-white and doubles in volume. Increase speed to medium and add sugar, 1 tablespoon at a time, beating continuously. Takes about 15 minutes. Increase to high speed, beat 10 minutes longer to dissolve every grain of sugar. Cover the cake until it is completely sealed by the meringue. Space the empty shells on top of meringue. Bake in a pre-heated 500° oven for only a few minutes until delicately brown. Slip onto a chilled platter. Fill egg shells with heated rum or brandy, set aflame and serve.

*Baked Alaska* is often served for dessert by the modern hostess, but back in 1900 when Thomas Walsh desired a new and spectacular dessert for the King Leopold party, the pastry chef of the Hotel Majestic in Paris came up with the idea of literally *baking* ice cream, which you must admit was pretty far out. Who knows, perhaps the chef who was relegated to the task might have been Escoffier, himself—the old maestro. Or one of his pupils, perhaps. The recipe given here was increased to form several large mounds of luminous frosty peaks. Topped with all those rum-filled egg-shell cups blazing away, Mrs. Bennett said it looked like fire burning on snow.

A della Robbia wreath fashioned of clusters of small hothouse fruits—red raspberries, blueberries, cherries, strawberries, black grapes and tiny green grapes interspersed with shiny, tropical leaves—surrounded it. One wonders what heavenly ice cream the chef created to conceal beneath that blazing beauty.

No calling up the office in those days and saying, "Bring home a quart of ice cream and a package of sponge cake mix. I'm going to make a Baked Alaska." Times have changed, haven't they?

Today's hostess often uses fruit in place of cake for Baked Alaska.

## CANTELOUPE BAKED ALASKA

½ canteloupe for each person  
vanilla ice cream  
Baked Alaska Meringue

Cut canteloupe in half, scoop out pulp into balls with a vegetable cutter and remove remaining pulp to make a clean shell. Chill shells, soak melon balls in sherry or Cointreau for 2 hours. Half fill the shell with melon balls, top with hard-frozen ice cream, and cover entire surface with meringue. Make swirls on top. Set the fruit in a pan filled with crushed ice and lightly brown the meringue in a 500° oven. Watch carefully!

Meringue without ice cream is another popular dessert. This recipe has a special appeal to the busy housewife for all the ingredients are dumped together, instead of adding the sugar practically grain by grain.

## LEMON MERINGUE

4 egg whites	¼ teaspoon cream of tartar
1 cup sugar	1 teaspoon vanilla
¼ teaspoon salt	1 teaspoon cold water

Put all together in electric mixing bowl and beat 10 minutes at medium speed. Pile in a generously buttered and floured, spring-form pan, or a 9x9 cake pan. Drop some of the meringue from a teaspoon to form peaks—these will be lifted off to be put on later for decoration. Bake 1 hour at 250°. Cool.

While meringue is baking make the *Lemon Filling*:

4 egg yolks	¾ cup sugar
juice and grated rind of	1 cup whipping cream
1½ lemons	

Beat yolk, add juice and rind of lemons, and sugar. Cook in double boiler until thick. If too thick, add a little water. Cool. Beat cream, sweeten with about 2 tablespoons sugar. Spread half of the whipped cream over the cooled meringue. Cover with the lemon filling and top with the remaining whipped cream. Decorate with the meringue peaks. Sprinkle each peak with grated lemon rind and nutmeg.



### INTIMATE TEA PARTIES OCCURRED DAILY

At the turn of the century tea was an accepted four-o'clock meal which broke the routine of the day. It was served informally by the maid in the living room or the library to the family, or, if there were afternoon callers (as above), in the parlor. Molly Brown preferred to have elaborate cookies and cakes, in addition to thin bread-and-butter sandwiches.

## At Home

From the accounts of the fabulous dinners with a different wine for every course, and the invariable use of brandies and wines in nearly every recipe, one would think the members of the "Great Society," which Molly moved in, were all complete alcoholics. Nothing could be farther from the truth. No one, in those days, drank before sun-down. Dinners were served at a late hour and were for those with exacting standards about food and wine. Newporters believed that dinner in the true sense of the word was a three-hour production at least.

Society went all out for afternoon "At Homes" and only honest-to-God tea was served. Oh, occasionally, a daring hostess placed a decanter of sherry and glasses and biscuits on a side-table for the men guests.

Molly loved to entertain at *Teas*, especially when she was living in the Gotham Hotel in New York. Men guests of the carriage trade were invited, and what's more, they came.

Unfortunately, there are no original recipes for the elaborately decorated cakes, cookies, and pastries which she served, but here is a recipe for Poppyseed Torte which is very old and was extremely popular for fashionable *Teas*. The original recipe called for "5 cents worth of citron."

### POPPY SEED TORTE

$\frac{1}{2}$ cup raisins	$\frac{1}{2}$ cup water
$\frac{1}{2}$ cup mixed candied fruits	8 large eggs, separated
$\frac{1}{2}$ cup blanched almonds	Grated rind of 1 lemon
$\frac{1}{2}$ cup poppy seeds	1 cup sifted cake flour
2 tablespoons cake flour	1 teaspoon cream of tartar
$1\frac{1}{4}$ cups sugar	$\frac{1}{4}$ teaspoon salt

Put raisins, candied fruits and almonds through food grinder. Combine raisin mixture with poppy seeds which have been dredged with two tablespoons of the cake flour.

Boil together sugar and water until syrup spins a definite thread when dropped from a spoon.

Beat egg yolks until thick. Slowly pour the hot syrup over the yolks, beating until cool on high speed of electric mixer. Add lemon rind. Fold in one cup cake flour; carefully fold in fruit.

Beat egg whites slightly; add cream of tartar and salt. Continue beating until egg whites form soft peaks. Carefully fold whites into batter.

Pour batter into ungreased torte pan with removable sides and bottom. Bake in oven pre-heated to 325° for about one hour or until wooden pick inserted in center comes out clean. Cool; cover top and sides with Mocha Frosting. Decorate with Mocha Frosting rosettes and chocolate rounds, if desired.

#### MOCHA FROSTING

1 stick butter, softened	4 tablespoons rum or
2 cups confectioners' sugar	strong, brewed coffee
2 tablespoons instant coffee	(more as needed)
1 teaspoon cinnamon	for desired consistency)

Thoroughly cream together butter and sugar. Add instant coffee and cinnamon. Blend in rum or brewed coffee.

To make Chocolate Rounds: Cut dollar-size circles from waxed paper. Spread with melted Dot chocolate to extreme edge of each circle. Chill until chocolate is hard. Carefully remove paper. Stick rounds on sides of frosted cake.

Make French Pastry for your tea table by cutting torte into small diamonds or squares. Cover entire surface with frosting and decorate with rosettes put through pastry bag, and a silver shot on each rosette.

#### EASTER ANGEL SPONGE CAKE

This is like the old-fashioned marble cake, and is very pretty on the tea-table.

1¼ cups egg whites	6 egg yolks
pinch of salt	½ cup sifted cake flour and
¼ teaspoon cream of tartar	⅔ cup cake flour
1 cup plus 2 tablespoons sugar	½ teaspoon orange extract
¼ teaspoon vanilla	

Add salt to egg whites and beat at low speed until foamy. Add cream of tartar, increase speed to high, and beat until stiff. Gradually add sugar, beating until the formed peaks fold over. Divide this mixture into two equal portions. Into one half add vanilla and the ½ cup flour. Into the other half add well-beaten yolks, orange extract and the ⅓ cup flour. Drop alternately a heaping tablespoon of yellow and white mixtures into an ungreased angel food pan. Bake in pre-heated oven 275° for 30 minutes, increase heat to 325° for 30 minutes. Test with toothpick to be sure it is done. Invert and cool. Now, you have an angel food, a sunshine cake, and a sponge cake all in one. You may frost with a simple icing if you wish.

#### BRAZIL NUT CAKE

This cake was especially popular for it can be made days before. It is very decorative when sliced through the whole fruit and nuts.

6 eggs, well beaten	2 pounds pitted dates, left whole
1½ cups sugar	½ pound whole Brazil nuts
1¾ cups flour	½ pound whole walnut meats
1 teaspoon baking powder	½ pound whole candied cherries
1 teaspoon vanilla	½ cup lemon peel, cut fine
¼ teaspoon salt	(no butter is used)

Beat eggs until thick, add sugar, flour (save a little to dredge fruit and nuts), baking powder, vanilla, and salt. Dredge fruit and nuts and fold into the mixture. Line 3 bread pans with buttered brown paper and pour in batter. Bake in a slow oven 300° to 325° about 1½ hours. Test with toothpick.

We often forget how delicious the old-fashioned cookies were which graced the tea-tables of long ago.

### SNICKERDOODLES

1 cup sugar	1 teaspoon baking powder
$\frac{3}{4}$ cup butter	$\frac{3}{4}$ teaspoon salt
4 eggs	1 cup hickory nuts
1 cup sifted flour	cinnamon

Melt butter, stir in sugar, add eggs slightly beaten. Sift flour, salt and baking powder together and add to egg mixture. Spread batter thinly on buttered cookie pan. Sprinkle cinnamon and chopped hickory nuts over. Bake 350° until lightly brown. Cut into squares immediately. Unless you are fortunate enough to live near a hickory grove, pecans will have to do.

### SCOTCH SHORTBREAD

1 cup butter, softened	2 $\frac{1}{2}$ cups sifted flour
$\frac{1}{2}$ cup powdered sugar, sifted	1 tablespoon cornstarch

Cream butter and sugar, add flour and cornstarch mixed together. No liquid. Take a small piece of dough at a time, pat to about  $\frac{1}{4}$ -inch thick. Run rolling pin over to smooth, using powdered sugar in place of flour, and cut with a small cutter. Prick each cookie four times with a fork. Bake on ungreased cookie pan at 350° until lightly brown.

### BERLINA KRANZER

1 cup butter	about 1 cup flour
1 cup sugar	1 teaspoon vanilla
2 raw egg yolks	$\frac{1}{2}$ teaspoon almond extract
2 hard-cooked yolks	

Cream butter and sugar, add beaten yolks. Mash the cooked yolks fine and add with the vanilla, almond extract and a little salt. Use just enough flour to handle. Pinch off a piece of dough and roll in shape of a pencil. Form into a bow-knot and place on buttered cookie pan. Bake 400° until only lightly browned. Roll in powdered sugar while still warm.

### BROWN SUGAR DAINTRIES

$\frac{3}{4}$ cup butter	2 cups sifted flour
$\frac{1}{2}$ cup brown sugar	1 teaspoon vanilla
1 egg yolk	

Pre-heat oven to 350°. Cream butter and sugar, add unbeaten yolk and vanilla and beat. Add flour. Make into balls of 1 or 2 teaspoons of dough. Place on buttered cookie pan. Flatten with the tines of a fork dipped in sugar. Bake only until a light brown. Frost with:

#### *Peanut Butter Frosting*

1 tablespoon butter	2 tablespoons peanut butter
1 tablespoon hot water	2 tablespoons cream
	1 $\frac{1}{2}$ cups powdered sugar

Dissolve butter in hot water, add the peanut butter. When smooth, add cream and sugar and beat until creamy.

### ALMOND TEA COOKIES

1 pound butter	1 teaspoon vanilla or
2 cups sugar	$\frac{1}{2}$ teaspoon almond extract
$\frac{3}{4}$ cup chopped blanched almonds	2 $\frac{3}{4}$ cups flour—or a little more until right consistency
4 egg yolks	for ice box cookies

Cream sugar and butter well, add yolks, mix well. Add flavoring, almonds and flour. Knead well. Form into rolls. Wrap in wax paper and chill thoroughly in refrigerator.

Pre-heat oven to 350°. Cut in thin slices and bake until cookie starts to brown slightly on edges. Remove as each cookie starts to brown. Do not let brown all over. Bake rather far apart as they spread.



## HOLIDAY PASTRIES

1 cup butter  
½ cup cream  
2 cups sifted flour

Pre-heat oven to 375°. Mix ingredients well, form into a ball and chill. Use only part of dough at a time and roll out thin. Cut with small cutters (see below). Dip both sides in granulated-sugar. Place on ungreased cookie pan. Prick several times with a fork. Bake about 6 to 8 minutes but watch carefully. Cool and put two cookies together with:

<i>Filling</i>	1 egg yolk
½ cube softened butter	1 teaspoon vanilla
¾ cup sifted powdered sugar	

For a holiday tea-table divide the filling and tint in different colors with a drop or two of vegetable coloring. Also cut the pastry with the holiday in mind—Christmas bells with red and green filling; Easter bunnies with yellow; small hearts with red and white for you know what; and pink and green for any occasion.

Nothing was too much trouble for the hostesses of Molly's day. They vied with each other over luncheon and tea-table color schemes. In an old hand-written cook book of that period appears in faded pencil writing a *Violet Menu*. Some of it is written over another old recipe—"How to Preserve Eggs"—but there's *Iced Grape Juice* which was evidently the starter, and "*Chicken Salad in Crust Cups*. Dip the rims of cups in unbeaten egg white and roll in chopped violets. (How about that?) Serve on a bed of violet leaves with three violet blossoms on top." There is "Pineapple soaked in grape juice and served over ice cream with crystallized violets sprinkled over."

It is really a charming idea to use flowers for food—and why not? One wonders why it didn't catch on. Perhaps the idea was throttled in its infancy with that luncheon.

## KIRSCH BALLS

2½ cups finely crushed or ground Vanilla wafers	½ cup chopped candied cherries
1 cup powdered sugar	3 tablespoons corn syrup
1 cup finely chopped or ground pecans or walnuts	¼ cup Kirsch

Combine vanilla wafers, powdered sugar, nuts and cherries, mixing well. Add syrup and Kirsch, blending thoroughly. Form into small balls and roll in powdered sugar. Store in tightly covered container.

## FROSTED MINT BARS

2 squares unsweetened chocolate	½ cup milk
1 cube butter	1 cup sifted flour
2 eggs, separated	½ cup chopped nuts
1 cup sugar	1 teaspoon vanilla

Melt chocolate and butter together. Combine yolks of eggs and sugar. Add flour to eggs, then nuts and chocolate mixture. Mix thoroughly. Then fold in the stiffly beaten whites. Bake in an oblong pan, 350° for 25 minutes. Cool and spread with:

### *Mint Frosting*

2 cups powdered sugar	2 tablespoons canned milk
4 tablespoons softened butter	1 teaspoon peppermint flavoring

Combine sugar and butter, and mix well. Blend in milk and extract. Put cake in refrigerator until icing is hard. Then spread squares of unsweetened chocolate melted with 2 tablespoons butter over the white mint frosting. Refrigerate to harden chocolate. Cut into small squares.

## TRILBIES

These are everyone's old favorites. They are wonderful on the assorted cookie platter, if cut into small rounds. For family cookies make larger ones.

1 cup lard	2 cups quick-cooking oatmeal
1 cup brown sugar	1 cup flour
2 eggs	1 teaspoon soda in
½ teaspoon vanilla	2 tablespoons hot water

Roll thin and cut desired size. Bake in 400° oven. They should be crisp. While cookies are baking make a *date and fig filling*:

2 cups dates	1 cup brown sugar
½ cup figs	1 or more tablespoons vinegar

Grind dates and figs, add sugar and vinegar. Cook into a rather thick paste adding water if needed. Place a teaspoon of filling on the bottom of one baked cookie, and cover with another cookie, top side up.

## STREUSEL COFFEE CAKE

1½ cup flour	¼ cup butter
3 teaspoons baking powder	1 egg beaten
½ teaspoon salt	1 teaspoon vanilla
¾ cup sugar	½ cup milk

Sift dry ingredients together and blend in the butter, egg, milk and vanilla. Stir only enough to mix well. Pour half of this mixture into an oblong pan, well greased. Spread with half of the Streusel. Put remaining Streusel on top of second layer. Bake 30 minutes in a 375° oven. Cut into squares and serve.

### *Streusel*

1 cup brown sugar	2 tablespoons melted butter
2 tablespoons bread crumbs	½ cup chopped nuts
2 teaspoons cinnamon	grated rind of 1 orange
¼ cup sour cream	

Mix together and spread on coffee cake (see above).

## ORANGE WHIRLS

½ cup butter
1 cup orange juice
2 teaspoons grated orange rind
1 cup sugar

<i>Batter</i>
2 cups sifted flour
½ teaspoon salt
3 teaspoons baking powder
4 tablespoons butter
¾ cup milk
cinnamon and sugar

Pre-heat oven to 450°. First make a syrup of butter, orange juice, orange rind and sugar. Cook two minutes and pour into small muffin pans.

Mix flour, salt, baking powder with butter and add milk. Knead slightly and roll into an oblong. Sprinkle with sugar and cinnamon. Roll like a jelly roll and slice one-inch thick and place cut-side down on the orange syrup. Bake 15 to 20 minutes. Turn upside down on serving plate at once.

These unusual biscuits are great with that decanter of sherry.

## LEMON CHEESE BISCUITS

No liquid, no baking powder.	3-ounce package cream cheese
1 cup flour	½ cup butter
½ teaspoon salt	1 can concentrated lemonade

Mix all but lemonade with finger tips until it can be made into a ball. Roll to ¼ inch thickness. Cut small. Arrange on buttered pan and chill.

Before baking, make a dent in each one with the back of a teaspoon and fill with concentrated lemonade. Sprinkle with caraway seeds and bake at 400° until light brown.

## WELSH RAREBIT BISCUITS

2 cups sifted flour	½ to ¾ cup milk
2 teaspoons baking powder	1 cube butter
1 teaspoon salt	¼ pound Cheddar cheese,
½ cube butter	grated

Cut the butter into flour, baking powder and salt. Add milk. Roll about ½ inch thick. Cut with small cutter and place in shallow pan about one-half inch apart. Meanwhile melt butter and grated cheese. Drizzle over biscuits and bake 450° until brown.



#### HOW UNSINKABLE MOLLY REALLY LOOKED

The appearance of Mrs. J. J. Brown has been very much confused with that of Debbie Reynolds (in the movie) or of Tammy Grimes (in the musical comedy). She was hardly a pretty woman, but was rather handsome when young. In later years she never was seen without her walking stick as here. This photograph was probably taken in the early 1920's.

## Finis

It has been said that all the great events of history have been planned over the dinner table. Diplomats have always been aware of the importance of good food and wine when dealing with a delicate international situation. Wars have been averted and the strategy of wars has been planned over the brandy and cigars. One remembers the wooden benches in Boston's *Durgin Park*, which are still imprinted with the seats of our forefathers, as they discussed the details of The Boston Tea Party while eating and drinking.

The greatest strategy of all is when the wife prepares her husband's favorite food and then waits with the patience of a cat, until he is in an expansive mood, before pouncing on him with the "bad news."

We have tried to bring you the atmosphere and the entertainment of those days of opulence at the turn of the century, when the serving of food was of the utmost importance.

But in this casual, T.V. dinner-on-a-tray age, watching television between gulps, with no intimate, family conversation that makes a civilized dinner, the plush era of Molly's time is lost. It was a world which today's children have never known and will never know—crystal and damask and cloth of gold, champagne and quail and green turtle soup, cockaded footmen and Inverness capes and such an array of precious jewels adorning the regal guests, that guards were required to protect them.

Molly Brown was a vivacious appendage of that international society until one day in 1932, at the age of sixty-five, death came to the unsinkable lady. The Denver papers announced, "A career as colorful, dramatic and inspiring as a Western sunset came to an abrupt close when Margaret Tobin Brown died in a stroke while singing happily in her hotel suite in New York City."

Mrs. Brown will live on through the results of her generous heart, a long-selling booklet about her, a Broadway musical comedy, a movie, and through the capsule *Gemini III* which our astronauts Virgil Grissom and John Young named after her. Hoping, it too, would be unsinkable, in March, 1965, they called their space ship *The Unsinkable Molly Brown*.

One of her last interviews with Denver reporters said, ". . . she confirmed the rumor that she is to become a pilot and fly her own craft." That Molly! Most certainly she would have tried to be the first woman on the moon. She would probably have returned with the pockets of her space suit stuffed full of lunar recipes.

The life of Molly Brown runs like a bright, strong thread through the nation's folklore. Denver's provincial society rejected her but she has achieved her own unique immortality.

Let the "Sacred Thirty-Six" ponder over that.

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