

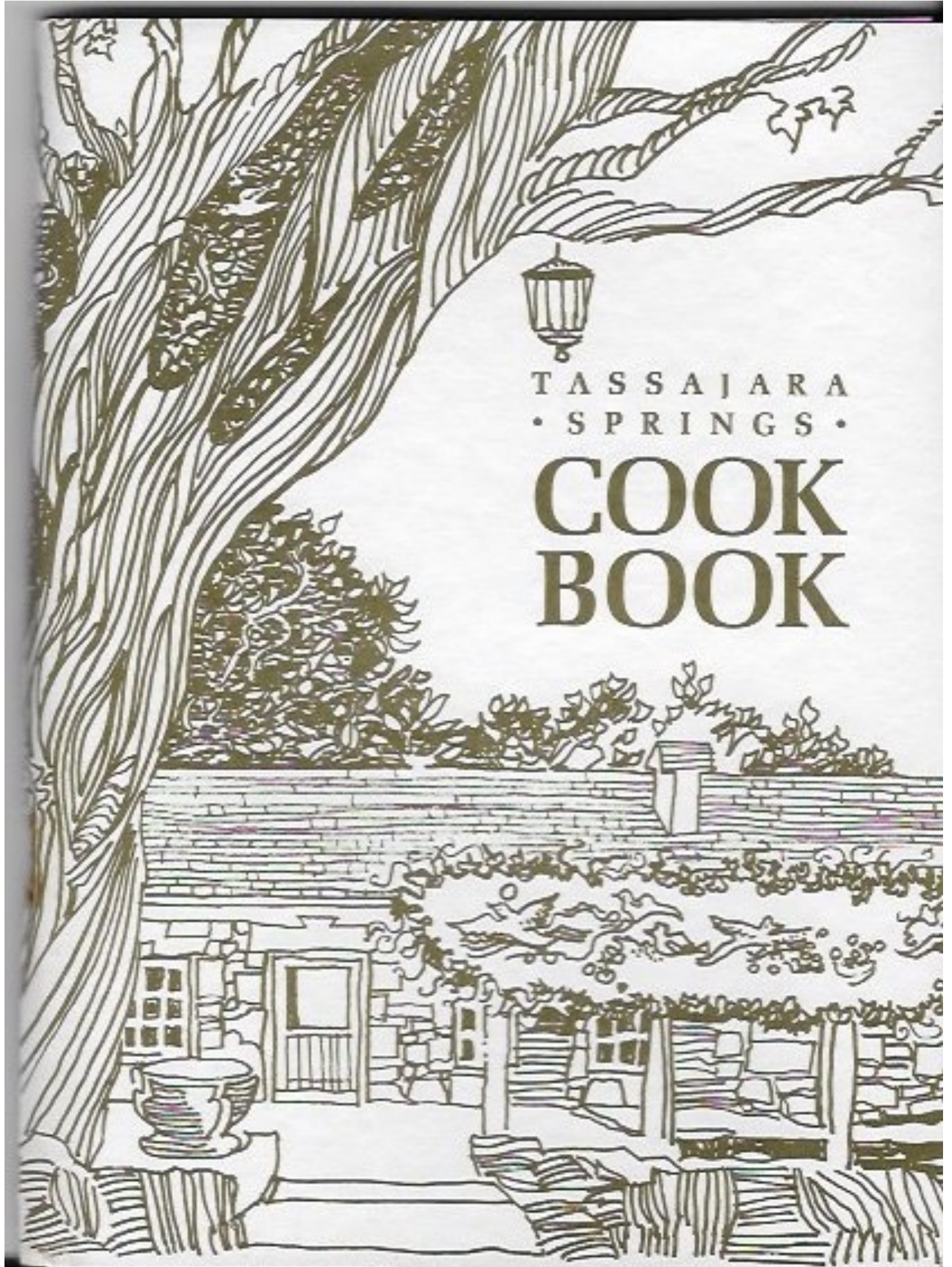
TASSAJARA
• SPRINGS •

COOK BOOK



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HOLIDAY MAGAZINE, in a recent issue devoted to California, had this to say of Tassajara and its food:

"In the Spring, back in the depths of the range, the trout-filled rivers of Los Padres National Forest rush crisp and cold through wild Shakespearean woods. Water ouzels flit from stone to stone, hummingbirds and kingfishers decorate the willows and the chaparral. In this rugged Eden, with hardly a human touch, there live--besides the usual deer, possum, skunk, fox and weasel--such glamorous creatures as brown bears, mountain sheep, wild boar, mountain lions, wild turkeys, bobcats.

"Only seven miles inland from the coast as a raven might fly, but nearly a day's drive by the area's precipitous roads, lies a cul-de-sac called Tassajara Hot Springs. There, at the end of a wonderfully primitive and tortuous road, are a bar, a dining room with splendid food, and stone cabins with terraces over a rushing trout stream. Scalding sulphurous water boils out of the rocks beside the stream. A steaming bath in brimstone vapors followed by a plunge in the icy mountain stream can cure, or may at least frighten off, a number of afflictions."

Calvin Kentfield
Holiday Magazine
October, 1965

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BY
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TASSAJARA
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TASSALARA
• SPRINGS •
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FIRST EDITION 1966

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To
GLADYS BECK
An unfailing good cook

A special thanks is due to Bill Esher, whose knowledge and enthusiasm provided solutions to problems of every sort.

N. B. At Tassajara we always serve carafes of house wine with the evening meal. Year after year we have been able to rely on the good vintages of Peter Scagliotti's Live Oaks Vineyards at Gilroy to present our guests with unpretentious but very "honest" and quite delectable red, white and rosé table wines. Certainly good wines like his are a perfect accompaniment for good food, at Tassajara or anywhere else.

INTRODUCTION

Formal cooking in the tradition of early California began at Tassajara about the time that the cannons of the Civil War were starting to cool. From then to now the pot has been steadily and happily simmering in the high-cupolaed kitchen that stands alongside Tassajara Creek. Much wit, wisdom and work have gone into that pot, and for decades Tassajara Springs has enjoyed a quiet but positive reputation for excellent food. Now the TASSAJARA SPRINGS COOKBOOK presents in recipes and kitchen talk the essence of those many years of good cooking.

It might be important to explain that by good cooking we mean neither fancy food nor the plain fare often associated with country places. Rather, we liken Tassajara to those countless country inns of France where haute cuisine is not a pretence but where the chef knows what to do when a special sauce is called for—and when to do the simplest thing possible with a potato. If we have a secret, it's seasoning—and carefully selected basic ingredients. Everything we use is readily available in any good market, but when you're four hours from the store you simply choose carefully. And if you're a good cook you don't expect food to be seasoned at the dining table.

HOLIDAY MAGAZINE has recently remarked on Tassajara's "splendid food." We are, of course, pleased at this recognition. It appears that eating has always been a pleasure here, for even as long as a thousand years ago the Esalen Indians fared well at Tassajara. They came in annual pilgrimages to refresh body and spirit at the steaming mineral springs and to hunt the local game. Their practice of drying the meat in the hot sun for later use, in fact, provided the basis for the name, "Tassajara"—Indian-Spanish for "the place where meat is dried."

Although the Spanish period in California brought a few lonely adventurers over the rock-crowned peaks into the Indians' bounteous hunting ground, the American homesteaders first took a possessive interest in the canyon with

its abundant hot and cold water and salubrious climate. Development of a proper health resort in the vast wilderness followed so quickly that by 1875 the "Handbook to Monterey and Vicinity" was able to report:

"In this district are located the famous Tassajara and Paraiso and other hot mineral springs. Game of all descriptions, from the quail to the grizzly bear, abounds. The scenery is unsurpassed in extent, grandeur, or beauty... Near Mr. James' house the wagon road ends, and some ten miles of trail leads to the last glory of Carmel, the TASSAJARA HOT SPRINGS.

"... There are here some dozen hot mineral springs—reported to be very effective remedial agents... Mr. John Borden, the present proprietor, reports some remarkable cures.

"The proprietor is endeavoring to form a joint stock company to build a comfortable hotel and bath houses. Visitors can be accommodated either in 'al fresco' lodgings, in which case they should carry their own necessaries, save provisions of all kinds, which can be furnished to them; or board and lodging can be found for a limited number."

Mr. Borden did accomplish his ambitious building program, amazingly using nothing except local materials and the most skillful of the Chinese laborers who picked and shoveled a wondrous road over the rocky peaks to Tassajara. Bill Jeffery, a hotel-man all his life and the manager of the spa at the turn of the century, remembers with remarkable clarity the difficult business of satisfying the appetites of the cosmopolitan crowd who vacationed at Tassajara in those early days.

... Twenty-two miles and one sturdy four-horse team from Salinas at six in the morning, over the Los Laureles Grade to the valley called Carmel. A new team at Camp Stephanie. Fourteen gradually uphill miles under the burden of a hot sun to Jamesburg. Jamesburg: a ranch, a

postoffice, a welcome unravelling of cramped legs and a pleasant lunch made by Mrs. James. Fresh horses—or mules on a really scorching day—then fourteen more unbelievable miles up steep red claybanks, into pine forests framing breathtaking vistas: the Santa Lucia mountains to the south, the Salinas Valley eastward. Chain a twenty-foot pine tree to the rear axle of the coach; it saves the brakes and the team. Then a headlong, creaking, five-mile plunge (with held breath for the passengers), down 3500 feet to the valley floor. The lathered team pulls up in front of the sandstone hotel. Everybody is waiting for mail. Who came in? Sam, the "Chinee cook," stands impatiently to unload his precious cargo of fresh meat, fruits and vegetables which have, hopefully, survived the arduous journey—still, today, often an exhilarating motor-ing event.

Meat and produce at early Twentieth Century Tassajara were stored in huge sandstone cellars under the old hotel. There they remained cool night and day, even in the mid-summer heat. The stagecoach delivery was supplemented by fresh produce from the Tassajara gardens and by pack trips down the creek to Arroyo Seco or over the hills to the Church ranch at the Indian Caves. Wildgame still abounded and was often served up. On large occasions a bull or a pig would be killed. Fresh trout from the stream was a specialty.

Many old California traditions have changed; less so, likely, at Tassajara than nearly anywhere else. But the cooking has definitely changed to satisfy the modern, more sophisticated, international palate of the present day Tassajara clientele which comes predominantly from the San Francisco Bay region. Old standby recipes have been developed, refined, sometimes simplified to accommodate a generally greater knowledgeability regarding food. If this collection of recipes and essays on good eating can be called regional then they are of the Tassajara region for the Greater Bay Area. If Tassajara cooking has a national flavor it is basically American with French thor-

oughness and seasoning and a Chinese emphasis on kindness to vegetables.

The new Tassajara kitchen, replacing Mr. Borden's, is designed to continue the tradition. It is interesting to note that a social-work area is included in the plans. This is not where social workers talk to the dishwashers. There has always been an area, jealously guarded by the cooks, where they could socialize with helpers, friends or guests while they all prepared vegetables, desserts or what have you. We feel that this air of sociability, rare in a commercial kitchen, has been an important ingredient in the local cuisine.

Another important factor affecting the food at Tassajara has always been the extreme isolation of the place. If you're out of eggs, butter and milk, forty miles from the corner grocer (whether by modern auto or by stagecoach) and you have fifty guests for dinner, the result will be either a debacle or a culinary triumph. Thanks to the courage and creativity of our cooks this book offers many extraordinary recipes which sprang full blown from ordinary ones by the simple addition of some improbable ingredient in the face of necessity. It is easy enough to experiment on Dad at home, but try it sometime when a crowd of hungry guests are lined up at the door waiting for "another one on those great meals." Occasionally a cook cracked—and drank the courage. The clever ones poured it into the sauce.

The list of contributors to this back country cookbook stretches beyond the bounds of the rugged Santa Lucia Mountains and dimly back over the years: often to some unknown artist who made casual notes of a culinary masterpiece on a scrap of butcher paper; or to one who carefully detailed a precise prescription for getting the maximum mileage out of a beef stew—and left no name. Surely Bill Jeffery's tales of Sam, the turn-of-the-century "Chinee cook", are inspirational, and it's hard to imagine cooking a bull's head without Bill Lambert's "four young cowboys" in the recipe. But the hard core of this cookbook comes from contemporary Tassajara cooks who have

produced food to match the mountains. They have savored the tradition of Tassajara and kept it simmering.

Jim Vaughn has made invaluable contributions with his own recipes, his ability to articulate the Tassajara philosophy of cooking, and his willingness to put almost anything in a pan and cook it. Ray Huslander has offered some real eye-openers in the fish and fowl line; while, under the tutelage of Jim and Ray, Ed Brown and Walter Wilson have this year produced triumphs of their own.

Even the guests have offered recipes which we couldn't resist trying and passing on. Betty Rader, Dorothy Stapp and Marjorie Kline have offered specialties which fit so nicely into the Tassajara tradition that we've adopted them along with some from Rose Lambert, our nearest neighbor over the mountain at Jamesburg. And Frances Baer has handed on some lovely dishes with her provision that we "always put a little love in the pot." And at least one recipe we can definitely attribute to the late Gela Sappok, from whom we inherited Tassajara's reputation for food.

The two cooks who have to be most fondly acknowledged in these last few lines are Gladys Beck, my mother, and Anna, my wife. The simple fact is that without them in the kitchen we would not have survived long enough at Tassajara to even consider the publication of a Tassajara Springs Cookbook. Over the hard years their kitchen artistry sustained our spirits through our stomachs. They started the clamor for "your recipe for that wonderful dish." This cookbook is in answer to all those years of requests for recipes. We hope and trust that your favorite is included.

Robert Beck
Tassajara, 1966

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SOUP

Soup is an enticing preface to a meal—especially at Tassajara, and especially after a morning's hike among the rocks, the sycamores and the sunshine. When the final clearly-clanging notes of the lunch bell have gathered the guests into the dining room, the solid, old stoneware tureens standing upon the neatly-spread tables invite them to sit down quickly for a leisurely hour of good food and laughing conversation.

But our soup doesn't mean, as soup so often does in America, canned or dried soup "improved" with subtle seasonings or fresh meat and vegetables; our cooks utilize most of the leftovers and all of their very considerable ingenuity. Most of our soups have their basis in a meat or chicken stock; canned consommés or bouillons "just won't

do." And it is so easy to prepare such a base: instead of throwing away small meat pieces, scraps and bones, the chicken or turkey carcass and livers, or fish heads, skeletons and tails, we pour cold water over them, bring the water to the boiling point, and simmer the broth for a few hours—covered but untended. During the first hour the film which rises to the top is removed two or three times. The stock is strained, cooled quickly, and stored in the reach-in. Not only is it good served hot (with the addition of salt and any other seasonings which you like and use well) as soup du jour, but in itself it is a flavorful seasoning and the basis not only for more elaborate soups, but also for sauces for meat, fish and fowl.

Probably because of the hastened pace at which we live—and perhaps because canned, dried and frozen soups have been touted as "effortless" and "fool-proof" substitutes for the real thing—we have forgotten about making the Real Thing. We relegate all vegetable scraps and peelings to the disposal, or thoughtlessly toss them with the coffee grounds into the garbage can. But at Tassajara the scraps are washed and simmered (but not boiled because boiling alters the flavor) in water, making a fine vegetable stock which can be either added to a fish or meat soup or left as is. We usually simmer any leftover vegetables—whether cooked or from salads—in water from forty-five minutes to one and one-half hours (depending upon the size of the vegetables); the stock is then strained and stored. Instead of cooking the flavor out of the leftover vegetables, we sometimes add them to any vegetable or meat stock and re-serve them as a soup, or blend them with cream, evaporated milk, or yogurt in an electric blender to make a purée. And any flavorful liquids left over from cooking vegetables may be added to the stock or purée. But we keep in mind and ask you to remember the varying strengths

of the vegetable flavors: a small amount of cabbage or Brussels sprouts can overwhelm a large amount of carrots.

Texture, as well as flavor, is important and must be considered. To make the soup more robust, thicker, or better able to absorb and to transmit the flavors which we wish to put into it, we add leftover rice, chopped spaghetti or other cooked pastes, or leftover boiled or mashed potatoes (first run through the blender with sour cream or plain cream until they are of the consistency of a thick, smooth paste). If the soup does not remain cohesive or its parts do not stay in suspension, we make a roux of butter and flour (see p. 32), slowly add some of the hot soup to it, and then add this mixture back into the soup. Or two or three beaten egg yolks will have the same effect; but the soups cannot be cooked too much longer, or the eggs will curdle.

CAULIFLOWER AND HAM SOUP

1 large cauliflower	2 cups ground ham
3/4 cup French dressing	1 tablespoon fresh basil (use more if you like it)
5 tablespoons butter	2 cups tomato paste
4 potatoes, thinly-sliced	9 cups hot stock or boiling water
1 large carrot, peeled and cut in rounds	Salt and pepper to taste
1 onion, chopped	Grated Parmesan cheese
3 stalks celery, chopped	
Several sprigs parsley	

Parboil the cauliflower and marinate it in the French dressing for one hour. Chop it coarsely and proceed with the recipe.

Heat the butter in a deep pan and sauté the potatoes, the carrot, the onion and the celery gently without letting them brown. Add the parsley, the ground ham, the basil and

the cauliflower. Add the tomato paste and stir the mixture well.

Add the water slowly and stir the soup well; cook it for at least half an hour. Season the soup with salt and pepper and pass it through a food mill. Simmer it very slowly ten minutes longer, and serve it hot with the grated cheese.

MRS. SAPPOK'S CLAM CHOWDER

1/2 pound bacon, diced	1/4 teaspoon thyme
1 chopped onion	1 quart hot, thick cream sauce
1 chopped green pepper	2 cans clams (with their juice)
8 stalks celery, diced	Salt and pepper to taste
3 quarts water	Chopped parsley
10 potatoes, diced	
2 bay leaves	

Braise the bacon, the onion, the green pepper and the celery; then add the three quarts of water, the diced potatoes, and the bay leaves and thyme. Cook this mixture until the potatoes are done; add to it the hot cream sauce, the clams and their juice, and the salt and pepper. Top the chowder with chopped parsley and serve it at once.

GAZPACHO

1 clove garlic	2 tablespoons vinegar
1 chopped onion	2 tablespoons chopped parsley
5 ripe, peeled tomatoes	1/2 teaspoon dry sweet basil
1 cup beef stock (or 1 bouillon cube in one cup warm water)	Dash paprika
3 tablespoons olive oil	

In an electric blender combine the garlic and the onion and blend these ingredients until they become smooth. Add the

remaining ingredients and blend this mixture until it is very smooth. Chill the soup for three or four hours.

With this soup serve (in separate dishes) chopped cucumber, chopped green pepper, chopped tomato, etc. Or, for a variation, add these to the soup after you have blended it, and chill it until serving time.

BOUILLABAISSE

Cook the following ingredients in one-half cupful of olive oil until they are golden-brown, taking special care that the garlic does not burn:

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| 2 sliced leeks | 1 sliced carrot |
| 2 medium-sized, sliced onions | 1 bruised clove garlic |

Add the following ingredients to the above mixture and simmer it altogether for twenty minutes:

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| 3 pounds white fish (sole, swordfish, perch) | 1 bay leaf |
| 2 large-sized tomatoes | 2 cups fish stock (or water) |

Now add the following ingredients and bring the mixture just to the boiling point (but do not boil it):

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| 1 dozen oysters | 1 small can pimientos, chopped |
| 1 dozen clams | |
| 1 cup shrimp, crab, lobster, or crayfish | 1 cup white wine (or more, to taste) |

Toast and butter six slices of French bread. Put the toast in one deep dish or in individual soup dishes. Pour the broth and vegetables over the toast; serve the fish in separate serving dishes.

GREEK LEMON SOUP

This frothy soup is well-favored at Tassajara: not only by the guests, who appreciate its airy texture and piquant flavor; but also by the cooks, who enjoy the pleased comments which it elicits and the satisfied appetites which it creates.

1/4 cup uncooked rice	Juice of one lemon
4 cups (one quart) chicken stock	Salt and pepper to taste
2 egg yolks	2 egg whites
	Fresh, chopped parsley

Add the uncooked rice to the chicken stock and cook this mixture for twenty-five minutes over a low heat, or until the rice is tender.

Beat the egg yolks and slowly add the lemon juice to them. Even more slowly add about one cup of the hot stock to the egg yolk-lemon juice mixture; then add this back into the broth, stirring constantly and carefully. Add the salt and the pepper.

Beat the egg whites until they become very stiff and add them to the soup—this should make it light and very frothy. Simmer the soup until it is hot enough to serve, but avoid the boiling point or the egg yolks will cook and separate. Sprinkle the soup with the chopped parsley and serve it immediately.

VICHYSOISE

If you have potatoes left from dinner (either boiled or mashed), this soup can be prepared easily for the morrow between dinner and dishes—and in a form more elegant perhaps than the first presentation of the potatoes.

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| 2 bunches medium-sized leeks (about twelve) | 4 medium-sized potatoes |
| 1 cube butter | 1 quart rich milk |
| 2 cups rich chicken broth | 2 cups sour cream |
| | Salt and white pepper |

Slice the white part of the leeks very finely and sauté them in butter until they become transparent and soft, but not browned. Add the broth to the sautéing leeks and simmer the mixture gently for half an hour.

Meanwhile put the potatoes (in their skins) on the heat to boil; when they become tender, drain, peel and dice them.

Add the potatoes and one cup of the rich milk to the chicken stock-leek mixture and simmer it for a while longer. Force the mixture through a fine sieve or blend it well in an electric blender, and add one more cup of the cream to the mixture at this time.

Chill this mixture (preferably overnight). Add the remaining light cream and all of the sour cream as well. Season the soup with plenty of salt and white pepper. Serve the vichyssoise in chilled bowls and garnish it with fresh, finely chopped chives, dill or parsley.

SWEDISH TOMATO SOUP

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| 1 tablespoon shortening | 2 teaspoons salt |
| 4 slices bacon | 1/4 teaspoon pepper |
| 1 medium-sized onion, chopped | 1 can (6 oz) tomato paste |
| 2 sliced carrots | 1 bouillon cube, dissolved in |
| 1 tablespoon flour | 4-1/2 cups warm water |

Melt the fat in a large, heavy saucepan, and with a pair of kitchen scissors cut the bacon directly into the hot fat. Add the onion and the carrots, and cook the mixture over a low heat for five minutes.

Stir in the flour, the salt and the pepper to complete the roux; add the tomato paste. Gradually pour the bouillon cube dissolved in the warm water (or add a delicate meat stock) into the tomato paste mixture, and stir it until all the ingredients have thoroughly blended. Cook the soup over a low heat for thirty to forty minutes or until the vegetables are tender. Thin the soup if you wish, and adjust the seasonings. Serve it with sour cream.

WHITE BEAN AND HAM SOUP

3 cups small, white navy beans, uncooked	8 peppercorns
6 stalks celery, including tops and leaves	2 cloves garlic, finely-chopped
3 medium-sized onions	1 teaspoon salt (or more)
5 or 6 whole cloves	1 tablespoon parsley, freshly-chopped
3 quarts water	Beau Monde seasoning (optional)
3 smoked ham hocks	

Soak the navy beans for several hours in enough water to cover them. When you are ready to prepare the soup chop the celery coarsely and stud the onions with the whole cloves.

Combine the drained beans, the celery, the onions, the water, the ham hocks, the peppercorns, the garlic, the salt and the parsley. Cook the soup very slowly (approx-

imately two or three hours, or until the beans shall have become quite mushy) in an iron pot with a tight lid. Remove the bones and skins from the ham hocks, leaving the small pieces of ham in the soup; then mash the beans lightly into the soup to give it a thicker texture. Adjust the salt and finish the seasonings according to your taste—the Beau Monde is a delicious complement to this soup.

VARIATIONS: SPLIT PEA SOUP. Follow the above directions, using only two cupfuls of split peas; and, also in a lesser amount, use chopped bacon (leftover, if you have it) or salt pork (a two-inch square, finely-diced) in place of the ham hocks. Chop both the celery and the onions very finely, because this soup should be finer in texture than the more robust bean soup—and omit the cloves altogether.

LENTIL SOUP: Use lentils instead of the navy beans. You will not have to soak these in water overnight; nor will you have to cook them as long—perhaps one and one-half hours at the most. Add a little lemon juice or vinegar to the soup, and use nutmeg in place of the Beau Monde.

The making of a Tassajara soup is an artistic way of clearing out the refrigerator: the French call this "soup du jour," and we call ours by this name, too. To the meat or vegetable stock any leftover vegetables or cooked meats (chopped or diced) can be added; to enhance the flavor of the soup (remembering the colors and flavors already being used) anything suitable can be added: leftover meat or fish sauce, crumbled bacon or salt pork, chopped onion, lemon juice or vinegar, tomato paste, grated cheese—the list can be twisted around several turns in the Tassajara road, or at least as far as the contents of your refrigerator laid end to end!



SALADS

What is there to be said about salads? Cooks, gourmets and cookbooks either amicably agree or violently disagree. We cannot say who possesses more truth or which is right—we can only tell you how it's done at Tassajara.

We usually serve a green salad tossed with a variation of our French dressing. The lettuce leaves (we use a variety of kinds for color, flavor and texture) are torn up an hour or two before dinner and placed in the cooler so that they will be very crisp. And we add fresh vegetables for subtle flavor additions and for color variations: chopped celery, chopped onions (green, Bermuda or Spanish), chopped green pepper, shredded red or green cabbage, radishes in rounds, chopped mushrooms, shredded carrots, or chopped tomato. Such herbs as tarragon (a fa-

favorite French addition), sweet basil, chopped parsley or watercress, chives, and even dill can be tossed with the salad with wondrous effect. But we never let any of these herbs or vegetables dominate the lettuce, either in flavor or in quantity. Because, very simply, lettuce is king.

We toss the salad with the dressing just before serving time, and heap it onto thoroughly-chilled (in the freezer) plates. And so the meal begins.

TASSAJARA'S SPECIAL FRENCH DRESSING

1/4 cup Japanese rice wine vinegar	Salt and pepper
2 tablespoons cider vinegar	1 crushed clove garlic
1/2 cup salad oil	1 tablespoon dry mustard
	1 teaspoon paprika

Combine the vinegars, the oil, and the rest of the ingredients, using more salt than you think necessary and a good deal of pepper. Blend the dressing well. Test it with a lettuce leaf: if it lacks body it needs salt; if it lacks bite, it needs mustard; and if it lacks flavor, it needs more garlic.

VARIATIONS: Add one teaspoonful of dill weed; or two tablespoonfuls of sesame seeds, toasted in the oven for ten minutes; crumbled bleu or Roquefort cheese; several tablespoonfuls of grated Parmesan cheese; or a can of chopped anchovies.

Of course there are other kinds of salads besides the gourmet, and we do serve them—but usually for lunch. One of the favorites is the Grape Cole Slaw; the guests may express puzzlement at the subtle flavor effected by the unseen Bermuda onions, but it is an expression of pleasure as well as of curiosity.

COLE SLAW

These proportions are flexible. If you spoon out each ingredient without measuring it exactly, the result will never be quite the same, but the salad will, nevertheless, be enticing. Always make it tart and creamy, with no dominant ingredient. (And if you do not have or like yogurt, use more mayonnaise and sour cream.)

4	tablespoons sour cream	Lots of salt and freshly
2	tablespoons mayonnaise	ground black pepper
	(see p. 34)	1/2 teaspoon paprika
2	tablespoons yogurt	Celery seed (optional)
2	tablespoons lemon juice	Dill weed (optional)
1	tablespoon buttermilk, soured or canned milk	1 small, firm head cab- bage, shredded

Whisk the sour cream, the mayonnaise, the yogurt and the lemon juice together; then add as much buttermilk (or whichever of the others you prefer or have available in your kitchen) as necessary to the mixture to thin the dressing to the consistency of heavy cream. Add salt and pepper to taste, and a good sprinkling of celery seed and/or dill weed as well. Blend the dressing well with the cabbage.

GRAPE COLE SLAW

1 medium-sized head red cabbage cut in julienne strips	Salt to taste 1/4 cup mayonnaise (see p. 34)
1 cup seedless grapes	2 tablespoons tarragon vinegar
4 medium-sized bermuda onions, shredded	1/4 teaspoon curry powder
2 tablespoons sugar	

Combine the cabbage and the halved grapes with the bermuda onions, and sprinkle this mixture with the sugar. Add salt to taste.

Blend the mayonnaise with the tarragon vinegar and the curry powder. Add this dressing to the cabbage mixture and toss it lightly.

VARIATIONS: Add a shredded carrot and some raisins which have been plumped in orange juice.

GELATIN SALADS AND DRESSING

At Tassajara lunch means, among other foods, gelatin salads. We serve their translucent, jewel-like molds as frequently on grape leaves or tree leaves (sycamore and maple) as on lettuce leaves. We like to combine their glossy brightness with fruits and fruit combinations—bananas, apples, oranges, grapes, pears, peaches: to express the seasons of the year, to splash the lunch tables with vivid colors, and to be eaten with pleasure.

The following dressing not only "dresses up" the always-pleasing gelatin molds, but it also blends well with cucumbers or with diced, cooked beets served cold:

Start with the amount of sour cream or yogurt which you think will be sufficient. Combine honey with the sour cream or yogurt. Add either fresh lemon or fresh lime juice to taste. Mix well (preferably with an electric blender). If you wish, also add fresh, chopped mint.

VARIATION: When the gelatin is cool and has begun to thicken, whip it in the blender with the dressing, omitting most or all of the honey, but adding plenty of fresh, chopped mint. Or, whip part of the gelatin with the dressing, and mold it in layers: clear, translucent, fruit-filled (if you wish) gelatin; and creamed, chiffon-like gelatin. But when you make it in layers, take care that you mold them together before the gelatin has cooled too much, or the layers will slide off each other as you try to carry the salad to the table. And when you serve this variation, you will listen with pleasure to the surprised and satisfied comments from around the table.

SPINACH SALAD

2 bunches fresh spinach	1 can anchovies
Olive oil	3 cloves garlic
Salt and pepper to taste	1/4 cup red wine vinegar
Nutmeg	

Wash the spinach and dry it; pour the olive oil over the leaves, sprinkle them with the salt, pepper and nutmeg, and toss the salad lightly.

In a mortar mash the anchovies and the garlic; add the vinegar to this mixture.

Add the anchovy mixture to the spinach and toss the salad lightly.

Serve it with sour cream and/or chopped hard-boiled egg.

KIDNEY BEAN SALAD

2 cans (1 lb ea) red kidney beans, drained	1/2 clove garlic, minced
1 cup sliced celery	1 tablespoon capers
1 chopped green pepper	1 teaspoon fresh basil
1 diced dill pickle	1 teaspoon fresh tarragon
1/2 cup olive oil	1/2 teaspoon chili powder
1/2 cup red wine vinegar	1 teaspoon sugar
1/4 cup chopped parsley	A few drops of Tabasco sauce
1/4 cup chopped green onions	1/2 teaspoon salt

Combine the kidney beans, the celery, the green pepper, and the dill pickle; mix these ingredients well and chill.

Just before serving, combine the remaining ingredients and shake them together in a tightly-lidded jar. Pour this dressing over the salad mixture and toss them together gently.

Arrange the salad on soft, leafy lettuce and garnish it with sliced radishes and wedged tomatoes. Grind black pepper over the salad before serving it.

ORANGE AND WATERCRESS SALAD

1/4 cup olive oil	1 teaspoon sugar
2 teaspoons tarragon wine vinegar	1/2 teaspoon salt
1 teaspoon lemon juice	2 cold, juicy oranges, peeled, seeded and diced
1/8 teaspoon freshly-ground black pepper	1 bunch watercress, well-chilled

Mix the first six ingredients thoroughly and chill this dressing well. Wash the watercress and tear off for use only the best and most tender sections of leaf and stalk. Toss these sections with the diced oranges; then toss this mixture with the thoroughly-chilled salad dressing.

This salad suffers if it is not served well-chilled. And it can be further improved with the addition of a dash of freshly-grated nutmeg just before serving.

SPINACH AND WATERCRESS SALAD

1/4 cup sesame seeds	1 bunch watercress
1/4 cup olive oil	2 pounds fresh spinach
2 tablespoons vinegar	

Spread the sesame seeds out in the oil in a frying pan and toast them over a low heat, stirring them constantly so that they brown evenly. Crush the seeds slightly with a mallet or a wooden potato masher. Add the vinegar to the pan and bring the mixture to a boil.

Pour this dressing over the combined spinach and watercress. Use just the tender spinach leaves.



VEGETABLES

Bright oranges, reds, greens and purples; deep greens, maroons, soft greens, and yellows; carrots, tomatoes, lettuce, and eggplant; endive, beets, celery and squash. Certainly vegetables are most valuable because they provide contrast, their crispness provides texture, and their flavors complement the meal. They are best served fresh and simply, and this is our usual way at Tassajara.

We do not have our own vegetable gardens, so our faithful Volkswagen bus transports a week's supply of fresh vegetables over the mountains from Monterey—a much shorter and less hazardous (for the vegetables, anyway) distance than the bygone stagecoach route from Salinas. Nor do we store the produce in huge sandstone cellars under the

lodge or near the creekbed—customary for turn-of-the-century Tassajara; it is placed under modern refrigeration until we need it.

We like vegetables best steamed or boiled in as little water as possible until they are on the just-tender side of crisp; then we drain them in huge colanders, salt and pepper them, sprinkle any appropriate or desired herbs over them, and toss them lightly with generous amounts of melted butter. (And homegrown herbs are best—compare packaged basil and homegrown sweet basil). Sometimes we replace some of the cooking water with sherry or vermouth, or with meat or chicken stock.

One of the most important ingredients in the preparation of any vegetables—in fact, in cooking, both at Tassajara and elsewhere—is imagination: cutting them into unusual or appealing shapes; combining their many flavors and colors into one dish; adding not only the "usual" mushrooms, bacon strips, pimientos, minced onions, chives, parsley or pot herbs (see p.73), but also fruits (e.g., grapes or bananas—especially with carrots or Brussels sprouts) and nuts (almonds, filberts, pine nuts, walnuts or pecans). We top vegetables with bread crumbs (buttered and "garlicked" as well) and/or grated cheese, and broil the top of this mixture until it is brown. Or try some of our following recipes—especially if you want or like something more elaborate for that special occasion.

WHOLE BAKED TOMATOES

Several firm tomatoes
Salt and pepper to taste
Olive oil
Water

Lemon juice
Tarragon
Parsley
Ground coriander seeds

Wash the tomatoes and dry them. Make a small hole in the top of each tomato, and put salt and pepper into each hole.

Rub the tomatoes with olive oil and put them cut-side down into a shallow baking pan; perform this operation quickly so that the contents do not spill out. Do not crowd the tomatoes. Add a small amount of water and lemon juice to the bottom of the pan (three or four tablespoonfuls should be sufficient, depending on the size of the pan). Sprinkle the tomatoes with the herbs.

Bake the tomatoes for ten minutes in the middle of a slow oven (300 degrees, preheated). Baste them once or twice with the pan liquids.

SPINACH WITH CREAM CHEESE

1 package (3 oz) cream cheese	2 tablespoons finely-chopped chives
2 tablespoons table cream	1 package (12 oz) frozen, chopped spinach
	Boiling, salted water

Beat the cream cheese until it is light and stir the cream and the chopped chives into it.

Cook the frozen spinach in a small amount of boiling, salted water until it has become tender. Then drain the spinach thoroughly.

Pour the spinach over the cream cheese mixture, toss the dish lightly, and serve.

STUFFED ONIONS

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| 1 package frozen peas | 1 tablespoon sour cream |
| 1/2 cup chicken stock | Salt and pepper to taste |
| 8 medium-sized white onions | 1/4 teaspoon finely-minced sweet basil |
| 1 generous tablespoon butter | Pimiento strips |

Cook the frozen peas in the chicken stock (or use one bouillon cube dissolved in one-half cup water) until they shall have become quite tender. Set them aside.

Meanwhile parboil the onions for ten to fifteen minutes; remove their centers, leaving the three or four outside layers of onion intact. Set them aside.

Put the peas into an electric blender with the butter, the sour cream and the seasonings; and blend these ingredients into a mixture which has a very creamy consistency. Stuff the onion cavities with this mixture, top each onion with pimiento strips in an attractive design, and place the onions in a shallow baking pan—with a small amount of water in the bottom to prevent their burning—in a warm oven. Let them steam gently until you are ready to serve them.

RATATOUILLE

A delicious combination of Mediterranean vegetables.

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| 1 medium-sized eggplant | 4 tablespoons salad oil |
| 3 zucchini | 3 cloves garlic, mashed |
| Salt | 1/4 teaspoon oregano |
| 3 firm tomatoes | Salt and pepper to taste |
| 1 large onion | Grated Parmesan |
| 2 tablespoons olive oil | cheese (optional) |

Peel and cut both the eggplant and the zucchini into two-inch cubes, and combine them in a colander. Sprinkle them liberally with salt, toss them lightly, and set them aside (in the colander) on a draining board for one hour. The salt will draw the excess water from these vegetables so that they may be browned without becoming soggy.

Meanwhile slice the top from each tomato; gently squeeze out and discard the seeds and the juice. Chop the tomatoes coarsely; slice the onion lengthwise, and set the tomatoes and the onion aside together.

Pour the olive oil and the salad oil into a large skillet; and heat the oil over a high flame, but do not allow it to smoke. When it is hot add the zucchini and the eggplant, and sauté the squash until it has become lightly-browned. Remove the squash from the pan, lower the heat, and add the onion and tomatoes, the garlic, the oregano, and the salt and pepper. Simmer the mixture until the onions are limp.

In an ungreased casserole place first a layer of the eggplant-zucchini mixture and then a layer of the other vegetables—either until the casserole has been filled or until

all the vegetables shall have been used. Sprinkle the top with Parmesan cheese, if you so desire. Cover the casserole and bake it in a slow oven (300 degrees) for one hour. Serve this dish with chops or steaks.

ONIONS SATELLITE

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| 1/4 pound sliced fresh mushrooms | 2 pounds small pearl onions, peeled |
| 2 tablespoons butter | 1 cup (8 oz) sour cream |
| 1/2 pound pork sausage, crumbled | 1/4 cup pistachio nuts or ground sesame seeds |
| 2 cups stock | |

Saute the mushrooms in the butter. Remove them from the pan carelessly so that some bits remain. Saute the pork sausage in the same pan until it has become very brown. Remove the sausage carelessly and do not rinse the pan.

While the pan is still very hot pour the meat stock into it, and stir up the browned bits from the bottom of the pan into it. Then add the peeled onions to the stock, cover the pan, and cook its contents slowly until the onions are tender and almost all of the stock has been reduced or absorbed (approximately one-half hour).

Add the sauteed mushrooms and the well-browned pork sausage to the onions and mix the ingredients thoroughly. Just before serving, mix in the sour cream and top the onions with the nuts or seeds.

PREPARING THE EGGPLANT

Always prepare eggplant this way before cooking, because its excessive moisture can ruin a moussaka or a casserole dish:

Cut the eggplant in slices about half an inch thick, discarding both the tops and bottoms. Set the slices on absorbent paper and sprinkle them liberally with salt. Cover them with more absorbent paper. Cover them with a big pan, and weight the pan down with anything heavy. Let the eggplant sit at least half an hour. Proceed with any desired recipe for sautéing the eggplant, frying it in batter, or using it in a casserole.

EGGPLANT CASSEROLE

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| 1 large eggplant, peeled | 4 medium-sized tomatoes, |
| Well-seasoned flour | peeled and chopped |
| 1/2 cup butter | 1/8 teaspoon crushed basil |
| 1 small onion, chopped | 1/4 pound grated Swiss |
| 1 tablespoon flour | cheese |
| 1/2 to 3/4 cup milk | |

Slice the eggplant and dry it as directed above. Dip the dried slices in the seasoned flour, and saute them in the butter until they shall have become lightly-browned. Remove the eggplant slices from the skillet and set them aside.

In the remaining butter (add more if necessary) saute the chopped onion; when it has become soft and yellow add about one tablespoonful of flour (use the seasoned flour if you have any left). Blend the flour, the butter and the on-

ions thoroughly over the heat for a few minutes; to this mixture add enough milk to make a cream sauce, stirring it constantly. In another pan (at the same time, if you can handle two jobs at once) saute the tomatoes with a small amount of butter until the liquid is somewhat reduced and the tomatoes are mushy. Add the basil to the tomatoes, and then add this altogether to the cream sauce.

In a casserole dish place first the eggplant slices, then a layer of the tomato-cream sauce, then some of the grated cheese—and so on, repeating and finishing this process with a layer of grated cheese. Bake the casserole in a moderate oven (350 degrees) for approximately thirty minutes, or until it bubbles; and, finally, place it under the broiler for a few minutes more to brown the cheese.

BRAISED RED CABBAGE AND APPLES

4 strips bacon, chopped	2 tablespoons vinegar
1 large head red cabbage	1/4 cup brown sugar
1 mashed clove garlic	Juice of one lemon
2 sliced apples	Salt and pepper to taste

Fry the bacon in a skillet until it is medium-crisp. Chop the cabbage into julienne strips, and add the cabbage to the pan along with the remaining ingredients. Saute the cabbage mixture for ten minutes, and turn it occasionally during this process.

Place the cabbage in a covered baking pan and bake it in a very slow oven (250 degrees) for four hours. Serve this dish with pork or goose.

CUCUMBERS

3 medium-sized cucumbers	Salt and pepper to taste
2 or 3 cups chicken stock	1 or 2 egg yolks
2 tablespoons finely-chopped parsley	4 tablespoons sour cream
	Fresh dill

Peel the cucumbers and cut them into finger-sized strips (approximately eight strips per cucumber); remove their seeds. Simmer them gently in the chicken stock in a small saucepan until they are just tenderly crisp (approximately five to ten minutes). Remove the cucumbers from the stock with a slotted spoon, place them in a shallow, warm casserole dish, and sprinkle them with parsley, the salt and the pepper. Set them aside—but keep them warm.

Beat the egg yolk(s) and the sour cream together; stir this mixture well into the cooled chicken stock. Heat this sauce gently (but do not let it boil); when it has become slightly thickened pour it over the cucumbers in the casserole. Sprinkle fresh dill (or you may use caraway seed or fresh chervil) over the top, and serve this dish in its casserole.

VEGETABLE SAUCES

And we often use sauces with vegetables, either to enhance subtle flavors or to cover bland ones—but only if the rest of the meal is neither too heavy nor too rich already. (A bland sauce can counterbalance a highly-seasoned dish.) The basis for most sauces is what the French call a roux: a tablespoon of butter in which is cooked a tablespoon of flour for each cup of sauce to be made; add either a cupful of milk, meat stock, or the liquid in which the vegetable has been cooked (if it is flavorful and not bitter). Or we use a Greek Lemon sauce (use the recipe

for the soup, p. 12, and thicken it to your taste). A combination of sour cream or yogurt, cottage cheese, salt and pepper, garlic, and (perhaps) Worcestershire sauce over certain vegetables (or cooked noodles) is delicious. And remember to save leftover liquids, sauces, and vegetables for soups or casseroles.

BAGNA CALDA

6 flat cans (2 oz ea) anchovy filets, chopped 2 cubes butter
1-1/2 cups olive oil 6 cloves garlic, slivered

Place all the ingredients—except for the garlic—in a heavy saucepan. Because the garlic burns easily and can become bitter with too much cooking, add it fifteen minutes before you intend to remove the sauce from the heat. Cook the sauce for thirty minutes over a low heat, stirring it occasionally. Then turn it into a chafing dish.

While this sauce simmers in the chafing dish you may cook very thin strips of beef on skewers—as well as strips of partially-cooked vegetables (carrots, celery, peppers, etc.) for two or three minutes (just enough time to flavor them well. Bagna calda is also a very good marinade for vegetables that you might wish to use later as a garnish for or in a salad.

CHEESE SAUCE

Use this sauce to enhance baked potatoes, hot broccoli, cooked asparagus, cauliflower or green beans.

1 cube butter 2 tablespoons chopped
1/2 pound (2 cups) grated green onions
cheese 1/2 teaspoon salt
1 cup sour cream

Cream all the ingredients together thoroughly and chill the sauce in the refrigerator until you are ready to use it.

MAYONNAISE

What is the purpose of making your own mayonnaise?—Especially when there is a great variety of jarred products from which to make a choice. But consider: Would you rather eat soup canned or homemade? Still, we recommend that you attempt this only if you have an electric blender....

1 egg	Pinch MSG
1 cup salad oil	Pinch ground basil
1 tablespoon lemon juice	Pinch ground tarragon
1 tablespoon tarragon wine vinegar	Pinch freshly-ground pepper
1 mashed clove garlic	Pinch ground ginger

Put the egg and one-quarter cup of the oil into an electric blender; to this mixture add all of the remaining ingredients, reserving the rest of the oil. Run the blender for approximately twenty seconds; then, very slowly, add the remaining three-quarters cup of oil—a quarter cup at a time—running the blender for a few seconds after each addition. Toward the end of the oil the mixture will get heavy and will cling so obstinately to the sides of the blender that you will have to stir the mixture with a rubber scraper before turning on the blender after each addition.

Put the thoroughly-blended mayonnaise into the refrigerator to chill. (This dressing must be kept chilled at all times.)

VARIATIONS: Add some Beau Monde to the seasonings—or experiment with your own favorites. You may substitute dry mustard for the ginger, but we think the ginger is definitely better.

VEGETABLE DRESSING

This sauce especially enhances broccoli, green beans, squash, spinach, and other green vegetables.

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| 1 to 2 tablespoons butter | 1 tablespoon yogurt |
| 3 tablespoons sour cream | Salt and pepper to taste |
| 1 tablespoon mayonnaise | Dash of Beau Monde |

Melt the butter in a small saucepan, and add the remaining ingredients; heat the sauce thoroughly but do not let it boil. Add any other seasoning pertinent to the vegetables with which you will serve the sauce (e.g., caraway or anise seeds for carrots, dill for green beans, etc.).

We appreciate vegetables not only because they offer us a variety of flavors from subtle to pronounced, but also because they provide the contrasts in color, texture, and even shape which are necessary to complete the meal. The Chinese have two words to express these necessary contrasts, which apply not only in the planning and preparing of meals but in all of living: yin and yang—moist and dry, smooth and rough, bright and dull, sharp and bland, rich and light, complex and simple. A meal in its oneness should contain all of these contrasts—and vegetables, with their variety of colors, shapes, flavors and textures, can provide these opposites which not only whet the appetite but also make the meal satisfying.



POTATOES, GRAINS & PASTES

Because of their bland flavors and rather smooth, soft textures, we often serve noodles, rice and potatoes as the bridge between highly-seasoned or complex meat dishes and the crisper, firmer textures and more subtle flavors of vegetables. Perhaps just as frequently we use these foods to provide either sharp or subtle flavors: noodles are often highly-seasoned and rice combinations can be exotic. Just use your imagination—the non-committal flavor of these foods can be combined successfully with most other foods.

MASHED POTATOES

An old, traditional, always delicious stand-by—mashed potatoes; however, even they can be made more delicious and given more flavor. We have boiled and mashed them in their skins; this adds more flavor and texture. Sometimes we use buttermilk rather than milk as the creaming agent.

One of our most unusual recipes contains garlic: very slowly sauté two or three heads of garlic (depending on the quantity of potatoes being cooked) slivered into cloves for twenty or twenty-five minutes in a mixture of olive oil and butter; squeeze them through a garlic press and mash them thoroughly with the potatoes. This gives the potatoes an unusual, nut-like flavor—not at all the overwhelming garlic flavor you would expect.

One of our favorite recipes uses sour cream, rather than either milk or buttermilk, plenty of salt and white pepper, and plenty of chopped chives mashed through the potatoes; we think that this combination is especially good when we leave the potatoes in their skins. Or try the recipe for highly-seasoned mashed potatoes which you will find on page 49.

PASTA AL PESTO

You may buy small cans of very fine pesto in any Italian market; or, if you are a "purist," you may make your own:

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| 3 cloves garlic, peeled
and minced | 3 heaping tablespoons
grated Parmesan |
| $\frac{3}{4}$ to 1 cup fresh basil
leaves | Olive oil |

In a mortar grind the garlic and the basil thoroughly; add the Parmesan cheese and form the mixture into a hard ball. Then add enough olive oil to form a smooth paste—somewhat the consistency of whipped cream.

1/2 pound tagliarini
1/2 cube butter, melted
2 egg yolks, slightly
beaten

3 to 4 tablespoons pesto
Grated Romano cheese
Salt and pepper to taste
(optional)

Cook the tagliarini according to the package directions; drain it well and place it in a glazed or porcelain mixing bowl over hot water. Add the butter, the beaten egg yolks, and the pesto; toss the ingredients with two forks until they have become thoroughly mixed. Keep the mixture very warm but do not give the eggs a chance to curdle. Serve the pesto with a side dish of grated Romano cheese. (You may season the pesto with salt and pepper if you wish.)

POTATO MEDLEY

3 medium-sized potatoes, peeled and thinly-sliced	2 chicken bouillon cubes
4 stalks celery, coarsely chopped	1/2 cup warm water
Boiling, salted water	4 tablespoons butter
	6 chopped green onions
	Salt and pepper to taste

Blanche the potatoes and the celery in the boiling, salted water; drain these vegetables and set them aside.

Dissolve the bouillon cubes in the warm water.

Grease a pan with butter and put the potatoes and the celery into it; sprinkle them with the chopped green onion. Add the chicken stock and the salt and pepper. Cover the pan and put it in a moderately-slow oven (325 degrees) for forty-five minutes. Serve this dish as an accompaniment for poultry or lamb.

VARIATION: Add one chopped bell pepper.

POTATO SALAD

6 medium-sized potatoes	2 tablespoons lemon
Boiling, salted water	juice or tarragon
1 cup chopped green onions (tops and bottoms)	wine vinegar
1/2 cup chopped fresh parsley	2 tablespoons dry mustard
1/2 cup (or more) mayonnaise	2 tablespoons tarragon
	Salt and plenty of freshly ground black pepper
	4 hard-boiled eggs, chopped

Cook the potatoes, in their skins, in the boiling, salted water until they are tender.

Peel them while they are still very warm, toss them lightly with the chopped green onion and the fresh parsley, and add the mayonnaise (use more if necessary to make the consistency creamy but not quite soupy), the lemon juice or vinegar, and the herbs and seasonings.

Add the chopped hard-boiled eggs. If the salad lacks pungency, add either more green onion, more mustard, or more freshly-ground black pepper.

ORANGED RICE

3 tablespoons butter	1 cup orange juice
2/3 cup sliced celery	2 tablespoons grated orange peel
2 tablespoons chopped onion	1-1/4 teaspoons salt
1-1/2 cups water	1 cup uncooked rice

Melt the butter in a heavy saucepan (use one which has a cover; add the celery and the onion and cook the herbs, stirring occasionally, until they are tender and lightly-browned. Stir the water, the orange juice and peel, and the salt into the browned herbs, and bring this mixture to a boil. Add the rice, cover the saucepan, and steam its contents over a low heat for twenty to twenty-five minutes, or until the rice is tender. Serve this as an accompaniment to poultry or ham.

TASSAJARA RICE

Cook the rice as directed on the package. And for each cup of cooked rice use the following ingredients in these approximate amounts:

1 tomato, peeled and diced	1/4 cup chopped green onions
1 small zucchini, finely-chopped	1/2 banana, finely-diced
1/2 cup mushrooms, sliced and sauteed in	1 sliver green pepper, minced very finely
1/4 cup garlic butter	1/8 teaspoon freshly-ground black pepper

Combine the cooked rice and all of the above-mentioned ingredients in the top of a double boiler. Cook this mixture for one-half hour, or just until the vegetables are beginning to soften. Taste the rice for seasonings—you may want to

add more salt. And additional garlic butter may be necessary: the result should be a moist dish, but it should not be soupy.

POTATO PANCAKES

5 peeled potatoes	2 teaspoons salt
1 raw egg	1/2 teaspoon freshly-ground black pepper
1/2 cup chopped parsley	Shortening
1 small onion, grated	

Grate the potatoes on the finest side of a grater into a large mixing bowl. Add the remaining ingredients, and mix them well; and, with a large spoon, drop the batter into a skillet containing approximately one-quarter inch of sizzling fat. Brown the pancakes until they are golden on both sides, and serve them immediately.

... ABOUT SPAGHETTI SAUCE

Sauté any desired combination of pot herbs which you wish to use as the basis for your sauce in a mixture of butter and oil: chop celery, green onions, bell peppers, carrots, white onions—any combination of these which you like. When they have wilted, add some mashed garlic cloves, and cook a few minutes longer. It is well to add two of three tomato products to the sauteing vegetables: chopped tomatoes (either fresh or canned) for their flavor, and either tomato sauce or tomato paste for color and texture (as well as flavor). If the sauce is too thick, add water; if it is too thin, add more paste or sauce. Before you add either, remember that the sauce will thicken as it cooks. Then add any desired seasonings: oregano and sweet basil go well together and also blend well with any tomato sauce; tarragon—of which the French are fond—is another good seasoning. Also add some chopped olives

and bouillon cubes (either beef or chicken); the number depends on the amount of sauce being made. Simmer this sauce for two hours at the most; the longer it cooks, the more bitter the herbs and the garlic will become.

You may also add meat to this sauce. Cook chicken livers in boiling water for five minutes before chopping them and adding them to the sauce; otherwise they will be tough and stringy. Or you may add sauteed hamburger, drained and chopped anchovies, chopped salami, etc.

Serve the sauce over spaghetti or other cooked noodles with side dishes of grated Parmesan or Romano cheese.

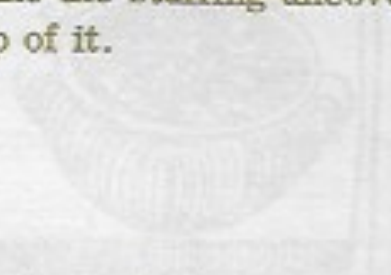
TASSAJARA BARLEY STUFFING

1/2 cup butter	3/4 cup uncooked barley
1 cup finely-chopped onion	1/2 cup cold giblet broth
1 cup finely-chopped celery	1/2 teaspoon salt
1/4 cup finely-chopped celery leaves	1 teaspoon seasoned salt
2 tablespoons finely-chopped parsley	1/2 teaspoon ground sweet basil
1-1/2 quarts dried bread cubes	1/2 teaspoon ground rosemary
	1/2 teaspoon ground thyme
	1/2 teaspoon freshly-ground white pepper

Melt the butter in a heavy skillet and sauté the onion, the celery, the celery leaves and the parsley until they are tender. Mix this mixture with the bread cubes and the barley.

Add the broth to this mixture a little at a time. Moisten the outside of the bread cubes but leave the insides crisp. Add the seasonings. Mix them in well, and taste and correct them. Lightly stuff the bird just before putting it in the oven.

If you have any leftover stuffing or wish to make extra stuffing, butter a casserole and add more broth to the stuffing. Cover the stuffing in the casserole and bake it in a slow oven (325 degrees) for half an hour. Uncover it and cook it for an additional fifteen minutes to brown the top. Or you may bake the stuffing uncovered with strips of bacon over the top of it.



And we save whatever leftover potatoes or noodles or rice (together with the sauce) for soups and casserole dishes. Mashed potatoes, whipped through the electric blender with sour cream and milk, and then chilled for a few days, make an excellent vichyssoise, or a thickener for other soups. They are also an excellent topping for casserole dishes. Leftover noodles can add richness to soups and absorbing body to casseroles. Rice is an excellent transmitter for herbs, and stuffs flavor into tomatoes, green peppers, or veal flank.



CASSEROLES

A Tassajara casserole represents the art of bringing together into one dish as many of the necessary elements of a meal as possible: speaking nutritionally—proteins, fats, carbohydrates, vitamins and minerals; speaking aesthetically—contrasting and blending colors, textures, and flavors; and speaking categorically—meats or fish, noodles or rice or potatoes, and vegetables and certain fruits. A Tassajara casserole means much besides. Lunch. Imaginative experimentation with and use of whatever has been left over and stored in the reach-in. The knowledge of combining and cooking which comes only from experience. And the sometimes blind faith that "there are no disasters in the kitchen."

We print for you the following recipes as examples of the more "usual" casseroles which we have often served at Tassajara. But first we want to state that none of the proportions can defy being changed. And that the ingredients can be replaced with something else or cancelled with discrimination. There are two mainpoints to remember: necessary and appealing contrasts in color, texture and flavor; and your tastes, as well as those of the people for whom you are cooking. We advise you that your best recipe may well be your imagination and—with perhaps minor additions—the contents of your refrigerator.

CALICO CASSEROLE

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| 1 cup celery, chopped in half-inch pieces | 2 cups boiled, cubed ham |
| 1 cup carrots, chopped similarly | 2 cups white sauce with Salt and pepper to taste |
| 1 cup potatoes, chopped similarly | Grated, well-aged Cheddar cheese |
| 1 grated onion | 1/2 cup buttered bread crumbs |

Cook the vegetables together for twenty minutes.

Place first a layer of vegetables and then a layer of ham in a casserole dish. Continue adding layers until all these ingredients have been used. Pour the seasoned white sauce over the top of these ingredients, and sprinkle a mixture of Cheddar cheese and buttered crumbs over that.

Bake the casserole for one-half hour in a moderately-hot oven (375 degrees), or until the cheese-crumb topping has become a light brown in color.

GREEN NOODLE AND BEEF CASSEROLE

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| 1 package (8 oz) green noodles | 1-1/2 teaspoons salt |
| Boiling, salted water | 1/2 teaspoon pepper |
| 1 minced, medium-sized onion | 1/2 teaspoon nutmeg |
| 3 tablespoons olive oil | 1/2 teaspoon crumbled, dried basil |
| 3 tablespoons butter | 1 teaspoon sugar |
| 1/2 pound ground chuck | 1-1/2 cups white cream sauce |
| 1 cup water | 3/4 cup shredded Swiss cheese |
| 2 tablespoons tomato paste | |

Cook the noodles in the boiling, salted water until they are tender (approximately eleven minutes); then drain them.

Sauté the onion in the olive oil and the butter until it has become golden; add the beef and cook the mixture until it has browned, stirring occasionally. Add the water, the tomato paste and the seasonings. Cover the pan and simmer its contents for twenty minutes.

Alternate layers of noodles, cream sauce, the beef-tomato mixture, and the cheese in a two-and-one-half quart casserole; cover and bake it in a moderately-hot oven for twenty minutes. Remove the casserole to uncover it; bake it ten minutes longer.

PORK KNUCKLE PIE

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| 4 large, fresh pork hocks | 1 large onion, thinly-sliced |
| Salt and pepper to taste | 2 medium-sized potatoes, uncooked |
| 1/4 cup onion flakes | Rich biscuit dough, rolled 1/4" thick |
| 1/2 cup flour | |
| 1 teaspoon dry mustard | |
| Salt and pepper | |

Boil the pork hocks with the salt and pepper and the onion flakes in enough water to cover them until the meat is tender—approximately two hours. Remove the hocks from the broth but reserve it.

Remove the skin and the bones from the meat and leave the pork in bite sized pieces (approximately one inch squares). Place the flour, the mustard, the pepper and a small amount of salt in a flat baking pan. Roll the pork pieces in this mixture and then place them in a large casserole. Top them with the onion slices and then with the potatoes, which you have also sliced very thinly. Season the dish with more salt and pepper, and pour the pork broth over the mixture to within one inch of the top of the casserole. Cover the entire mixture with the rich biscuit dough, and cut the dough into pie-shaped wedges. Bake the casserole in a moderate oven (350 degrees) until the potatoes are done—usually seventy-five minutes.

BURGUNDY BEEF CASSEROLE

This recipe is simply unbelievable—because it is so simple in its preparation and so delicious in being eaten.

2 pounds chuck or stewing beef, cut into two-inch squares	2 cans undiluted consomme
1 cup burgundy (or another red wine)	2 medium-sized onions, sliced
1-1/2 teaspoons salt	1/2 cup fine, dry bread crumbs
	1/2 cup sifted flour

Combine all the listed ingredients in a casserole dish. Cover it tightly and bake the casserole in a very slow oven (300 degrees) for approximately three hours, or until the beef is tender.

HAWAIIAN LAMB

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| 2 cups lima beans | 1 can (8 oz) tomato paste |
| 1 large tomato, chopped | 1 can (no 2) pineapple chunks, reserving the Pineapple juice |
| Chopped pimiento | |
| 1 whole breast of lamb | 2 chopped bananas |
| Salt and pepper to taste | |

Mix the lima beans, the chopped tomato, and the chopped pimiento in a saucepan; and cook the beans until they are tender (add a little water, if necessary).

Cut the lamb into serving-sized pieces or bite-sized chunks, place the meat in a roasting pan, and sprinkle it with salt and pepper. Bake the meat—uncovered—in a hot oven (400 degrees) until the meat has become well-browned. Drain off the excess fat, and turn the lamb into a deep casserole dish.

Add the cooked lima bean mixture, the tomato paste, and the juice of the pineapple. Cover the casserole and cook it in a moderate oven (350 degrees) until the meat is tender (approximately two hours). During the last half hour or so of baking, add the pineapple chunks and the chopped banana. Garnish with pineapple rings and banana rounds before serving it.

VARIATIONS: You may substitute ham or turkey for the lamb in this dish. And add three chopped, medium-sized sweet potatoes. Apricots (either fresh or canned) with their nectar are another good addition.

FISH POTPOURRI

Use this dish to finish up leftover noodles or spaghetti, and mashed potatoes.

- | | |
|---|--|
| 1 cup well-seasoned
mashed potatoes (below) | 1 small can anchovies,
thickened in their juice |
| 1/2 cup cooked noodles | 1 cup cooked small shrimp |
| 4 tablespoons each onion,
green pepper, olives,
pimientos, and celery
(all coarsely chopped) | 1 pound white-fleshed
fish (such as cod) |
| 3 tablespoons butter | 1 can (6 or 7 oz) sliced
mushrooms, drained |

To prepare the mashed potatoes:

Add sour cream, crushed garlic, chopped parsley, salt and pepper, and dill weed and tarragon to the potatoes while you are whipping or mashing them. Set them aside, along with the cooked noodles, and proceed with the rest of the recipe.

To prepare the casserole:

Saute the onion, green pepper, olives, pimientos, and celery in the butter until the onion and the pepper are soft and limp; add the thickened anchovies and mix these ingredients thoroughly. Add the shrimp.

Place the cooked noodles in the bottom of a greased casserole. Turn the simmered mixture into the casserole on top of the noodles. Using a pastry wheel or a force bag, pipe the mashed potatoes in a circle around the edge of the casserole. Place the mushrooms in the center. Bake the casserole in a moderately-hot oven (375 degrees) for twenty-five minutes.

LIMA BEAN AND PEAR CASSEROLE

This is a good picnic dish. If you cover it tightly and wrap it in several layers of newspaper after it has been cooked, it will retain its warmth for about four hours.

- | | |
|---|---------------------------------------|
| 1/2 cup butter | 3/4 cup brown sugar,
firmly-packed |
| 6 cups cooked and drained
lima beans (the frozen
ones are best) | 1/8 teaspoon cardamom |
| 1 can (1 lb) pears,
drained and chopped | 1/4 teaspoon cinnamon
(optional) |

Dot a three-quart casserole with half of the butter, and cover the bottom with one-third (two cups) of the beans. Top them with half of the pears and half of the brown sugar (which has been mixed with the spices). Repeat the layers, ending with the last two cups of beans. Distribute the remaining butter on the top. Bake the casserole in a slow oven (275 degrees) for two hours.

CASSEROLE FOR LEFTOVER TURKEY

- | | |
|---|---------------------------------|
| 1/2 pound broken spaghetti | 1/2 pound ground Jack
cheese |
| Fresh, minced parsley | 2 cups leftover turkey |
| 2 cups hot white sauce | 1 teaspoon vinegar |
| 1/4 onion, minced and sauteed
in butter or oil | 2 minced cloves garlic |
| 1 cup almonds, toasted
and slivered | Butter |

Cook the spaghetti according to the package directions. Drain it in a colander. Put the spaghetti in a shallow baking dish and sprinkle it lightly with parsley.

To the hot white sauce add the onion, sauteed to a transparent state, some of the almonds, most of the cheese (by handfuls), the turkey, the vinegar, and the garlic.

Pour this mixture over the spaghetti, coat it with butter, sprinkle it liberally with the remaining cheese, broil it until it becomes golden, and remove it from the oven. Sprinkle the casserole with the remaining almonds and lightly with additional parsley before you serve it.

SOUTH SEA ISLAND CASSEROLE

- | | |
|--|-----------------------------|
| 4 cups chopped celery | 1 can cream of chicken soup |
| 1 large can water chestnuts, sliced thinly | 1/2 cup chopped pecans |
| 1 small jar pimientos, chopped | 1 cup buttered bread crumbs |

Bring the celery to a boil from cold water and cook it for eight minutes; then drain it thoroughly.

In a casserole dish place one layer of celery, and subsequently a layer of water chestnuts and a layer of pimientos. Continue adding layers until all of these ingredients have been used. Pour the cream of chicken soup over the top, and sprinkle the chopped pecans over the soup. Scatter the buttered bread crumbs over all, and bake the casserole for forty-five minutes in a hot oven (400 degrees).



SOMETHING GOOD

These recipes need no introduction—neither flowery nor simple. Most of them—with the addition of a crisp, tossed green salad—will make a meal. Most of them tend toward being exotic. All of them will celebrate the festival of a special occasion. —And all of them will make a festive occasion out of any "simple evening at home." And we like and recommend them all, not because they come from Tassajara and its friends, but because they are "something good."

LAMB CURRY WITH BANANAS

1/4 teaspoon saffron	1 large bay leaf
3 cups water	8 sprigs fresh parsley
1 cup uncooked rice	Pinch of thyme
3 tablespoons olive oil or butter	2 whole cloves garlic
1 medium-sized onion, thinly-sliced	Dash of ground mace
1/2 green pepper, minced	2 tablespoons curry powder
1 clove garlic, minced	Salt and pepper to taste
2 tablespoons flour	2 to 3 cups ham, cooked and cubed
2 cups meat stock	3 bananas, sliced lengthwise
1/2 cup chopped tomato	

Dissolve the saffron in the water, add it to the rice and cook the rice until it is tender.

Sauté the onion and the green pepper in the oil or butter until they become a golden-brown. Add the minced garlic. Sprinkle the flour over the top of this mixture and stir it until its ingredients are well-blended. Add the stock or bouillon and simmer until the mixture is thick and smooth. Then add the tomato and the seasonings and stir the sauce until it is again thick and somewhat smooth. Mix in the cooked lamb and let it stand in the sauce, preferably overnight but at least for two or three hours.

Sauté the banana slices in butter or salad oil. Heat the lamb mixture briefly, and pour it over the hot rice on a warm platter, surround it with the banana slices, and serve it immediately.

Serve the curry with any of the following ingredients: chopped nuts, hard-boiled eggs, preserved ginger, grated orange peel, chopped green onions, baked bananas, grated coconut, fried and crumbled bacon, any of the many chutneys, candied rose petals, etc.

VARIATION: You may use almost any leftover cooked meats instead of the lamb: turkey, chicken, or pork.

EGGPLANT MOUSSAKA

This dish is both exotic and a long time in preparation. And it is even better the second time you heat and serve it.

- | | |
|--|-------------------------|
| 3 cups tomato sauce | 1 tablespoon salt |
| 5 small eggplants (7 to 8 inches long) | 2 tablespoons olive oil |

Simmer the tomato sauce (either canned or homemade) with seasonings to taste.

Remove the green caps from the eggplants and slice them according to your desires. Sprinkle the slices liberally with salt (use more than one tablespoonful, if necessary) and drain them on absorbent paper weighted down with a heavy skillet. Then saute the eggplant in the olive oil or bake it in the oven in the olive oil until it is tender.

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|------------------------------|------------------------------------|
| 1 tablespoon olive oil | 2 tablespoons chopped green onions |
| 2/3 cup finely-minced onions | 1/2 pound finely-minced mushrooms |
| 1-1/2 tablespoons olive oil | |

While the eggplant is cooking, heat the oil in a skillet and sauté the onions for ten to fifteen minutes, until they are tender but not browned. Scrape the sautéed onions into a mixing bowl. Heat the remaining olive oil and sauté the green onions and the mushrooms for five minutes, or un-

til the pieces separate from each other readily. Place all these ingredients and the chopped eggplant as well in the mixing bowl.

2-1/4 cups ground, cooked lamb	1/2 medium-sized clove garlic, crushed
1 teaspoon salt	2 eggs (optional)
1/2 teaspoon thyme	
1/2 teaspoon pepper	

Preheat the oven to 375 degrees. Add all the above ingredients to the mixing bowl in which the eggplant mixture is resting. Blend all the ingredients lightly but thoroughly with a wooden spoon. Taste carefully for seasonings. Put in enough of the tomato sauce to moisten the mixture, pour it into a large casserole, and bake it in the oven for an hour. Serve it with the remaining tomato sauce.

VARIATION: Instead of a tomato sauce, use the following wine sauce:

1-3/4 cup milk	Salt and pepper to taste
1/4 cup dry sherry	Pinch of nutmeg
3 tablespoons melted butter	1 beaten egg yolk
2 tablespoons flour	

Scald the milk and to it add the sherry and the melted butter. Thicken the mixture with the flour and season it with salt and pepper and nutmeg, stirring the mixture constantly to keep it smooth and free of lumps. After all the ingredients have become thoroughly blended, remove the sauce from the heat and add the beaten egg yolk to it.

VALENCIAN CHICKEN

- | | |
|--------------------------------------|--------------------------------------|
| 8 pieces chicken (breasts and legs) | 1 cup uncooked rice |
| Flour, seasoned with salt and pepper | 1 dozen mussels or clams (unshelled) |
| 1/3 cup olive oil | 1/2 cup cooked shrimp |
| 3 large, chopped onions | 1 chorizo (Mexican sausage), cooked |
| 2 plump cloves garlic, minced | 2 green peppers, seeded and in rings |
| 1 large can tomatoes | 2 pimientos, in strips |
| 1 cup saffron tea | 2/3 cup fresh, cooked peas |

Put the chicken pieces in a paper bag with the seasoned flour mixture, and shake the bag until the pieces are lightly coated.

Sauté the chicken in the olive oil until it browns on all sides; add the onions and cook them until they become pale yellow. Add the garlic.

Add the tomatoes and the saffron tea and simmer the mixture for thirty minutes. Then strew the uncooked rice over the whole mixture and lightly sprinkle oil over the rice. Cover the mixture and simmer it for twenty-five to thirty minutes, or until the rice is tender (the time may be longer because the rice cooks more slowly in a thick sauce).

Add the mussels or the clams (mussels will give the dish a better appearance, but both have a good flavor), the shrimp, and the chorizo (slice it first). Simmer the entire mixture for five minutes or until the shells have opened.

Pour the mixture into a warm, deep earthenware dish. Garnish it with the peas, the green peppers and the pimientos, and serve.

TOMATO TART

A lovely luncheon dish to serve with a robust green salad and a rather sweet dessert.

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|---|--|
| Pastry to line an 11" pie plate | 1/2 teaspoon salt |
| 1/8 pound Swiss cheese, sliced very thinly | Dash cayenne or tabasco |
| 3 tablespoons flour | 1 large package of cream cheese |
| 1 tomato, peeled and sliced very thinly | 1/2 cup milk |
| 1/8 teaspoon fresh nutmeg | 2 tablespoons melted butter |

Preheat the oven to 375 degrees. Dust the cheese slices generously with the flour, and sprinkle this mixture lightly into the pastry-lined pie plate. Place the tomato slices upon the cheese, and dust them with fresh nutmeg—just as you would sprinkle pepper over scrambled eggs. Combine the remaining ingredients and mix them together thoroughly; pour this mixture into the pieplate over the tomatoes. Reset the oven at 350 degrees and bake the tomato tart for approximately thirty to forty minutes, or until it shall have become set and its top brown.

WELSH RAREBIT

We think—and we admit that we are extremely partial, but not without a delicious reason—that this cheese sauce blends best with our sweet homemade bread.

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|---|------------------------------------|---|---------------------------------|
| 1 | tablespoon butter | 1 | tablespoon dry mustard |
| 1 | pound grated sharp American cheese | 1 | tablespoon Worcestershire sauce |
| 1 | bottle stale ale or old beer | | Dash of cayenne pepper |
| | | | Dash of paprika |

Melt the butter either in a heavy saucepan or in the top of a double boiler over a very low heat. Add the cheese and melt it very slowly. While the cheese is melting, mix the dry mustard, the Worcestershire sauce, and the pepper with a tablespoonful of the ale in a cup. Add this mixture very slowly to the melted cheese, and make sure that it mixes thoroughly with the cheese. Add the rest of the ale very slowly and stir the mixture constantly and in one direction only. Make sure that each addition of ale has mixed with the cheese before you add any more ale, or the cheese will lump together in one irrecoverably lumpy mass. When all the ingredients have blended together—being careful that the cheese never cooks or bubbles (or it will become stringy)—pour it over hot slices of toast and add a dash of paprika.

STUFFED ZUCCHINI SLIPPERS

This recipe provides an excellent way to use leftover meat, particularly lamb, ham or bacon. And the stuffing can include several things—in fact, almost anything you have in your refrigerator.

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|---|--|
| 6 zucchini (6 or 7 inches long and well-filled out) | 2 eggs, beaten vigorously |
| Boiling, salted water | 1-1/2 cups shredded sharp Cheddar cheese |
| 3/4 cup bread crumbs | 1/2 cup cottage cheese |
| Butter | 3 tablespoons chopped parsley |
| Garlic powder | Salt and pepper to taste |
| 1 to 1-1/2 cups chopped, cooked meat | |

Wash the zucchini but do not peel them. Place them in enough boiling, salted water to cover them amply; cook them for approximately five minutes, or until they have reached the tender-crisp stage (they have arrived at this point if an inserted toothpick goes in with some resistance). Be sure that you do not cook them so long that they will fall apart and you will be unable to stuff them. Cut the squash in half lengthwise and put the halves on absorbent paper to dry.

Toast the bread crumbs in the oven with the butter and the garlic powder until they are browned and crisp.

Scoop the contents from the zucchini shells, and mix them with the remaining ingredients; fill each zucchini, and arrange them in a greased baking dish. Bake them uncovered in a moderate oven (350 degrees) for five minutes, or until the stuffing has become browned on the top.



FISH, GAME & POULTRY

All meals in the old Tassajara dining room have pleasant memories; and we know that the new dining room overlooking the dark greens of the creekbed will be at least as pleasurable. The best of all these pleasant times has always been the darkness of the evening meal, lit by the yellow and blue spears of candle flame gleaming through the graceful crystal of the wine glasses. The evening meal means laughter and peace in addition to well-prepared food. A Tassajara dinner can make a "bad day" good and a pleasant day even better.

Occasionally our guests will spend a day in the cold creek water catching—or being caught by—the crayfish hordes which inhabit the undersides of the moss-covered rocks. And the cooks will prepare either an afternoon snack or a pre-dinner hors d'oeuvre of crayfish. Therefore, we have included our crayfish recipes—and if fresh crayfish are not available and you cannot come to Tassajara to catch your own, you may substitute crabs, lobsters or prawns in those recipes.

You will notice the predominance of chicken recipes: This bird is delicious in its manifold versatility, and we have not just one, but several favorite recipes. And we have a Saturday night outdoor barbecue tradition of chicken and ribs; we have given first place to this chicken preparation because this bird is best done simply, so that its own flavor can predominate all the herbs and spices with which it can be served.

We cannot over-repeat our advice that you save the leftovers. Chicken or turkey bones with some of the meat still on them—and perhaps an additional piece of meat or two—make a good soup stock, which we use not only as the basis for soups but to flavor many meats, their gravies, sauces and stuffings. These also provide flavor and the necessary moisture in a good casserole. But not only the bones: the sauces and scraps from these meals also provide subtle flavorings in soups, gravies, and casseroles.

CRAYFISH HORS D'OEUVRES

After you have finished cooking the crayfish in the court bouillon, save it for bouillabaisse, soups or sauces.

Prepare a court bouillon (see p. 63). While the crayfish are still alive drop them into the boiling bouillon and cook them until they turn red. Serve them on a platter on top of grape leaves or lettuce; garnish the platter with long, graceful sprigs of parsley. Serve them with a sour cream-mayonnaise dip, a generous supply of napkins, and plenty of empty dishes in which to put the shells.

HALIBUT

6 to 8 slices fresh halibut (1/2 to 3/4 inch thick)	Butter
1/2 cup chicken stock	Salt and pepper to taste
1/3 cup dill pickles, very finely chopped	Sour cream
1/2 cup white wine	Fresh, chopped parsley
	Cayenne

Place the fish slices, flesh-side down, in a shallow baking pan; combine the chicken stock and the finely-chopped dill pickles (you may, instead, chop up the pickles with the stock in an electric blender) and pour the mixture over the fish. Pour the white wine over the fish, dot it generously with butter, and sprinkle it with salt and pepper. Spread the fish well with sour cream and sprinkle it generously with parsley and cayenne. Cover the fish with foil and bake it in a slow oven (300 degrees) for approximately forty-five minutes, or until the fish has become tender and flaky. Serve the fish in its sauce.

SALMON

3 cups chicken stock	1/2 cup thinly-sliced carrots
1 cup dry white wine	1 to 2 teaspoons freshly- chopped parsley
3 tablespoons tarragon vinegar or lemon juice	6 peppercorns
2 small, finely-minced onions	8 allspice berries
1 cup finely-chopped cel- ery (with its leaves)	Salt and pepper to taste
1/4 cup finely-chopped green onion	1 five-pound salmon
	Sour cream (optional)

Prepare the court bouillon for the salmon by combining all of the ingredients; pour this bouillon into a baking dish (first be sure that it is an adequately-sized one) over the salmon. Bring the bouillon to a boil, reduce the heat, and simmer the mixture until the fish is tender, but not falling apart (approximately thirty to forty minutes). Remove the fish from the bouillon to a warm platter (if you are going to serve the fish warm); strain the bouillon through a sieve and reduce it. Pour it over the fish, add a tablespoonful or more of sour cream, sprinkle it with additional parsley, and serve it immediately.

WHITE-WINE COURT BOUILLON

You may use this as a basic recipe with almost any fish which you wish to prepare.

1 quart dry white wine	Juice of one lemon
1 quart water	2 whole cloves
2 small carrots	12 bruised garlic cloves
2 sliced onions	1 tablespoon salt
Bouquet garni	

Put all of the ingredients together in a large kettle (in the bouquet garni, tied together for easy removal, include six sprigs parsley, four green celery tops, two large bay leaves, and one sprig thyme). Bring the liquid to a boil; cover it, and simmer it for thirty minutes.

VARIATION: If you do not wish to use wine, you may use two quarts of water. While the bouillon is boiling, add two tablespoonfuls of Japanese rice wine vinegar, and simmer the covered contents of the kettle for one-half hour.

CRAYFISH RAVIGOTE

To prepare the crayfish:

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|---------------------------------|--|
| 1 pound cooked crayfish
meat | 1/4 cup tarragon vinegar
Salt and pepper to taste |
|---------------------------------|--|

Marinate the crayfish in the vinegar for fifteen to twenty minutes in a cool place. Drain off the vinegar, press the fish lightly, and season it with salt and pepper.

To make the ravigote sauce:

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|----------------------------------|----------------------------|
| 1/2 cup mayonnaise | 1 tablespoon chopped onion |
| 1 chopped hard-boiled egg | Pinch of paprika |
| 1/2 teaspoon dried chervil | Pinch of garlic salt |
| 1/2 teaspoon chopped
parsley | Lettuce leaves |
| 1 tablespoon prepared
mustard | Well-drained capers |

Combine all the above-mentioned ingredients and blend them well.

Add the drained crayfish to the ravigote and toss the whole mixture lightly but thoroughly. Divide the mixture into four portions, place each on well-chilled lettuce leaves, and sprinkle each portion with capers.

PRAWNS IN BEER BATTER

To prepare the prawns:

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|-----------------------|--|
| 2 pounds prawns | As many half-slices ba-
con as prawns |
| Boiling, salted water | |

Cook the prawns in the boiling, salted water. When they are done (approximately ten to fifteen minutes), remove their tails and shells and de-vein them. Roll each prawn in a half-slice of bacon and secure it with a wooden pick.

To prepare the batter:

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|----------------------------|--------------------------|
| 2 eggs, separated | Salt and pepper to taste |
| 1 bottle beer (twelve oz) | 1 teaspoon dry mustard |
| 1 tablespoon melted butter | 1-1/2 cups sifted flour |

Beat the yolks with the beer (you will not need a whole bottleful) and the melted butter. Add salt and pepper and the dry mustard. Pour this mixture into the flour, and mix the whole to a smooth consistency. Whip the egg whites until they are stiff and fold them into the batter.

To combine and to cook:

Dredge the prepared prawns with flour, shake them well, dip them singly into the batter, and then drop them into a pot or kettle of hot fat. Cook the prawns for five minutes; remove them from the fat and drain them on paper towels. Serve the fish with any piquant sauce or with homemade mayonnaise (see p. 34), to which sliced gherkins have been added.

WILD PIGEON

To prepare the sauce:

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|---|---|
| Vodka | 2 large cloves garlic,
mashed |
| Pineapple juice | Salt and pepper to taste |
| 5 green onions, soaked in
cold water ten minutes | 1/2 to 3/4 teaspoon Wor-
cestershire sauce |
| 1/4 cup salad oil | 1/4 teaspoon liquid smoke
(optional) |
| 2 heaping teaspoons
mayonnaise | Chopped parsley |
| 3 or 4 tablespoons catsup | |

Start with the vodka and pineapple juice. Mix it to taste and pour it in frequent shots down your throat while you proceed with the sauce. (Two glasses are preferable to just one.)

Chop the green onions (use both tops and bottoms) coarsely. Add them to the salad oil, the mayonnaise, and the tomato catsup, which have been combined in a small skillet. Add the garlic cloves, a little salt and pepper, and stir the mixture slightly. Put the skillet over a low heat and stir the sauce well when the grease begins to bubble. Add the Worcestershire sauce to the bubbling grease (be sure that you do not add too much, because the Worcestershire sauce can make the entire pigeon sauce bitter).

Let the mixture bubble on the fire for a short time; then remove it for approximately five minutes to let the ingredients steep. Re-place it on the flames until it bubbles again and then remove it; repeat this procedure three or four times. Be careful that the seething sauce does not burn. Add the liquid smoke if you are not preparing the meat over a wood fire.

To prepare the pigeon:

Pluck and clean the pigeon and remove its entrails, but leave the bird whole. If possible, roast it over a wood fire. Fill its cavities with the prepared sauce, and baste it occasionally with additional sauce. Serve it when it is hot and tender.

Contributed by
Bill Lambert
of Jamesburg

TERIYAKE MARINADE

2 cups soy sauce	1/4 cup salad oil
1/2 cup honey	2 teaspoons ginger
1/2 cup white wine	2 garlic cloves, mashed

Combine all ingredients. Use as a marinade for chicken, steak, or ribs—especially when you are barbecuing. Try baking the meat in the oven before barbecuing it; this will ensure that the meat gets done without becoming a charred remnant when you finally put it over the coals to let the wood flavor seep into it.

LEMON CHICKEN

We like this dish; and we have always looked forward—very impatiently—to the next time it would be served.

6 to 8 pieces of frying chicken	4 tablespoons salad oil or shortening
1 whole lemon	2 tablespoons brown sugar
1/3 cup flour	1 thinly-sliced lemon
1-1/2 teaspoons salt	1 cup chicken broth
1/2 teaspoon paprika	2 sprigs fresh mint

Wash the chicken (use breasts, legs, and thighs) and drain it on paper towels.

Grate the peel from the lemon and set the peel aside; cut the lemon in half and squeeze the juice over the pieces of chicken, rubbing each piece with the juice.

Shake the chicken in a paper bag with the flour, salt and paprika. Brown the chicken slowly in the salad oil. Arrange the pieces in a casserole or a baking pan.

Sprinkle the grated lemon peel over the chicken, add the brown sugar, and then cover the pieces with the thin lemon slices. Pour the broth over the pieces and place the fresh mint sprigs on the top. Cover the chicken and bake it in a moderately-hot oven (375 degrees) until the chicken is tender (approximately forty to forty-five minutes). Remove the mint sprigs before serving the chicken.

POULET PROVENÇAL

This dish improves tremendously when it has been prepared early in the day and is allowed to stand several hours or more. You may refrigerate it overnight. If you let it stand, reheat the mixture just to the boiling point before you serve it.

1 clove garlic, mashed	1/2 cup filled green olives, sliced
1/2 cup (or more) oil	1 cup white wine
2 chickens, cut into serving pieces	1 cup chicken stock
Soy sauce	2 cups tomatoes, peeled and chopped
3/4 cup seasoned flour	Fresh minced thyme
3 or 4 chopped green onions	Fresh minced basil
1 cup sliced fresh mushrooms	Oregano

Sauté the garlic in the oil, remove it from the pan, and reserve the oil and the garlic separately.

Rub the chicken pieces with soy sauce. Coat them liberally with the seasoned flour by shaking them together with it in a paper bag. Brown the chicken well in the oil in an iron pan or a Dutch oven, and remove each piece as it browns. In the same oil sauté the mushrooms and the

green onions just until they become soft. Remove and set them aside. Pour the oil from the pan.

Return the chicken and the garlic to the pan; add to it half of the mushroom-green onion mixture, any remaining seasoned flour, the wine, the stock, and half the tomatoes. Cover the pan and cook its contents gently on the top of the stove for forty minutes. Add the remaining ingredients and cook the mixture for another twenty minutes.

CHICKEN IN WINE WITH GREEN GRAPES

To prepare and to cook the chicken:

1	roasting chicken (3-1/2 lbs), split in half	1/4	teaspoon dried thyme
		1/4	cup salad oil
3	tablespoons flour	1	crushed clove garlic
1	teaspoon salt	1	crushed bay leaf
1/4	teaspoon marjoram	1/3	cup (or more) dry red wine
1/4	teaspoon dried, crushed rosemary		

Preheat the oven to 350 degrees.

Combine the flour and the herbs and mix them well, and then rub the mixture liberally over the surface of the chicken.

Sauté the chicken halves, skin-side down, in the hot oil in a Dutch oven. Add the garlic and the bay leaf. Turn the chicken to brown it on all sides (approximately twenty minutes).

Add the wine. Cover the chicken and bake it for an hour, basting it several times and turning it once. If the chicken seems dry, add more wine during the baking. Remove the chicken to a warm platter and reserve the basting liquid.

To make the sauce:

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|--|---------------------------------------|
| Dry white wine | 2 small bunches seedless green grapes |
| 1/4 cup light cream | Watercress sprigs |
| 1-1/2 cups seedless green grapes, halved | |

Add enough wine to the basting liquid to make one cupful of liquid. Bring this liquid just to the boiling point in a small saucepan. Remove the pan from the heat and stir in the cream. Add the grapes and heat the sauce slowly to the boiling point. Pour the sauce over the chicken.

Garnish the serving platter with grape clusters and watercress before serving the chicken.

TASSAJARA THANKSGIVING GOOSE AND STUFFING

Although this dressing is delicious with turkey or duck, it seems particularly appropriate for goose:

Allow approximately one cupful of stuffing for each pound of goose. The following recipe should fill the twelve to fifteen pound goose described below:

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|---|---|
| 2 tablespoons lemon juice | 1 large onion, finely-grated |
| 1/2 teaspoon ginger | 1 cup walnuts or almonds, chopped |
| 1/8 teaspoon freshly-ground nutmeg (optional) | 10 cups diced, well-browned white bread |
| 1/2 cup celery leaves, finely-chopped | 3 teaspoons salt |
| 2 tablespoons chopped parsley | 1 teaspoon freshly-ground black pepper |
| 2 cups pippin apples, pared and chopped | 1/4 teaspoon dried tarragon |
| 1 cup dried apricots, finely-diced | 1/2 cup butter or drippings |

Combine the first eight ingredients in a large mixing bowl and toss them together well. Add the remaining ingredients except for the butter, and mix the stuffing thoroughly. Stuff the goose with this dry mixture until the bird is half-filled. Pick the goose up by its legs and pour half of the butter into the dressing; and then continue to add dressing until the cavity is filled. Add the remaining butter, or the rest of the drippings. Sew or skewer the opening securely, rub a tablespoon of port wine over the goose, and place it in an open roasting pan.

And never fear—this "dry" stuffing never comes out dry. In fact, it is one of the lightest and most succulent dressings imaginable; and great freedom can be taken with the proportions of the ingredients—it will still come out moist and light.

To roast the goose:

Take a handsome twelve to fifteen pound goose, clean it well, salt the cavity, stuff it with the apricot-apple stuffing, truss it and place it on a rack in an open roasting pan. Roast the goose in a slow oven (325 degrees) for approximately five and one-half hours, or about twenty-five minutes for each pound of meat. During the cooking prick the skin over the fat layer near the legs and wings to let the excess grease run off; this grease should be removed as it accumulates in the pan. A delicious flavor can be imparted by basting the goose with several tablespoonfuls of port wine; this will also brown the bird well.



MEATS

Such seemingly "wild" events as Bill Lambert's tales of bull's head barbecues are neither unusual nor extraordinary parts of the history of Tassajara. Mr. Lambert still carries on the tradition with an occasional feast; and Bill Jeffery can recall the times when spit-roasting, stewing, and burying meat were the sole and indisputable methods of preparation. He even recalls a specific incident: he was planning such a feast for the Tassajara guests, and he was managing most of the preparations himself. But his Chinese cook, Charlie, doubted both the quality of the meat and the infallibility of burying it under coals. He warned Bill, saying, "I gonna cook lots of beans—maybe your meat not get done." Charlie was right: that night the "feast" consisted of several big pots of beans—and no meat. It just didn't get done.

There is a variety of meats and methods of preparation greater than the simple frying, pot roasting, or stewing which Bill Jeffery speaks of as customary at the

turn of the century. We often use a basic French method of preparing meat: we brown the meat well in butter and olive oil (we use a combination because, although the butter is lighter and more flavorful, by itself it burns too easily), and then add the flour to the oil rather than coating the meat heavily with flour before putting it into the pan. Then we add whatever flavorings which we think appropriate: pot herbs (celery, onions, green peppers, etc.), perhaps a bouquet garni (sprigs and leaves of fresh herbs tied together for easy removal after their flavor has pervaded the meat and the sauce), and any other herbs or seasonings. Pot herbs (sautéed to bring out their flavors—otherwise they are wasted) are basic to most meat sauces, and also to soups; we sauté any desirable combinations in butter and oil until they wilt, and then add garlic (mashed through a garlic press) and cook this base a minute or two longer. We add the garlic later because it burns easily, and, when it does burn, its flavor, always basic and often pervasive, becomes bitter. We then add the other herbs we intend to use; if they are added to the basic pot herbs at the beginning they, too, will become bitter. Then we add the browned meat, and simmer it with the well-seasoned pot herbs. We also add a combination of wine and stock (either beef or chicken—bouillon cubes will do); and we then simmer the meat until it is tender.

STUFFED MEAT BALLS

To prepare the meat:

1-1/2 pounds ground beef	1	egg
1/4 cup tomato juice	1	medium-sized onion, minced
1/4 cup moist bread crumbs		
1/4 cup red dinner wine	1	teaspoon salt

Combine these ingredients and mix them thoroughly. Divide the mixture into twelve equal portions. Flatten each portion into a circle and place about one tablespoonful of the filling (see recipe below) in the center of each circle. Fold the meat mixture around the filling and pinch the edges together to seal the meat.

To prepare the filling:

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| 1 cup fresh, thinly-sliced mushrooms | 1 cup grated Swiss or Parmesan cheese |
| 3 tablespoons butter | $\frac{3}{4}$ teaspoon fines herbes |
| $\frac{1}{4}$ cup moist bread crumbs | $\frac{1}{4}$ teaspoon salt |

Sauté the mushrooms in the butter until they become golden. Remove the pan from the heat, and to the pan add the bread crumbs, the cheese and the seasonings. Toss these ingredients together lightly.

To cook the stuffed meat balls:

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| 1 tablespoon butter | $\frac{1}{4}$ teaspoon fines herbes |
| 1- $\frac{1}{4}$ cups (or more) tomato juice | 2 teaspoons arrowroot |
| | 1 tablespoon cold water |

Sauté the meat balls in the butter until they have become a golden-brown. Add the tomato juice to the pan, along with the fines herbes (a mixture of tarragon, chervil, chives and parsley). Cover the pan and simmer the meat balls slowly for twenty-five minutes. Blend the arrowroot with the cold water and stir it into the tomato mixture until it shall have become thickened. Remove the meat balls from the heat and serve them at once.

ROLLED VEAL FLANK

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| 1 veal flank (at least one pound in weight) | Sour cream (optional) |
| Salt and pepper to taste | 1 teaspoon fresh, chopped basil |
| 2 tablespoons butter | 1 generous tablespoon chopped parsley |
| 3 green onions, finely-chopped | 1/4 teaspoon chopped rosemary |
| 1 cup finely-chopped fresh mushrooms | Salt and pepper to taste |
| 1 mashed clove garlic | 3 strips bacon |
| 1/2 cup finely-ground bread crumbs | 1/2 cup white wine |
| 1 large tomato, peeled and chopped | 1/2 cup chicken stock |

Rub salt and pepper into the flank of veal and then set it aside while you prepare the stuffing.

Melt the butter in a skillet; add the onions and the mushrooms and saute them until they have become golden, and drop the garlic into the skillet. Add the bread crumbs and, if necessary at this point, more butter; heat the mixture well. Add the tomato (and the sour cream—if necessary for a creamier, more cohesive consistency). Add the seasonings.

Spread the stuffing across the veal flank, roll it up as if it were a jelly roll, and secure it with skewers. Place it in a shallow baking dish, top it with the bacon strips, pour the wine and the chicken stock into the bottom of the pan, and bake the meat—uncovered—in a moderately-slow oven (325 degrees) for one to one and one-half hours, or until the meat is tender. Baste the meat with the pan liquids.

WILD BOAR OR BULL'S HEAD BARBECUE

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| 4 young, sturdy cowboys | Baling wire |
| 1 pit in the ground (4 ft deep and 3 ft square) | Reserved dirt from the pit |
| Stones | Big pot of beans |
| Oak logs | 3 gallons of claret or burgundy |
| 2 hind legs from one wild boar (or one bull's head) | French bread toasted with butter and garlic |
| 1 pound garlic | Salsa (recipe below) |
| Sage | A couple orchestras |
| Aluminum foil | 30 guests, at least slightly drunk |
| Butcher's paper | |
| Paper sacking | |

Have four sturdy young cowboys dig the pit three days before the barbecue. Line it with stones, and maintain a steady fire of oak logs in it. On the evening before the barbecue, let the fire reduce itself to coals.

Stalk and kill the boar (or slaughter the bull) on the day before the feast, because you must use fresh meat (otherwise the meat will rot while it is cooking). If you have killed a boar, cut off the two hind legs (do not skin the animal); wash them and drain them well. If you have slaughtered a bull, cut off his head, leaving the neck attached to it; wash it well and leave the hair on it.

Stick the garlic into the meat wherever possible, and use a little bit of sage. Roll the meat (whether boar's legs or bull's head) up in the aluminum foil and then in the butcher's paper. Sew a paper sack tightly around it. Bind it in the baling wire.

At midnight, have the cowboys shovel all the coals out of the pit and put the wrapped-up meat into the pit on top of the hot stones. Soak some smouldering oak logs in water, and pile them into the pit on top of the meat, along

with plenty of hot coals. Pile great quantities of dirt on top of the coals—at least enough so that there is no evidence of smoke.

The meat will be ready at six the following evening. Prepare the beans, the wine, the French bread, and the salsa late in the afternoon. Have the cowboys dig out the pit; because they will be hopping from one foot to the other on the hot coals, alternate them in teams of two. Lift the meat out of the pit with prongs, catching them in the baling wire.

Invite the guests to come any time, and get them at least slightly drunk. Direct the orchestras to come walking up the road playing their music when most of the guests have arrived.

Unwrap the meat; the skin will peel off easily. If you have cooked a bull's head, drop its eyeballs into some party-crasher's glass—this always creates a "sensation." Either the hind legs of a boar or the head from one bull will serve thirty people easily.

SALSA

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| 1 large onion | 2 tablespoons sugar |
| 1 medium green pepper | Salt and pepper to taste |
| 1 large, peeled tomato | Vinegar to taste |

Chop the onion in a wooden bowl; add about the same amount of chopped green pepper to it. Cut the tomato (not too finely) and add it to the green pepper-onion mixture. Add the sugar and stir the mixture. Then add the salt, plenty of coarse, freshly-ground black pepper, and vinegar to taste. Let it stand and steep for fifteen minutes before serving. This is a good accompaniment for meat and beans.

Contributed by
Bill Lambert

BURGUNDY BEEF

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| 1 beef sirloin or rump
roast (2-1/2 lbs) | 6 onions, in rings |
| 6 tablespoons margarine | Bouquet garni |
| 1 large tablespoon flour | Salt and pepper to taste |
| 1 bottle burgundy | 1/2 pound sliced
mushrooms |

Cut the roast into one and one-half inch cubes.

Heat the margarine in a heavy pan, and sauté the beef lightly until it is totally seared. Sprinkle the meat with the flour and stir the mixture with a wooden spoon until the flour becomes a pale yellow. Add the wine, stirring constantly. Add the onions, the bouquet garni (one sprig each of thyme and marjoram and one bay leaf, tied together), and the salt and pepper.

Cover the meat and simmer it for four hours, tasting occasionally for seasoning. Before the last half hour of cooking add the sliced mushrooms.

WALNUT BEEF STEW

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| 2 pounds lean beef chuck,
cut in large cubes | 1 tablespoon flour |
| 1-1/2 tablespoons olive oil | 3/4 cup dry red wine |
| 1-1/2 tablespoons butter | Bouquet garni |
| 13 small white onions | 1 crushed clove garlic |
| | Salt and pepper to taste |
| | 2-1/2 to 3 cups beef stock |

Brown the beef in the olive oil and the butter in a Dutch oven. Remove the meat from the pot and brown the onions in the remaining fat. Remove the pot from the heat and

stir in the flour.

Return the pot to the heat and add the remaining ingredients, including the beef and the beef stock. Bring the liquid to a boil, cover the pot, and simmer the stew for one and one-half hours, or until the meat is tender.

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| 1 stalk celery, cut in cross-wise slices | Salt |
| 1 tablespoon butter | 1 tablespoon grated orange rind |
| 3/4 cup walnuts | |

Brown the celery in the butter, and add it to the stew twenty minutes before the end of cooking. Add one more tablespoonful of butter to the skillet in which you browned the celery; when it seethes add the walnuts. Sprinkle the nuts with salt and sauté them until they are crisp, shaking the pan occasionally during this process. Add the walnuts to the stew, and sprinkle it with the orange rind just before you serve it.

VEAL ROAST

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| 1 veal roast, rolled and tied | Salt and pepper to taste |
| Olive oil | Chopped parsley |
| 2 cloves of garlic, halved | Lemon juice |
| | Crushed rosemary |

Rub the whole roast (use the equivalent of either a sirloin or a New York cut of beef) with the olive oil, and insert the halved cloves of garlic. Sprinkle it with salt and pep-

per. Mix the parsley, the lemon juice, and the rosemary together; pour this mixture over the roast.

Cover the meat and bake it in a 250-degree oven approximately fifty-five minutes per pound. The roast will be much better if it is cooked slowly and at a low temperature. We suggest that you use a meat thermometer, inserted into the roast but not touching the bone. Veal should always be well-done. And let the veal have a "rest-period" of twenty minutes before serving—either in the open but warm oven, or on a heated platter.

To make the pan gravy:

Add lemon juice, chicken stock or water, a few mushrooms, and one-half cupful of dry Vallarino French Vermouth to the pan drippings. Cook the gravy for ten minutes to reduce it, scraping the pan and stirring the sauce constantly in order to bring out the best flavor possible.

BRAISED LAMB SHOULDER IN ITALIAN SAUCE

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| 1 lamb shoulder, sliced
and cut entirely
through the bone
Several onions | 1 tablespoon anise
or fennel seeds
Grated peel from one
lemon |
| 4 stalks celery | 1 teaspoon thyme |
| 1/4 cup salad or olive oil | Salt and pepper to taste |
| 3 unpeeled cloves garlic | 1 cup beef stock |
| Several bay leaves | 1 cup red wine |

Remove most of the fat from the lamb shoulder with a sharp

knife—unless you particularly like a strong lamb flavor (which emanates from the fat).

slice the onions and the celery coarsely. Sauté them in the salad oil (or olive oil, if you prefer it) until they are wilted; then set them aside.

Add the lamb shoulder to the same pan and brown it on all sides. Likewise remove it from the pan.

Replace the vegetables in the pan, add the garlic and the herbs. Place the lamb upon the simmering vegetables; pour the beef stock and the wine over the meat. Sprinkle it with salt and pepper to taste. Cover the pan and simmer the lamb over a very low heat for two and one-quarter hours. Be careful that you do not burn it. Remove the lamb to a warm platter in an open, warm oven.

To make a sauce, strain the juices. Remove the grease from the top of the sauce, and bring it to a boil. Add a mixture of cornstarch dissolved in cold water to the boiling sauce, and stir it until it is thickened to the consistency which you desire. Taste for seasonings. Pour some of the sauce over the lamb and serve the rest on the side.



BAKED GOODS

There is one simple method of "dressing up" every meal and of creating, with every meal that you serve, the legend that you are a good cook. Homemade soup cannot do it, because it is hard to devise ways of including soup with every meal; and one sometimes has time only for foods which have already been half-prepared by someone else. But even with such a meal you can make yourself famous... serve a homemade bread; a sweet bread or rolls for breakfast, grained breads for lunch as well as for dinner, and a good cake for dessert. Of course time is one of the biggest ingredients of breadmaking, but you can prepare the dough for several loaves at once, and freeze the unbaked loaves. And it takes no work to thaw out a loaf and to stick

it in the oven in time for dinner.

Another of the main ingredients of breadmaking is a good recipe; Delicious, homemade bread has been synonymous with Tassajara since Bill Jeffery's management of the old hotel and its kitchen at the turn of the century. We still make our own bread, and we have plenty of good bread recipes. We know that one of the basic ingredients of a valuable bread recipe is technique; and so we willingly impart to you not only the ingredients for our breads, but also the how-to's and the why's. We advise you to read the first two recipes especially: our Mixed Grain Bread (Sponge Method), and the Basic Breakfast Bread (we have given them first place because of their importance). And try other recipes, using these techniques. We will not promise you that breadmaking is either easy or infallible; but bread is part of the Tassajara reputation for fine food, and it can be yours.

TASSAJARA MIXED GRAIN BREAD (SPONGE METHOD)

"The sponge method of making bread is very ancient and was the method of making bread up until the introduction of mass-produced store-bought yeast. (The original purpose of making a sponge was to enable the baker to replace the yeast which he had taken out of his original yeast starter after it had multiplied and done its job in the new batch of dough.) The sponge is a semi-liquid mixture of yeast, sweetening, liquid and flour which is allowed to work and to rise for an hour before the completed dough is made. (After this time some of the mix was taken out and added to replenish the starter from whence it came.) Although it is no longer necessary to keep homemade yeast starters around, this method of making bread has much to recommend it.

"Because salt hinders the working of the yeast, it is not added until after the sponge has finished its work; hence less yeast is needed to begin with. Also because the sponge is a semi-liquid mass the yeast can work and spread more freely than in a solid dough. The result is a much more even texture and smaller holes.

"It's curious, but for all its advantages, I've never seen a recipe for bread made by the sponge method. The knowledge has been kept alive only by word of mouth. How many other elegant things have we lost in our pursuit of the quickest and easiest methods!

3 quarts lukewarm water (or the same amount of scalded milk)	2 cups brown sugar
3-1/2 cups powdered non- fat dry milk	2 cups uncooked 3-minute oatmeal
2 packages yeast	2 cups cornmeal
2 cups honey or white Karo syrup	2 cups rye flour
	1 cup shortening
	White flour
	6 tablespoons salt

"Take a large mixing bowl and slosh some hot water around in it to warm it up. Pour the water out and add the lukewarm water (or the lukewarm milk); stir in the yeast. Add the honey and the brown sugar, and then stir in the milk solids (if you are using water), the shortening (it needn't dissolve completely at this point—the mixing later will take care of that), the cornmeal, rye and oatmeal. Start beating in white flour until you get the thickness of mud. Cover the sponge with a damp cloth and keep it in a warm place for an hour.

"Add the salt. Begin adding more white flour, a cupful at a time, by sprinkling it over the mass. With a heavy spoon bring up the wet bottom layers, sprinkling them with flour as they are exposed. You will soon reach a point

between a wet dough and a dry one when your spoon gets hard to handle. At this point start turning the dough over with your hands. When you have added enough flour so that the dough is compact and fairly pliable scoop it onto a lightly-floured table and begin the kneading. Knead and sprinkle the dough with flour until you get a dough that is elastic and smooth and not too sticky—till your arms wilt or ten minutes pass, if you're a stickler for minutes. The dough should be smooth and slightly adhesive to your fingers. After rubbing the outside of the dough with shortening, return the ball to the bowl and cover it again.

"At the end of another hour punch the dough down with your fists and cover it again. Let it rise another hour. Roll it out onto a very lightly floured table. Tuck the mass into a large, round ball, cut this ball in two, and then each half into quarters. Shape and roll each loaf, cutting a piece off if it appears too large (you will have at least eight loaves).

"Pour oil into the top pan of a stack ten bread pans high. Invert the top one and let the oil drain down into the next; repeat this procedure down the line as you put the loaves into their pans. Take a pan, put a loaf in seam-side up, press the bread down into the pan, invert the bread and press it again. You should get nine large loaves. Let them rise in their pans for thirty minutes, then with a knife thrice gash the loaf tops diagonally one-quarter of an inch deep, brush the bread with a mixture of a beaten egg and a little water, sprinkle the loaves with poppy or sesame seeds, and bake the bread for one hour and ten minutes in a moderate oven (350 degrees). Turn out on a bread rack to cool. If you don't want to bake all nine loaves at once, you may freeze them in their pans. Whenever you want them, allow them to thaw and to rise before baking."

Written by
Jimmie Vaughn

BASIC BREAKFAST BREAD

When you want an especially flaky pastry or dough, use cold butter—or shortening, if called for—and do not diffuse it completely when you are cutting it into the flour. Use cold utensils and work in a cool room. And after the dough is made, put it into the refrigerator; the cold keeps the oil or butter together in lumps instead of letting it spread uniformly throughout the batter. The butter will solidify into drops instead of disintegrating; this is what makes it light and flaky. And rolling it out and folding it up and rolling it out again creates individual flaky layers. The result is a light, airy pastry or bread—very similar to a light French pastry.

2 cups flour, sifted	5/8 cup cold butter
3 teaspoons baking powder	2 eggs, well-beaten
3/4 teaspoon salt	1/2 cup cold milk

Sift the flour with the baking powder and the salt into a large mixing bowl. With two knives or a pastry blender quickly cut the butter into the dry ingredients until the mixture resembles coarse meal with lumps the size of peas.

Make a well in the center of this mixture and pour the well-beaten eggs and the cold milk into it. Mix them quickly into the dry ingredients and form the dough into a ball. For better results, wrap the dough in waxed paper and put it into the refrigerator for at least half an hour.

Turn the dough out onto a lightly-floured board and roll it very lightly into an oblong about one-half inch in thickness. Fold the dough into three layers and again roll it into an oblong. Repeat the folding and the rolling once more, us-

ing as little flour as possible and handling the dough very lightly and minimally. Roll out the dough one-half inch in thickness and cut it into two-inch rounds with a floured biscuit-cutter. Put the biscuits on a dry baking sheet and bake them in a very hot oven (475 degrees) for approximately fifteen minutes, or until they are puffed and golden.

VARIATIONS ON THIS THEME

BUTTERMILK BISCUITS: You may use buttermilk and lard in place of the cold milk and the butter. Use them in the same amounts as the milk and the butter, but reduce the baking powder to one and one-half or two teaspoonfuls.

CINNAMON ROLLS: Omit the eggs and use three-fifths (or more) cup of cold milk. Combine the ingredients lightly with a fork. Follow the same rolling out and folding procedure as in the basic bread recipe above. Sprinkle the final oblong with brown sugar, cinnamon and raisins to taste (and also dot the mixture with butter, if you desire); roll up the oblong as if it were a jelly roll; slice the roll thinly and place the slices, cut-side down (so that the contents won't spill out easily), on a dry baking sheet. Bake them according to the directions in the original recipe.

FRUIT ROLLS: You may chop orange slices, grate apple, sprinkle citron or other candied fruits on the final oblong. Also sprinkle the dough with sugar (either white or brown), spices as desired, and butter if you wish.

PINEAPPLE-BUTTERSCOTCH ROLLS: Melt enough butter to cover the bottom of the baking sheet lightly; crumble plenty of light brown sugar over the butter, and place pineapple over the sugar. Place the cut biscuits over this mixture and bake them as directed.

KNISHES

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| 1 pound all-purpose flour | 1 cup hot water |
| Pinch of salt | 1 heaping tablespoon yeast |
| Pinch of pepper | 1/2 cup seeds (poppy, caraway or sesame) |
| 1 tablespoon sugar | Any desired fillings |
| 1/2 cup oil | |

Sift the flour into a large bowl. Make a well in the middle and add the remaining ingredients (except for the seeds). Mix them well and form them into a soft dough. Cover it and let it rise until it has doubled its bulk.

Divide the dough into four pieces, roll out each piece, cut it into squares and place any desired filling in the middle of each square. Cover these squares with other squares and seal the edges carefully.

If you bake the knishes in a hot oven (400 degrees), first brush them with beaten egg and sprinkle them with seeds. If you fry the knishes in hot fat, let them brown nicely and drain them on absorbent paper.

LEMON TWIST BREAD

Especially good anytime—that's how good it is.

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| 1 cup milk | 1 tablespoon grated lemon peel |
| 2 tablespoons sugar | 1 teaspoon ground nutmeg |
| 1-1/2 teaspoons salt | 3/4 cup raisins |
| 2 tablespoons butter | 3-1/2 cups sifted flour |
| 1 cake fresh yeast | Lemon frosting (below) |
| 1 egg | |

In a saucepan, heat the milk until it simmers. Combine the sugar, the salt, and the butter in a mixing bowl, and pour the hot milk over the dry mixture. Cool it until it becomes lukewarm. Crumble the yeast into the milk mixture and stir the mixture until it has dissolved. Beat the egg, the lemon peel, the nutmeg and the raisins into the dough. Sift three cups of the flour into the yeast mixture and mix it well.

Sift the remaining half cup flour onto the working space; turn the dough out onto this space and knead the dough until it has become smooth (approximately five minutes). Shape the dough into a ball and place it in a clean, greased bowl. Let the dough rise in a warm place (80 to 85 degrees) until it has doubled its bulk. Punch the dough down and let it rest four or five minutes.

Form the dough into strands for loaves: use three strands per loaf and make as many or as few loaves as you desire. (This bread is nice for individual-sized loaves, but it can also be made into one large loaf.) Use strands the thickness of a heavy rope; attach the three strands at one end and pull them tightly as you braid them. Place the braided loaves on a greased baking sheet or in a greased baking pan, and let them rise for thirty to forty minutes, or until they have doubled in bulk. Bake the dough in a moderately-hot oven (375 degrees) for thirty-five to forty minutes, or until the bread is done and lightly-browned. Frost the bread while it is still hot.

To make the frosting:

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| 1 cup powdered sugar | 2 or 3 tablespoons light cream |
| 1 teaspoon grated lemon peel | |

Mix the ingredients together and stir them until smooth.

FRENCH BREAD

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| 1 package active dry yeast | 1-1/2 tablespoons shortening or oil |
| 1-1/2 cups very warm water (105-115 degrees) | About four cups flour |
| 1 teaspoon sugar (optional) | 1 to 1-1/2 tablespoons salt |

Sprinkle the yeast over the water in a large bowl and stir the water until it has dissolved. Add the sugar (use as much or as little as you want, depending on whether you want a sweet or a sour dough), the shortening, and half the flour; beat the mixture with a wooden spoon until it becomes smooth. Cover it and let it sit in a warm place for an hour.

Gradually add the salt and the remaining flour, and shape the dough into a round ball. Turn it out onto a lightly-floured board, and knead it until it is smooth and elastic (approximately eight minutes). The dough may be stiff.

Place the dough into a large, lightly-greased bowl; turn the dough over to bring up the greased side. Cover the bowl with a towel and let the dough rise in a warm place (80 to 85 degrees) for ten minutes. Then cut through the dough about a dozen times with a spatula. Repeat this process five times at ten minute intervals.

Turn the dough onto a lightly-floured board and divide it in half. Roll each piece into a 9- by 12-inch rectangle. Starting with the long side, roll the dough firmly, stretching it as you roll and tapering the ends. Pinch the edge to seal it.

Place the loaves on a cooky sheet which has been lightly-greased and sprinkled with corn meal. With a very sharp knife score each loaf diagonally four or five times. Let the loaves rise in a warm place until they have doubled in bulk—about one and one-half hours.

Preheat the oven to 400 degrees. Brush the loaves with a mixture of one egg yolk and two tablespoons water (for a browner and a better-looking loaf) and sprinkle them with sesame or poppy seeds.

Place a shallow pan of water on the oven bottom and bake the loaves for thirty to forty-five minutes. Remove them to a rack, brush them with melted butter, and let them cool.

ORANGE ROLLS

To prepare the dough:

2 cups scalded milk	1 cake fresh yeast dissolved in
6 tablespoons butter	$\frac{1}{4}$ cup warm water
2 tablespoons sugar	About six cups flour
2 teaspoons salt	

Add the butter, the sugar, and the salt to the scalded milk. When this mixture has cooled to lukewarm, add the yeast cake dissolved in the warm water and three cups of the flour. Beat this dough thoroughly, cover it and let it rise in a warm place until it has become light.

Stir the dough to cut it down and add enough flour so that it can be kneaded easily. Let the dough rise until it has doubled its bulk, turn it onto a lightly-floured board, knead it, divide it in half, and roll it out into a rectangular shape one-third of an inch thick.

To prepare the filling:

Grated peel from one large orange	1/4 cup sugar
Juice of one orange	1/2 cup soft butter

Mix these ingredients well. Spread this filling on the dough, roll it, and slice it into rounds three-quarters of an inch thick. Place the rounds, cut side down, in a buttered pan, and bake them in a moderately-hot oven (375 degrees) for twenty-five minutes.

POUND FRUIT CAKE

2 cups butter	1 teaspoon almond extract
2 cups sugar	1/2 cup flour
8 egg yolks	1 pound diced, candied cherries (red and green)
1 teaspoon salt	1 pound diced, candied pineapple
3-1/2 cups sifted cake flour	
1/3 cup orange juice	

Cream the butter and the sugar into a fluffy mixture. Add the egg yolks and beat the mixture well. Add the salt, the sifted flour, the orange juice and the almond extract. Sift the remaining one-half cup flour over the candied fruits to coat them, then fold the powdered fruit into the cake batter. Pour the batter into square loaf pans (filling each pan within an inch of its top) and bake the cake in a moderately-slow oven (325 degrees) for three-quarters of an hour to one hour (the baking time will depend upon the size of the pans used).

SPICE CAKE

Make this cake a day ahead of time.

3 cups sifted cake flour	5-1/2 tablespoons honey
1/4 teaspoon salt	10 tablespoons sugar
1 teaspoon anise seeds	1 teaspoon baking soda
1 teaspoon cinnamon	1/2 cup boiling water
1/2 teaspoon nutmeg	1/4 cup chopped citron

Preheat the oven to 400 degrees. Sift the flour into a bowl and mix the salt and the spices with it.

In another bowl, mix the honey and the sugar. Dissolve the baking soda in the hot water and add this to the honey-sugar mixture, stirring it until the sugar has dissolved. Add this mixture to the dry ingredients and mix all thoroughly. Add the chopped citron. Put the batter in a buttered cake tin and bake it for approximately forty-five minutes. Cool the cake to lukewarm and remove it from the tin to a rack where it can cool completely.

VARIATIONS: Slice the cake in half horizontally and spread the cake with a thick layer of bittersweet orange marmalade or other fruit preserves. OR: With a wooden spoon mix two tablespoonfuls kirsch and one and one-half (approximately) cupfuls powdered sugar in the top of a double boiler over hot water, adding just enough water to give the icing a spreading consistency. Pour this icing over the cake, spread it smoothly with a moistened knife, and let it dry before serving the cake.

CARROT CAKE

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| 5 carrots | 1 tablespoon grated orange rind |
| 1 cup water | 1 tablespoon brandy |
| 9 egg yolks | 3 cups grated almonds |
| 2 cups sifted granulated sugar | 9 egg whites |

Combine the carrots and the water in a saucepan. Cook the carrots over a low heat for fifteen minutes or until they have become very tender. Drain and mash them. Let them cool.

Beat the egg yolks in a bowl. Add the sugar and continue to beat the yolks until they become thick and light in color. Add to them the mashed carrots, the grated orange rind, the brandy and the almonds. Mix all the ingredients lightly.

Preheat the oven to 325 degrees. Beat the egg whites until they are stiff, but not dry. Fold them into the nut mixture carefully but thoroughly. Pour the batter into a greased nine-inch spring-form pan, and bake the cake for fifty minutes or until an inserted toothpick comes out clean. Cool the cake. Serve it with whipped cream.

ORANGE ALMOND CRUNCH CAKE

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| 1 cup sugar | 1 cup ground raisins |
| 1/2 cup butter | 1 medium-sized orange, ground |
| 2 eggs | 2-1/2 cups sifted flour |
| 1 cup sour cream | 1 cup slivered almonds |
| 1 teaspoon baking soda | |

Cream the sugar and the butter together; beat in the eggs, the sour cream, the baking soda, the raisins, and the

orange (which has been put through the food chopper—include all the juice). Add the sifted flour to the batter and blend it in well. Turn the batter into a greased nine-inch square baking pan; sprinkle over—and press somewhat lightly into the top of the batter—the slivered almonds. Bake the cake in a moderate oven (350 degrees) for thirty-five minutes, or until the cake begins to pull away from the edge of the pan. Serve warm or cold.

ROSE'S MAYONNAISE CAKE

1 cup chopped dates	1/2 teaspoon cinnamon
1 cup boiling water	3 tablespoons melted chocolate
1 teaspoon soda	
2 cups flour	3/4 cup mayonnaise
1 cup sugar	1 cup chopped nuts

Combine the chopped dates and the boiling water and set this mixture aside to cool.

Blend the soda, the flour, the sugar, the cinnamon and the melted chocolate with the mayonnaise; heat the mixture well. Combine this mixture with the previous one, pour the batter into a greased baking pan, and bake the cake in a moderate oven (350 degrees) for between forty and sixty minutes.

If you want a frosting: Cream one package (eight ounces) of cream cheese with one tablespoonful of milk. Add powdered sugar and vanilla to the desired consistency, and spread this frosting over the cake.

Contributed by
Rose Lambert



SOMETHING SWEET

The end of an American meal means something sweet. The end of a Tassajara meal also means something sweet. And so the last chapter in this book contains several somethings sweet. Not only are there several-caloried somethings for those of you who are bold and fearless with your waist lines, but also there are suggestions and somethings wisely-sweet for those of you concerned about nutrition and vitamins as well. And, as everywhere else in this book, we ask that you keep in mind what is contained within the rest of the meal: do not sink a heavy dinner with an even heavier dessert; serve a blandly-sweet ending to a sharply- or hotly-seasoned main dish; remember contrasts and complements.

We like best—and, as with most best things, there are no recipes because these best things are rather simple—fresh, good-quality fruits. We often serve (in season)

large, plump strawberries (stems and caps still on) with bowls of powdered sugar. For lunch endings we like baskets of grapes and peaches, plums or pears. And one of our customs is a bowl of mixed fresh fruits, chilled with a light syrup of rum, brandy, kirsch or Cointreau, and any appropriate spice (but especially mace), and served with a plentiful garnish of chilled mint sprigs dipped in powdered sugar. Sometimes we top such a dessert with a tangy lemon sauce or mix it with a simple custard pudding. We often bake fruits (either fresh or canned) in their syrup with any appropriate wine, brandy or liqueur and any relevant seasonings, and top them generously with whipped cream.

But we do prepare richer and more elaborate desserts. Although throughout the book we have been exclaiming "Imagination and experimentation!", we ask that you follow recipes carefully and proportions exactly in this and the preceding chapter, where a certain texture and just the right flavor are expected. Breads, pastries, and puddings are among the few foods in the preparation of which the recipe proportions and techniques are important; the other two are sauces and egg dishes. You don't want the bread to fall, the pudding to refuse adamantly to thicken, or the sauce to curdle and its ingredients to separate. Otherwise you may turn most recipes upside-down to produce different textures and flavors.

APPLE CRISP

6	pippin apples	1/2	teaspoon salt
	Juice of one lemon	1/2	cup margarine
1	cup brown sugar		Freshly-grated nutmeg
1	cup white sugar		Whipped cream topping
1	cup flour		

Peel and core the apples, and slice them into eighths; sprinkle them with the lemon juice. Mix the sugars, the flour and the salt together; cut the margarine into this mixture with a pastry blender.

Arrange the apple slices in a greased pan; sprinkle the freshly-grated cinnamon and nutmeg over the sliced fruit. Sprinkle the sugar-flour-margarine mixture over the top. Bake this dessert for forty-five minutes in a moderately-hot oven (375 degrees). Cut the dessert into squares and top each square with a whipped cream topping.

CHILLED FRUIT PUDDING

1 cup sugar	1 teaspoon (or more)
3 tablespoons cornstarch	grated lemon peel
1/4 teaspoon salt	2 tablespoons butter
1-1/4 cups water (this may be part fruit juice)	1 cup seedless grapes
1 egg, well-beaten	Peaches or nectarines
1/3 cup lemon juice	Other fruits as desired
	Caramel crumbs (below)

In a saucepan blend together the sugar, the cornstarch and the salt. Mix in the water (or water and fruit juice—orange or pineapple). Bring this mixture to a boil and stir it constantly while you are doing so; then cook the mixture for five minutes, or until it has become clear and thickened.

Remove this mixture from the heat and slowly add to it and blend carefully with it the beaten egg. Return it to the heat and cook it for one minute longer. Add the lemon juice, the lemon peel, and the butter; remove the pan from the heat and cool the mixture.

Slice and arrange the fruit in individual serving dishes, and pour the cooled lemon sauce over the fruit. Sprinkle each serving generously with caramel crumbs (or the crumbs from any spiced cookies) and chill before serving this delightful dessert.

To prepare the caramel crumbs:

1/3 cup firmly-packed brown sugar	1/4 teaspoon salt
1/2 cup flour	2 tablespoons margarine

Mix all these ingredients together just until they have become crumbly. Spread them in a loose, thin layer on a baking sheet. Bake them in a moderately-hot oven (375 degrees) for ten minutes, or until they have become crisp and golden.

VARIATIONS: Use any fruits in season—green grapes, figs, apricots, strawberries, pears, bananas, etc.

LEMON APPLE PIE

2 cups well-sweetened applesauce seasoned with	3 tablespoons cornstarch
1/8 teaspoon freshly-grated nutmeg	Lemon pie filling
	1 baked pie shell
	Whipped cream

Add approximately three tablespoonfuls of cornstarch to the seasoned applesauce and simmer this mixture until it thickens to the consistency of the lemon filling which you have prepared (use your favorite recipe). Combine the applesauce mixture with the lemon pie filling, pour it into the baked pie shell, cool the pie, and top it with freshly-whipped cream.

BANANAS FLAMBÉ

6 bananas, sliced in half lengthwise	1 cup maple or caramel syrup
1/2 cube butter melted with The juice of one lemon	Instant coffee
1 cup brown sugar	Whipped cream
1/4 cup brandy	Freshly-grated nutmeg

Sauté the bananas in the butter-lemon juice mixture just until they begin to turn soft; they should still be firm and uncooked in the center. Sprinkle the bananas with the brown sugar while they are still sautéing.

Heat the brandy in a small saucepan, pour it over the bananas and set it aflame. Remove the bananas to individual serving dishes and spoon the pan drippings evenly over each serving. Top each serving with a generous scoop of coffee ice cream, pour several spoonfuls of syrup over the ice cream and sprinkle this with instant coffee. Top each dessert with whipped cream and, over all, a dash of freshly grated nutmeg.

FRUIT COMPOTE

Mace is better with fresh fruits than is nutmeg; it blends with them into a potent, flavorful "something sweet." And the use of mace and sweet vermouth together lends a subtle, inscrutable flavor to fruits—whether fresh or cooked.

Combine four cups chopped mixed fresh fruits (plums, pears, peaches, figs, apricots, oranges, bananas—anything in season) with one-half cupful of sugar, one-half cupful sweet vermouth, and one teaspoon mace. Chill the compote for three or four hours and serve it with whipped cream, topped with freshly-grated nutmeg or ginger.

PEAR CRUMBLE PIE

This is guaranteed to make a 'glut' out of anyone.

To prepare the pie:

6 medium-sized pears	3 tablespoons lemon
1/2 cup sugar	juice
1 teaspoon grated lemon	1 nine-inch unbaked
peel	pastry shell

Peel, halve, core, and slice the pears; toss the sliced pears lightly with the sugar and the lemon juice and rind. Arrange the fruit mixture in an unbaked pastry shell.

To prepare the topping:

1/2 cup flour	1/2 teaspoon cinnamon
1/4 cup white sugar	1/4 teaspoon mace
1/4 cup brown sugar	1/3 cup butter
1/2 teaspoon ginger	Plenty of whipped cream

Combine the flour, the sugar and the spices; cut the butter into the mixture until it is crumbly. Sprinkle the mixture over the pears and bake the pie in a hot oven (400 degrees) for forty-five minutes, or until the fruit is tender. Serve the pie warm with whipped cream (flavor it with sugar -- vanilla, rum or brandy).

GALLETTE

Line a large, flat, low-sided pan (such as an enamel tray or a cooky sheet with built-up sides) with a very light, flaky pie dough. Top the uncooked pastry with an arrangement of fruits in sections that will result in an interesting design. (At Tassajara we often use a combination of apri-

cot or plum halves, surrounded by strips of banana or slices of pineapple, and decorated with cherry halves or small orange pieces. But any attractive arrangement of any kind of fruit—whether fresh or canned—will do.) The fruit should be so arranged that, when the galette is cut into serving pieces, each serving will contain a complete design. Once the fruit is arranged (do not worry about any small amounts of juice that soak into the pastry), brush or pour evenly over the arrangement a syrup consisting of one cup of any good fruit jam thinned to the consistency of a very heavy syrup by means of one-half to one cup of any fruit juice. (We have mixed all manner of jams with a variety of juices and they all seem to have produced a delicious syrup.) This syrup should be approximately one-eighth inch in thickness over the pastry.

Cook the galette for forty minutes in a hot oven (400 degrees), or until the edges of the crust are nicely-browned. Serve it either hot or cold—it's delicious both ways.

TIPSY TASSAJARA

To prepare the pastry:

3 cups pastry flour	1 cup shortening
1 teaspoon salt	1/2 cup cold water

Mix the flour and the salt together and work the shortening into it with a pastry blender. Moisten the dough to the desired consistency with cold water, and pat it gently into a ball. Separate one-third of the ball and set it aside; roll the remaining two-thirds of the dough to one-eighth of an

inch in thickness in a rectangular form. Place the dough in a rectangular pan (about two inches high, seven inches wide and twelve inches long).

To prepare the filling:

1/2 cup melted butter	1 quart mincemeat
2 cups flour	1 cup chopped nuts
1 pint fruit preserves (anything except berry)	1 cup brandy

Combine the melted butter with the flour in such a way that the mixture is free of lumps. Place the mincemeat, the preserves, and the chopped nuts in the top of a double boiler, add the butter-flour mixture, and mix all the ingredients together with a wire whip. When the mixture has thickened, remove it from the heat and add the brandy. Fill the pie shell with this mixture and cover it with a lattice top made from the last of the pie dough. Bake the pie in a hot oven (400 degrees) for forty minutes, or until the pastry is done. When the pastry has browned nicely, remove the pie from the oven and cool it. Ice it thinly with a brandy hard sauce. Cut it in squares and serve it on small plates.

EMERGENCY STRAWBERRY JAM-BANANA PIE

Every cook has been faced with the need for a quick dessert that doesn't look—or taste—like a quick dessert. We have our emergencies at Tassajara, too, and this recipe always has become a tasty and eye-appealing solution.

- | | |
|----------------------|----------------|
| 1 baked pie shell | Sliced bananas |
| 1 cup strawberry jam | Whipped cream |

Spread a thin layer of the strawberry jam in the pie shell. If the jam is quite thick, thin it to a spreading consistency with either lemon or orange juice. Add a layer of sliced bananas, and dribble more strawberry jam over these. Continue adding bananas and jam until you have filled the shell. Cover the pie generously with cold, whipped cream (it needs neither sweetening nor flavoring because of the sweetness of the filling) and serve the pie immediately, because this pie does not "set up."

This is our last chapter. Throughout the book we have told you what we have learned through imagination and experience; and we hope that even when you cannot come to Tassajara to enjoy our food you can use this cookbook in creating your own.

We have tried to stress several things. Imagination. Experimentation. Yin and yang—the necessary contrasts and complements of color, flavor, and texture within a casserole and throughout the meal. The use of what you have available to you—in your cupboards and in your refrigerator. Not only your experience, but your tastes and what you know how to use best. The use of wine, vegetable and meat stocks, and fresh herbs to enhance as well as to impart flavor. We ask you to remember these things, and to build from them. And we wish you happiness in cooking.

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