

All in the Family
Sarah Tells All
She Knows

By Sarah Child



I have often attempted to fathom why women refuse to share treasured recipes for the dishes that they cook well and with which they delight their guests' palates.

I can understand why professional chefs do not care to dispense the secrets of their cooking magic. After all it is their livelihood and if it is their own original cheesecake or salad dressing which makes customers eat a path to the restaurant door, then sharing such recipes could almost certainly be translated into an economic loss.

There have been times when most uncharitably I have concluded that the reluctance of such women to share was based on the fact that cooking was the only thing they did well and therefore they must protect this source of compliments at all costs.

Had I chosen to be more temperate about the subject I probably would have admitted that being an uninspired cook myself I simply have failed to grasp the intricacies of emotion involved.

Simply overwhelmed by the flattery of it when someone requests how-to directions for something I've concocted, I usually make two or three copies of the recipe with the somewhat befuddled reasoning that they might want to keep one copy in their glove compartment or tack it up in the bulletin board of their supermarket. Granted, I do not get too many requests. Nor have I the asperity to make many suggestions, although I've been often tempted at picnics where the often bland, flat potato and macaroni salads are featured.

From my mother I learned

that an infinitesimal amount of sugar (well, maybe a teaspoon) mixed with 2 or three drops of vinegar and added to whatever dressing you normally use will perk up the salads unbelievably.

From our local gas and electric company I've discovered that cooking corn-on-the-cob does not require gallons of boiling water. Just turn your electric frypan up to 400, add corn and cup of water and cover. Five minutes later it's perfect.

Experience has taught a quiche requiring cooked bacon is likely to make you extremely uncomfortable unless the bacon is completely crisp before adding it.

Making perfect loaves of bread is the most satisfying challenge the kitchen has to offer. Impatience, cutting kneading and rising times, is your worst enemy.

The best tasting spaghetti sauce comes from cooking pear-shaped tomatoes over pork (chops, spareribs, Italian sausage, etc.) which gives it a naturally sweet flavor.

And with that I conclude the only cooking column I'll ever write, with lack of material rather than space curtailing my effort.

53rd Anniversary

Mr. and Mrs. Edward A. Long of Masseth Street, lifelong parishioners at Holy Family Church, will celebrate their 53rd wedding anniversary at a family dinner Sept. 18.

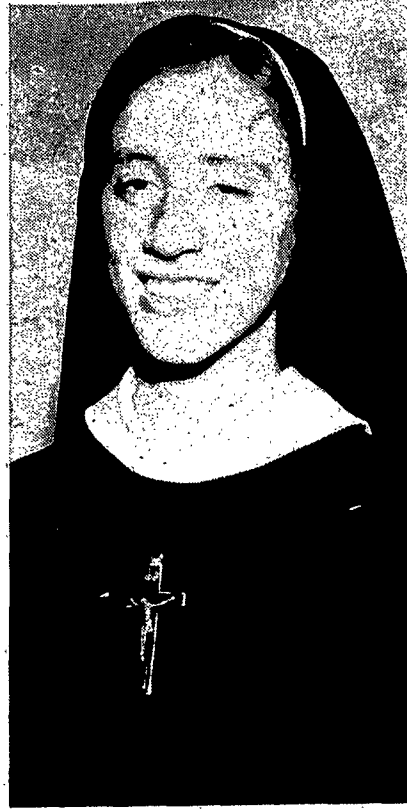
They have five daughters, 13 grandchildren and two great-grandchildren. Mr. Long retired in 1964 after 43 years at Delco.

Rochester Woman
Pronounces Vows

Sister Mary Ellen Monnat recently pronounced her final vows as a Sister of the Blessed Sacrament at the congregation's Motherhouse in Cornwells Heights, Pa.

Sister Mary Ellen, daughter of Mr. and Mrs. Howard Monnat of Tarrington Rd., Rochester, attended St. James Church. She is also a graduate of Our Lady of Mercy High School.

Her congregation is a nationwide missionary community founded in 1891 by Mother Katherine Drexel as an apostolate to the inner city and interracial movements.



Sr. Mary Ellen

Girl Wins
Scholarship

Margaret Mary O'Neil, 57 Landsdown Lane, Pittsford, was one of four recipients of scholarships awarded Aug. 14 by Friends of the Rochester Public Library.

Miss O'Neil, a graduate of the College of New Rochelle, was selected for the \$1,500 Msgr. Joseph E. Grady Scholarship. The late Msgr. Grady was a trustee of the Rochester library for 30 years.

Jean Marie Wagner of 128 Ayer St., a graduate of Mt. Saint Vincent College, received a \$750 scholarship. Under terms of the scholarships, all four selectees will join the Rochester library staff on completion of their degrees.

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1485 Mr. Road Blvd. Near Lexington Jack Bayliss Intimate Lounge, Restaurant. Prime Ribs, Surf & Turf, Lobster Tails every day. Luncheon specials, Entertainment nightly. Serving from 11 A.M. lunch and dinner. 458-0420 for reservations. Closed Sunday.

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Stately mansion and former home of Wm. P. Letchworth State Park Letchworth situated on the precipice above 107 ft high Middle Falls. Castle, N.Y. Air-conditioned dining room serving the finest foods and beverages. Luncheon 12 to 2, dinner 5:30 to 9:00 Sunday 12:30 to 7:30 P.M. Accommodations and-gift shop. Your hosts Peter and Cora Pizutelli.

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COURIER / RECIPES

Western New York's many varieties of peaches are ripening, one after another, offering ready to hand the distinctive ingredient of a seasonal dessert, one that cannot be the same at any other time of year.

From the pages of "Family Favorites," a cook book compiled by the women of St. Joseph's Penfield, come two recipes that use fresh fruit—a pie and an upside-down cake.

Contributor Pat Hammele described her pie thus:

- 8 ripe peaches, halved
- ¾ cup medium or light cream
- ¼ cup flour

Mini-Math Answer

-5	-4		-5	+1
-1	+1		+2	-5
+1	+3		+4	-2
+2	-3		-4	+3

- ½ cup sugar
- ½ tsp. vanilla
- A few drops of almond flavoring
- Nutmeg—sprinkle on enough to see

Place peaches upside down on unbaked pie shell. Mix other ingredients and spoon over peaches. Bake at 425 degrees for 10 min. Continue baking at 350 until sauce is thick and bubbling (about 30 min.)

For a peach upside-down cake, Mrs. Leonard Hendrickson suggests:
3 eggs, separated
1½ cups sugar
½ tsp. salt
1½ cups flour, sifted
1 tsp. baking powder
½ cup boiling water

Beat egg yolks. Add sugar and continue beating. Add boiling water and beat. Sift dry ingredients together and add to first mixture. Beat egg whites until stiff and fold into batter.

Arrange a layer of sliced peaches in greased baking dish. Add ¼ cup of brown sugar and 2 tbsps. butter, melted.

Pour mixture over peach slices and bake 40 minutes in a moderate oven (350 degrees). Turn out on a platter and serve warm.

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