

CELEBRATIONS

NOW AND THEN

Ten decades of changing tastes in food and drink



One hundred years ago a man could sip his brandy in regal splendor at the local hotel dining room. For many ladies, a celebration meant eating out at the new drug store fountain where ice cream was all the rage. But since the advent of

the "cocktail," with or without ice cream, ladies and gents have been celebrating hand in hand.

In their hundred years of winemaking to help support education, The Christian Brothers of Napa Valley, California, have seen ten decades of changing tastes. And since their teaching Order originated in France, you might say that these brandy recipes reflect both the *vieille* and the *nouvelle*, the old and new styles of celebrating with food and drink.

1882-1892 What's sauce for the goose is sauce for the gander...and also sauce for the salad, if you can believe an early cookbook of this vintage.

AGES-OLD BRANDY SALAD SAUCE

In container of electric blender combine 1 egg, 1/4 cup Brandy, 2 tablespoons white wine vinegar, 1 tablespoon honey, 2 teaspoons, Dijon-style mustard, 1/2 teaspoon salt and 1/4 teaspoon pepper. Blend 20 seconds. With motor running, add 2/3 cup vegetable oil in steady stream; blend 30 seconds. Pour into jar; cover and chill. Use to dress assorted crisp greens. Makes 8 servings (about 1-1/4 cups).

1892-1902 The Waldorf Astoria opens as the unofficial palace of New York City with \$250 a plate dinners and nightingales singing in a grove of rose trees.

OLD WALDORF'S BRANDIED BEEF & ONIONS

4-rib standing rib roast (about 8 pounds) 3/4 to 1 cup Brandy
8 whole yellow onions (about 6 ounces each) 3/4 to 1 cup water
Salt and pepper

Roast beef in 325 degree oven to desired internal temperature. Two hours before meal is expected to be done, add whole, unpeeled onions to the pan. Continue baking until onions are tender when pierced. Remove from pan; cover and keep warm. Remove cooked roast; deglaze pan with brandy and water. Season juices with salt and pepper to taste. Place roast on platter; surround with halved roasted onions. Serve with hot juices to pour over onions and sliced meat. Makes 8 servings.

1902-1912 Less sumptuous fare could be had at the first Horn & Hardart automat, but for real style and show-off, the soda fountain reigned supreme.

BRANDIED COFFEE SODA

1/4 cup instant coffee 3/4 cup plus 1 tablespoon Brandy
6 tablespoons boiling water 1 pint coffee ice cream
1/4 cup plus 1 teaspoon sugar 2 cups sparkling water
1/2 cup whipping cream Chocolate curls

In small bowl dissolve coffee in boiling water; stir in 1/4 cup sugar to dissolve. Whip cream to form soft peaks. Whip in the remaining teaspoon sugar and 1 tablespoon of the brandy. For each soda, pour 2 tablespoons coffee mixture into 12-ounce glass. Add 3 tablespoons brandy, 1/2 cup ice cream, scooped, and 1/2 cup sparkling water; stir. Dollop top with cream mixture and garnish with chocolate curls. Serve with straw and a long spoon. Makes 4 servings.

1912-1922 These were the days of the speakeasies, cafeterias, nickel hamburgers and great theatrical cheesecakes.

THE BEST BRANDYFRUIT CHEESECAKE

(Illustrated)

Branded Fruits:
1 cup (about 6 ounces) moist pack dried apricot halves
1 cup (about 6 ounces) moist pack dried Calymyna figs, halved lengthwise
4 ounces candied yellow pineapple
1 cup Brandy

Crust:
1 package (6 ounces) zwieback
6 tablespoons melted butter or margarine
3 tablespoons sugar
2 teaspoons ground allspice

Filling and Glaze:
1/2 cup almond paste
1/2 cup sugar
2 tablespoons flour
3 packages (8 ounces each) cream cheese, softened
4 eggs, at room temperature
2/3 cup apricot jam
2 tablespoons Brandy

To prepare Branded Fruits: In bowl or jar combine apricots, figs, pineapple and brandy. Cover and let stand at room temperature 24 to 48 hours, stirring once or twice. To prepare Crust: With electric food processor or blender make zwieback into fine crumbs. Combine crumbs with butter, sugar and allspice. Mix thoroughly. Press firmly onto bottom and half way up sides of buttered 9 x 3-inch springform pan; set aside. To prepare Filling and Glaze: Crumble almond paste into large mixing bowl; add sugar and flour. Blend with electric mixer at low speed until almost smooth. Drain Branded Fruits over measuring cup; cover and reserve fruits. Measure 1/2 cup drained liquid (add brandy if needed to make 1/3 cup). Beat mixture liquid into almond paste mixture. Add cream cheese, one package at a time, beating 2 minutes after each addition. Add eggs, one at a time, beating 1 minute after each addition. Beat at high speed 1 minute scraping sides of bowl as needed. Chop enough of the Branded Fruits to make 1 cup; fold into cheese mixture. Pour into prepared pan; smooth top. Bake in center of preheated 350 degree oven 50 to 60 minutes, until set. Cool on rack.



Cover and chill 6 to 24 hours before garnishing and serving. To make glaze, strain jam; discard pulp. Heat the remaining jam in small saucepan. Stir in brandy. Simmer 2 minutes. Cool to room temperature. To garnish cake, place on serving plate; carefully remove side of pan. Arrange the remaining Branded Fruits on top of cake. Spoon glaze over cake. Cut into wedges to serve. Makes 12 to 14 servings.

1922-1932 Everything was not champagne and foie gras during these hard times of the Depression, but brandy was still the currency of the elegant.

SPIRITED HOT CHOCOLATE

(Illustrated)

Heat 1/2 cup milk. Add 1 tablespoon chopped semi-sweet chocolate; stir until melted. Stir in 2 tablespoons each Brandy and Galliano liqueur to blend; pour into warm cup. Garnish with sweetened whipped cream and semi-sweet chocolate curls. Makes one drink.

1932-1942 The great Depression marches on, but it was the heyday of car hops, hamburgers and cocktails.

THE SARATOGA COCKTAIL

Combine 2 cups Brandy, 1/2 cup maraschino liqueur and 1 teaspoon bitters in shaker with 2 cups cracked ice. Shake to chill thoroughly. Strain into eight chilled 6-ounce stemmed glasses. Add a dash of sparkling water, a pineapple spear and a maraschino cherry to each. Makes 8 drinks.

1942-1952 It is European-style coffee houses where the elite meet.

COFFEE WITH A TWIST

(Illustrated)

Combine 1/2 cup hot coffee, 2 tablespoons each Brandy and orange-flavored liqueur in warmed cup. Garnish with an orange twist. Makes one drink.

1952-1962 The sizzling sixties wherein pizza, fried chicken and hamburgers were followed by grown-up desserts.

GROWN-UP BANANA SPLIT

1 can (8 ounces) crushed pineapple in its own juice 4 small bananas, halved lengthwise
1-1/2 pints ice cream (flavors of your choice)
3 tablespoons packed light brown sugar 1 cup sweetened whipped cream
1 tablespoon butter or margarine 1 cup Maraschino cherries, for garnish
2/3 cup Brandy 1/4 cup pecan halves
1 tablespoon cornstarch

In small saucepan combine pineapple, sugar and butter. Bring just to boiling. In cup combine brandy and cornstarch. Stir into pineapple mixture. Cook and stir over low heat until thickened, 4 to 5 minutes. Cool to room temperature. For each split, arrange two banana halves and 3 scoops (about 3/4 cup) ice cream in serving dish. Top with generous 1/3 cup pineapple mixture. Dollop with whipped cream and garnish with cherries and pecans. Makes 4 servings.

1962-1972 Tea-dancing is the "in" thing, along with voluptuous ice creamy drinks.

EVERYONE'S FAVORITE STINGER

Whip 1/2 cup whipping cream to form soft peaks; set aside. Combine 1/3 cup Brandy, 3 tablespoons green creme de menthe and 1-1/2 pints vanilla ice cream in container of electric blender. Blend until smooth. Pour immediately into 4 chilled stemmed glasses. Dollop with whipped cream and garnish with mint sprigs and maraschino cherries. Makes 4 drinks.

1972-1982 Straight from France comes the notion of nouvelle cuisine and with it a resurgence of fine, light food and startling presentations.

BRANDY GRANITA IN CITRUS & KIWI FRUIT SHELLS

(Illustrated)

1 cup sugar 1/2 cup Brandy
3/4 cup water 1 teaspoon grated orange peel
1 cup orange juice 1 teaspoon grated lemon peel
1 cup grapefruit juice 1 tablespoon fruit shells (lemons, oranges, limes, grapefruit or kiwifruit)
1/2 cup lemon juice

In small saucepan combine sugar and water. Stir over medium heat to dissolve sugar. Bring to boiling; simmer 5 minutes. Cool to room temperature. Stir in remaining ingredients except fruit shells. Pour into shallow bowl and place in freezer until firm about 1 inch around edge. Beat until smooth. Return to freezer and freeze until firm. Spoon into fruit shells and return to freezer until ready to serve. Each fruit will require 1/4 to 1 cup granita depending on its size. Makes about 1 quart granita.