

Monday, June 9, 1975

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Table laden with Viennese specialties and Mai Bowle (Staff photo by Tracy Baker)

Study group celebrates

Wine, cakes for Austrian party

By ETHEL SIMMONS
A Mai Bowle (May Bowl) champagne and wine punch with strawberries centered an Austrian theme party for a Birmingham Branch AAUW study group last week.

American Association of University Women members brought their husbands to celebrate, as the study group ended its year's calendar.

Group II of "Foods Around the World" met at the Bloomfield Township home of Hans Schjolin, a Swiss, and his wife, Maija, who is Austrian.

Maija translated recipes, in German, from her cousin Rudolphina Seefried, for members of the study group to make rich cakes and also finger snacks complementing the wine. Member Carrie Steele tackled the most complicated recipe, Aleksandra's Torte, and the result was an eye-filling layered cake that tasted even better than it looked.

MRS. SCHJOLIN explained the recipe as "a very rich cake. Each layer has a different filling. It's a subtle blend of fillings. It really should be made a week in advance. The flavor improves the longer you keep it." Another cake served at the party was Vienna's most famous Sacher Torte. Study group chairman Laura Harding followed the authentic recipe to turn out the fudgy chocolate-filled, chocolate-covered cake topped with a cherry.

As Mrs. Schjolin sliced the cake, she explained, "Madame Sacher of

Vienna used to make these cakes for royalty. It was a secret recipe, and she was pretty cagey about it. When she died, her son carried on the family tradition.

"Sacher is from the Hotel Sacher where the emperor used to stay, particularly his son."

COUSIN RUDOLPHINA also sent a cake of her own making from Vienna, and the party got underway with the hostess snipping the string of the brown-paper parcel.

Inside was a Linzer Torte, named after the city of Linz. There was also a cake that ended with the words, "Guten Appetit!" (good appetite). The latticework design of the cake is typical of the Linzer Torte. Mrs. Schjolin said.

Also served were Austrian Anise and Kase Stangeli, or Swiss Cheese Sticks, both to enhance the flavor of the wine. There were date bars, too, and a bowl of powdered sugar as dip for strawberries, melon balls and watermelon balls.

Birmingham Branch AAUW has 40 study groups limited to 30 persons. The first group of "Foods Around the World" filled up the first day, so two more international food groups were organized.

MRS. SCHJOLIN said that Group II has visited the Eastern Market; held an Oktoberfest with German food, beer and wine; and studied Spanish, Mexican, Russian and Oriental cuisine.

"Sometimes we don't study a country," she said. "We study an item, such as health and diabetic foods or hors d'oeuvres."

Member Edie Ho, who was the first chairman of the food study group, finished a piece of cake and groaned, "From here, I have to go to Buddy's pizza!"

Hans Schjolin made the punch from his own recipe.

He added, "All domestic wines, in my opinion, are superior to the most expensive imported ones."

Sharing in the festivities was the Schjolin's pet dachshund, who ate the cake crumbs that fell to the floor.

"He's a vacuum cleaner," Mrs. Schjolin said.

AUNT ALEXANDRA'S TORTE
1 1/2 cups flour (half cake flour)
3 teaspoons baking powder
Grated lemon peel
1/4 cup sugar
1 egg
1/4 cup butter

Mix thoroughly and divide into 8 balls. Chill well in refrigerator. Roll each ball out like pie crust, dusting pastry cloth with 1/4 cup additional flour for all 8 portions. Grease under side of 8-inch cake tin and place layer of dough upon it. Bake for 10 minutes or until golden brown in 400-degree oven.

You may use 3 reversed cake tins at one time for this, making 6 water-like crusts in all.

Filling
1 1/4 cup milk
1/4 cup sifted flour
1/4 cup sugar
2 egg yolks
1 teaspoon vanilla
1/4 cup unsalted butter
1/4 cup sifted butter
3 teaspoons cocoa added to 1 teaspoon cream

Scald milk in double boiler, gradually blending with flour and sugar which has been sifted together. When it starts to boil, add 2 egg yolks and cook until thickened, adding vanilla last. Set aside to cool.

In another bowl, cream 1/4 cup unsalted butter and 1/4 cup sifted butter, confectioners sugar and beat thoroughly, using wooden spoon and bowl. Add to cooled mixture in double boiler and blend thoroughly. Divide custard in half, adding cocoa mixture to one-half. This will make sufficient chocolate filling to cover 3 layers. Let custard set until very firm before spreading on waters.

Filling for first layer of cake should be chocolate. Then fill succeeding layers in the following order: Strawberry jam, chocolate, apricot jam, chocolate, and top with thickened custard. Custard may also be used to cover sides of cake, concluding with finely ground nutmeats.

The torte is better after it has set for a day or two in refrigerator.

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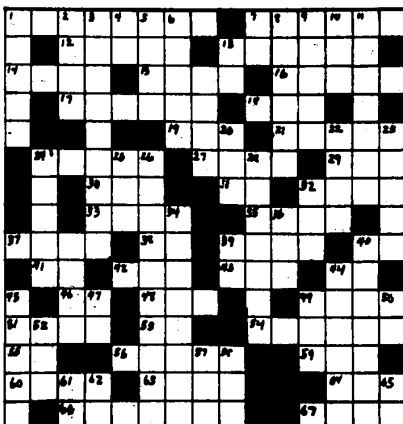
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Crossword Puzzle



- HORIZONTAL**
- Bloomfield Hills lake
 - Troy park
 - Positive electrode
 - Present
 - Capacity
 - Roof edge
 - Bet
 - Destroy
 - Compete with
 - Cut down
 - Queer happening
 - Birmingham school
 - Vexed
 - Do wrong
 - Roll of bread; dial.
 - Continent (abbr.)
 - Ray
 - Italian money
 - Broadway award
 - W. Bloomfield lake
 - Among
 - "— Girl"
 - Football position (abbr.)
 - Babylonian Chief god
 - Finish
 - Note; music
 - Hawaiian bird
 - Precious stone
 - Occident
 - Laurel's partner, for short
 - Prosecutor (abbr.)
 - Hills lake
 - Pronoun
 - Man's name
 - Communist
 - Steal (coll.)
 - Whatever — wants
 - Swine genus
 - Hills
 - Cruising

- VERTICAL**
- County in England
 - Troy — Celebration
 - Indescribable
 - Prefix for operate
 - Grecian theatre
 - Instruct
 - Exist
 - Change to bone
 - Speak
 - African worm
 - Ungrateful
 - Take place
 - Gain
 - Wrigling
 - Danish coin
 - Oakley
 - Month (fr.)
 - Birmingham park
 - Tiny insect
 - Attempt
 - Royal
 - Note; music
 - Amount left over
 - Period of rest
 - Troy's Mayor
 - Strife
 - Football score
 - Medieval tale (Fr.)
 - Sick
 - Hours of light
 - Football pos. (abbr.)
 - deum"
 - Continent (abbr.)

(Answer runs with next week's puzzle)