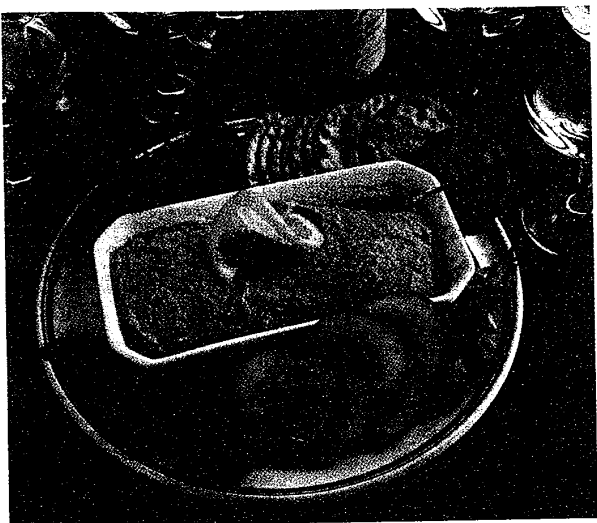


Monday, January 28, 1980



SALMON-CAMBERT PATE

1 can (7 1/2 ounces) salmon
8 oz. Camembert cheese
1/4 cup unsalted butter
1/4 cup chopped shallots or green onions
2 tbsp. coarsely chopped parsley
1/4 tsp. garlic powder
1/4 tsp. dried basil, thyme, crushed
Pinch of dried basil, crushed
Crackers
Fresh vegetables

Drain salmon thoroughly and flake. Remove rind from Camembert and cut into chunks. Place salmon, cheese, butter, shallot or green onions, parsley, garlic powder, thyme and basil in food processor. Process until smooth and blended.

Place in serving dish, cover and chill. Serve with crackers and vegetables. Makes about 1 1/2 cups.

WHITE BEAN CHOUROUTE GARNI

2 lb. sauerkraut
4 oz. salt pork, cubed
1 medium onion, sliced
1 clove garlic, minced
1 medium golden delicious apple, cored and diced
2 medium carrots, scraped and cut in 1-inch chunks
2 cups dry white wine
1 bay leaf
Freshly ground black pepper
1 lb. boneless pork or smoked pork chops cut in 1 1/4-inch cubes and browned on all sides

2 lb. Polish sausage or assorted precooked sausages, cut diagonally in 1-2-inch chunks
4 cups cooked Western dry great northern beans or navy beans

Drain sauerkraut and rinse under cold running water. Drain well. Sauté salt pork in large oven-proof or Dutch oven until crisp. Add onion and garlic to skillet; sauté until tender. Stir in apple, carrots, sauerkraut, wine, bay leaf and pepper. Cover and bake at 325 degrees for two hours. Stir in cubed pork; cover and continue baking 30 minutes. Add sausages and beans, stirring to combine. Return to oven and bake an additional 15 to 20 minutes, until beans and sausages are heated through. Makes about 10 servings.

TO COOK BEANS: Wash 1 1/2 cups dry beans. Cover with 4 1/2 cups cold water and let soak overnight. Or, for quicksoak method, bring beans and 4 1/2 cups hot water to boil; boil three minutes. Remove from heat, cover and let stand one hour. Drain and rinse beans; discard soaking liquid. Add 4 1/2 cups hot water. Boil gently with lid tilted about one hour or to desired tenderness. Drain beans.

FRENCH GOLDEN APPLE TART
6 cups cored, peeled and thinly sliced Golden Delicious apples
1/4 cup apricot preserves
6 tbsp. sugar, divided
2 tbsp. orange-flavored liqueur
2 tbsp. butter or margarine

1/4 cup golden raisins
1 tsp. grated lemon peel
1/4 tsp. cinnamon
1/4 tsp. nutmeg
Tart shell
2 cups cored and sliced Golden Delicious apples
1 tsp. lemon juice

Glaze:
Place 6 cups sliced apples in saucepan. Cover and cook over low heat until soft, adding water if necessary to keep from sticking. Stir in apricot preserves, 1/4 cup sugar, liqueur, butter or margarine, raisins, lemon peel, cinnamon and nutmeg.

Continue cooking, stirring constantly, until mixture resembles thick applesauce. Spread in baked tart shell. Toss two cups apple slices with lemon juice and one tablespoon sugar. Arrange slices overlapping in circle over filling. Sprinkle with one tablespoon sugar. Bake at 375 degrees 25 to 30 minutes until apples are tender. Glaze tart while still warm. Serve warm with whipped cream, if desired. Makes 8-10 servings.

TART SHELL: Combine 1 1/2 cups flour and 3 tbsp. sugar. Cut in 6 tbsp. butter or margarine. Add one egg yolk, 1/4 tsp. vanilla and 2-3 tbsp. cold water, mixing with fingers to form a smooth ball. Roll out and line a 10-11-inch tart pan with a removable bottom. Prick thoroughly. Bake at 400 degrees 10 to 15 minutes until lightly browned.
GLAZE: Heat 1/4 cup apricot preserves with 1 tsp. orange-flavored liqueur just to boiling. Spoon over baked tart while still warm.

A PROGRESSIVE DINNER French Country-Inn Style

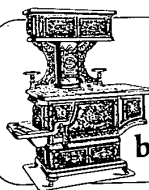
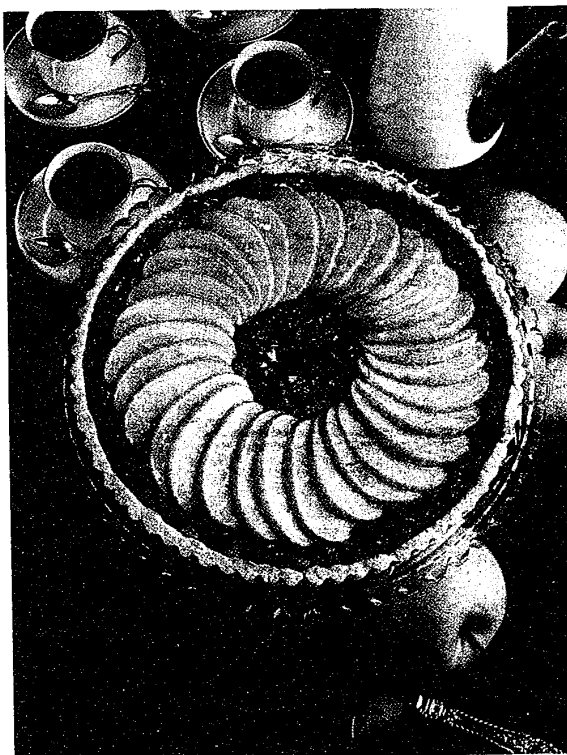
In just one evening you can play host to eight hungry travelers in your own establishment, and visit two other fine inns yourself.

It's all part of the fun of a progressive dinner where the cost and work of preparing food is shared and participants visit each other's homes to sample the fare.

When the theme is French country-inn style

food, the party can begin with an appetizer at a seaside inn — Salmon Camembert Pate served with a dry white wine. The main course is Alsatian style, White Bean Choucroute Garni. Serve it with a green salad, thick crusty bread and a full-bodied burgundy.

The French Golden Apple Tart for dessert can be accompanied by rich French-roast coffee.



The Warming Oven by Emily Watson

"Let's sing a song of glory to Themistocles O Shea,
"Who ate a dozen oysters on the second day of May."

The quote is from "The Man Who Dared" by Stoddard King who is best remembered for his "There's a Long, Long, Trail Awaiting." The ditty obviously was written back in the days when everyone believed oyster eating must be confined to the months with an R in them.

Maybe it is a hangover from those times when oyster suppers were annual late winter events in rural churches throughout the land. Somehow, this seems to be the oyster season, even though they are approved eating 12 months of the year.

Baked, broiled, fried, scalloped, pan roasted or raw on the half shell, these delicate morsels can be prepared to suit any taste. And if you're an oyster lover, you'll enjoy them all.

OYSTER PAN ROAST

(one serving)
8 fresh oysters
1 tbsp. butter
1 tbsp. chili sauce
1 tsp. Worcestershire sauce
Few drops lemon juice
Celery salt to taste
1/4 cup oyster liquor

Paprika
1/2 cup cream
1 piece dry toast

Place oysters, butter, chili sauce, Worcestershire sauce, lemon juice, oyster liquor and seasoning in a deep pan. Cook for about one minute, stirring continuously. Add cream and when mixture comes to a boiling point, pour over toast which has been placed in a soup bowl. Serve immediately.

FRIED OYSTERS

(Six servings)
Butter and cooking oil
3 eggs
3 tbsps. heavy cream
35 to 48 oysters
Flour
Cracker crumbs
Salt and pepper

Melt plenty of butter with oil in heavy skillet. Beat the eggs lightly and combine with the cream. Dust the oysters with flour, dip into the egg mixture, then roll in cracker crumbs. Let stand for a few minutes before cooking. Cook in skillet until brown on both sides. Cook quickly and never overcook. Serve on hot platter with lemon wedges.

