

Cooking Cruise . . . Soup 'n' Salad Are Recommended

Mrs. Pete Tedesco Gives Her Father's Famed Method For Making Tasty Onion Soup

By Betty Bushman

Every homemaker knows that even on brutally hot days it's a mistake to serve only cold food washed down with iced drinks, because everyone winds up feeling hotter than ever. The trick is to concoct a hot meal that's not too heavy, that appeals to the eye and, far from least, is easy to prepare.

And with this in mind, and also remembering that Santa Cruz' warm summer weather can suddenly turn to chilly fog, Mrs. Pete Tedesco of 111 Berkeley way suggests her favorite soup and salad combination.

It's French onion soup and a tossed green salad, served with plenty of crusty French bread.

Following the method used by her father, Ray Scovil, whose farmhouse kitchen restaurant in Mapleton, Utah, has received nationwide recognition, Mrs. Tedesco lets her onion soup simmer "off and on" for at least 48 hours to achieve the best flavor.

"Dad wouldn't consider the soup fit for consumption unless it has simmered for 72 hours, but I usually can't wait that long," explains the wife of Santa Cruz' assistant city manager and busy mother of John, 2½, and Gregory, 1½.

The accompanying salad is crisp and cold, tossed with a piquant dressing which she says varies according to her whim of the moment.

She gives her recipe below for the delicious — and rich — soup she likes to serve buffet supper guests, and also some tangy salad dressings.

FRENCH ONION SOUP

- 4 cans consomme
- Equal amount of water
- 3 large onions
- ¼ pound butter

Saute shredded onions in the butter until onions are soft. Add consomme and water, then let simmer for about 2 hours. Let cool completely, then let simmer again for another 2 hours. Repeat process for about 48 hours (letting cool overnight). Heat

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again just before serving, topping with grated Parmesan cheese.

BASIC FRENCH DRESSING

Use 3 parts olive oil to 1 part vinegar, 1 clove of garlic (mashed), salt and pepper. Put in a jar or shaker and mix well. (I like to let the garlic and olive oil flavors mix by heating together for a few minutes.)

MUSTARD FRENCH DRESSING

- ¼ teaspoon dry mustard
- ¼ to ½ teaspoon sugar
- ¼ teaspoon paprika
- Salt and pepper

1 clove garlic, mashed
3 tablespoons olive oil
1 tablespoon vinegar

Mix the dry ingredients and the garlic in a little of the oil, then add the rest of the oil and the vinegar. Beat or shake vigorously and let stand before using. The flavor improves with standing in the refrigerator.

VARIATIONS ON

BASIC FRENCH DRESSING

Add 2 to 3 tablespoons of crumbled Roquefort cheese.

Use lemon juice instead of vinegar — or some of each.

Add 2 to 3 tablespoons horseradish.

Or add any of the following: Chili sauce, chutney, chopped anchovies or chopped chives.

Preserves Are Family Favorites

A long-time family favorite which bears up well under yearly repetition is this recipe for apricot-pineapple preserves. The crunchiness of the blanched almonds is the perfect texture addition. Recipe makes about 7

Candlelight Supper Is Cool—And Fun!



Company's coming for supper, so early to bed for the youngsters — but not before they've helped light the candles! Mr. and Mrs. Pete Tedesco of 111 Berkeley Way make this a looked-forward-to custom for their small boys,

Gregory, 1½, shown with his dad, and John, 2½. The Tedescos especially enjoy eating by cool candlelight these warm summer evenings. Mrs. Tedesco gives recipes for a simple yet elegant supper in the accompanying article.

PARMESAN VEAL CHOPS

Family and friends will rave about these.

To serve four . . . Score fat on edges of 4 veal chops; sprinkle with salt and pepper and dip into flour. Beat 1 egg lightly. Dip floured chops into beaten egg then into ½ cup Parmesan cheese. Brown slowly in about 2 tablespoons butter. When brown add ¾ cup California sauterne or other white table wine; cover and simmer until meat is tender, and wine is almost evaporated.

Food News

Vermont Women Perfected These Delicious Maple Recipes

Vermont's women perfected delicious maple recipes that certainly prove it.

Maple-Bacon

One ham for maple syrup for ham (dark syrup

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