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Recipe-of-the-week **Comes from Florida**

Chalet Suzanne looks a bit like the Children's Zoo in Central Park, a bit like a corner of Disneyland. It is a cluster of oddly shaped buildings with spiked roofs and jutting angles, a curving bridge leading to a tiny beach.

This Florida restaurant, four miles north of Lake Wales, grew up with a young girl named Bertha Hinshaw. Bertha, just a few years out of boarding school, was left a widow with two children to support. Shortly before her husband's death the 1929 crash wiped out the family fortune.

What does a penniless young widow do? Her answer was to build a tiny summer home on an undeveloped plot of land. She added a resturant dining room, and began serving exotic foreign foods, using her own collection of rare antiques to adorn the tables. Her mother's servant donned a white coat to serve. Prices were above average, even for the depression years. Close friends predicted disaster.

But people came and came back again. The food was excitingly different. They enjoyed the atmosphere. Soon the Chalet Suzanne became a haven for food-loving visitors. Today, Mrs. Hinshaw's son packs the restaurant's famous gournet line of soups, two dozen kinds to sell in many cities.

Here the food is beautifully seasoned, no salt and pepper shakers ever on the restaurant tables. Herbs and wines are used with understanding. Florida fruits are starred in many dishes, as are Florida seafoods.

The service dishes are a surprise and a delight. Soup may be served in a Norwegian ashtray. Portuguese china holds condiments. Curry comes in a miniature iron pot set on a blue and white plate from Spain. Mint ice is served in ruby hobnail votive candle holders; coffee in paper-thin china cups and the ple may arrive in English Crown Derby plates. Homemakers, take a tip in setting your tables. Try using mis-matched bits of china, crystal and pottery for dramatic effect.

Among the dishes of the restaurant that have grown to be favorites over the years is this Shrimp Curry Tropicale, served on steamed rice, accompanied by Florida mango chuiney, crumbled crisp fried bacon, chopped hard-cooked eggs fresh-grated coconut and chopped peanuts.

Shrimp Curry

Tropicale

ney, chop

crumbled bacon, hardcooked egg.

and chopped pea-

Hamburger With a New Twist

1 tbsp. oil

LAS VEGAS VOICE

A filling or sauce gives fresh interest to summer's favorite hamburger pattie

Blue cheese filling and wine and butter accent hamburgers in one recipe. Hamburger patties beef, onion, 1 1/2 tsp. salt have a sour cream filling and pepper. Mix well. Cut in another. A spice sauce perks up broiled or grilled hamburgers

BLUE CHEESE WINEBURGERS

2 lb. ground beef 3/4 cup dry red wine tsp. salt

1/4 tsp. pepper 1 tsp. grated onion 1/2 cup crumbled blue

cheese 1 clove garlic

1/4 cup butter or margarine

2 tsp. minced parsley Mix meat, 1/2 cup wine,

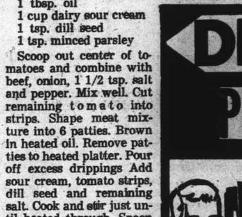
seasonings and onion. Refrigerate in covered container several hours. Form into 12 patties. Sprinkle blue cheese on 6 patties.

skillet. Cook burgers to over broiled or grilled desired degree of doneness in butter. Place on heated .cups sauce. platter. Stir remaining 1/4 cup wine and parsley into pan juices. Heat and serve over meat. Makes 6 servings.

COMPANY HAMBURGERS

1 1/2 lb. ground beef

2 med. tomatoes



til heated through. Spoon sauce over patties. Sprin-kle with parsley. Makes 6 servings.

SPICY HAMBURGER SAUCE

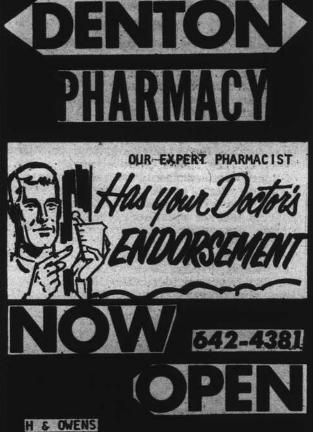
10.3/4-oz. can beef gravy 2 tsp. minced celery 1 tsp. minced parsley 1 bay leaf

1 clove garlic, minced 1/8 tsp. leaf thyme

blue cheese on 6 patties. Combine gravy, celery, Top with remaining pat-ties and press edges to-gether. Rub skillet with cut garlic. Heat butter in construction of the start of the start min. to blend flavors, stir-ring now and then. Serve hamburgers. Makes 1 1/4

Thursday, September 17, 1964 STEREO TRIO AT RUBEN'S

RUBEN'S SUPPER CLUB at 'H' and Owens is currently presenting the amazing Abdul Karim and his Stereo Three. Abdul's organ magic is backed by Mickey De Carlo on drums and our-own local samation, Willie Perry.



IN THE GOLDEN WEST SHOPPING CENTER



3/4 tsp. salt 2 cans (3½ ounces each) flaked coconst Chop coconut very fine. Simmer coconut in water 20 1/4 tsp. pepper minutes Strain . . through 3 cups water cheesecloth; reserve liquid. Cook onion in the butter 1, cup chopped onion 1/2 cup butter or margarine until golden. Stir in flour. Mix together milk and curry powder. Add to onion mix-1/2 cup flour 2 cups milk ture along with the occonut liquid. Cook, stirring, until thick. Stir in shrimp, sait and ginger root. Simmer 35 minutes. Just before serving. **KELLY'S** I tablespoon curry powder 4 pours nds cleaned, shelled 21/2 teaspoons salt stir in lime juice and ad-ditional curry powder if de-sired. Serve with hot cooked rice and accompany with condiments. Yield: 8 serv-LIQUORS n finely chopped fresh ginger root tablespoons lime juice 2 tables 810 W. Bonanza S cups het cocked rice Condiments: Mango chut- ings. 382-7555 DONT 191 LIQUORS



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