

Hints for Homemakers

by SONORA REED

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 restaurant 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 gourmet 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 pie 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 chutney, crumbled crisp fried bacon, chopped hard-cooked eggs fresh-grated coconut and chopped peanuts.

Shrimp Curry Tropicale

- 2 cans (2 1/2 ounces each) flaked coconut
 - 3 cups water
 - 1 cup chopped onion
 - 1/2 cup butter or margarine
 - 1/4 cup flour
 - 2 cups milk
 - 1 tablespoon curry powder
 - 4 pounds cleaned, shelled shrimp
 - 2 1/2 teaspoons salt
 - 1 teaspoon finely chopped fresh ginger root
 - 2 tablespoons lime juice
 - 3 cups hot cooked rice
- Condiments: Mango chut-

ney, crumbled bacon, chopped hardcooked egg, coconut and chopped peanuts.

Chop coconut very fine. Simmer coconut in water 20 minutes. Strain through cheesecloth; reserve liquid. Cook onion in the butter until golden. Stir in flour. Mix together milk and curry powder. Add to onion mixture along with the coconut liquid. Cook, stirring, until thick. Stir in shrimp, salt and ginger root. Simmer 20 minutes. Just before serving, stir in lime juice and additional curry powder if desired. Serve with hot cooked rice and accompany with condiments. Yield: 8 servings.

Hamburger With a New Twist

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

Blue cheese filling and wine and butter accent hamburgers in one recipe. Hamburger patties have a sour cream filling in another. A spice sauce perks up broiled or grilled hamburgers

BLUE CHEESE WINEBURGERS

- 2 lb. ground beef
- 3/4 cup dry red wine
- 2 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. Top with remaining patties and press edges together.

Rub skillet with cut garlic. Heat butter in skillet. Cook burgers to desired degree of doneness in butter. Place on heated platter. Stir remaining 1/4 cup wine and parsley into pan juices. Heat and serve over meat. Makes 6 servings.

COMPANY HAMBURGERS

- 2 med. tomatoes
- 1 1/2 lb. ground beef
- 1/4 cup minced onion
- 1 3/4 tsp. salt
- 1/4 tsp. pepper



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- 1 tbsp. oil
- 1 cup dairy sour cream
- 1 tsp. dill seed
- 1 tsp. minced parsley

Scoop out center of tomatoes and combine with beef, onion, 1 1/2 tsp. salt and pepper. Mix well. Cut remaining tomato into strips. Shape meat mixture into 6 patties. Brown in heated oil. Remove patties to heated platter. Pour off excess drippings. Add sour cream, tomato strips, dill seed and remaining salt. Cook and stir just until heated through. Spoon sauce over patties. Sprinkle 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

Combine gravy, celery, parsley, bay leaf, garlic and thyme. Cook over medium heat about 20 min. to blend flavors, stirring now and then. Serve over broiled or grilled hamburgers. Makes 1 1/4 cups sauce.

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 saxation, Willie Perry.

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