

Food Forum * Dorothy Johnson

These recipes are from The Congressional Club Cook Book, a collection of favorites gathered by wives and daughters of the members of Congress, the Cabinet, and the U.S. Supreme Court. These recipes are printed just as they originally appeared and in the words of the Cook Book. "Each has been tested in that laboratory of the family--the home kitchen."

PRESIDENT JOHNSON'S PEDERNALES RIVER CHILI

4 lbs. chili meat, 1 lge. onion, 2 cloves garlic, 1 tsp. ground oregano, 1 tsp. comino seed, 6 tsp. chili powder (more if needed), 2 cans Ro-tel tomatoes, salt to taste, 2 cups hot water.

Put chili meat, onion and garlic in large heavy boiler or skillet. Sear until lightly colored. Add oregano, comino, chili powder, tomatoes, salt, and hot water. Bring to a boil, lower heat and simmer about 1 hour. As fat cooks out, skim. Note: Comino seed is commonly known as cumin.

MRS. JOHNSON'S SPINACH SOUFFLE

1/4 c. chopped onion, 1/2 c. thick white sauce, 3 eggs separated, 1 c. chopped cooked spinach, 1/2 c. grated cheese.

Saute onions in a small amount of butter. Make white sauce of 2 tbsp. butter, 2 tbsp. flour, 1 c. milk--rich milk or light cream. 1/2 tsp. salt and 1/8 tsp. white pepper. Beat yolks until thick and lemon colored. Stir into white sauce and add spinach and cheese. Fold in stiffly-beaten egg whites and turn into greased casserole. Set in pan of hot water and bake in moderate oven, 350 degrees, about 50 minutes.

MRS. JOHNSON'S NOCHES SPECIAL

8 tortillas, 1/2 lb. cheese, fat for frying, Jalapenas (hot peppers).

Cut tortillas into quarters and fry in deep fat until brown and crisp on both sides--drain well. Place about 1 tsp. grated cheese on each quarter and top with a slice of Jalapena pepper. Put in hot oven (450 F.) until well heated and cheese begins to melt. Serve at once. An unusual hor d'oeuvre.

MRS. KENNEDY'S FISH CHOWDER

2 lbs. haddock, 1 bay leaf crumbled, 1 tsp. salt, 2 oz. salt pork diced, 2 onions sliced, freshly-ground pepper, 4 lge. potatoes diced, 1 qt. milk, 1 c. chopped celery, 2 tbsp. butter.

Simmer haddock in 2 cups water for 15 minutes--drain. Reserve broth. Remove bones from fish, saute diced salt pork until crisp; remove and set aside. Saute onions in pork fat until golden brown. Add fish, potatoes, celery, bay leaf, salt and pepper. Pour in fish broth, plus enough boiling water to make 3 cups of liquid. Simmer for 30 minutes. Add milk and butter and simmer for 5 minutes. Serve chowder sprinkled with diced pork. Serves 6.

MRS. KENNEDY'S CREME BRULEE

3 c. heavy cream, 1-inch piece vanilla bean, 6 egg yolks, 6 tbsp. granulated sugar, 1/2 c. brown sugar.

In upper part of double boiler, heat cream with vanilla bean. In a bowl, beat white sugar with egg yolks until light and creamy. Take out vanilla bean, and stir the warm cream into yolks very carefully and slowly. Return the mixture to the double boiler, over boiling water. Stir constantly until the custard coats the spoon. Then put into a glass serving dish and place in refrigerator to set. When ready to serve, cover the top with brown sugar. Place the serving dish in a tray of crushed ice and place custard under broiler flame until sugar melts and caramelizes. Keep watching it or sugar will burn. Serve immediately. Serves 6.

MRS. EISENHOWER'S COLD CURRY SOUP

1/3 c. butter, 1/8 tsp. pepper, 1/4 c. flour, 1/4 c. minced onion, 1 qt. milk, 1/4 c. diced celery, 2 chicken bouillon cubes, 1-1/2 tsp. curry powder, 1 tsp. salt, flaked coconut.

Melt butter in saucepan over low heat. Saute onion and celery in butter until transparent. Blend in seasonings and flour. Add milk, stirring constantly. Cook until smooth and thickened. Add bouillon cubes; stir until blended. Chill thoroughly. Pour into chilled bowls and sprinkle

Would You Believe -- Mt. Charleston?



WINTERTIME is adventurertime, and genuine friendliness is established easily in a rustic Bavarian-type chalet after skiing, especially when California wines and snacks can be enjoyed before a warm fireplace. Lavergne Gill Moman, left, voted one of the best dressed women in Chicago recently, joins her husband at the fireplace, as she removes her ski boots, while Cortella Mitchell, travelling representative for the California Wine Institute and Wade discuss the challenge and fun involved in skiing with their new found friends, the Melvin Johnsons. This picture of pleasant relaxation was snapped in Wisconsin on the opening day for skiers at Alpine Ski resort. Pleased with their ski spree, Lavergne and Cortella plan to return often to the swank lodge in Elkhorn. (NPI Photo)

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with flaked coconut. Makes 6 servings.

MURIEL HUMPHREY'S BEEF SOUP

1-1/2 lbs. stew beef or chuck and soup bone, 1 tsp. salt, 1/2 tsp. pepper, 2 bay leaves, 1 c. chopped celery, 1/2 c. chopped onion, 4 or 5 medium-sized carrots sliced, 1 c. chopped cabbage, 1 #2 can Italian style tomatoes, 1 tbsp. worcestershire sauce, 1 beef bouillon cube, pinch of oregano (and any other spice you prefer).

Cover meat with cold water in a heavy kettle, also bone. Add salt, pepper and bay leaves. Let it come to bubbly stage while preparing vegetables. Turn heat low and add celery, onion, carrots and cabbage. Simmer at least 2-1/2 hours or until meat is tender. Remove bone and bay leaves, and cut meat into bit-sized pieces. Add tomatoes, worcestershire sauce, bouillon cube and oregano. Simmer half hour longer.

*This cookbook may be ordered at \$4.25 postpaid from the Congressional Club 2001 New Hampshire Avenue, N.W., Washington, D.C. 20009.

CREDIT UNION FORMED

As a result of the cooperation of the Community Action Councils of Clark County, Mr. and Mrs. Ike Rome, and Mr. Frederick French of the Bureau of Federal Credit Unions, a new Credit Union, "The Amalgamated Councils Federal Credit Union", was formed at an organizational meeting, Jan. 6.

ATTENDING THE initial meeting, where the proposal for organization was approved, a basis for membership was established, and all necessary steps taken to apply for incorporation and secure a charter, were Frederick French, who presided; Harold Ortega, Addie Reid Blake, Gloria and Ike Rome, Sarah Ray, Rosie L. Smith, Evelyn P. Coleman, Hazel Geran, Emma Lee McGee, Art Grant, Steve Zamora, Peggy Smith, Letha Mobley, Rev. C. C. Smith, Charles M. Jones, and Rev. I. W. Wilson.

Purpose of the new Credit Union is to serve those families, not presently served by a Credit Union, who are connected with the various "War On Poverty Programs" and related agencies. Chief among the economic services listed which the Credit Union will bring to residents of Clark County are: the encouragement of regular, systematic saving, furnishing money saving budgeting and buying information, and making loans for good purposes at fair rates of interest.

Of those attending the organizational meeting, ten were named as members of the incorporating committee and temporary officers were chosen pending arrival of the charter.

The roll is open, still, for charter members, and a meeting of the Amalgamated Councils, Federal Credit Union has been called for Friday, January 20 at 7 p.m. in the Multi-Purpose Room at Doolittle Center, Lake Mead Blvd., at 'J' St., to which interested persons are invited to attend.

Anyone is eligible to join the Credit Union who (1) is employed by any branch of any agency related to the Office of Economic Opportunity (2) is taking part in any related program (3) belongs to a Neighborhood Council.

For further information, contact a Community Action Service Worker or telephone Mr. Frederick French at 642-1654.