

# FOOD FORUM \*

Dorothy Johnson

## "New Orleans-The City Of The World Where You Can Eat And Drink The Most And Suffer The Least--Wm. Makepeace Thackeray

The following are "original recipes for oysters from New Orleans". (The technique of New Orleans cooking, famed for its excellence throughout the bounds of the nation, is not an affair of chance or accident, but is the logical consequence of the history of the City itself.)

### OYSTER JAMBALAYA

2 c. rice, 4 doz. oysters in 3 c. oyster liquor (make any deficiency with plain water), 1 tbsp. butter, 2 tbsp. flour, 1 tsp. Creole Herb Blend, 1 (8 oz.) can tomatoes or 6 med. size, fresh, cut up tomatoes, 1/2 c. chopped celery, 1 lge. onion chopped fine, 1/2 tsp. garlic salt, 1 tsp. table salt, cayenne, or ground black pepper.

First, cook the rice according to the Creole method, and let it steam dry over a pot of hot water. Cook oysters in the oyster liquid for a few minutes on a slow fire until they curl. In a separate saucepan, melt the tablespoon of butter, add flour, stirring constantly; add onion and chopped celery and cook until browned lightly; thereafter, adding tomatoes together with their own juice.

Now, slowly pour in oysters and oyster liquid; season with one teaspoon of table salt, 1/2 teaspoon garlic salt, a pinch of cayenne, or a sprinkling of ground black pepper, and the Creole Herb Blend. Add rice; let it all boil, stirring with a fork until well blended and fairly dry. Serve hot.

### OYSTER PIE

Ingredients, exclusive of the crust: 4 doz. oysters (8 per portion), 2 pints oyster liquid, 1 tsp. Creole Herb Blend, 1 tbsp. flour, 2 tbsp. butter, 1 slice toasted bread, grated and mashed into crumbs, 3 hard boiled eggs, 1 pinch cayenne, salt and pepper to taste.

Line the bottom and sides of a deep Pyrex dish which will hold about 2 quarts with rich (short) unsweetened pie crust. Set in the oven and let bake for a few minutes.

In the meantime, beat about 1 pint of oyster liquor and add one teaspoon Creole Herb Blend and a pinch of cayenne. Rub a tablespoon of flour into a tablespoon of butter, brown slightly, and add to hot oyster liquor, stirring constantly; then mash the grated crumbs for later use. Chop the hard boiled eggs fine. Pour the potful of oysters and sauce into the dish of pie crust, sprinkle chopped eggs and reserved bread crumbs over, and put a teaspoon of butter in small bits here and there over top.

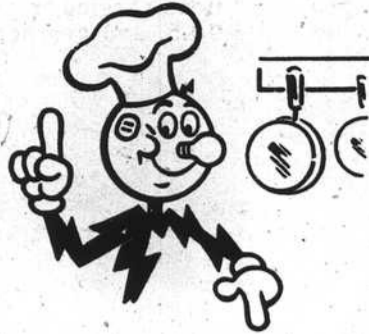
Now roll out very fine and thin, a layer of the pie crust. Place this as a cover over the preparation, sealing all around with fingers. Pierce holes in the top crust with points of a fork, and cut a hole in the center in the shape of the letter X.

Set in a moderately hot oven and bake until brown. In the meantime, melt one tablespoon of butter; add to the remaining oyster liquor. Heat and season with salt and pepper. When it is about to come to a boil, and when the pie is nearly brown, put a funnel into the center opening in the crust and pour in as much of the liquor as the pie will hold. Place a garnish of pastry over the hole in the top and bake a minute or so longer. Be sure not to have the oyster pie overdone. If preferred, the top crust of the pie may be baked separately.

### OYSTERS ST. JACQUES

1 pint oysters (or about 8 per person), 2 onions, 1/2 c. milk, 1 tbsp. shortening, 1 beaten egg yolk, 2 tbsp. flour, 1/4 c. buttered bread crumbs, 1 tsp. Creole Herb Blend, 1/2 tsp. Creole mustard, 2 tbsp. chopped mushrooms, salt and pepper to taste.

Clean oysters of shells and grit. Fry the onion (chopped up) in shortening until brown,



## REDDY KILOWATT'S HELPFUL HINTS FOR HOMEMAKERS

When it comes to household chores, your electric dryer is a willing worker. Here are a few suggestions on extra ways it can save you time and work.

### EASIER HOUSECLEANING

1. Let your dryer dust and fluff up items such as draperies, scatter rugs, chenille spreads and pillows between launderings. Just tumble them in your electric dryer on the no-heat setting.
2. After washing plastic items such as shower curtains and storage covers, shake out excess moisture and add to your dryer along with several dry towels. Tumble on the no-heat setting.
3. As you replace household linens with those of a durable-press finish, your dryer will do the "ironing". Manufacturers of these items definitely recommend machine drying instead of line drying for a smooth, wrinkle-free finish.

Remember that the purchase of an electric dryer now from an Electric League appliance dealer brings you a free bonus of durable press sheets and pillowcases.

**We invite you to use the services offered by our Home Economics Department. For assistance with electrical appliances, kitchen planning, home lighting, menus and recipes**

**CALL  
384-4600  
and ask for  
HOME SERVICE**

## Token Open Housing Law Under Attack In Illinois

AURORA, Ill. - (NPI)--An open housing law passed in this Chicago suburb has been attacked by local NAACP president, Mrs. Emily Gibson, as a "legalization of racism." NAACP officials vowed a court test against the ordinance, which prohibits discrimination in the sale or rental of real estate by brokers, except when the property owner states in writing that he doesn't want to sell or rent to persons of a certain race or religion. Mrs. Gibson said the law violates the 14th Amendment assurance of "equal protection of the laws."

slowly add the flour and brown this. Add the milk and heat to boiling. Add the seasonings and the herbs and mushrooms. Simmer 12 minutes; then stir in the beaten egg yolk and the oysters. Place on deep oyster shells, or French shells. Cover with buttered crumbs, and bake in a moderate oven 15 minutes. Serves six.

### OYSTERS ROCKEFELLER (Twelve Servings)

For the Sauce: 8 tbsp. mashed boiled spinach, 4 tbsp. crushed green onion tops, shallots or chives; 2 tbsp. chopped tender celery stalks, tops and leaves; 2 tbsp. chopped parsley, 1 head (med.) mashed cooked lettuce, 1/2 lb. butter, 2 tbsp. fine bread crumbs, 1 tsp. Creole Herb Blend, 1/2 tsp. ground black pepper, 1 tsp. salt, 1 tsp. anchovy paste, 1 oz. absinthe (Herbsaint or other absinthe substitute).

The Oysters: Fine, fresh oysters in deep shells, six oysters per person. To make the

sauce, chop each of the greens separately, until exceedingly fine and then mash, using a mortar or a heavy mixing bowl, and pestle or a meat grinder. Force each through a strainer of medium fine mesh. Measure out the required amount of each and mix well together. Heat the butter and thoroughly mix in; also mix in the bread crumbs, the anchovy paste, and the herbs and seasonings. Now mix in the absinthe and the sauce is ready when needed.

Remove the oysters from shell and clean all particles of shell and grit. Scrub and boil the empty shells before using.

Fill each of a dozen pie plates with hot ice cream salt and set six shells on each pie plate. Place one large or two small oysters in each shell and run the pan under the broiler for three minutes, or until oysters begin to shrink. Remove, and put two or more teaspoons of the sauce over each oyster and run under the flame again until browned VERY slightly.

Serve hot from oven; be sure to protect your table top from the very hot pie plates.

## FASHIONS AT A GLANCE

By Mattie Smith Colin (NPI)

Fur trim often contrasts with a fur coat or jacket this season... and fur hats continue their popularity. Some have a new look, being made of fur that contrasts with, instead of matching, the coat with which it's worn. Newest look in fur hats is two or more different-colored furs...such as light and dark mink.

\* \* \*

Pastel furs demand "soft" make-up shades...Pale tints in furs, even white for evening, are the "thing" this season...and as furs are worn close to the skin, the shades you apply to your skin should be properly coordinated....

Try using a "sheer" textured foundation to create a "soft," and lustrous look...The "light" color of the fur tends to cast white lights on the face, so your foundation should veer to the light and away from the darker shades which may appear shadowed....

Select a blusher and lipstick among the clear pinks most flattering to "you"....

\* \* \*

Protect your furs when not in constant use. COLD storage is the only adequate storage....

### Dupont 501 Nylon Carpet

Completely Installed with Rubber Pad No Down Payment  
**7.95 SQ. YD.** Terms up to 36 Mos.  
**NEVADA BLIND & FLOOR**  
1300 S. Main 385-3411

**Sell Your Lawnmower--  
YOU WON'T NEED IT!**  
MTA