

**FOOD FORUM**  
Dorothy Johnson

**Gourmet Recipes**

There comes a time the housewife wants to throw caution to the wind and splurge. So when you feel in an expansive mood - try some of these recipes.

**BEEF CARBONNADE**

In a large skillet brown 2 lbs. boneless beef chuck, cut into 1 inch cubes, in 2 tbsp butter and 1 tbsp. olive oil over moderately high heat, transfer it to a heavy flame-proof casserole, and sprinkle it with salt and pepper. Deglaze the skillet with 1/2 cup dark beer, scraping up the brown bits clinging to the bottom and sides. Transfer the mixture to the casserole. In the skillet saute 4 onions, thinly sliced and 2 garlic cloves, crushed in 3 tbsp. of butter and 1 tbsp of oil until the onions are golden. Add the mixture to the casserole and add 20 pitted prunes, 2 small dried red hot chili peppers, 2 cloves, 1 bay leaf, and 1/2 tsp. thyme. Pour in 2 cups dark beer, or just enough to cover the meat. Cover the casserole with a sheet of wax paper spread with 2 tbsp. Dijon-style mustard, mustard side down. Bring liquid to a boil and simmer covered, over low heat for 1 hour and 30 minutes, or until meat is tender. Transfer the meat and prunes with a slotted spoon to a heated serving dish and discard the chili pepper and the bay leaf. Bring the liquid to a boil, whisk in a beurre manie', made by kneading together 1-1/2 tbsp each of flour and softened butter in bits. Add 2 tsp. red wine-vinegar and salt and pepper to taste. Pour the sauce over the beef. Serve the dish with pureed potatoes.

**HAM STEAK WITH CHEESE SAUCE**

In a bowl combine: 1/2 cup each of heavy cream and port, 1 egg yolk, lightly beaten, and salt and pepper to taste. In a large ovenproof skillet saute a 1 lb. ham steak, about 1/2 inch thick, in 1 tsp. of butter until it is browned on both sides. Remove the pan from the heat, and pour the cream mixture over the ham. Top it with 1/4 cup each of freshly grated Parmesan cheese and grated Gruyere cheese. Dot the cheese with 1 tbsp. butter, softened and cut into bits. Bake the ham in preheated moderately hot oven (375 degrees) for 15 minutes or until the cheese is melted and golden.

**DEEP FRIED SHRIMP BALLS**

Shell and de-vein 1 lb. shrimps, mince them and put in a bowl. Add 10 fresh water chestnuts (available at Oriental groceries), peeled and minced, 1 scallion, green tops included, minced and a thin slice of fresh ginger root, peeled and minced. Sprinkle the mixture with 1 tsp medium dry sherry and 1/2 tsp. salt. Combine it well. Fold in 1 egg white stiffly beaten with 1 tsp. corn starch and form the mixture into walnut size balls. Fry the balls in batches, in hot deep oil, turning them once for 2 or 3 minutes or until they are golden brown. Remove the shrimp balls with a slotted spoon, drain them on paper towels and serve them immediately garnished with lemon wedges and sprigs of parsley.

**HAM ROLLS STUFFED WITH PIMIENTO BUTTER**

Trim the fat from 1/2 lb. very thinly sliced cooked ham and cut into 3 inch squares. In a blender puree 1/4 cup pimientos with 1 tsp. lemon juice and add a pinch of cayenne and salt to taste. In a bowl cream 1 stick or 1/2 cup butter, softened and blend in pimiento puree. Spread the ham squares with butter and roll them up in jelly roll fashion. Put the rolls on a plate seam side down. Weight them down with another plate and chill them for at least 3 hours. Cut the ham rolls in half and arrange them on a serving dish and garnish them with parsley.

**Registrar of Voters**

The Clark County Election Department announced today the establishment of six satellite voting registration locations in Clark County. These registration locations are manned by volunteer workers at the following locations and during the following periods of time:

Boulevard Mall - 3528 Maryland Parkway, 11 AM--6PM; Vegas Village North - 1501 Las Vegas Blvd. North, 11AM--7PM; Wonderworld Stores - 3830 West Sahara Avenue, 11AM--7PM; 1501 North Decatur Blvd., 11AM--7PM; 1560 North Eastern Avenue, 11AM--7PM; Safeway Store - 3631 West Sahara Avenue, 2PM--6PM.

In addition to these voluntarily manned registration locations the following permanent registration locations are also available to the public:

Election Department - 400 Las Vegas Blvd. South; Escape Travel Tour Service - 830 East Sahara Avenue; Democrat Headquarters - 511 Las Vegas Blvd. South; Republican Headquarters - 1906 East Charleston Blvd.; North Las Vegas City Hall - 2300 Civic Center Drive; North Las Vegas Library - 2200 Civic Center Drive; Henderson City Hall - 243 Water Street; Boulder City City Hall - 900 Arizona Street.

Registration for the General Election November 5, 1974, will be open through Saturday, October 5th. Only persons registered to vote prior to October 5th will be eligible to vote in the General Election.

For those people who have moved, a change of address must be made on their voter registration prior to October 5th, so that they may be voting in their legal precinct for the General Election. Change of Addresses may be accomplished by a telephone call to the Clark County Election Department through September 27th. After September 27th, anyone who has moved requiring a change of address can only do so by personally coming to the Clark County Election Department. The last day that a change of Address can be accepted is October 5, 1974.

**O'CALLAGHAN KICK-OFF BREAKFAST**

Governor O'Callaghan's Kick-Off Pancake Breakfast Rally, held on the parking lot of the Silver Nugget, in North Las Vegas, was attended by several hundreds.

The Governor personally greeted and talked with each person present in his people-to-people campaign.

**BLACK POWER**  
is in the voting box

**DRAPERIES!**  
**BIG WINDOWS!**  
**LITTLE WINDOWS!**



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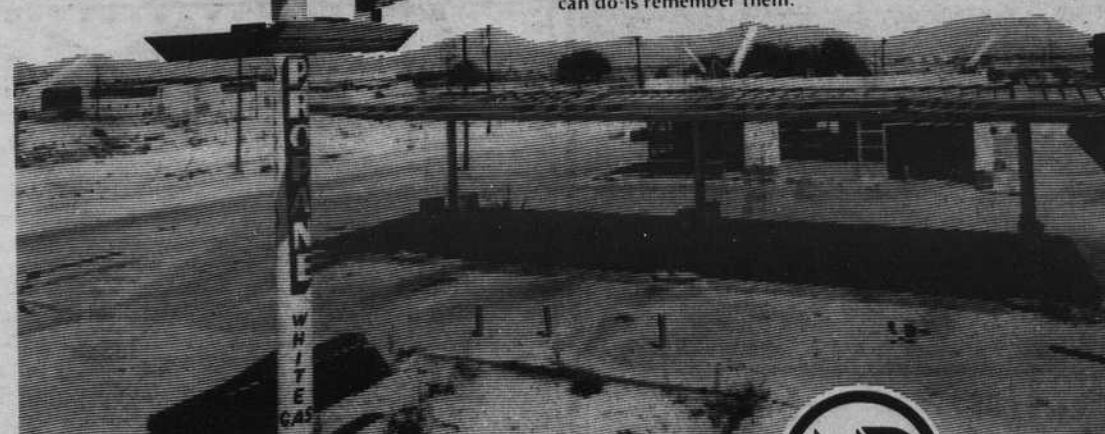
**REMEMBER THE GOOD OLD DAYS ... just last year!**



That was when this Las Vegas service station locked up its pumps and went out of business. Weeds now grow in its driveways, but the old price still on the sign reminds us just how it was last year. Most of us know how much fuel prices have changed in only a few months.

The point is, we're still very much in business at Nevada Power. We feel that we must provide Southern Nevada with all of the energy it needs for a healthy economy. To do this, we must buy fuel to run our generators, and we must pay today's prices for it. That means higher prices to us and higher rates to our customers, which is the reason for our applications to the Nevada Power Service Commission for rate relief.

We miss the good old days, too. But at this point all we can do is remember them.



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