

# Cooking Internationale with B'ham's Wayne Alumnae Club

## Pick Your Dish from A to U

Here are some other international recipes — from America (Franklin, Mich. yet) and American Indian to Ukrainian — that are to be found in the WSU Alumnae Club of Birmingham cookbook. Get the book for more A to U dishes, also including those Arabic, Armenian, Austrian, Belgian, Canadian, Chinese, Cuban, Danish, Dutch, East Indian, Egyptian, English, Finnish, Flemish, French, German, Greek, Hawaiian, Hungarian, Irish, Japanese, Jewish, Mexican, Polish, Russian, Scotch, Spanish, Swedish, Swiss and Turkish.

**"OLD FRANKLIN" MICHIGAN" CHEESE SPREAD**  
1 cup finely shredded medium or sharp cheese  
1 cup small curd cottage cheese  
1 large green pepper  
Dash of black or white pepper

Mix to blend well. Serve on crackers or toast. This may be used as a sandwich filling. Small amounts of it may be used in salads.

**"OLD FRANKLIN" GRILLED SANDWICH**  
Toast bread on one side. Place a slice of cheese on the untoasted side. Spread with one tablespoon of a good quality chili sauce. Place under broiler until the cheese is melted.

**American Indian WILD RICE CASSEOLE**  
1 cup wild rice  
3 tablespoons minced onion  
2 tablespoons minced green pepper  
1 stick of butter or margarine  
1 12-oz. can mushrooms  
2 beef bouillon cubes  
1 chicken bouillon cube  
3 cups hot water

Saute the rice, onion, and green pepper in butter until the onion is tender. Place in casserole. Dissolve the bouillon cubes in the three cups of hot water.

Add bouillon and drained mushrooms to casserole and cover tightly. Bake at 350 degrees for one hour or until all moisture is absorbed. Serves 6-8.

**Ukrainian WALNUT ALMOND TORTE**  
2 eggs, separated  
1 1/2 cups confectioners sugar  
2 cups walnuts, ground  
4 tablespoons, fine bread crumbs  
Beat the egg yolks until light. Add the sugar gradually and beat until thick and fluffy. Stir in the nuts and bread crumbs. Beat the egg whites until stiff and fold gently into the mixture. Butter 2 deep layer pans with soft butter and sprinkle with fine bread crumbs. Spoon the batter into these pans. Bake in a 350 degree F oven for 30-35 minutes. Remove from the pans and place on a cake rack.



MRS. MARY D'AGOSTINA THURBUR ROLLS ITALIAN PASTRY SHELLS

## Resident Tells Her Recipe for Cannoli

"Cannoli" are delightfully crisp pastry shells which Italian-descended Michiganders prepare when they have time to spare, then keep indefinitely to fill with sweet delicacies later.

These luscious, crumbly delights, served as desserts at holiday feasts, are also eaten by Italian family members at other meals, says Mrs. Mary D'Agostina Thurbur, a Wayne State University alumna who lives at 1139 Emmons, Birmingham.

Mrs. Thurbur makes cannoli just as her Italian mother did and recently contributed the family recipe to an "International Cookbook" sponsored by the WSU Alumnae Club of Birmingham.

As for the filling, the book features a mouth-watering concoction which Mrs. Thurbur recommends, made of ricotta cheese, chocolate chips and grated nuts. This is only one of many which may be used, she points out.

Popular variations are whipped cream, or firm types of pie filling with a cornstarch base. Vanilla cornstarch custard filling is the most preferred variety.

The wooden sticks for molding the cannoli may be made by cutting a sanded, one-inch dowel into four- to five-inch lengths. New types made of metal may be purchased at bakery supply houses or Italian specialty shops.

The book, now in a second, enlarged edition, features 130 recipes representing 34 nations, from the kitchens of members. It sells at \$2 per copy, with an additional 25 cents for mailing and handling.

Proceeds are added to the club's scholarship fund, through which prospective Wayne students are aided in attending the University.

Orders are handled by the committee chairman, Marion Tate, 1172 Bird Ave., Birmingham.

This is member Thurbur's cannoli recipe as it appears in the cookbook:

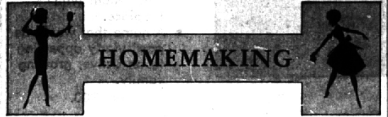
1 1/4 cups flour  
1 tablespoon cocoa  
1 tablespoon sugar  
1/4 teaspoon salt  
1/2 teaspoon baking powder  
2 tablespoons shortening  
1/2 cup wine  
Mix flour, cocoa, sugar, salt and baking powder. Work in the shortening. Add wine a little at a time and knead well.

The first musical conservatories were orphan asylums, and the term is derived from the Italian word for such institutions, "conservatorio." The concept of schools devoted exclusively to the training of musicians did not exist prior to the last half of the 17th century. Then, with the increasing interest in opera in Italy, the need for trained musicians and singers was met by initiating musical studies in orphan asylums. Later, as more and more young people became interested in the thorough work that the conservatories offered, the institutions changed from orphan's homes into the music schools that they are now.

WHILE IN HAWAII she will visit Dr. and Mrs. Donald Watson; he is a professor of horticulture on sabbatical leave from Michigan State University.

The travelers will leave on Japan Airlines from Los Angeles, and stops are planned in the following areas: Hawaii, Japan (two weeks), Taiwan (Nationalist China), Philippines, Cambodia, Thailand, Malaysia (Singapore), Borneo, Hong Kong, Macau, a return to Hawaii and home.

6-D THE BIRMINGHAM (MICH.) ECCENTRIC April 16, 1964



## Herbs Spark Lunch, Complement Speech

By ELIZABETH VAN LOAN  
Special Writer

A meal bowl punch of May wine flavored with sweet woodruff will precede the herb food buffet luncheon Monday in the "Talk of the Town" series at the Whittier Hotel, Detroit.

Mabel Schultz of Mabel's Herb and Flower Shop on Walnut Lake Road will talk on "A Pinch of Herb" in line with the series' purpose of tying in the luncheon with the guest speaker's topic.

The buffet dishes, made with herbs, which will be served are tomato aspic salad (bay leaf, marjoram and cloves); fruit salad (ginger); cottage cheese and chives; pickled kidney bean salad (red peppers, peppercorn, juniper berries, bay leaf, cloves and mustard); jellied fish salad (saffron); curried chicken; shish kabab (oregano, garlic); rice pilaf (oregano and shallots); and spinach fines herbes (tarragon, chives, parsley and chervil).

A SWEETS TABLE will hold French pastry, fruit pies and cake.

On April 7 Mrs. Schultz was a guest at the luncheon which featured dishes made with wine in keeping with the talk by Randall Switzer of Christian Brothers Wine, "Wines in Fashion."

That luncheon started with fruit cup aux madeiras and went on to braised veal with burgundy and marquee with champagne (sherbet whipped up with champagne).

As a grand finale the chef came out of the kitchen and prepared crepes Suzette before a fascinated assemblage.

The luncheons are open to the public. Reservations may be made by calling the catering department of the Whittier Hotel.

## Serve Chow Mein Over Crisp Waffles

How about serving chow mein over crisp waffles as that "something different" for Sunday night suppers or a late evening snack? You can prepare the whole meal in minutes with frozen waffles and a new instant chow mein.

For greater variety, add leftovers of beef or hamburger, poultry, pork or seafoods.

## Way with Pictures

If you're hanging a picture grouping over a sofa, place the pictures at least six to eight inches from the top of the sofa to the bottom of the frames so that a seated person's head will not hit the frames.

## Clean Up Quickly

Always be sure when painting to have a clean cloth dampened with turpentine right next to you, to wipe up spilled drops as soon as they are spilled.

## Sweet Substitute

To substitute sweet milk for buttermilk, measure one tablespoon of lemon juice or vinegar into a measuring cup, fill with milk and allow to stand while assembling other ingredients.

## Small-Patterned Wallpapers Provide Color, Decoration

Scraps of wallpaper between windows and doors and other cut-up areas in the house present a real problem for the home decorator.

A leading wallpaper company suggests this solution: Use an all-over patterned paper, always choosing the small Provincial or closely packed type of design.

Such paper will bring color and decoration into the room and yet it will not dominate the small wall areas.

THE HOME decorator should remember that large patterns will be cut up by the small walls and that their very size makes them unsuitable for the small room.

Also, you may want to use small patterns for cupboard areas, bookcase backs, strips of wall over windows and little patches of wall that present a problem.

An example would be a room containing a brick fireplace and partial wall with beamed ceiling, windows and other wall areas paneled in knotty pine. Here it would be best to choose a small Provincial pattern for the soffit and awkward room areas which need decorating.

## Zone Thermostats Give Best Heating

Only a separate thermostat in each major zone can keep the indoor temperature in perfect balance with the effects of changing outdoor and indoor conditions.

Eye accidents involve more than 150,000 children every year, warns the National Society for the Prevention of Blindness, Inc.

## Try White for Roof

White has become a very popular roof paint in the last few years as householders have learned that interior temperatures can be reduced as much as 20 degrees by painting a dark roof white.

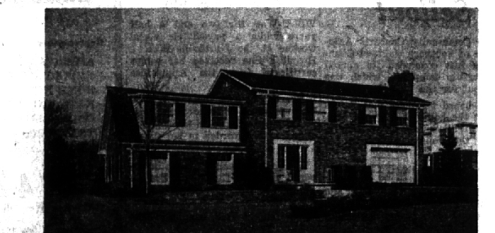
Non-chalking paint is recommended to prevent the body of the house from being stained.



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