

Century Suppers

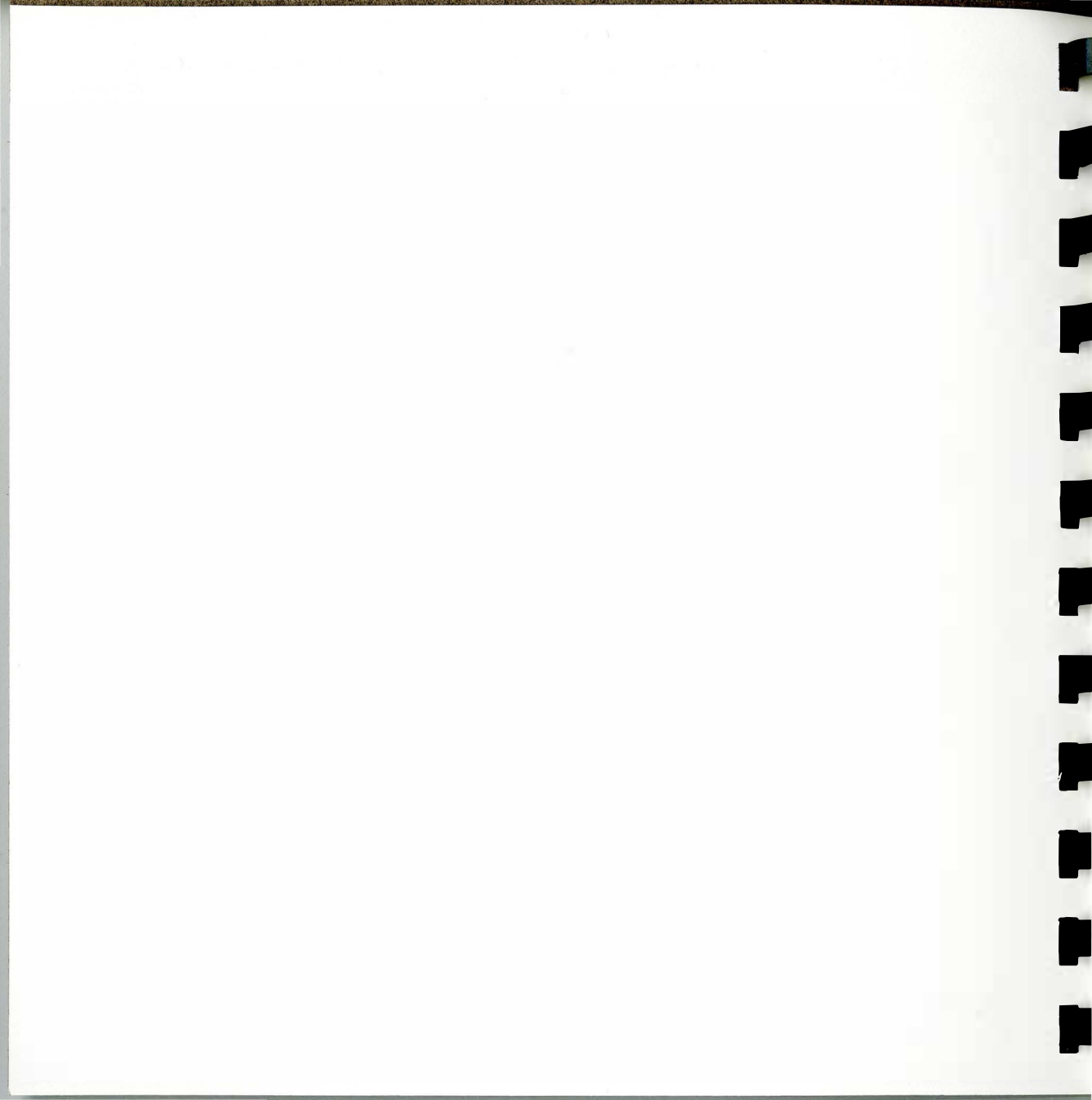
Iowa City Public Library



Century Suppers



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**This book is dedicated to the memory of
Laurence D. Lafore.**



Foreword

In 1986, the Iowa City Public Library Foundation followed in the footsteps of the founders of the Iowa City Public Library who originally raised the funds necessary for our Library. Realizing the importance of our free public library system, the Library Foundation began a fund drive to ensure the library's continued excellence. The Centennial Endowment Fund Drive was created to raise \$1,000,000 by 1996, the centennial of the founding of the Iowa City Public Library, to fund an endowment which will enhance the programs and collections of the library.

On April 12, 1986, the Library Foundation held a gala to kick off the Endowment Fund Drive. In keeping with the memory of our founders, this evening was a celebration of our past. All guests at the black-tie gala were invited to join in the spirit by dressing in turn-of-the-century costumes. The reception held at the Public Library was a colorful evening with different events held throughout the many areas of the building. Guests enjoyed the entertainment while sipping wine and enjoying hors d'oeuvres.

After the reception, dinners were held in many of the historic homes of Iowa City which were in existence in 1896, when the first fund raising began. Each host chose a literary theme around which the meal and the evening were centered.

Century Suppers was created from the dinners held that evening. It is intended to entertain, inform and help you to experience the special evening of April 12.

As editors, we take credit only for the arrangement. The text describing the houses was written by Robert Alexander; the information about the two library buildings was provided by Hansen Lind Meyer Architects; the wines were selected by John Gillespie of Claret and Friends; and the menus and recipes were provided by the generous hosts and cooks for that evening. All profits will benefit the library's Centennial Endowment Fund. Our thanks to those who helped.

Patricia Forsythe Carolyn Gross
Co-conspirators and co-editors



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The Iowa City Public Library

Around the turn of the century, many cities in Iowa acquired nicknames. Des Moines was the Capitol City; Cedar Rapids, the Parlor City; Waterloo, the Cream City; Muscatine, the Button City; Keokuk, the Gate City.

Iowa City fittingly gained the sobriquet, "The Athens of Iowa," indicating it to be the cultural center of the state. In addition to being the home of the University of Iowa, the city won cultural honors in its own right — for the Coldren Opera House, the Lyceum Lecture programs, and a strong determination to provide the citizens with an outstanding library.

Iowa City had its library beginnings 130 years ago, in 1856, before the Civil War. One hundred forty-two dues-paying members developed a library that was claimed to be the best west of Chicago. But the organization encountered financial difficulties and closed.

In 1864, a concerted effort by the local YMCA, successfully financed through numerous ice cream strawberry festivals, resulted in a library of 500 volumes. Again, financial woes ended the project in 1870, and Iowa City was without a library for a quarter of a century.

Finally, in 1896, a library association (forerunner of the current Board of Trustees) was organized by a group of Iowa City ministers, a determined group of young people, and Iowa City business people. A series of very special events, beginning with a rousing rendition of a French play, *Honour before Wealth*, and concluding with an enlightening lecture series, Chatauqua style, raised \$3,000 and enabled these folk to bring the library issue to the ballot. A city vote for a public library carried overwhelmingly, 1184 to 390.

The first library was located at 211 1/2 East Iowa Avenue, above the present Copper Dollar Tavern. The second library location was 214 1/2 East College, and interestingly that space is today part of the present library building.

In 1902, the library association requested a grant of \$25,000 from the Carnegie Foundation to build a library building. The request was granted if the city would provide the lot and an annual operating budget of at least 10% of the gift. Later, an additional \$10,000 was granted. The building, completed in 1904, still stands. An addition was made in 1963, at a cost of \$350,000, ten times the cost of the original building.

1981 provided another landmark for the library, with the construction of a new building on the corner of College and Linn Streets at a cost of \$3,500,000, again ten times the cost of the addition in 1963. This library currently serves not only Iowa City, but residents of unincorporated areas of Johnson County.

After 90 years, Iowa City proudly boasts a library befitting of the town's early sobriquet, "The Athens of Iowa."

Irving B. Weber
March 1, 1986

(Irving Weber is a retired Iowa City businessman and active local historian. He writes a column on Iowa City history for *The Iowa City Press Citizen*, and is the author of several books on Iowa City history. His sobriquet, fittingly, is "Mr. Iowa City!")

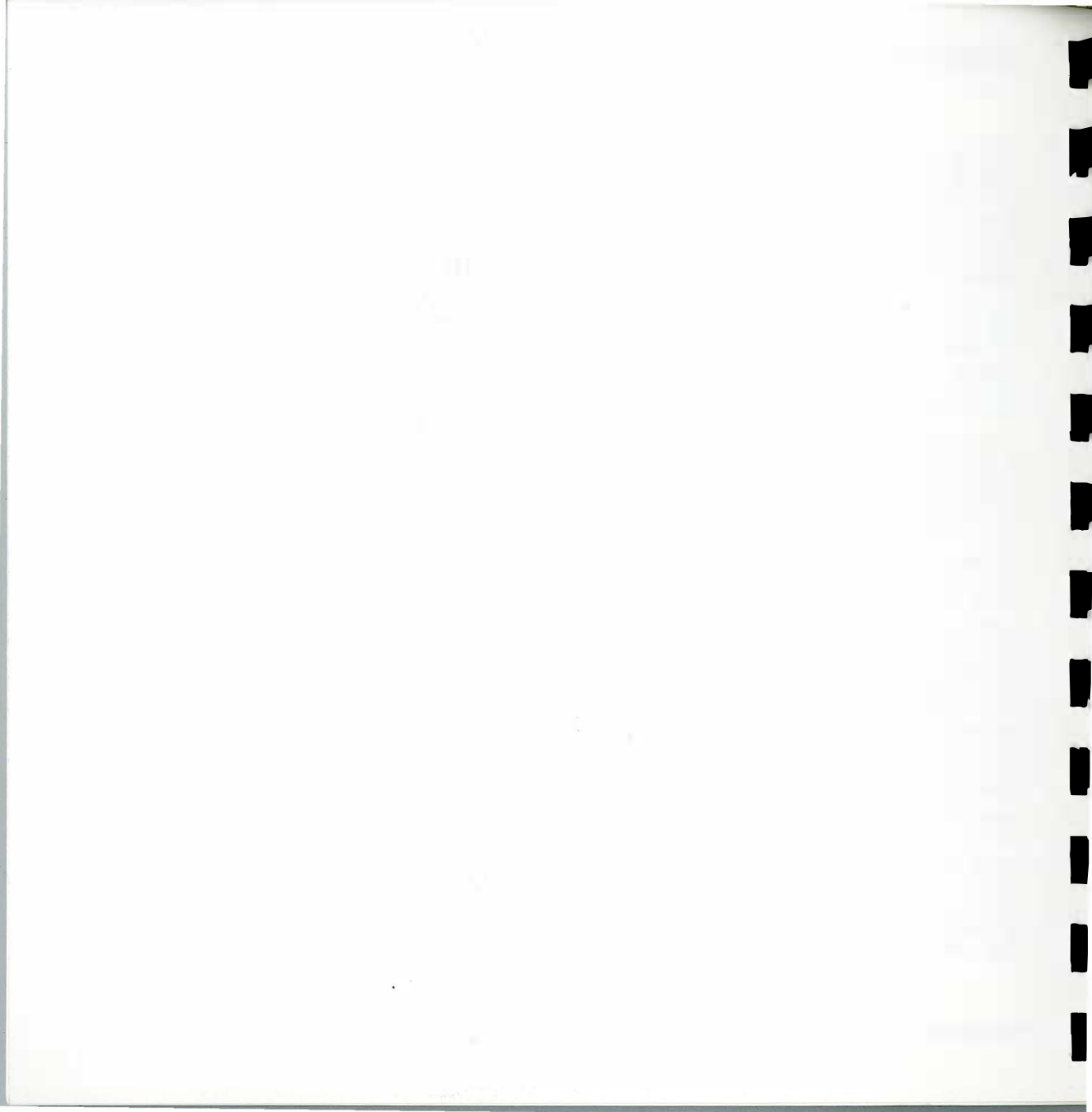





Table of Contents

The Reception	1	Patricia and George McCormick	36
Ruth and Samuel Becker	5	Betty and Duane E. Means	37
Constance and M. Craig Champion	8	Murphy/Brookfield Bookstore	38
Karen and Wallace Chappell	11	Johanna and Verne Nelson	41
Sandra and Gerald Eskin	14	Barbara and Thomas Nicknish	44
John Fitzpatrick	17	Margaret E. and George E. Perret	47
Patricia and Robert Forsythe	18	Jenny and Kenneth Printen	50
Carolyn and John Gross	21	Barbara Schwartz	53
Hands Jewelers	24	Shambaugh House	54
James Hayes	27	Anne and Brian Spencer	57
Jacqueline and L.W. "Pete" Knapp	28	Kerstin and John Van Gilder	58
John Leggett	31	E. Cherie and Thomas F. Viner	61
The Mansion	32	Mary Anne Volm	62
Joanne and Donald McCloskey	35		





Location: 123 So. Linn St.
Hosts: The Iowa City
Public Library Foundation
Theme: Iowa City Public Library History
Chef: Marthan Shepardson

Reception Events

Wine and Cheese
Preucil School of Music
Trivia Quiz
Be a Volunteer — Play "Check it Out"
Scenes from Famous Movies
Heritage Cablevision — Studio Open House
Tours of the FRIENDS Book Shop
Local Authors Autographing Party
Iowa City Chamber Singers
University of Iowa Opera Theater
Eulenspiegel Puppets
Jerry Newsome performing Adult Storytelling
Microwave Hors d'oeuvres Demonstration
Technical Services Open House

Wines

Folonari Soave
Los Hermanos White Zinfandel
Los Hermanos Burgundy

Across the corner from one another on College and Linn Streets, the two public library buildings can be read as a textbook on library design and as a record of part of the history of Iowa City. In 1902, a grant of \$35,000 from Andrew Carnegie was used to build the public library on the southeast side of the street. Greek Revival was the architectural style for public buildings in those days. They were built to impress and to establish authority. Climbing the front steps, one entered with awe.

Built of field stone foundation walls, brick masonry walls and grey limestone veneer, this 9,600 square-foot structure was built to last. The central temple





form, with wings extending north and south, was sufficient to house the original library collection. Surface decoration on the outside was minimal, used only to break up or soften the mass of flat stone surfaces. As an example, the main floor windows have stone framing interspersed with projecting stone points, referred to as 'Gibbs Surround.' A skylight on the roof brought natural light into the interior through a stained glass window. Today, that window, mounted in a large oak frame, sits in the lobby of the new public library as a reminder of the library's history.

The original library was built to serve a population of 7,500. In spite of additions over the years, the building could not keep up with the burgeoning population of Iowa City. Nor could it accommodate the changing needs and expectations of library patrons. In short, by the late 1970's, the library needed more space and more technological support.

In 1977, the architectural firm of Hansen Lind Meyer was commissioned to design a new library. Architectural styles had changed and so had downtown Iowa City. The studied seriousness of Greek Revival public buildings had long ago given way to the less imposing lines of administrative modern. Since the new library is located at one end of a brick pedestrian mall, it was natural to use brick instead of limestone for facing.

The current 47,000 square foot public library opened in 1981. It is as different from its predecessor across the street as the current decade is from the early 1900's. The two story brick structure is informal, open, and welcoming. Sunlight floods into it from skylights and windows. The scale of the building exchanges awe for friendliness. The open plan, bright colors and generous lobby all suggest an up-to-date, user-friendly building that welcomes patrons of all ages.

Courtesy Hansen Lind Meyer Architects

Bacon Stix

- 10 thin bread sticks
- 5 slices bacon, halved lengthwise
- ½ cup grated Parmesan cheese

Dredge one side of bacon with cheese. Roll it cheese side against the bread stick diagonally, covering entire bread stick. Place on paper towel on plate. Microwave 4½-6 minutes until bacon is done.

Open-Faced Mini-Reubens

- ¼ cup Thousand Island Dressing
- 24 slices party rye bread
- 1½ cups well-drained chopped sauerkraut
- ½ pound thinly sliced corned beef
- ½ pound sliced Swiss cheese, shaped in triangles

Dry out rye bread by microwaving 12 pieces of bread on a paper towel for 1½-2 minutes, turning over once. Repeat with remaining slices. Combine the dressing and sauerkraut. Place 1 tablespoon on each slice of bread. Top with beef and cheese. Microwave on paper towel 1-1½ minutes, doing 12 pieces at a time.



Crab Stuffed Zucchini

3/4 cup chopped fresh mushrooms
3 tablespoons butter
2 tablespoons flour
3/4 cup half and half
1/2 cup chopped green onions
1/4 teaspoon paprika
1/4 teaspoon salt
1/8 teaspoon pepper
2 tablespoons sherry
2 cans (6 3/4 ounces each) crab, rinsed, drained and cartilage removed
1 1/4 to 1 1/2 pound small zucchini, cut into 3/4" pieces.

Combine mushrooms and butter. Microwave 1-2 minutes until mushrooms are tender. Stir in flour until smooth. Add onion, spices and sherry. Microwave 2-4 minutes, until very thick, blending with wire whip twice. Add crabmeat and set aside. With spoon, hollow out center of each zucchini slice about halfway down, leaving 1/8" to 1/4" on sides. Spoon crab into zucchini. Place on two towel-lined plates. Sprinkle with additional paprika. Microwave *each* plate 1-3 minutes at 70% power, rotating twice. If prepared ahead and cooked at last minute, microwave 2-5 minutes at 70% power. Do not store uncooked more than 8 hours.



Location: 521 W. Park Road
Hosts: Ruth and Samuel Becker
Theme: *A 19th Century Supper with the Tempter in "The Siren"*
by Chekhov
Chef: Dorothy Paul

Menu

Marinated Mushrooms
Russian Caviar
Kulibiaka of Salmon
Dill Sauce
Zucchini fans in herb butter
Tomato and Hearts of Palm Salad
Basil Vinaigrette
Russian Pumpnickel
Cold Orange Soufflé
Pastilles of Fruit

Wine

Corbett Canyon Chardonnay

Drastic rejection of applied ornament and exploitation of simple geometric shapes and textures mark this large Craftsman house of about 1910. Dormers, set on the main axes, and wrap-around porch echo the geometry of the main block and, in opposition to Victorian facaderie, give all sides equal prominence. The hovering, deep eaved roofs and substantial walls and supports endow the home with a sense of enclosure and protection.



Kulibiaka of Salmon

Pastry:

- 1½ 8-ounce packages Philadelphia Brand Cream Cheese
- 3 sticks sweet butter
- 3 cups flour
- ½ teaspoon salt

Mix thoroughly chilled cream cheese and butter by hand or in an electric mixer. Sift flour and salt together. With your fingers or with a pastry cutter, work flour into butter-cream cheese mixture until dough is formed. Divide into 2 parts, one slightly larger than the other. Chill in refrigerator 3 hours or overnight.

Filling:

- 2½ pound piece fresh salmon, poached and cooled in court bouillon
- 1 cup rice, boiled
- 1 stick sweet butter
- 1 cup finely chopped fresh dill
- 3 cups finely chopped onions
- 2 teaspoons sugar
- juice 2 lemons
- 3 tablespoons capers
- salt and pepper, freshly ground
- 4 carrots, boiled and chopped
- 3 hardboiled eggs, finely chopped
- 2 egg yolks, beaten with 1 tablespoon water
- 2 tablespoons melted butter, mixed with ½ teaspoon curry powder

Drain rice; stir in 2 tablespoons butter, chopped dill. In a heavy skillet, gently fry onions (with sugar) in remaining butter. Cover, cook till wilted but not brown. Cool. Pick over salmon, removing bones, skin. Break salmon into pieces and mix with lemon juice and capers.

To assemble:

Preheat oven to 400°. Roll out smaller ball of dough ⅛-inch thick in round or oval shape depending on serving platter. Spread rice-dill mixture to within ½-inch of pastry edges. Season with salt and pepper. Cover with salmon. Season. Cover in turn with onions, carrots, chopped eggs, seasoning each layer.

Roll out larger ball of dough to a shape that will cover filling. Moisten fingertips, pinch edges of upper and lower pastry layers together. Transfer pie to a buttered cookie sheet without edges. Paint dough, using pastry brush, with beaten egg mixture. Slash upper crust several times. Bake 20-25 minutes or until golden brown. Remove; pour melted butter-curry mixture into slashes in crust. Transfer to serving platter; decorate with capers. Serve with Sour Cream Dill Sauce. Serve hot, cold, or reheated.

Cold Orange Soufflé

Serves 12

- 2 tablespoons unflavored gelatin
- 1 cup cold water
- 8 eggs, separated
- ½ teaspoon salt
- 2 6-ounce cans frozen orange juice concentrate, thawed and undiluted
- 1 cup granulated sugar
- 1 cup heavy cream
- 1 fresh, thinly sliced orange

In the top of a double boiler sprinkle the gelatin over the cold water. Set aside to soften. In a medium bowl beat together the egg yolks, salt, 1 can orange juice concentrate, and ¼ cup of the sugar. Stir the orange juice mixture into the gelatin mixture and using low heat, set over boiling water. Stir constantly until the gelatin is dissolved and the mixture thickens slightly, about 6-8 minutes. Remove the pan from the heat and stir in the other can of orange juice, blending thoroughly. Chill in the refrigerator until the mixture mounds slightly when dropped from a spoon.

In a large bowl beat the egg whites until soft peaks form. Gradually beat in the remaining ¾ cup sugar and continue beating until very stiff. Carefully fold the orange mixture into the egg whites. Whip the cream in a mixing bowl until it forms soft peaks. Gently fold the whipped cream into egg whites mixture. Prepare a 2-quart soufflé dish with a 2-inch collar made by folding a long strip of waxed paper in half lengthwise and tying it around the soufflé dish with a string. It should extend above the top of the souffle dish about 2 inches. Turn the mixture into the soufflé dish. Chill until firm, at least 4 hours. Serve garnished with fresh orange slices.





Location: 430 S. Summit St.
Hosts: Constance and M. Craig Champion
Theme: *Festive Feast of Forbidden Fruits*
by Samuel Pepys
Chef: Constance Champion and
Hutha Colby
Assisting: Dick and Mary Hockmuth

Menu

Stewed Shrimps
White Malgre Soup
A Tart of Green Pease
The Nun's Bisket
A Leg of Lamb After the Legats Way
A Grand Sallet
Joan Cromwell's Double Tart
Churn'd Cream

Wine

Chateau De La Grave

The large, squarish block, pyramidal roof, even the partial bays on the upper front, all were pretty much standard in houses of the turn of the century. This one, of 1910, gains its distinction by the Renaissance Revival aspects, such as the enriched ionic capitals of the porch and especially in the giant piers of the tall portico. The lumberman who built and lived in the house made showrooms with the elegant interior finish of varied woods in the entrance vestibule, stair hall, and front parlor.

A Tart of Green Pease

Hannah Wolley The Accomplisht Lady's Delight, 1675

“Boyl your pease tender, and pour them out into a Cullender, season them with Saffron, Salt, sweet butter and Sugar, then close it and let it bake almost an hour, then draw it forth and Ice it, put in a little verjuice and shake it well, then scrape on sugar and so serve it.”

Serves 4

- 8 ounces wholemeal shortcrust pastry
- 1 pound fresh or frozen green peas
- 2 ounces butter
- 1½ ounces dark brown sugar
- a good pinch of powdered saffron
- 1 small teaspoon of sea salt
- 2 fluid ounces cider vinegar

Roll out two-thirds of the pastry and line an 8-inch flan dish. Bake it blind. If they are fresh, boil the peas briskly for 5 minutes or till they are cooked; if they are frozen, thaw and drain them. Melt the butter in a pan, add the sugar, saffron and salt and then the peas; mix them well together. Pile the peas into the flan case and top with the remains of the pastry leaving a hole in the lid.


Bake for 25 minutes in a moderate oven (350°F.). Remove the pie from the oven and add the vinegar through the hole. If you wish it to have a genuine seventeenth-century flavor, sprinkle some sugar over the top and return it to the oven for five minutes to “ice” it before serving it hot.

A Leg of Mutton After the Legats Way

Francois de la Varenne The French Cook, 1653

“After you have chosen it well, beat it well, take off the skin and flesh of the knuckle, whereof you shall cut off the end, lard it with mean lard, flowre it, and pass it in the pan with lard or fresh seam. When you see it very brown, put it in the pot with one spoonful of broth well seasoned with Salt, Pepper, Clove, and a bundle of herbs; you may put in Capers, Mushrooms, Truffles, cover it with a lid closed up





with flowre, neither too soft, nor too hard, allayed in water, and seeth it on a few coles the space of three hours. When it is sodden uncover it; and garnish it with what you have to put it, as Kidneys, Bottoms of Artichokes, sweetbreads, and a short sauce, and about the dish lay out Lemon, or Pomegranate, Barberries and grapes.”

Serves 6

- 1 ounce butter
- 1 small leg of lamb
- 2 tablespoons flour seasoned with salt, pepper and ground cloves
- 1 bundle of fresh herbs — bay, rosemary, parsley, etc.
- 8 ounces button mushrooms cleaned and halved
- 1 tablespoon capers, drained and chopped
- 15 fluid ounces well flavored stock combined with red wine
- 1 ounce butter
- 6 lambs kidneys, trimmed and halved
- 6 ounces sweetbreads, blanched and sliced
- 6 artichoke hearts, sliced
- 3 ounces raspberries, loganberries, or red currents (fresh or frozen)

Melt the butter till sizzling in a fireproof casserole. Toss the lamb in the seasoned flour and make sure it is well coated. Brown the lamb on all sides in the fat till the skin is well crisped. Tip in any flour that is over, stir well around and then add the herbs, mushrooms, capers and stock.

Cover the casserole, bring to a boil and then simmer gently for approximately one hour (15 minutes to the pound of lamb). When the lamb is ready, heat the butter in a shallow pan and lightly fry the kidneys and sweetbreads until they are just cooked — the kidneys should still be pink inside. Keep them warm. In the remains of the butter fry the artichoke heart slices until they are warmed through; then put them with the kidneys to keep them warm.

Warm a serving dish. Carve the lamb and lay it out down the middle of the serving dish. Arrange the kidneys, sweetbreads and artichoke hearts around the edge of the dish. Spoon some of the sauce with some mushrooms over the lamb and put the rest in a warmed jug to be served separately. Decorate the lamb with the fruit and serve at once. Serve with buttered rice.



Location: 730 Kirkwood Ave.
Hosts: Karen and Wallace Chappell
Theme: Anna & the King of Siam
by Margaret Landon
Chef: Karen Chappell

Menu

Beef Sate
Pork and Shrimp Toast
Yam Yai Salad
Steamed Rice
Thai Beef Salad
Cilantro Pork with Vegetables
Pork with Peanuts and Bean Sprouts
Fried Bananas

Wine

Monticello Gewürztraminer

This small and compact house, built about 1902, is well planned and has been modernized with no significant structural changes. A remnant of the former full width porch and the ornament in the gable peak suggest the Eastlake mode of the late Victorian. Straight pieces of wood, molded and turned, meeting in butt joints emphasize the nature of wood. Richness comes from the multiplicity of small parts. The same Eastlake character appears in the interior woodwork, much of it preserved in fine condition.





Beef Sate

- 1 pound thinly sliced beef cut into 2" strips
- 2 cloves garlic, chopped
- 1/2 onion, chopped
- 1 tablespoon brown sugar
- juice of 1 lime
- 2 tablespoons fish sauce (Nam Pla)
- 1/2 teaspoon tamarind pulp dissolved in 2 tablespoons hot water
- 1 tablespoon vegetable oil
- 8 tablespoons crunchy peanut butter
- 1 onion, finely chopped
- 1 cup thick coconut milk
- 1 tablespoon brown sugar
- 1 teaspoon cayenne
- 1 stalk lemon grass, finely chopped (white part)
- 1 tablespoon dark sweet soy sauce

Blend the garlic, 1/2 onion, 1 tablespoon brown sugar, lime juice, 1 tablespoon fish sauce, tamarind pulp and vegetable oil in a blender until smooth. Thread meat strips on 8" bamboo skewers, about 3 per skewer. Place in a large, shallow glass dish. Pour the blended ingredients over skewers and marinate for 2-3 hours. Turn skewers at least once. Either broil or grill beef about 1-2 minutes per side.

In a saucepan, combine all the rest of the ingredients and bring to a boil, stirring constantly. Remove from heat and serve in small bowls with beef.

Pork and Shrimp Toast

- 2 tablespoons coriander, finely chopped
- 1 teaspoon ground black pepper
- 3 cloves garlic, finely chopped
- 1 pound ground pork
- ½ pound medium shrimp, cooked and finely chopped
- 3 green onions, including tops, finely chopped
- 1 tablespoon fish sauce (Nam Pla)
- ½ teaspoon salt
- 1 egg, beaten
- 10 slices stale or dried bread with crusts removed
- vegetable oil for deep frying

Mince coriander, black pepper and garlic until somewhat of a paste. Put in a bowl and add pork, shrimp, green onions, fish sauce, salt and beaten egg. Knead until all ingredients are completely combined. It should have a paste-like consistency. Cover bread slices with paste. Make sure all bread is covered. Paste should be piled on bread slices about ½" high. Cut slices of bread on diagonal so that you have two triangles. Heat vegetable oil in wok and fry the bread triangles meat side down until crisp. Drain on paper towels and keep warm in a warm oven until all triangles have been fried. Place on a dish and garnish with lettuce and coriander leaves.





Location: 1047 Woodlawn
Hosts: Sandra and Gerald Eskin
Theme: *Evangeline*
by Henry Wadsworth Longfellow
Chef: Karen Reisetter
Assisting: Sue Horowitz

Menu

Cajun Martinis
Acadian Peppered Shrimp
with New Orleans French Bread
Tangerine Sorbet
Roast Pork with Gingersnap Gravy
Oyster Dressing
Minted Peas in Boston Lettuce Cups
Cajun Maque Choux
Sweet Potato Pecan Pie
Spiced Pecan Cake with Pecan Frosting
Chicory Coffee

Wine

Ch. Ste. Michelle Riesling

This house, begun in 1888, is a paradigm of architectural adaptation and change. Its Queen Anne beginnings appear in the front block, including the jigsaw and stick work at the peak of the gable, barge boards, and the bay with cast iron cresting. At midpoint, around 1915, the broad, low rear section was raised to two stories and hip-roofed, with a kitchen and small porch added. The large, sympathetically designed rear addition of just last year, shows a modern taste in its spacious interior, extensive glazing, and clean wall surfaces.

Acadian Peppered Shrimp

Serves 8-12

- 3 sticks butter
- ¼ cup freshly ground pepper
- ⅛ cup lemon juice
- 3 medium garlic cloves, minced
- 2 bay leaves
- 2 teaspoons minced fresh rosemary,
or 1 teaspoon dried crumbled
- 2 teaspoons Hungarian sweet paprika
- 2 teaspoons minced fresh basil,
or 1 teaspoon dried crumbled
- 2 teaspoons minced fresh oregano,
or 1 teaspoon dried crumbled
- ½ teaspoon salt
- ½ teaspoon red pepper
- ½ teaspoon white pepper
- ½ teaspoon nutmeg
- 3 pounds large (20 count per pound) shrimp, heads off, shells on

Melt butter in large heavy skillet over medium heat. Add remaining ingredients except shrimp. Cook 20 minutes. Add shrimp, cook until pink, approximately 7 minutes. Arrange 5 shrimp per plate and add lemon garnish. Ladle butter mixture over shrimp. Serve with French bread.

Maque Choux

- 8 strips bacon, fried and crumbled
- ½ cup bacon drippings saved from bacon
- 1 medium green bell pepper, coarsely chopped
- 2-3 cups fresh corn kernels
- 1 pint cherry tomatoes, halved
- ½ cup pork stock
- salt and black pepper to taste

Fry bacon strips, set aside. Sauté bell peppers 5 minutes in bacon drippings. Add corn, cherry tomato halves, stock, crumbled bacon, salt and pepper to taste.

Bake at 400°F. in covered casserole for 20 minutes.



Minted Peas in Boston Lettuce Cups



8 servings

- 1 10-ounce package frozen peas
- 1/2 cup (1 stick) unsalted butter
- 1 medium onion, halved and thinly sliced
- 1/3 cup minced fresh mint
- 1 teaspoon each sugar,
salt and freshly ground pepper
- 8 Boston lettuce leaves, washed and dried

Cook peas in large saucepan of boiling salted water 5 minutes. Drain and plunge into cold water.

Heat butter in heavy large skillet over low heat until it begins to brown, 8-10 minutes. Increase heat to medium and sauté onion until tender. Stir in peas, mint, sugar, and salt and pepper to taste. Reduce heat to low and cook until peas are hot. Spoon into lettuce leaves and serve immediately.

Tangerine Sorbet

12 servings

- 12 tangerine shells
- 2 cups sugar
- 2 cups water
- 3 cups tangerine juice, freshly extracted from tangerines
- 2 tablespoons lemon juice
- mint for garnish

For the tangerine shells:

Slice off the tops of the tangerines leaving enough of an opening to extract the fruit with fingers or spoon. Set fruit aside to process for juice. Leave the fruit in the tops intact. Freeze tops and hollowed-out shells for at least 2 hours.

For the filling:

Combine sugar and water to make a simple syrup. Simmer 10 minutes. Remove syrup from heat, and cool to room temperature. Process tangerine meat in a food mill. Add the tangerine juice and lemon juice to syrup. Freeze in 9" x 12" enamelled pan for 5 hours. Stuff the shells to overflowing, replace tops and garnish with mint.



Location: 721 N. Linn
Host: John Fitzpatrick
Theme: *The England of Shakespeare*
Chefs: Harriet Alexander and
Phyllis Evans

Menu

Cold Marinated Salmon
Fresh and Pickled Vegetables
Spinach Fritters
Stuffed Turkey en Croute with Orange Sauce
Red Cabbage Salad
Mixed Greens
Pears in Confection
Shellbread
Fresh Fruit

Wine

Parducci Pinot Noir

This Colonial Revival house of 1923, modeled on a New Hampshire home, set a pattern in Iowa City. Its form, plan, bow window, and even the staircase have been repeated in several other homes. Built of the highest quality materials and with excellent craftsmanship, it has been conscientiously renovated after the original plans. An economist of international standing built it, and the present owner has furnished it with a luxury that compliments the spaciousness and fine woodwork.





Location: 1806 E. Court St.
Hosts: Patricia and Robert Forsythe
Theme: *The Name of the Rose*
by Umberto Eco
Chefs: Anne Moses and Judy Cilek

Menu

Renaissance Onion Soup
Arista
Pisilli alla Fiorentina
Patate alla Contadina
Insalata Spinaci
Pane Toscana
Chocolate Apricot Pecan Torte

Wine

Bergano Barbaroso

This late Victorian house of about 1890, apparently engulfing one room of a midcentury structure, forms the major part of this home, as shown by the segmental arches of the narrow windows and front porch and the simple curved brackets under the eaves. The interior woodwork is striking for its geometrical forms, such as the prismatic shapes of the newel posts and the turned balusters. With a large round molding that encloses several smaller, individual moldings, the door and window frames are quite unclassical in their richness and complexity.

Renaissance Onion Soup

Serves 8

- 8 large red onions
- ¼ cup olive oil
- 3 quarts chicken or meat broth, defatted
- juice of 3 lemons
- 8 ounces blanched almonds
- salt and freshly ground pepper
- 5 teaspoons ground cinnamon
- 4 teaspoons granulated sugar

Peel the onions; leave them whole. Cook the onions in boiling salted water for 5 minutes, then drain and dry them and chop them coarsely.

Heat the olive oil in a large saucepan. When it is hot, add the chopped onions and saute them very gently for 5-8 minutes. Heat the broth in a stockpot, then pour it into the saucepan with the onions. Simmer until the onions are soft (about 1 hour).

Warm the lemon juice in a small saucepan, then add the blanched almonds and simmer very slowly for 4-5 minutes.

Remove the onions from the broth by straining it into a bowl. Pass the onions through food mill, then return, along with the broth, to the saucepan. Taste for salt and pepper, add 1 teaspoon of the cinnamon, and place the saucepan back on the heat. At the moment the broth reaches the boiling point, add the almonds in the lemon juice and let everything simmer very gently for 2-3 minutes more. Meanwhile, heat 8 terra-cotta soup bowls in the oven.

Remove the saucepan from the heat and ladle the soup into the individual heated bowls. Sprinkle ½ teaspoon each sugar and cinnamon on each portion and serve very hot.



Patate alla Contadina
Country-style Potatoes

Serves 3 or 4

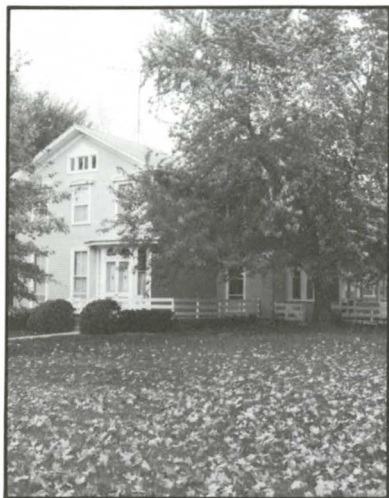
- 1 pound boiling potatoes
- pinch of coarse salt
- 1 large clove garlic
- 10 sprigs Italian parsley
- ¼ cup olive oil
- salt and freshly ground pepper to taste

Place a flameproof casserole containing the potatoes, about 7 cups of cold water, and coarse salt on a medium flame. Simmer until the potatoes are soft (about 35 minutes).

Meanwhile, finely chop first the garlic, then the parsley. Place them in a serving bowl, along with the olive oil and salt and freshly ground pepper to taste.

When the potatoes are ready, peel them while still very hot and cut them into pieces about 1 inch square. Add the potato pieces to the bowl and mix with the other ingredients, using a wooden spoon.

Serve warm or cold.



Location: 820 Kirkwood Ave.
Hosts: Carolyn and John Gross
Theme: Murder on the Orient Express
by Agatha Christie
Chef: Carol Brandt

Menu

Cream of Almond Soup
Salmon Stuffed Cucumbers
Filet of Beef Napoleon
Long Grain and Wild Rice
Herbed Green Beans
Hard Rolls with unsalted butter
Composed Salad Vinaigrette
Lady Cointreau Cake
Cheese and Fruit
Chocolates

Wine

Beaulieu Beau Tour Cabernet

The T-shaped plan used for this house of around 1880 developed in the mid-19th century and appeared throughout the midwest. Projecting bays in these numbers, for the entrance and on either side, denote a city residence of some elegance rather than a farm house. Deprived of its original large, intricately decorated porch and elaborate paired brackets under the deep eaves, its relative simplicity belies the degree to which Victorian taste depended on conspicuous ornamentation.





Lady Cointreau Cake

Serves 10-12

- 30 lady fingers
- ¼ cup Cointreau
- 1½ cups evaporated milk
- 5 tablespoons orange juice
- 2 envelopes unflavored gelatin
- ¾ cup sugar
- 4 ounces German sweet chocolate, chopped
- ½ cup sour cream
- 1½ teaspoons vanilla
- 1 tablespoon finely grated orange rind
- 1 cup heavy cream, whipped
- chocolate curls and orange peel for garnish

Separate 15-18 lady fingers and cut ½" from the end of each. Brush 2 tablespoons Cointreau over the flat sides of lady fingers. Line 9" springform pan with lady fingers — stand with cut side on bottom and flat side inward. Use 8-10 remaining lady fingers to line the bottom of the pan. Cover with plastic wrap and set aside.

Pour 1 cup evaporated milk into a bowl and freeze for 30 minutes. Pour orange juice into a bowl. Sprinkle gelatin over. Set aside.

In a medium saucepan over low heat combine remaining evaporated milk, sugar and chocolate. Stir constantly until chocolate melts. Stir in orange juice and gelatin. Heat until gelatin dissolves completely. Put saucepan in icewater just until mixture reaches room temperature. *Do not allow to Chill.* Set aside.

In a large bowl, mix remaining Cointreau, sour cream, vanilla and orange rind, and refrigerate. Remove evaporated milk from freezer and beat 7 minutes until thick. Add chilled Cointreau mixture. Combine with chocolate mixture, folding gently until barely mixed. Gently fold in whipped cream. Pour mixture into lady-finger-lined springform pan and refrigerate 8 hours. To serve, remove from springform pan, garnish with chocolate curls and orange peel.

Filet of Beef Napoleon

Serves 8

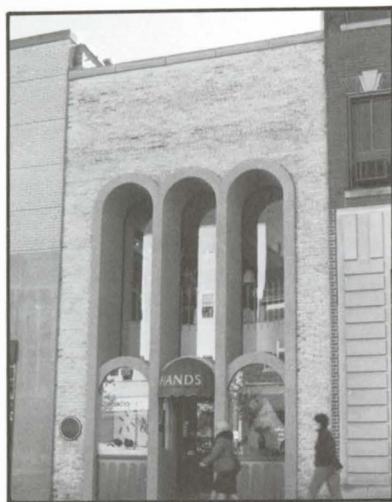
- ¾ cup flour
- 2 2-pound beef tenderloin roasts
- ½ teaspoon salt
- ½ teaspoon pepper
- ½ cup cooking oil
- ¼ cup diced onion
- ¼ cup diced celery
- ¼ cup diced carrot
- 2 tablespoons tomato paste
- 2 10-ounce cans condensed beef broth
- ½ cup sherry

Sprinkle ½ cup flour in an 8"x8" pan. Bake in a 350°F. oven for about 20-30 minutes until flour is lightly browned. Shake pan occasionally to mix flour. Coat meat with a mixture of ¼ cup unbrowned flour, salt and pepper. Brown meat quickly in oil over high heat. Remove meat to a rack in a shallow roasting pan. Reserve drippings in the skillet.

Cook onion, celery and carrot in drippings about 4 minutes. Blend in browned flour and tomato paste. Add beef broth. Cook and stir until bubbly and thickened. Add sherry and remove from heat.

Pour sauce over meat. Roast uncovered in a 425°F. oven for 45 minutes or until meat thermometer registers 140°F. for rare. Transfer meat to a serving platter; spoon sauce atop each roast.





Location: Hands Jewelers
109 E. Washington
Hosts: Betsy Boyd and Bill Nusser, Jr.
Theme: *Jewel in the Crown* by Paul Scott
Chefs: Becky and Tom Gelman
Desert Chef: Myra Youssef
Staff: Steve Gerard

Menu

Potage Crecy
French Bread
Mixed Green Salad
with Walnut Vinaigrette Dressing
Delhi Shrimp Curry with Rice Accompaniment
Assorted Condiments
MacGregor House Vegetables
Jeweled Ice with Assorted Gems

Wine

McDowell Fumé Blanc

The original building here was erected in 1863 for a jeweler. Later purchased by another jeweler, it remains in the hands of his descendants. The material brick, so characteristic of the business blocks of the time, reappears in the present award-winning front of 1970. Another cue from the past, the shape of the former windows, emerges as the three tall, slim arches that offer a peek into the glamorous world of precious gems. The mahogany showcases inside, acquired in 1919, strike a note of equal elegance.

Potage Crecy
Carrot Soup

Serves 4-6

- 2 tablespoons butter
- $\frac{3}{4}$ cup finely chopped onion
- 3 cups finely chopped carrots
- 1 quart chicken stock
- 2 teaspoons tomato paste
- 2 tablespoons plain white rice
- raw salt
- white pepper
- $\frac{1}{2}$ cup heavy cream
- 1 tablespoon soft butter
- sour cream, carrot curls and cilantro sprigs for garnish (optional)

In a heavy 3-4 quart saucepan, melt butter over moderate heat. Stir in onion and cook, stirring occasionally, for 5 minutes, or until they are soft but not browned. Add the carrots, chicken stock, tomato paste and rice, and simmer gently, uncovered, for 30 minutes. Purée the soup in food processor and return to a clean saucepan. Season with salt and white pepper, and stir in the cream.

Before serving, simmer soup over low heat. Remove from heat and stir in the tablespoon of soft butter. Ladle the soup into a tureen or individual bowls. Garnish with a spiral of sour cream (use a small tipped squirt bottle) and, using a knife, "cut" lines from the center of the bowl to the edge, creating a web effect. Place a carrot curl and cilantro sprig in the center.



Delhi Shrimp Curry

Serves 12

6 tablespoons unsalted butter
6 tablespoons chopped onion
3 tablespoons flour
1 tablespoon curry powder (or more to taste)
6 cups chicken stock, homemade is best
6 cups cooked medium shrimp (about 3 pounds), shelled and deveined
3 egg yolks
3 tablespoons lemon juice
salt and pepper, to taste
condiments: sliced banana, shredded coconut, unsalted peanuts, raisins, diced green and red pepper, mango chutney

In a large saucepan, melt butter and sauté onion over medium heat. Do not brown. Add flour and curry, which should be mixed together first. Stir well for a few minutes, then slowly add the chicken stock and cook, stirring occasionally, until sauce is creamy, about 15-20 minutes. Add shrimp, salt and pepper to taste. Cover the pan and cook 10 more minutes.

Reduce heat to lowest setting and, when the sauce stops bubbling, stir in egg yolks that have been beaten with lemon juice. (Adding some of the hot sauce to the egg yolk-lemon juice mixture will prevent the sauce from curdling.) At this stage you may serve immediately or reheat. Do not let the curry return to a boil. Pour onto a warm serving platter and surround with bowls of condiments. Serve with rice.



Location: 1142 E. Court St.
Host: James Hayes
Theme: *An Evening with Sandberg and Frost*
Chef: Larry E. Eckholt

Menu

*Shrimp in Mustard Sauce
with Corn Bread Rounds
Tomato Sorbet
Medallions of Veal in Brown Sauce
Lemon Baskets with Spinach
Potato and Turnip Purée
Mushroom and Pine Nut Salad
Basil Bread
Walnut Tart
Chocolate Torte*

Wine

St. Andrews Cabernet Sauvignon '83

Well known as the home of the Iowa painter Grant Wood, this house was built about 1856 by its first owner, a mason who had just established his brickyard nearby. Segmental arched openings punctuate the wall plane in a clear, workmanlike manner, but in a startling asymmetry echoed by the placement of the paired brackets in the cornice. Star-shaped tie-rod ends and lengthened windows on the ground floor suggest that improvements were made some twenty years later.





Location: 402 Linder Road
Hosts: Jacqueline and
L.W. "Pete" Knapp
Theme: *The Good Earth*
by Pearl Buck
Chefs: Kuing and Sharon Wu

Menu

Hot and Sour Soup
Fish Fillets with Ginger
Combined Vegetables
Steamed Rice
Chicken in Boston Lettuce
Cold Fruit Soup

Wine

Stonegate Cabernet Sauvignon

The two-story rectangular block of this house has the shape customary when it was built in the early 1860s. The wooden arcaded porch across the front and the simple planes of the gable roof recall the Greek Revival temple form. Constructed by Anton Linder, a lime merchant who made his own bricks, the house is founded well on two long, strong vaults. Enlarged ten years ago with a cathedral ceiling and stained glass windows for the kitchen, the house is furnished with family heirlooms and pieces gathered from all over the world, giving it an international flavor appropriate for an Oriental dinner.

Hot and Sour Soup

1 square bean curd (1 pound)
1 egg
2 teaspoons black pepper
2 tablespoons vinegar
2 teaspoons salt
1 green onion
1 tablespoon soy sauce
6 cups water
3 tablespoons bamboo shoots
2 tablespoons cornstarch
4 ounces shrimp
2 sea cucumbers
10 dried lily flowers
2-3 black fungus
sesame oil

This recipe takes planning ahead and knowing how to handle sea cucumbers. If you are not familiar with handling sea cucumbers, it is best to substitute pork, beef or chicken for the sea cucumber and shrimp.

Six days ahead of time, begin soaking the sea cucumbers in fresh water. After three days of soaking, or when they begin to feel soft, dissect the sea cucumbers and clean them thoroughly. Put them in fresh water again and boil them for about one-half hour. Set them aside and repeat the boiling process twice daily for the next three days, leaving the cucumbers soaking in between.

One hour before you plan to prepare the soup, soak the dried lily and black fungus in clear water. Then chop the lily, black fungus, bean curd, sea cucumber and shrimp into small squares and set aside. In a small bowl, beat the egg and combine with salt, vinegar, black pepper, and soy sauce.

In a large pot bring 6 cups of water to a boil. Add the chopped ingredients and bring back up to the boiling point. Mix the cornstarch with 5 tablespoons of cold water then stir the mixture evenly into the soup. Add the egg mixture, stirring constantly. As a final touch, add a small amount of sesame oil and garnish with the chopped green onion. Serve hot.



Chicken in Boston Lettuce

- 1 head Boston lettuce
- 4 chicken breasts
- 1 can water chestnuts
- 5 pieces black mushroom
- 2 egg whites
- 3 green onions, white parts only
- 1 tablespoon salt
- 1 cup peanut oil

Soak the black mushroom in water until it is soft. Take off the root and dice in very small pieces. Dice the water chestnuts and onion into equally small pieces but be sure to keep each separate from one another. Clean the Boston lettuce, separating each lettuce leaf, dry and set aside.

Mix the chicken breasts with the egg white and chopped onion. Coat your wok or large skillet with the peanut oil and heat until it is very hot. Add the salt and chicken breasts then stir constantly for two minutes. Add the water chestnuts and black mushroom and fry, stirring constantly, for another two minutes.

Drain the chicken breast and other ingredients. Wrap each chicken breast, along with some of the water chestnuts and black mushroom pieces, in the leaves of Boston lettuce.



Location: 415 S. Summit
Host: John Leggett
Theme: *Lady Chatterly's Lover*
by D.H. Lawrence
Chef: Nancy Holmes

Menu

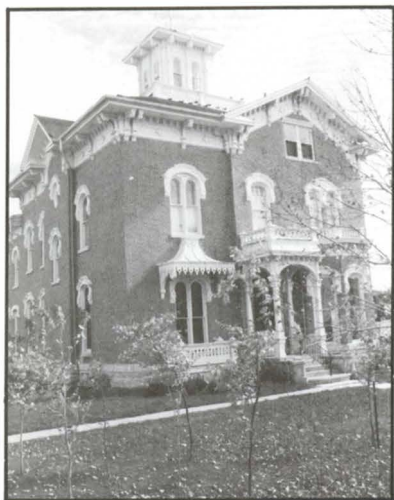
Derbyshire Lamb Mellor
Vegetables Tevershall
Pilaf Rugby
Spring Salad Constance
Clifford's Bread
Lovers Armagnac Ice Cream

Wine

Ridge York Creek Petite Sirah

With its insistent symmetry, even to low bays on either side, this house makes a forceful statement of rectitude. All of its lines are straight, from the horizontals of its broad eaves and porch roof to the verticals of the projecting pavilion with its central line that rises through the broken lintel into the pediment where the single curve of the segmental arch of the attic window appears. This character is only slightly muted by the rich texture of the clapboarding and the muted, tentative pastels of the paint scheme developed by the present owner.





Location: The Mansion
538 S. Gilbert
Hosts: Sherri and Charles Skaugstad, Jr.
Theme: Remembrance of Things Past
by Marcel Proust
Chef: Patricia Murray

Menu

Coquilles St. Jacques au Gordons
Roast Filet of Beef, Bearnaise Sauce
Spinach Crepes
Asparagus
Bread
Mixed Lettuce Salad
Assorted Cheeses
Grand Marnier Chocolate Torte

Wine

Crozes Hermitage '79

The Mansion, of 1874, is resolutely asymmetrical with its off-center gable, changing windows, and projecting bays, effects that continue in the large rear wing. Pressed sheet metal in the bracketed cornices and elaborate window arches, exemplifying the industrialization of architectural forms, are applied like abstract, sculptural decoration. The tall stairwell characterizes the spacious interior articulated by dark woods, large chandeliers, and elaborate mantle pieces. The sympathetic restoration received an award in 1983 from the Iowa City Historic Preservation Commission.

Coquilles St. Jacques au Gordons

Serves 5

- 1 pound scallops
- 4 tablespoons butter
- 1 pound mushrooms
- ¼ cup Gordons Gin
- 1 cup cream

Wash and drain scallops; if large cut in quarters. Toss in plastic sack with flour and salt just before browning. Shake in colander to remove *all* excess flour. Brown in butter. Wipe mushrooms clean, stem, cut in quarters if large. Add to scallops and cook. This much can be done ahead. When ready to serve, add gin and cream. Simmer 5 minutes or until thickened. Sauce will continue to thicken so try not to thin with water or milk. Serve on plate with parsley.

Grand Marnier Chocolate Torte

Serves 10

- vanilla wafers
- 1 cup cold strong coffee
- 1½ tablespoons sugar
- 2 tablespoons Grand Marnier
- ½ pound sweet butter
- 2 large eggs
- 12 ounces melted semi-sweet chocolate

Line the width and breadth of a bread pan with 2 pieces of foil leaving ample ends to wrap over top. Mold corners; *do not tear*. Combine coffee, sugar, and Grand Marnier in a small bowl. In another bowl cream butter, eggs, and chocolate. Completely cover the bottom of the bread pan with overlapping vanilla wafers, breaking to fit. Pour on enough coffee mixture to completely soak wafers. Spoon chocolate mixture over to cover. Repeat layering process, ending with wafers soaked in coffee. Wrap foil ends over top. Weight with brick over night in refrigerator. Unwrap and move to serving plate. Ice with cream whipped with 2 tablespoons Grand Marnier. Slice. You can't cut this cold or it will break apart. Set out at room temperature for ½-1 hour.





Spinach Crepes

12 Crepes

Crepe Batter:

- 1 cup cold water
- 1 cup cold milk
- 4 eggs
- ½ teaspoon salt
- 1¾ cup flour (generous)
- ¼ cup whole wheat flour
- 4 tablespoons melted butter

In mixer, combine water, milk, eggs and salt. Add flours and butter. Mix on high, returning lumps to beaters with rubber spatula. Mix very thoroughly. Let rest in refrigerator 1-2 hours to get rid of bubbles. Cook in crepe pan on both sides. Can be done the day before. Wrap in foil, but do not refrigerate.

Spinach Filling:

- 4 packages frozen, chopped spinach.
- 8 tablespoons butter or margarine, melted
- 8 tablespoons flour
- 5 green onions, chopped

Make roux with flour and butter. Thaw spinach and collect juice. Add milk to spinach juice as needed to make 2 cups liquid and add to roux. Whisk till it bubbles. Fold in spinach and green onions. Place 1½ tablespoons mixture on each crepe; roll, and place in 9"x13" pan in one layer. Warm 30 minutes at 350°F.



Location: 320 Melrose Ave.
Hosts: Joanne and Donald McCloskey
Theme: *A Dinner with Socrates, Catullus, Austen, Balzac & Twain: An Ironical Meal in Five Cuisines*
Chef: Karene Eacles

Menu

Greek Bortokalatha Chima
English Toad-in-the-hole
Greek Spannakopita
Italian Pollo a Spazzo
Asparagus with Bastard Sauce
Unsquashed Squash
French Galantine de Canard
Salade Verte
Zuppa Inglese

Wine

St. Andrews Cabernet Sauvignon

The McCloskey house, built in 1884, employs the L-shaped plan so popular for farm houses, but enriches it with a Victorian complexity. With projecting octagonal bays and boxy shapes, the overall form receives further elaboration from the deep cornice, paired brackets, and scalloped frieze and the conflict of rhomboidal white stones embedded in the rose-colored brick surfaces. Such an irregular, asymmetrical structure contains rooms of varied shapes and sizes to suit the different needs of the large families that were customary a hundred years ago.





Location: 230 E. Fairchild
Hosts: Patricia and George McCormick
Theme: *Jane Eyre*
 by Charlotte Bronte
Chefs: Patricia and George McCormick
Assisting: Vic and Nola Edwards

Menu

Spring Soup
 Salmon and Caper Sauce
 Fillets of Whiting
 Lobster Cutlets
 Chicken Patties
 Roast Filets of Veal
 Boiled Leg of Lamb
 Ham Garnished with Barocali
 Vegetables
 Ducklings

Compote Rhubarb
 Custards
 Vanilla Cream

Orange Jelly
 Cabinet Pudding
 Ice Pudding

Wine

Chateau de La Grave '79

The Queen Anne character of this asymmetrical house of 1896 appears in the decorative shingles in the attic fronts and in the treatment of the wing along the side. Here, under the gable, the wing emerges as a tall octagonal bay with a smaller bay window on the first level. In the early 1930s the Victorian porch was replaced by one in the Craftsman manner, with a large cornice carried by square piers, and clapboarding made the joining of the parts indistinguishable. Remodeled for student rooms for several decades, the interior has been restored to its original shape and finish.



Location: 120 E. Fairchild
Hosts: Betty and Duane E. Means
Theme: Vienna Woods
Chef: Gregory Black

Menu

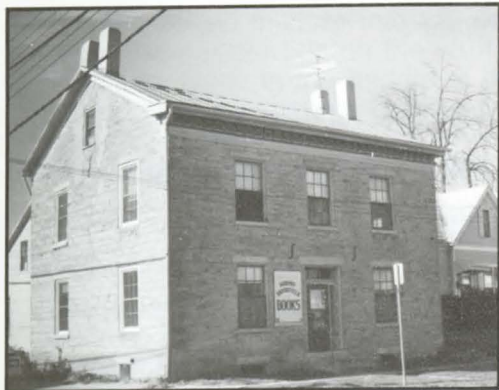
*Huhnerragoutsuppe mit Leberknödeln
Gurken und grüner Salat
mit Sauerrahmmarinade
Kalbsschnitzel mit Soubisesauce
Gedünstete Champignons mit Kümmel
Elefantenohr-Backkartoffeln mit Kräutern
Karotten und Zucchini Julienne
Sachertorte
Kaffee-Tee-Semmeln und Schwarzbrot*

Wine

Krug Gewürztraminer

The Victorian search for variety marks this house of 1873, as in the touches of Gothic Revival evident in the attic windows. Its clapboard walls rise from a cross-shaped plan, but are embellished by numerous projections, no two of the same size or shape. The builder elaborated the forms with pierced work, appliques, fringes, angled windows and moldings, and spindly stickwork for the porch and the curved brackets overhead. In the profusion of the roofs, one projecting diagonally over the entrance is asymmetrically balanced by two jerkin-headed dormers on the other side. This explosion of forms, shapes, and ornament annihilates the reserve of the old classical block.





Location: Murphy/Brookfield Bookstore
219 N. Gilbert

Hosts: Jane Murphy
and Mark Brookfield

Theme: Dinner in Malgudi
by R.K. Narayan

Chef: Lance Heem

Menu

*Samosa
Chappati
Dal
Peas Pilau
Mixed Vegetables
Curried Cauliflower
Simla Mirch
Egg and Potato Curry
Rice Pudding*

Wine

Vina Esmeralda

Built in the late 1840s while Iowa City was still the state capital, this house is one of the oldest standing in the city. Its longevity is owed in part to the firmness of its masonry construction, reinforced on all sides by tie-rods with S-shaped clamps of wrought iron. Its smooth wall planes acquire a rich visual texture from the yellows, tans, and browns of the neatly laid sandstone blocks. The precise rectilinears, classical frieze and cornice, and door centered on the long side parallel with the street — all echo the Greek Revival Old Capitol. Among the numerous owners of this house, one, Emma Harvat, was the first woman mayor of Iowa City.

Simla Mirch
Stuffed Green Frying Peppers

To serve 4 or 8

- 3 medium-sized boiling-type potatoes (about 1 pound), scrubbed but not peeled
- 6 tablespoons *ghee*
- 8 Italian-type green frying peppers, each about 4 to 5 inches long (do not substitute green bell peppers)
- 2 tablespoons scraped, finely chopped fresh ginger root
- 1 teaspoon finely chopped garlic
- 1 teaspoon fennel seeds
- 1 teaspoon salt
- ¼ cup finely chopped fresh *cilantro*
- 1 teaspoon turmeric
- 1 teaspoon *garam masala*
- ¼ teaspoon ground hot red pepper

Drop the potatoes into enough boiling water to cover them completely and boil them briskly, uncovered, until tender enough to be mashed. Drain the potatoes, peel them, and mash them to a smooth purée.

Meanwhile preheat the oven to 375°F. With a pastry brush, spread 2 tablespoons of the *ghee* over the bottom and sides of an 8-inch square shallow baking-and-serving dish.


Wash the peppers under cold running water and pat them dry with paper towels.

One at a time lay the peppers on their sides and, with a small, sharp knife, remove the stem and about ¼ inch of the surrounding flesh from each pepper. Set the lids aside. Taking care not to break the skin, gently scoop out all the seeds from inside the peppers with a small spoon.

In a heavy 8- to 10-inch skillet, heat the remaining 4 tablespoons of *ghee* over high heat until a drop of water flicked into it splutters instantly. Reduce the heat to low, add the ginger, garlic, fennel and salt, and stir for 2-3 minutes, until the garlic is a delicate golden color. Watch carefully for any sign of burning and regulate the heat accordingly.

Stir in the mashed potatoes, *cilantro*, turmeric, *garam masala* and red pepper, and fry until most of the liquid in the pan evaporates and the mixture is thick enough to draw away from the sides and bottom of the skillet in a dense mass. Taste for seasoning.





Spoon the potato mixture into the peppers carefully so as not to break them. Replace the pepper lids on the stuffed peppers and lay them side by side in the baking dish. Bake in the middle of the oven for 20 minutes, then gently turn the peppers over and continue baking for 20 minutes longer, or until the peppers are tender and show no resistance when pierced with the point of a small, sharp knife. Serve at once, directly from the baking dish.

Egg and Potato Curry

Serves 8

- 1 large onion, grated
- 2 cloves garlic, minced or crushed
- 1 teaspoon crushed dried red chilis
- 1 tablespoon peeled and grated fresh ginger
- 2 teaspoons minced green chilis
- 1/2 teaspoon ground turmeric
- 1/2 teaspoon ground cumin
- 2 teaspoons ground coriander
- 2 tablespoons water
- 1/2 teaspoon salt, and more, to taste
- 2 pounds potatoes
- 3 tablespoons vegetable oil
- 2/3 cup water
- 3 large tomatoes, cut in thin wedges or chopped
- 2 bay leaves
- 7 hard-boiled eggs

Combine the first 10 ingredients for the paste and pound them together in a large mortar or blend them for several minutes in a blender or food processor. Scrub the potatoes and cut them in 1-inch cubes, then sauté them in the vegetable oil, stirring constantly until they start to show some color, about 10 minutes. Add the spice paste and continue stirring over medium heat for another 5 minutes. Add 2/3 cup water, the tomatoes, and the bay leaves, stir, cover, and simmer over low heat for 20 minutes. Uncover the curry and simmer another 10 minutes, stirring occasionally. Coarsely chop the hard-boiled eggs, add them to the vegetables, and stir over low heat for several more minutes, just until the eggs are heated through. Add a little more salt if needed, and serve.



Location: 431 S. Summit
Hosts: Johanna and Verne Nelson
Theme: *A Quiet Evening with Longfellow*
Chefs: Johanna and Verne Nelson

Menu

*Longfellow Beef Tenderloin
with Horseradish Whip
Moravian Nuns' Salad
Hiawatha's Wild Rice Amandine
Evangeline Carrot Mousse Tart
Wayside Inn Braided Bread
Miles Standish Chocolate Cherry Tart*

Wine

Guenoc Petite Sirah

Some original Victorian aspects of about 1880, when this house was constructed, survive in the bays on either side and the carriage house in back. A complete renovation of 1935 has turned the interior into a fine statement of the Colonial Revival, especially in making a feature of the staircase. The dark, natural wood paneling of the family room makes a nice contrast with the light and open quality of the rest of the house.





Carrot Mousse Tart

8 Servings

- 4 large carrots, very thinly sliced
- 1 tablespoon margarine melted
- 3 cups shredded carrots (about 8 medium)
- 1 potato, peeled and cubed
- 2 eggs
- ¼ cup sour cream
- 1 teaspoon finely shredded orange peel
- ¼ teaspoon salt
- ⅛ teaspoon ground turmeric
- ⅛ teaspoon ground white pepper

In a saucepan cook sliced carrots in a small amount of boiling salted water for 3-4 minutes or till crisp-tender; drain. Brush an 8-inch round flan or cake pan with butter. Beginning in the center of the pan and working toward the outer edges, arrange the drained carrot slices in circles, petal fashion, slightly overlapping slices to cover the bottom and overlapping and pressing them onto the sides of the pan. Set aside.

For filling, cook shredded carrots and potato in small amount of boiling salted water about 15 minutes or till just tender, drain well. In blender container or food processor bowl place the eggs, sour cream, orange peel, salt, turmeric and pepper. Add half of the cooked carrots and potato. Cover and blend till nearly smooth. Add remaining cooked vegetables; cover and blend till smooth. Turn into the carrot-lined pan; smooth top. Bake in a 350°F. oven for 30-35 minutes or till set, let stand 5 minutes.

With a knife, carefully loosen carrot slices from side of pan. Place a serving plate atop pan; invert mousse, carefully lifting pan off. Cut tart in wedges. Serve hot.

Chocolate-Cherry Tarts

Serves 8

Chocolate tart shells:

- 2 cups flour
- $\frac{1}{3}$ cup sugar
- $\frac{1}{4}$ cup unsweetened cocoa powder
- $\frac{1}{2}$ teaspoon salt
- $\frac{2}{3}$ cup shortening
- 6-7 tablespoons water

In bowl stir together flour, sugar, cocoa and salt. Cut in shortening until pieces are the size of small peas. Sprinkle 1 tablespoon of the water over part of the mixture; gently toss with fork. Push to side of bowl. Repeat until all is moistened. Form dough into a ball. Roll half of pastry at a time to $\frac{1}{8}$ " thickness. Cut each half into 4 5-inch circles. Lift dough circles over inverted 6-ounce custard cups, pinching pleats at intervals to fit around cups. Prick pastry bottom and sides with fork. Place inverted custard cups on a baking sheet. Bake in a 450°F. oven for 9-11 minutes. Cool. Carefully remove from custard cups.

Filling:

- 1 7-ounce jar marshmallow creme
- $\frac{1}{3}$ cup white creme de cacao or milk
- $\frac{1}{2}$ cup maraschino cherries, chopped
- 2 squares (2 ounce) semisweet chocolate, coarsely chopped
- 2 cups whipping cream

fudge topping
8 maraschino cherries

In mixing bowl combine marshmallow creme and creme de cacao; beat smooth with rotary beater. Fold in the chopped cherries and chocolate. In large mixing bowl, beat the whipping cream to soft peaks; fold into the marshmallow mixture. Turn into tart shells, mounding slightly. Cover and freeze till firm or overnight. Remove from freezer, drizzle with fudge topping, top with cherry and serve immediately.





Location: 832 Kirkwood Ave.
Hosts: Barbara and Thomas Nicknish
Theme: China Revisited
Chef: Kitty Davis

Menu

*Crab Won Ton
Egg Roll
Curry Puff
Almond Chicken
Beef and Vegetable
Sweet and Sour Pork
Almond Float with Fresh Fruit*

Wine

Paulson Muscat Canelli

Built as a relatively small house around 1880, this structure was much enlarged in 1931-32 in the Craftsman style popular at that time. The interior, totally revised, has a Colonial Revival flavor in its pilastered niches and fine cornices. In the dining room the stippled, avocado green paint mixed by Grant Wood has been kept on the enriched frieze. With the enlargement came unusual luxuries, such as extra bathrooms, sun porches, and a doorbell that rang only in the maid's room.

Almond Chicken

- 1 deboned and diced raw chicken,
save the bones for gravy
- 1/2 cup water
- 1/2 teaspoon salt
- 1/2 teaspoon pepper
- 1 teaspoon freshly grated ginger
- 1/2 teaspoon garlic powder
- 1/2 teaspoon onion powder
- 1 tablespoon oyster sauce
- 1 1/2 teaspoons sesame oil
- 1 tablespoon cornstarch
- 1 small onion
- 2 green peppers
- 2 stalks celery
- 1 tablespoon oyster sauce
- 1 tablespoon hoisin sauce
- 1/2 teaspoon curry powder
- 1/4 teaspoon onion powder
- 1/4 teaspoon garlic powder
- slivered almonds for garnish

Place chicken in water. Add next 6 ingredients and mix well. Add sesame oil and cornstarch, mix and let stand at least 1/2 hour.

Dice onion, peppers and celery; sauté and set aside. Combine last 5 ingredients to make sauce and set aside.

Stir fry chicken in 2 tablespoons oil. Mix in vegetables. Add sauce and 1 cup gravy (see recipe below). Sprinkle slivered almonds on top when serving.



Gravy for Almond Chicken:

- chicken bones from Almond Chicken recipe
- 2 cups boiling water
- 1 teaspoon salt
- 2 tablespoons oyster sauce
- 1 tablespoon soy sauce
- dash each of onion powder, garlic powder and pepper
- 2 tablespoons cornstarch
- 2 tablespoons water

Bring water to a boil, add chicken bones and simmer for about 1½ hours. Remove bones from both. Add the next 4 ingredients. Mix cornstarch with 2 tablespoons water and add to broth while stirring. Cook until thickened. Stir frequently.

Egg Roll

- 1 head cabbage
- 1 small onion
- 3 stalks celery
- 1 pound ground beef
- 1 tablespoon freshly grated ginger
- 1 teaspoon Five Spices
- 2 tablespoons oyster sauce
- dash each of garlic powder, onion powder and pepper
- 2 teaspoons sesame oil
- egg roll wrappers
- egg yolk
- vegetable oil

Cut the vegetables into small pieces, sauté and set aside. Brown beef and drain. Add all spices and oyster sauce. Cook until browned. Add vegetable mixture. Mix well, adding salt if needed. Refrigerate overnight. Place spoonful of filling on egg roll wrapper. Wrap envelope style, sealing wrapper with egg yolk along edges. Deep fry in vegetable oil until golden brown. Cool on paper toweling.



Location: 624 S. Summit
Hosts: Margaret E. and George E. Perret
Theme: *"It is better to cry less and drink more"* by Francois Rabelais in Pantagruel, Chapter III, -1532
Chefs: Margaret E. and George E. Perret

Menu

Pâté Maison
Asperges
Sauce mayonnaise à la moutarde
Filet de boeuf roti
Pommes nouvelles
Salade de saison
Meringue glacée
Cafe

Wine

Parducci Cabernet

Old and unusual trees, surviving from the time when this property was a nursery, provide a magnificent setting of Victorian irregularity. In contrast, the 1893 house, comprising four tall, gabled brick blocks with smooth wall surfaces, shunning arched openings, asserts the symmetry of classical form that was just being revived. A two-story wooden addition, of 40 years ago, fills one notch of the cruciform plan. Inside, the Old World and eastern Mediterranean air of the furnishings reflects the cosmopolitan background and travels of the present owners.



Pâté Maison

- 1 pound duck or rabbit or veal meat
- 1 pound lean pork
- 1 pound pork fat or bacon
- 10 grams salt
- 3 grams pepper
- 2 grams allspice
- 1-2 tablespoons each port wine, vermouth, cognac
- spices to taste (bay leaves, cloves, bouquet garni, rosemary, celery seed, marjoram, Italian herbs, etc.)

Coarsely grind duck and pork in food processor. Finely grind fat or bacon. Mix fat and meat in bowl. Add wines and liqueurs. Marinate overnight in refrigerator.

Put meat mixture in loaf pan with lid or cover. Cover top of meat with bay leaves and spices. Place loaf pan in a large pan of water. Cook in oven 2-3 hours at 350°F. to 400°F.

Cool, then put in refrigerator for several days before serving.

Asperges *Asparagus*

Snap or cut off tough ends of stalks. Place horizontally in kettle of boiling salted water and cook until tender — about 10 minutes.

Sauce Mayonnaise à la Moutarde

To make 1 cup

- 1 egg yolk
- 1 teaspoon Dijon mustard
- olive oil
- pinch of salt
- pinch of pepper
- juice of ½ lemon

Mix egg yolk and mustard with small whisk. While beating slowly drip olive oil to ⅔ of cup, then add lemon juice. (Add more oil if too liquid.)

Meringue Glacée

Serves 12

- 6 egg whites (¾ cup) at room temperature
- 2 cups sugar
- 1½ teaspoon lemon juice
- vanilla ice cream
- crushed strawberries or raspberries

Beat the egg whites until stiff. Gradually add one cup of sugar; alternate remaining sugar with lemon juice, adding very gradually, and continue to beat. Beat until very stiff and glossy. Drop by spoonfuls on brown paper on baking sheet. Bake 40 minutes at 275°F. Cool to room temperature. Serve with vanilla ice cream and crushed strawberries or raspberries.





Location: 1036 Woodlawn
Hosts: Jenny and Kenneth Printen
Theme: Great Expectations
by Charles Dickens
Chefs: Charmers Market and Betty Simon

This Queen Anne house of 1895, with its sophisticated play of solids and voids and overlapping planes, is of a type constructed after plans sold all over the country. Each one gained individuality as the owner and local builder introduced variations, for example, in the treatment of the barge boards. Although entirely of wood, the material here is used with virtuosity as clapboarding, vertical ribbing, spindles, and dentils, as well as surfaces planed smooth, carved, and paneled. Variety was the name of the game, and it extended to the shapes and sizes of the rooms too. Not satisfied with the usual richness of interior finish, one early owner sprayed the dining room ceiling with diamond dust to achieve a celestial glitter.

Menu

Oysters on the Half Shell
Beef Wellington
Spinage
Cold Asparagus with Walnuts
Parsley of Macedonia
Sally Lunn with Butter
Cheese
Trifle

Wine

Sutter Home Zinfandel

Cold Asparagus with Walnuts

Serves 6

- 1½ pounds fresh tender asparagus tips
- 1 cup finely chopped walnuts
- 1-2 tablespoons walnut or sesame oil
- ¼ cup cider vinegar
- ¼ cup soy sauce
- ⅓ cup sugar
- pepper

Cook asparagus in boiling water, covered, for 6-7 minutes or until just tender. Drain well and arrange in a serving dish. Mix remaining ingredients and pour over asparagus, lifting it so dressing penetrates. Sprinkle with pepper. Serve slightly chilled.

Parsley of Macedonia

Serves 6

- ½ cup aspic
- ½ cup finely chopped parsley
- ½ cup each: cooked diced carrots, green beans, and potatoes; whole green peas and baby lima beans
- ½ cup vinaigrette dressing
- salt and pepper
- 1 envelope gelatin
- ¼ cup water
- 2 cups mayonnaise
- ½ cup cooked lobster meat (optional)
- 1 black truffle, minced (optional)
- sprigs of watercress

Coat a 5- to 6-cup mold with aspic. Chill and repeat 2 or 3 times. Mix the parsley and vegetables with vinaigrette dressing. Season to taste. Soak gelatin in ¼ cup cold water and melt over boiling water. Cool to tepid and mix with mayonnaise. Mix vegetables, lobster, and truffle with mayonnaise mixture. Pour into prepared mold. Chill several hours. Unmold on a serving platter. Garnish with watercress.



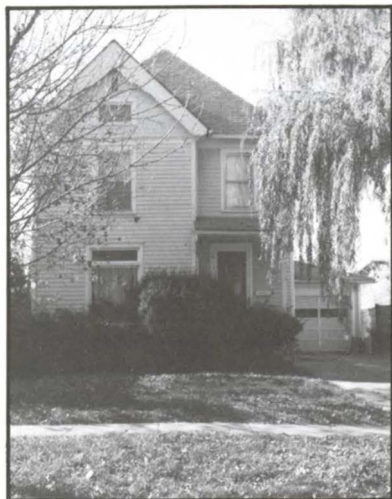


Spinage

Serves 4 to 6

- 2 pounds spinach
- 4 tablespoons butter
- 1 onion, minced
- 1 tablespoon flour
- 1 cup pureed cooked green peas
- 1 cup heavy cream
- 2 drops almond extract (optional)
- salt and pepper
- fried bread triangles

Wash the spinach. Steam it in its own moisture until it wilts — 1 to 2 minutes. Press out the water and chop fine. Melt the butter and saute the onion. Add the flour and cook for 3 minutes. Add the spinach, pureed peas, and cream. Bring to a simmer, stirring. Add almond extract and season to taste. Serve surrounded by triangles of fried bread.



Location: 725 N. Linn St.
Host: Barbara Schwartz
Theme: *Portnoy's Complaint* by Philip Roth
Chef: Barbara Schwartz

Menu

Liver Pâté Alexander
Lobster Sophie with Pasta Spielvogel
Fresh Asparagus
Green Salad
Strauberry Sorbet with Chocolate Cookies

Wine

Corbett Canyon Chardonnay

Built in the 1890s, this house shows the turn-of-the-century taste. It is compacted into a large block contained under a single, pyramidal roof, its main lines continued into the shallow, gabled wing projecting toward the street. The diminishing area of the windows as they rise to the decorated peak reflects the desire for stability. Inside, countless alterations and renovations record the changing needs of different occupants during its sixty years as a parsonage and the last twenty-five years in successive private hands.





Location: Shambaugh House
219 N. Clinton
Hosts: Donald G. and
Kathleen B. Marshall
Theme: Amana that Was. Amana that Is
by Bertha Shambaugh
Chef: Kathleen B. Marshall

Menu

Purée of Leek and Potato Soup
Stuffed Roast Loin of Pork
Spatzle
Minted Peas in Lettuce Cups
Endive, Beet and Watercress Salad
Hazelnut Cheesecake

Wine

Sutter Home Zinfandel

With only a few of the characteristic details — Ionic columns, vases on the balustrade, shell-headed niche — still this house of 1900-02 witnesses to the strength of the Renaissance Revival. Its hood-like pyramidal roof and the uninterrupted texture of the enclosing walls, the close-set clapboarding, emphasize the single, overall geometrical shape. Few extrusions, such as bays, remain, and these have a large, prismatic quality consonant with the main cube. This turn-of-the-century taste rejects the immediate past for a new, humanist discipline.

Endive, Beet and Watercress Salad

Dressing:

- 2 teaspoons dijon mustard
- 3 tablespoons white wine vinegar
- 1 tablespoon fresh orange juice
- ½ cup vegetable oil
- ½ cup olive oil
- 1 teaspoon fresh orange rind, grated
- 1 tablespoon minced shallot
- 3 tablespoons minced parsley

In blender put mustard, vinegar, orange juice, salt and pepper to taste, and mix well for 5 seconds. With motor running, add oils in stream. Add rind, shallot, parsley and blend for 5 additional seconds. Make 1 day ahead and chill, covered.

Salad:

- 5 heads of Belgian endive (about 1 lb.) trimmed and separated into leaves, reserving 5 whole leaves for each plate and slicing remaining into thin strips
- 2 bunches watercress (1¼ lb.) rinsed, stemmed and dried
- 2 cups cooked beets (or 9½ oz. jar cooked beets, drained) sliced thin

On each salad plate arrange 5 whole endive leaves in a spoke pattern, top them with watercress and sliced endive, and arrange beet slices on watercress. Spoon dressing over salad.

Purée of Leek and Potato Soup

- 4-6 fresh leeks (about 1½ pounds)
- 5-6 medium potatoes (about 1½ pounds)
- 4 tablespoons unsalted butter
- chicken broth (about 2 quarts)
- salt

Trim away root and coarse dark green leaves from leeks. Slit, rinse and slice leeks crosswise into thin pieces. Peel and quarter potatoes and cut into thin slices. Melt butter over low heat and add sliced leeks. Cover pan and cook 5 minutes until leeks are soft. Add potatoes and stir. Pour hot chicken broth into pan and salt lightly. Simmer gently, uncovered, until potatoes are soft enough to crush easily against side of pan — about 15 minutes. Purée the solids in a blender after cooling soup briefly. Then stir the cooking liquid and purée together. (May be enriched with cream at serving time.)





Hazelnut Cheesecake

Serves 12

Crust:

- 1½ cups finely ground vanilla wafer crumbs
- ¾ cup shelled, toasted and ground hazelnuts
- 2 tablespoons sugar
- 2 tablespoons (¼ stick) butter, melted

Combine vanilla wafer crumbs, hazelnuts, 2 tablespoons sugar and melted butter in medium bowl and blend thoroughly. Pat mixture into bottom and sides of 8-inch springform pan. Refrigerate until firm, approximately 30 minutes. Preheat oven to 300°F. Bake crust 15 minutes. Let cool completely.

Filling:

- 3 8-ounce packages cream cheese, room temperature
- 1 cup sugar
- 3 eggs, lightly beaten
- 3 tablespoons creme de cacao
- 1 pint (2 cups) sour cream
- 2 tablespoons sugar
- 1 whole hazelnut, shelled

Preheat oven to 350°F. Beat cream cheese at low speed in large bowl of electric mixer until smooth. Gradually beat in 1 cup sugar. Add eggs and creme de cacao and blend until completely smooth, stopping once to scrape down sides of bowl. Pour into cooled crust. Bake until set, about 45-50 minutes. Let cool slightly. (Retain oven temperature at 350°F.)

Combine sour cream and remaining sugar in medium bowl and blend well. Using rubber spatula, spread mixture over cheesecake to within ½ inch of edge. Bake 5 minutes.

Preheat broiler. Run cheesecake under broiler, watching carefully, until top is lightly browned, about 1 to 2 minutes. Let cool. Refrigerate at least 5 hours, or overnight. (Cheesecake can be refrigerated up to 1 week.) Set hazelnut in center of cake before serving.



Location: Rural Route 4
Hosts: Anne and Brian Spencer
Theme: *On the Farm with
The Ladies of the Club*
Chef: Anne Spencer

Menu

Fresh Garden Lettuce with Cream Dressing
Wild Mushroom Soup
Free-range Chicken with Herbs
Potato Puffs
Fresh Asparagus
Corn Meal Rolls with Herb Butter
Strawberry Rhubarb Pie
Spencer's Homemade Vanilla Bean Ice Cream

Wine

Georges du Boef Brouilly

This home, still a functioning farmhouse, has grown along with the family and the surrounding acreage. Ancestors of the present owner acquired the land in 1853 with a log cabin that they apparently enlarged to the back portion, as is suggested by its broad, low proportions. The large block with paired brackets carrying the broad eaves, dating perhaps two generations later, has taller proportions in its high ceilings and narrow windows. Spacious interiors and a free classicism in the piers of the two story porch suggest the early 20th century Craftsman style for this addition.





Location: 330 S. Summit
Hosts: Kerstin and John Van Gilder
Theme: *A Home* by Carl Larsson
Chefs: Kerstin and John Van Gilder

Menu

3 Små Smörgåsar
Gravlax & Dill
Skinka & Pepparrots Gradde
Lever Pastaskram with Gurka
Madera Consomme Med Ost Pinnar
Fiskgratäng
Kalv a la Oscar Med Gorgonzola
Tomater Och Hasselbaeks Potatis
Paron I Toscasas

Wine

Zind Humbrecht Riesling

This late Queen Anne house of 1901 already showed the impact of the Renaissance Revival in such elements as the Palladian windows and the porch (removed in the 1930s) with Ionic columns and vases on the upper deck railing. Its great pyramidal roof hovers over the house, hinting at the spaciousness inside. From the stair hall upward and outward through the wide doorways, the space moves freely through the house. Beautiful oak woodwork, showing the turn-of-the-century taste in its classical detailing, has been brought to light by the present owners.

Fiskgratang

Fillet of sole with white sauce, shrimp and mushrooms

Serves 4

water
white wine
½ onion, chopped
1 bay leaf
1 carrot, sliced
4 fillets of sole

Put enough water in saucepan to cover fish, adding white wine for flavor. Add onion, bay leaf and carrot. Let it come to a simmer. Add sole and poach 4-5 minutes. Remove sole to serving platter and keep warm.

Sauce:

2 tablespoons butter
2 tablespoons flour
½ cup poaching liquid from fillets
½ cup half and half
1 small can shrimp
1 small can mushrooms
bread crumbs

To make sauce melt butter, add flour, poaching liquid and half and half. Add shrimp and mushrooms, simmer until well heated. Pour white sauce over fillets, sprinkle with bread crumbs. Place under broiler 2-3 minutes before serving.





Hasselbaeks Potatis

6 medium potatoes
1 tablespoon soft butter
3 tablespoons melted butter
1 tablespoon salt
2 tablespoons bread crumbs

Peel potatoes and slice down through each at $\frac{1}{8}$ " intervals, but do not slice completely through. Pat potatoes dry. Generously butter a baking dish and place potatoes in it, cut side up. Baste potatoes with melted butter, sprinkle with salt. Bake at 425° F. for 30 minutes. Baste with remaining butter and sprinkle with bread crumbs. Bake another 15 minutes or until done.

Paron I Toscasas

Pears with Almond Topping

8 fresh pears
1½ cups water
1½ cups sugar (divided)
4 tablespoons butter
2 tablespoons flour
4 tablespoons milk
 $\frac{2}{3}$ cup sliced blanched almonds
 $\frac{1}{2}$ teaspoon vanilla

Cut pears into halves, pare and core. Simmer 6 minutes in water and 1 cup sugar. Place on serving dish.

Combine $\frac{1}{2}$ cup sugar, butter, flour, milk, vanilla and almonds in saucepan. Cook over low heat, stirring constantly for 2-3 minutes. Spoon over pears and chill 1 hour before serving.



Location: 2155 Prairie du Chien Rd.
Hosts: E. Cherie and Thomas F. Viner
Theme: *A Connecticut Yankee
in King Arthur's Court*
by Mark Twain
Chefs: Lynn and James Worrell and
The Viners

Wine
Croze Hermitages '79

Iowa City's first brick-maker, Sylvanus Johnson, in 1856-57 built his home with foot-thick walls of his own brick, a sturdiness reflected as well in the yellow pine interior woodwork and brass hardware. The upper story is unique with its slightly gabled mansard roof and tall paired dormer windows. A large square house, the broad central hall imposes a certain formality in the disposition of the several rooms on either side, no doubt necessary for a family with six children.





Location: 428 S. Summit
Host: Mary Anne Volm
Theme: *Life on the Mississippi*
by Mark Twain
Chefs: Mary Anne Volm and
Jeanette Carter

Menu

Mississippi Spicy Shrimp
Minnesota Wild Rice Soup
Louisiana Chicken Etouffee
Iowa Green Salad
Arkansas Corn Bread
Wisconsin Cheddar Cheese
St. Louis Apple Pie
Riverboat Cafe Brulet

Wine

Stonegate Sauvignon Blanc

A rectangular house of the 1880s was moved forward to the present site about 1900, receiving new stone foundations and a new siding that eliminated any Victorian ornament. At this time the front portion was added, with a Colonial Revival quality in the triangular cornices of the windows outside and the interior woodwork with rich moldings and corner eaves. Its present large porch, which may be two decades later, has a purer Renaissance aspect in its simple Doric columns.

