

World's Famous Restaurants Contribute to Resident's Book

By CAROL BRUCK
Assistant Women's
Editor

For some women, cooking is a daily chore which must be done to complete requirements for wife and mother.

For others, like Frances (Mrs. Stanley) Katz of Glencoe, cooking is a joy, an art, an opportunity to create and express themselves.

To Mrs. Katz cooking well is a tradition, dating from her grandfather who was in the produce business in England to her husband's Chicago firm, which purveys meat for restaurants, commercial concerns, and individuals.

Her interest in foods and cooking has become nearly a full-time occupation. A few years ago, the Katzes decided to offer a cookbook as a premium to customers, but not just a cookbook with menus gleaned from existing volumes. This one was to be special.

The family had traveled extensively in this country and Europe and, being connoisseurs of good food and better cooking, they had eaten in restaurants, large and small, good and bad.

Many of these had names known the world over—Antoine's in New Orleans, Maxim's in Paris, the Drake in Chicago, Restaurant Voisin in New York.

Frances Katz thought the cookbook could be most effective—if it incorporated menus and recipes of the famous eating places and specialty restaurants.

The idea was just the beginning. The real work came in compiling lists of restaurants, contacting them, converting their recipes into American terms, and into family-size servings, and amalgamating them into useable menus.

Over a period of years, she sandwiched the cookbook "business" into the normal responsibilities of a wife and mother of four children.

The axiom about the easiest persons to approach are the really great held true. The recipes from famous restaurants came flowing in, many of them in their owners' native languages.

Mrs. Katz translated them, converted their liters and decimeters into English equivalents, and, as the final test, tried them in her own kitchen.

She attempted to prove that the foreign dishes could, with care and careful adherence to instructions, be prepared in the American home-maker's kitchen.

Re-use Bags

Take off the clamp of plastic mesh bags used for meats and vegetables. Weave ribbon, yarn, or twine through the mesh to make a drawstring neck and use for hair rollers, mittens and scarves, garden bulbs, children's blocks, small toys or balls, moth cakes in closets or drawers, kitchen sponges or, filled with suet, for winter bird feeding. The bags also make good basketball nets.

Many of the recipes were complicated, many required expenditures for additional utensils, many times her family begged for hamburgers or frankfurters for supper when she served three or four exotic entrees she had whipped up that day.

As a result, however, the loose-leaf cookbook is a gem for the food lover.

Individual sections deal with a variety of types of meals—holidays, foreign fare, buffets. Included are hints on preparation as well as the source of each of the significant recipes.

The cookbook also includes pockets for clipped recipes, blank sheets for written additions, and equivalent and measurement charts.

Although it is basically completed, the book continues to grow as Frances Katz adds supplements. She still is working on a wedding reception menu incorporating a multi-layered cake recipe from the Drake in Chicago.

Her work with the cookbook was one of contact, organization, and trial. Format, hints on frozen meat usage, and publishing were the job of the company's public relations firm.

Mrs. Katz carries a personal philosophy to the cookbook. Tastes, educated from childhood and her mother's good cooking, have been developed and refined to a gourmet pitch.

Her cooking appreciation has come from her own kitchen, her herb garden, and the sheer delight she gets in watching her Yugoslavian cook roll out a strudel dough.

Although she enjoys all types of food, Mrs. Katz says, "The real



Frances (Mrs. Stanley) Katz of Glencoe gathers herbs from her own garden. An ardent cook, she believes the fresh qualities of seasonings and herbs enhance the flavor of foods. (Howard Fochler Photo)

test is to be able to use what is in the house imaginatively and creatively. Good cooking takes time; refinement and experimentation with a recipe come with experience and skill."

Her favorite recipe is "any that respects flavor and delicacy, the freshness and quality of food, and the art of preparation."

Here are some of the recipes from famous restaurants included in the cookbook. The book is available from Stockyards Packing, 340 N. Oakley Blvd., Chicago, Ill.



MAISON DRESSING

(From the Cabana Motor Hotel, Dallas)

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|-------------------------------|--------------------------|
| 1 pt. salad oil | 1/2 small onion, finely |
| 1 cup wine vinegar | chopped |
| 1/2 tsp. chopped capers | 1/2 clove garlic, finely |
| 1/2 tsp. crushed black pepper | chopped |
| 1/2 tsp. prepared mustard | 1 pinch of salt, pepper, |
| | and oregano |

Mix all ingredients well and toss into any kind of green salad.

SIRLOIN MOUTARDIER

(As served at Maxim's, Paris)

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|----------------------------|--------------------------|
| 8 thick sirloin steaks | 1 cup butter |
| 1/2 cup mustard | 4 egg yolks |
| 1 cup heavy whipping cream | 1 cup sherry |
| | salt and pepper to taste |

Saute steaks in butter over a high flame, about five minutes on each side. Set on a serving dish and keep hot. Drain cooking butter from pan, add mustard and half the cream and bring to a boil, stirring constantly. Lower flame and simmer slowly. Mix egg yolks, remaining cream, and sherry. Stir into pan of mustard and cream which has been removed from fire. Beat vigorously. Reheat if necessary, but do not boil. Pour over steaks and serve immediately. NOTE: The sauce also is good over broiled steaks, just before they are removed from broiler. Serves 8.

Korshak Meets Area Voters At Coffee Party in Glenview

Marshall Korshak of Chicago, Democratic candidate for Cook County treasurer, met North Shore voters yesterday at a coffee party in the home of Mrs. Steven Kaiser, 2745 Virginia Ln., Glenview.

Mr. Korshak recently was honored by the Illinois Taxpayers Federation and the Illinois Township Officials Association for the "outstanding and magnificent job" he has accomplished in his present post as state revenue director.

He also has been rated "very well qualified" for the county treasurer's post by the Better Government Association.

A former state senator, he received the Independent Voters of

Illinois "Best Legislator" award during all four of his terms. He was appointed revenue director Apr. 7, 1965. He attended schools in Chicago and received his law degree from Kent College of Law after doing undergraduate work at the University of Wisconsin and Lewis Institute.

MAKE NEW HOME

Mr. and Mrs. Harry R. Hagey and their daughter, Daisy, 3 months old, have moved to 1220 Middlebury Ln., Wilmette, from Evanston. Mr. Hagey is an administrative assistant with A. G. Becker & Co. in Chicago.

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