



Special Food Issue, 2007

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The Pleasant Places of Florida

Vol.11 No.3

From the Papers on the Sundial:

Ya gotta eat. Or so they tell us on television. But what to eat is always the question. It may not take great deductive powers to determine what's for dinner. But it's always best to carry your own fork and to always check the chives. *Bon appétit.*

Chez Simpson's The Strand's Most Elegant Dining

Appetizers

Morillo Crunch

Tortilla chips smothered in cheese, peppers and a dangerous salsa.

Eggs Rucastle

Poached eggs in wine sauce.

Entrees

Bohemian Chicken

Smoked chicken breast stuffed with cheese and rice hidden under potato skins.

Cubitt Steak

From our friends in Chicago. 24-ounce T-bone steak marinated in Slaney Sauce and grilled to perfection.

Pasta la Gorgiano

Linquine served *al dente* in a very red sauce.

Desserts

Hilda's Raspberry Tart

Cream cheese and fresh raspberries served in a fluffy orange-stained pastry.

Angel du Stoner

Angel Food Cake with a sinuous mint icing.

Death by Asteroid

A mound of dark chocolate covered in sherry, set ablaze at your table.

Beverages

Devil's Foot Iced Tea

Sign of Four Coffee

Teas by Baskerville



Pycroft's[©]

WHERE SHOPPING IS A PLEASURE[©]



Hugh Boone's Flowers are the perfect gift for a beautiful Spring Day. Tulips and roses are featured this week only.



The perfect day starts with the perfect breakfast. Fresh from Big Bob's Bakery comes Rache Raisin and Cinnamon Bread. So good, you'll be tempted to kill for it. But there's no need to; just check in the baked goods aisle.



You've waited all day to indulge in your decadent dessert fantasies. Try a slice of Baron Gruner's German Chocolate Cake with Violet De Merville Icing. Or a piece of Devil's Foot Cake with a surprise in each layer (a Cushing Bakery specialty).

Pycroft's entrees are prepared daily, so you know they are fresh and nutritious. Try our Church Street Chicken, our Cadogan Cornish Game Hens, or Selden cut steak. Each is hand-prepared by master chefs so you know you are getting the finest food.



Delicious breads complement any meal. Choose from whole grain Watson's Wheat for superb quality. Or perhaps some sourdough bread direct from the Hatty Doran House of San Francisco. And don't forget the coffee: Pycroft's has all varieties of Ferrier Brothers and Margate House coffees.



All varieties of Pycroft's Ice Cream are on sale this week only. All are criminally delicious. Choose from Moriarty's Marshmallow Mambo, Red Raspberry Roylott, Milverton Mint Supreme, Peter's Black Cherry Vanilla, Orange Pip Dreamsicle, or Sign of Four Fudge Ripple.



Everyone loves fresh fruit. And the freshest comes from the likes of Baskerville Farms, Rucastle Gardens and Woodley Groves. Think fresh...think Pycroft's.



Fresh from Pycroft's flagship, the *Sophy Anderson*, come treasures of the deep. Succulent salmon, delightful shrimp, tasty tuna and delicious grouper are available in the Seafood Section. You'll get lost in the flavor.



From the Kitchen of...

Wanda Dow

Greek Interpreter's Omelet

- 3 eggs
- 1/4 cup milk
- 1/2 cup crumbled feta cheese
- 1/4 cup dried tomato
- 1/4 cup chopped Greek peppers

Whisk together the eggs and milk, set aside. Heat skillet with 1 tablespoon butter, melted. Pour in egg mixture. As eggs solidify, sprinkle tomato, peppers and 1/4 cup cheese on top. Ease spatula under and flip half the omelet over in a fold. As cheese melts, flip folded omelet over, sprinkle rest of feta on top, cover skillet and turn off heat.

Mrs. Hudson's Beef Pie

Crust: 1 cup Bisquick, 2 tbs chopped parsley. Mix in 1/4 cup water until it forms a soft dough. Roll into 4 balls. Set aside.
 Filling: 1 lb cubed beef (boneless chuck). Sprinkle with meet tenderizer.
 In Dutch oven, brown beef in vegetable oil. Remove. In drippings saute 1 large sliced onion until golden. Stir in 2 large carrots, cut in 1/2 inch slices, and cook for 2 minutes. Stir in instant onion soup envelope (1 cup size), 1 tsp salt, 1/2 tsp basil, 1 tbs Worcestershire sauce and 1 cup water. Boil, lower heat, cover and simmer 1 hour. Add 1 can (6 oz) sliced mushrooms and simmer 5 minutes. Mix 1/4 cup flour with 1/2 cup water. Add to liquid in Dutch oven until mixture thickens. Divide into 4 10 oz aluminum pans. Roll out balls to form crusts. Cover pans with crusts. Make slits in tops. Bake in 400° oven until pastry is golden.

Lestrade's Cheesy Soup

- 1 stalk celery, diced
- 4 cups chicken stock
- 1 cup feta, crumbled
- 1 tbs flour
- 1 onion, diced
- 1 cup cheddar cheese, grated
- 1/4 cup milk
- Cayenne, salt, garlic

Saute celery and onion. Add stock. Add spices to taste. Add cheese. After cheese melts, liquefy in blender. Mix flour and milk. Return soup to pot, thicken with flour mixture.

Hansom Cab Cobbler

- 1 stick butter
- 1 cup flour
- 1 can fruit pie filling
- 1 cup milk
- 1 cup sugar

Mix flour, milk and sugar. Melt butter in cobbler pan. Pour flour mixture into melted butter. Pour fruit into center. Bake at 350° until golden brown.

Rachael Ray's 365 Days of Haggis

Learn Rachael's secrets of cooking haggis. You'll never tire of her recipes—from appetizers (guacamole and onions) to entrees (Cashew and Beets Haggis Supreme is a favorite of Rachael's) to desserts (haggis and tapioca pudding surprise is delightful) to just plain dips (haggis and cream cheese go great with Doritos).

You know Rachael from her shows on the Food Channel, from her bestselling books, from her magazine, from her publicist, from *People* magazine, from her deal with J. Moriarty



Enterprises to take over global communications. Since Martha Stewart crashed and burned and no one really cares about Donald Trump anymore, someone has to do it.

Now in bookstores everywhere.



You've always enjoyed the tasty and high quality food of McPherson's. We're now expanding our menu to give you even more choices. If you thought McPherson's was good before, wait 'til you try these mouthwatering temptations:

Premium Grilled Lion's Mane Club Sandwich

Take the brownest part of cyanea, grill it until it just begins to curl up, toss in relish, bacon and the most delicious red sauce you've ever tasted, and you'll know that we've outdone ourselves. So scrumptious, you might just bite your lip.

Filet-O-Capillata

The tastiest, most succulent portion of the capillata, deep fried to perfection. Add a little tartar sauce, a slice of onion, crisp lettuce and delicious tomato, all on a sourdough roll, and you have a delicious meal. Add tentacle fries and an ice cold Coca-Cola. Ahhh.

Big MacPh

Sure, the Big MacPh has been around, but we've reinvented it. Bigger, saltier, with dill pickle spears and just the right dollop of our secret Atlantic Ocean sauce.

Big 'N Tasty See-Through Salad

Take that transparent membrane, slice it thin, add celery, onion, carrots, and lettuce. Top it all with our sensuous honey mustard sauce, and you have a salad worthy of the McPherson's name.



McPherson's proudly serves Coca-Cola beverages and Bellamy Bakery products. For nutrition information, go to www.zillioncalories.com



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Colonel Moran's Bean Dip

Great for entertaining, especially at poker parties. Always fresh, always delicious. In the dairy aisle at all fine grocery stores. ©Copyright Colonel of Truth Foods, Inc.

Martha's Marvelous Meals

Need a dinner in a hurry. Just call Martha and she can have it delivered. No order too big, too small or too smelly. Over 30 years' experience preparing food for ungrateful bachelors. Call 1-800-EAT-GOOD.



New and Improved

By Jabez Wilson

Every homemaker needs a little help now and then. And no kitchen should be without these great new products.



Craftsman Bread Slicer. This makes cutting that hard French bread a snap. Great with Italian bread, sourdough rolls, bagels—and even cheese.



Craftsman Pizza Flattener. A delightful product that the kids can use too. Set the width and voila, perfectly uniform dough every time.



Craftsman Fruit Corer. Perfect for pitting—or is it depitting?—olives, cherries, plums—anything. Put it in reverse to add pimento to any size olive.



Craftsman Pepper Polisher—but you can polish anything. Apples, grapes, spaghetti. Add the grinding attachment and you've got instant mashed potatoes.

VERmissa Valley Vintners, LLP

Vermissa Valley Vintners present their newest and most exciting line of wines. Gold medal winner and Master Winemaker John McGinty takes great delight in distributing over a dozen new selections that complement his already much-honored wines of distinction. But don't take our word, listen to the critics.

“The Bodymaster Merlot is so piquant and brisk it nearly took my breath away.” *Ettie Shafter, Wines Today.*



“People complain that the Cabernet Sauvignon is overripe and unappealing. Not so with that produced by the Scowlers label of Vermissa Valley. It starts sweet and finishes with a clean oak flavor almost unheard of in such a full-bodied product.” *Birdie Edwards, Soused Magazine.*



“Godfrey Emsworth has been making extra pale champagnes for thirty years. This year he has outdone himself with one of the finest vintages ever. Drinking it is like journeying to a far-off country.” *James Dodd, Spirited Away*



The Pleasant Places of Florida

*founded in 1972
Wood, B.S.I.*

Recorder Emeritus: Dr. Benton

by Leslie Marshall, B.S.I. (dec.)

For the Record:

THE LAST COURT OF APPEALS

David McCallister, Master of the House,

(Master of Ceremonies at most gatherings, host of the annual Wessex Cup)

Wanda & Jeff Dow, The Papers on the

(Communications and Bookkeeping)

Please make note of the date after your name on the mailing label. This is the expiration date of your club membership. You will not receive further Communications after this date unless you renew. Renewals should be sent, with any updates, to Wanda Dow. Make all checks payable to Wanda Dow. US\$12.00 (US/CAN) or US\$13.00 (INTL)

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