through fields of corn stalks and deep into cloud-stoppered coves; but the favored transport here is sleighs. Equipped with blankets and bells and loaded with children and grandparents, they set the scene for carol singing as well as for snowy surveyal of the miles of Homestead trails. Lacking snow there are equally appealing surreys and buckboards in which to ramble, and, as one bounces along behind a team grown furry with winter coats, it is once more easy to imagine having slipped into another era.

One especially pleasant luncheon—on a day when all the blankets our surrey carried had not been quite enough—began on a warming note with marjoram-flavored vegetable bisque. Next came an order of *Kässler Rippchen*, a smoky loin of pork accompanied by Swiss farm sausage and a slice of tongue, all artfully arranged atop a bed of sauerkraut and surrounded with small wedges of parsley potatoes. For less hearty appetites there are seafood salads, stuffed avocados, beautiful fruit and vegetable salads (which I would invariably consider bottomless until I finished them), Cheddar and ham omelets, and a quarter-pound frankfurter on a toasted bun with German potato salad.

Chef Schnarwyler, for seventeen years the executive chef at The Homestead, demonstrates his capability with an extensive menu that changes daily—at both luncheon and dinner—with no rotation. This impressive feat has twofold benefit: Not only does it provide a true culinary adventure for guests at every meal, but as Chef Schnarwyler puts it, "It's much better for the kitchen staff too because they're constantly learning new preparations and techniques and their interest is maintained. When the staff becomes bored, that's when the quality begins to slip." Clearly the staff is not bored, for each menu is a pleasure to contemplate and each meal, a delightful event.

Welcoming the new year in spectacular fashion is another party, and this occasion, in particular, resembles a shipboard celebration. Dinner reservations are made in a festive ballroom where two dance floors prove to be an ingenious way of keeping couples from rumbaing their way so far from friends that they might not see one another until the following year.

Dinner began on an auspicious note with more of that unsurpassed crab meat, this time with rémoulade sauce. A rich Sherry-spiked consommé followed, and for entrées diners chose between roast stuffed pheasant and filet mignon. One member of our party opted for the Madeira-sauced pheasant, which she pronounced superb, and the rest of us had the steak. Cooked to the degree of doneness requested in each case, accompanied by artichoke bottoms topped with spinach purée, potatoes *Clamart*, and grilled and stuffed tomatoes, the steaks were tender and savory, a fitting choice to mark the year's end. We ordered a bottle of Spring Mountain Cabernet Sauvignon '70 and found its deep fruitiness a fine complement to our meat. A colorful cone of homemade ice cream and sherbet—chocolate, vanilla, and raspberry—with beautifully glazed and decorated petits fours followed by demitasse made a grand finale.

The evening-morning was capped by midnight breakfast for anyone whose resolutions would allow it, and, for those who wished the night might never end, the band played on. . . .

On January 1, a bountiful breakfast buffet could well make non-breakfast eaters resolve to amend their ways. Highlighted by an enormous punch bowl of eggnog, the table set a spirited precedent for the new year ahead.

A bit later, before the football games get under way, sustenance is provided by a luncheon in one of the banquet rooms. Ice sculptures make a sparkling backdrop for the array of tempting fare. We chose a light route, and I assembled a composite of favorites: marinated vegetables, chilled shrimp and crab claws, lobster salad, a trio of perfectly ripened cheeses, and a magnificent winter fruit salad that combined both fresh and dried fruits in a delectable potpourri.

Christmas is many things, but among them for us will always be the thoughts of hallways filled with children's laughter, of the nightly stroll past the poinsettia-rimmed tree and through the glorious Great Hall, of sealing the next day's plans over hot chocolate with mounds of frothy cream—of having stepped into a setting of elegance and hospitality that is today unique.

These recipes are among our tangible keepsakes from The Homestead.

Buckwheat Cakes The Homestead

In a large bowl proof ¾ teaspoon active dry yeast in ¼ cup lukewarm water with a pinch of sugar for 10 minutes. Stir in ¾ cup each of buckwheat flour and all-purpose flour, 1 cup buttermilk, and ½ teaspoon salt, beat the batter until it is smooth, and let it stand, covered with a tea towel, in a warm place overnight. Beat in 1 egg, 1 tablespoon unsulfured molasses, and ½ teaspoon baking soda, let the batter stand for 5 minutes, and thin it slightly with buttermilk, if necessary.

Heat a griddle over moderately high heat until it is hot and brush it with clarified butter (January, 1979). Spoon the batter onto the griddle in 3-inch rounds, cook the pancakes for 1 to 2 minutes, or until the undersides are browned and the tops are bubbly, and turn them. Brown the other sides, transfer the pancakes to heated plates, and serve them with softened butter and warm maple syrup. Serves 6 to 8.

Deviled Crab Meat Gratiné The Homestead

In a small saucepan reduce 1 cup heavy cream over moderately high heat to ½ cup, stir in 1 teaspoon each of snipped chives and minced parsley, and remove the pan from the heat.

In a small skillet cook 1½ tablespoons minced shallot and 1 tablespoon each of minced red pepper and minced green pepper in 2 tablespoons butter over moderate heat, stirring, for 3 minutes, or until the vegetables are just softened. Stir in 2 tablespoons dry white wine, 1½ teaspoons dry mustard, 1 teaspoon Worcestershire sauce, and Tabasco, salt, and pepper to taste, simmer the mixture for 2 minutes, and remove the skillet from the heat. Stir in 1 pound cooked crab meat, flaked and picked over, the cream mixture, and ¼ cup fresh bread crumbs and spoon the mixture into a well-buttered gratin dish. In a small bowl combine 3 tablespoons freshly grated Parmesan cheese, 2 tablespoons fresh bread crumbs, and 1 teaspoon paprika and sprinkle the mixture over the crab mixture. Drizzle 2 tablespoons melted butter over the top and bake the dish in the top third of a preheated moderately hot oven (375° F.) for 10 minutes, or until it is golden brown and bubbly. Serves 3 or 4 as a first course.

Shellfish Newburg The Homestead

In a saucepan cook ¾ teaspoon paprika, ½ teaspoon dry mustard, and a pinch of cayenne in ½ stick (¼ cup) butter over moderate heat, stirring, for 2 minutes, stir in ¼ cup flour, and cook the *roux* over low heat, stirring, for 3 minutes. Remove the pan from the heat, add 2 cups fish stock (January, 1979) or 1 cup each of bottled clam broth and dry white wine, heated, and ½ teaspoon thyme, and whisk the mixture vigorously until it is thick and smooth. Simmer the sauce for 10 minutes, stir in 1 cup heavy cream, and simmer the sauce for 5 minutes.

In a small saucepan poach ½ pound

sea scallops, halved horizontally, in ¼ cup medium-dry Sherry, covered with a buttered round of wax paper, over moderately low heat for 2 to 3 minutes, or until they are just cooked. Strain the poaching liquid into the simmering sauce and reserve the scallops.

In a skillet sauté ½ pound shrimp, shelled and deveined, and two 6-ounce lobster tails, shelled and cut into 1-inch pieces, in ½ stick (¼ cup) butter over moderately high heat, stirring, for 3 minutes, or until they are just cooked. Season the mixture with salt and white pepper, fold it and the reserved scallops into the sauce, and heat the mixture over moderate heat until it is hot. Transfer the mixture to a serving dish and serve it over steamed rice. Serves 4.

Corn Pudding The Homestead

In a saucepan bring 4 cups milk to a boil over moderately high heat and stir in 1 cup yellow cornmeal (preferably stone-ground), 3 tablespoons sugar, and ¾ teaspoon salt. Bring the mixture to a boil and simmer it, stirring, for 5 minutes. Remove the pan from the heat and let the mixture cool slightly.

In a bowl whisk together 4 eggs, 1 stick (½ cup) butter, melted and cooled, and 1 teaspoon each of double-acting baking powder and vanilla and beat the mixture into the cornmeal mixture. Scrape enough cooked corn from the cob to measure 1½ cups (about 3 ears) and stir it into the cornmeal mixture. Pour the mixture into a well-buttered 1½-quart soufflé dish and bake it in a preheated moderate oven (350° F.) for 45 minutes, or until it is lightly browned and puffed and a cake tester inserted in the center comes out clean. Serves 6.

Veal Scallops with Creamed Morels The Homestead

In a heatproof bowl cover 1 ounce dried morels with boiling water and let them soak overnight. Drain the morels and rinse them well under running cold water. Pat the morels dry with paper towels and mince them.

Dust eight 2-ounce veal scallops, flattened slightly between sheets of wax paper, with flour and in a large skillet sauté them over moderately high heat in ¼ cup clarified butter (January, 1979) for 1 minute on each side. Transfer the scallops to a platter and keep them warm. Add to the skillet 2 tablespoons butter, ¼ cup minced shallots, and the morels and cook the mixture over moderate heat for 2 minutes, or until the shallots are softened. Add ½ cup Sercial Madeira and reduce it over high heat to 3 tablespoons. Add 1 cup heavy cream and ½ cup brown stock (February, 1979) or tinned beef broth, scraping up the brown bits clinging to the bottom and sides of the skillet, bring the liquid to a boil, and cook the mixture over high heat until it is thickened and reduced to about ¾ cup. Season the sauce with salt and pepper, spoon it over the scallops, and sprinkle the scallops with minced parsley. Serve the scallops with *Spätzle*. Serves 4.

Spätzle The Homestead (German Egg Noodles)

In a large bowl combine 1¼ cups flour, ¾ teaspoon salt, and ⅛ teaspoon nutmeg, stir in 2 eggs, lightly beaten, and add gradually ¾ cup milk, beating the mixture with a wooden spoon until it forms a smooth soft dough. In a large saucepan bring to a boil 6 quarts salted water, set a very coarse grater, smooth side up, over the pan, and with a wooden spoon press the dough through the grater. (A *Spätzle*-maker, available at kitchen specialty shops, can be used.) Stir the noodles gently to separate them and boil them for 8 minutes. Drain the noodles well in a colander and transfer them to a bowl of cold water. Drain the noodles well, in a large skillet sauté them in 3 tablespoons butter until they are golden, and transfer them to a serving dish. Serves 4.

Lamb Curry The Homestead

In a large flameproof casserole brown 3¼ pounds boneless lean lamb shoulder, cut into 1-inch cubes and lightly salted, in batches in ¼ cup lard over moderately high heat, transfer it with a slotted spoon to a bowl, and reserve it, covered loosely with foil. Add to the casserole 2 cups each of chopped onion and cored, peeled, and chopped apple, 1 cup chopped celery, 1 garlic clove, minced, ¼ teaspoon thyme, and 1 bay leaf and cook the mixture over moderate heat, stirring, for 5 minutes, or until the vegetables are softened. Add ¼ cup flour, 2 teaspoons curry powder, and 1 teaspoon tomato paste and cook the mixture, stirring, for 5 minutes. Whisk in 8 cups hot chicken stock (January, 1979) or tinned chicken broth and boil the mixture over moderately high heat, stirring frequently, for 30 minutes, or until it is reduced to about 2 cups. Strain the mixture through a sieve into a bowl, pour the liquid into the casserole, and add the reserved lamb and 1 cup coconut milk (March, 1979) or bottled coconut milk (available at specialty foods shops). Cook the mixture, covered, over moderate heat for 1 hour and 30 minutes, or until the lamb is tender. Season the mixture with lemon juice and salt, transfer it to a heated serving dish, and serve it with *poppadums* (April, 1979) and saffron rice with raisins, pimiento, chutney, and eggplant. Serves 6.

Saffron Rice with Raisins, Pimiento, Chutney, and Eggplant The Homestead

In a bowl let ½ cup raisins soak in boiling water to cover for 5 minutes and drain them in a sieve.

In a flameproof casserole cook ¼ cup minced onion in 2 tablespoons butter over moderate heat for 3 minutes, or until it is softened, add 1 cup long-grain rice, and cook it, stirring to coat each grain with butter, for 3 minutes. Stir in 2 cups hot chicken stock (January, 1979) or tinned chicken broth, ¼ teaspoon crumbled saffron threads, and 1 small bay leaf, bring the liquid to a boil, stirring, and bake the rice, covered, in a preheated moderately hot oven (375° F.) for 18 minutes. Remove the bay leaf.

In a large skillet sauté 1 pound eggplant, peeled and cut into 1-inch cubes, in ⅓ cup olive oil over moderately high heat for 5 minutes, or until it is lightly browned, and transfer it to paper towels to drain. Add the eggplant to the rice, toss the mixture with the raisins, ½ cup each of mango chutney and chopped pimiento, 2 tablespoons butter, and salt and pepper to taste, and transfer the rice to a heated serving dish. Serves 6.

Winter Fruit Salad The Homestead

In a saucepan combine 1 cup apple juice, ½ cup each of halved dried apricots, halved pitted dates, pitted prunes, and raisins, and 2 tablespoons sugar, bring the juice to a boil, and simmer the mixture for 5 minutes. Let the mixture cool and chill it, covered, for 2 hours.

In a bowl combine 1 cup pineapple cubes, 1 orange, peeled, halved lengthwise, and cut into ½-inch crosswise slices, 1 pear, peeled, cored, and cubed, 1 banana, sliced, and ½ cup chopped walnuts. Add the dried fruit to the fresh fruit mixture with a slotted spoon, fold the fruits together, and sprinkle them with 1 to 2 tablespoons kirsch, or to taste. Transfer the salad to a shallow serving bowl, garnish it with 1 apple, cored and sliced, 1 kiwi, peeled and thinly sliced, and 10 strawberries, halved, and chill it, covered, for 1 hour. Serves 4 to 6.

Plum Puddings The Homestead

Arrange 2 tart apples, peeled and cored, in a small baking dish, add enough water to measure ½ inch, and bake the apples, covered, in a preheated hot oven

(400° F.) for 30 minutes, or until they are tender. Transfer the apples with a slotted spoon to a cutting board, let them cool, and chop them.

In a large bowl combine the apples, 2 cups each of chopped pitted prunes, dried currants, raisins, golden raisins, firmly-packed dark brown sugar, and fresh bread crumbs, ¼ pound suet, minced, ¼ cup each of diced glacéed citron and diced glacéed orange peel, 1½ tablespoons ground allspice, 1 tablespoon grated orange peel, 2 teaspoons grated lemon peel, ½ teaspoon salt, and ¼ teaspoon each of ground ginger and freshly grated nutmeg. In another bowl whisk together 4 eggs and 1 cup each of Grand Marnier, dark rum, bourbon, brandy, and dark beer until the mixture is well combined, pour the mixture over the fruit mixture, and stir the mixture with a wooden spoon until it is well combined.

Spoon the mixture into 2 lightly buttered 1-quart pudding basins or decorative molds, cover it with buttered foil, crimping the edges over the rims, and drape a tea towel, rinsed and squeezed, loosely over the foil. Secure the towels with kitchen string, knot opposite ends of the towels over the puddings, and put the puddings on a rack in a kettle. Pour enough boiling water into the kettle to reach three fourths of the way up the sides of the basins, bring the water to a boil over high heat, and simmer the puddings, with the kettle covered, adding more water as necessary, for 4 hours. Remove the molds from the kettle and let them cool to room temperature. Remove the towels and foil and re-cover the puddings tightly with foil. Chill the puddings for at least 3 weeks, or up to 1 year to let them ripen.

To serve a pudding, steam it in the same manner for 1 hour. Run a knife around the edge, invert a platter over the mold, and invert the pudding onto the platter. Garnish the pudding with a sprig of holly and serve it warm with *crème anglaise* (July, 1979). Makes 2 puddings.

Bourbon Soufflé with Bourbon Sauce The Homestead

Make 1½ cups *crème anglaise* (July, 1979), add 2 tablespoons bourbon while the sauce is hot, and chill the sauce, covered, for 1 hour.

In a large bowl beat 4 egg yolks with 2 tablespoons sugar until the mixture is light and fluffy and beat in slowly ¼ cup bourbon in a stream. In a bowl beat 4 egg whites with a pinch each of salt and cream of tartar until they hold soft peaks. Add gradually 2 tablespoons sugar and continue to beat the egg whites until they hold stiff peaks. Stir one fourth of the whites into the yolk mixture and fold in the remaining whites. Pour the mixture into a well-buttered 1½-quart soufflé dish and bake the soufflé in a preheated moderate oven (350° F.) for 15 to 20 minutes, or until it is puffed and golden. Serve the soufflé with the bourbon sauce. Serves 4.

Apple Ice Cream The Homestead

In a large saucepan combine 2 pounds apples, coarsely chopped, with enough water to cover them by 1 inch, bring the water to a boil, covered, over moderately high heat, and cook the apples for 20 minutes, or until they are soft. Drain the apples in a colander and purée them in a food mill set over a bowl. In a saucepan combine 2 cups of the purée with 1 cup sugar, reserving any remaining purée for another use, bring the mixture to a boil over moderate heat, stirring, and cook the syrup, stirring, until the sugar is dissolved. Pour the syrup into a bowl set in a bowl of cracked ice and chill it for 1 hour. Stir in ⅓ cup lemon juice and ¼ cup each of heavy cream and *crème anglaise* (July, 1979) and chill the mixture for at least 2 hours. Freeze the mixture in an ice-cream freezer according to the manufacturer's instructions. Serve the apple ice cream sprinkled with apple brandy. Makes 1 quart.

Champagne Pineapple Sherbet The Homestead

In a stainless steel or enameled saucepan combine 1 cup each of Champagne and sugar, bring the Champagne to a boil over moderate heat, and cook the syrup, stirring, until the sugar is dissolved. Pour the syrup into a bowl set in a bowl of cracked ice and chill it. In a blender in batches or in a food processor fitted with the steel blade blend enough pineapple, peeled and cored, to measure 2 cups purée and stir the purée into the syrup with ⅓ cup lemon juice. Chill the mixture for at least 2 hours and freeze it in an ice-cream freezer according to the manufacturer's instructions. Makes 1 quart.

Florentines The Homestead

In a heavy saucepan combine 1 stick (½ cup) butter, ½ cup sugar, 5 tablespoons honey, and 2 tablespoons heavy cream and simmer the mixture over low heat, stirring, for 15 minutes, or until it is golden. Remove the pan from the heat, stir in 3 cups sliced blanched almonds and ½ cup halved glacéed cherries, and spoon the batter in heaping teaspoons, 2 inches apart, onto baking sheets lined with parchment paper. Flatten the mounds with the back of a spoon dipped in milk and bake the cookies in a preheated moderate oven (350° F.) for 10 minutes, or until they are bubbly and golden brown. Remove the baking sheets from the oven, let the cookies cool completely, and transfer them carefully with a spatula to a flat surface.

In a small bowl set over a saucepan of simmering water melt 6 ounces semisweet chocolate. With a small spatula spread the underside of each cookie with the chocolate and invert the cookies on a rack until the chocolate has cooled completely. Makes about 50 cookies. ✤