



# Pot-lucky Pleasers

Easy breezy parties, vegetarian style.

**ENTERTAINING FOR A VEGGIE PLANET, 250 DOWN-TO-EARTH RECIPES**, by Didi Emmons. Houghton Mifflin Company, 2003. \$18.95, paperback.

**T**his new manual written by Didi Emmons is filled with inspiration for the sometimes shaky process of entertaining at home. More than just a vegetarian cookbook, it stands out as a how-to for throwing a party with confidence, be it an inexpensive wedding for 50 or a gourmet omelet brunch for six. One section, called "Communal casseroles, lasagnas, chilies, stews and savory pies," focuses entirely on handy, portable and filling potluck dishes. Another section, "Nibbles and Drinks," is filled with fascinating dips, like the Ruby Walnut Dip with Artichokes or the Sweet Potato-Black Bean Salsa, and things to accompany them. (The Parmesan-Caraway Crackers are next on my list of things to try.)

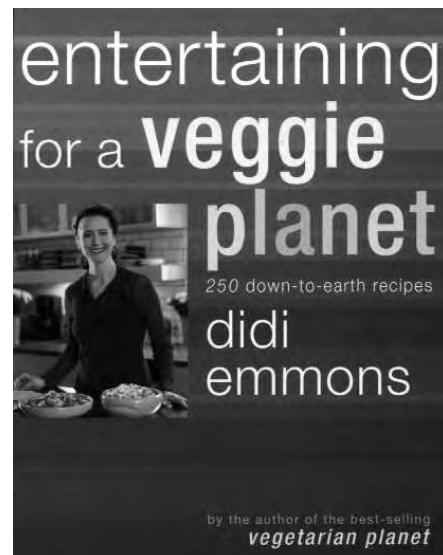
Every recipe comes with directions and clues on how far in advance you can prepare it, and how best to store it. Filling in the pages are also hints from Emmons and her friends on things that worked to make a party, or a particular dish, a success: low lighting to make strangers feel more intimate, five rules for making vegetarian chili, an exotic peanut butter and jelly sandwich party with fresh fruits and all kinds of nut butters, at-home poetry readings and more. Emmons is chef at Veggie Planet in Cambridge, Mass., and has written the good, creative veggie cookbook, *Vegetarian Planet*, as well.

Eugeneans will get a chance to meet the author and sample some of the dishes at 5:30 pm Monday, June 30th at Marché restaurant. Marché will be preparing and serving a five-course tasting menu with recipes from the book, with Emmons available to sign books. The cost of the meal is \$32 per person with \$5 going to the School Garden Project. Call 342-3612 for more information and reservations.

### Melon Sago (Tapioca)

- 3/4 c. small pearl tapioca
- 1/2 very ripe cantaloupe or honeydew melon, peeled, seeded and cut into 1/4 inch cubes
- 1 c. unsweetened coconut milk
- 1 c. plus 2 Tbs. sugar
- Juice of one lime or lemon
- Mint leaves for garnish, optional

In a large bowl, soak the tapioca in two cups cool water for 15 minutes. Drain through a fine-meshed sieve. Meanwhile in a blender or food processor, puree half of the melon cubes and transfer to a large bowl, along with the remaining melon cubes and



the coconut milk.

In a medium saucepan, bring three cups of water to a boil. Add the tapioca and cook until there is only a faint white dot left in the center of each tapioca pearl, about five minutes. (To check, taste one of the pearls; it should be soft, not crunchy.) Remove from heat and add the sugar, stirring until the sugar dissolves.

Add the tapioca mixture to the melon mixture and stir well. Taste the pudding and add enough lime or lemon juice to balance the flavors. Pour into a serving bowl or six individual cups and chill until the sago is cold, about two hours. The consistency should be like that of fruited yogurt. Garnish with the mint leaves, if desired, before serving.

### More at Marché:

A couple other events look noteworthy at Marché in the coming weeks. A prix fix meal featuring Languedoc-Roussillon's cuisine and wines is on Wednesday, June 25th, seating beginning at 5:30, price \$35 per person. And on Wednesday, July 9 the staff will recreate the meal Stephanie Pearl-Kimmel and Rocky Masselli will prepare at the invitational James Beard House event later in July. The menu is quite extravagant and should be something special. The price is \$100 per person, including wine and live entertainment by the staff of Marché. Call 342-3612 for reservations.

The **al Fresco** market at the Fifth Street Public Market has already begun, featuring fresh produce from local farms like Haybales!, Riverbend and Sweetbriar, local wines, mushrooms and gourmet Oregon-made cheeses, and Pearl-Kimmel's own line of vinegars and gourmet jams. The market will be open from 10 am to 4 pm every Wednesday through October. **EW**

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