

## Lemon-Buttered Vegetables

- 1 medium-sized head cauliflower
- 1 9-oz. pkg. frozen cut green beans
- 1 9-oz. pkg. frozen cut wax beans
- $\frac{1}{4}$  cup butter
- $\frac{1}{4}$  teaspoon salt
- $\frac{1}{4}$  teaspoon black pepper
- $1\frac{1}{2}$  tablespoons lemon juice
- $\frac{1}{2}$  to  $\frac{3}{4}$  cup shredded sharp Cheddar cheese

1. Cook cauliflower, uncovered, in a large amount of boiling salted water about 15 min., or until tender but still firm. Drain.
2. Cook beans according to package directions; drain.
3. Meanwhile, heat butter in a skillet until lightly browned. Blend in next three ingredients. Remove from heat.
4. Place cauliflower on a serving plate. Pour about two-thirds of the hot butter mixture over the head of cauliflower, separating the flowerets as much as possible to allow butter to penetrate into head. Immediately top with the cheese.
5. Toss beans with remaining butter and arrange around the cauliflower on the plate. Serve immediately.

*About 8 servings*

## Custard-Filled Torte

- $\frac{1}{2}$  cup butter
- 1 tablespoon grated lemon peel
- 1 teaspoon vanilla extract
- $1\frac{1}{4}$  cups sugar
- 2 eggs, well beaten
- 3 cups sifted cake flour
- $2\frac{1}{2}$  teaspoons baking powder
- $\frac{1}{2}$  teaspoon salt
- $1\frac{1}{4}$  cups milk
- Pastry Cream Filling (see recipe)
- Butter Frosting (see recipe)
- Raspberry Jelly (about 2 tablespoons)

1. Grease bottom only of a 9x9x2-in. pan; line with waxed paper and grease paper. Set aside.
2. Cream the butter, lemon peel, and extract together; add sugar gradually, beating well after each addition.
3. Add eggs in halves, beating well after each addition.
4. Blend the flour, baking powder, and salt together. Alternately add dry ingredients in fourths and milk in thirds, mixing until blended after each addition. Turn batter into the pan and spread evenly into corners.
5. Bake at 350°F for 55 to 60 min., or until a cake tester inserted in center of cake comes out clean. Cool 10 min. on cooling rack. Remove cake from pan, peel off waxed paper, and cool cake completely on rack.
6. Split cake evenly into four layers. Fill with Pastry Cream Filling.
7. Frost sides and top of cake with Butter Frosting. To decorate top, heat jelly in a saucepan until melted. Allow to cool slightly. Pipe jelly through a No. 4 decorating tube in parallel lines diagonally across the top of the cake. Then with a wooden pick draw through these lines at right angles. (See photo.)

*About 9 servings*

## Pastry Cream Filling

Blend  $\frac{1}{4}$  cup flour,  $\frac{2}{3}$  cup sugar, and  $\frac{1}{4}$  teaspoon salt together in a heavy saucepan. Stir in  $\frac{1}{2}$  cup cold milk. Heat  $1\frac{1}{2}$  cups milk and add gradually, blending well. Bring to boiling over low heat, stirring constantly; boil 2 min. Vigorously stir some of the hot mixture into 4 slightly beaten egg yolks. Then immediately blend into mixture in saucepan. Cook over low heat, stirring constantly, about 5 min. Remove from heat and mix in 2 teaspoons vanilla extract; cover loosely and set aside to cool, stirring occasionally. Chill.

*About 2 cups filling*

## Butter Frosting

Cream  $\frac{1}{4}$  cup butter and  $\frac{1}{4}$  teaspoon vanilla extract. Gradually add 2 cups confectioners' sugar, beating well after each addition. Blend in 2 tablespoons milk and beat until smooth and creamy.

## Sacher Torte

*There are many recipes claiming to be the "original" Sacher Torte of Viennese fame. This is one of our favorites.*

- 8 sq. (8 oz.) semisweet chocolate, melted
- 1 cup butter
- 1 cup sifted confectioners' sugar
- $\frac{1}{2}$  cup (about 8) egg yolks, well beaten
- $\frac{1}{2}$  cup fine dry bread crumbs
- 1 cup (about 8) egg whites
- $\frac{1}{4}$  teaspoon salt
- 1 cup sifted confectioners' sugar

1. Grease bottom of a 9-in. spring-form pan; set aside.
2. Set chocolate aside to cool.
3. Cream butter until softened; gradually add 1 cup confectioners' sugar, beating until fluffy. Gradually add egg yolks, beating well after each addition. Blend in the chocolate and crumbs; set aside.
4. Beat egg whites and salt together until frothy; add remaining sugar gradually, beating well after each addition. Beat until rounded peaks are formed (peaks turn over slightly when beaters are slowly lifted upright). Spread egg yolk mixture over beaten egg whites and gently fold together. Turn batter into pan. Cut through batter with a knife or spatula to break large air bubbles.
5. Bake at 350°F about 1 hr., or until cake tester or wooden pick inserted in center comes out clean. Remove pan from oven, invert, and allow edges of pan to rest on cooling racks until torte is completely cool. Carefully loosen sides with spatula and remove torte from pan. Frost sides and top with Frosting for Sacher Torte.

*12 to 16 servings*

**Note:** Two 9-in. layer-cake pans may be used. Bake at 350°F 35 min.

**Frosting for Sacher Torte**—Partially melt 3 sq. (3 oz.) semisweet chocolate in top of double boiler over hot (not steaming) water. Remove chocolate from water and stir until completely melted. Add  $\frac{1}{2}$  cup unsalted butter and stir until butter is melted. Use while slightly warm.



*I was just thinking...*

**N**EXT TIME you attend the annual banquet of your favorite organization, look around.

At the end of the table is the former school superintendent who entered the ministry. Few of us have two opportunities to serve others. His serene face is evidence of his success.

Near you is a man who was defeated for public office. He fought hard and lost, probably because he has a soueaky voice and doesn't photograph well. How difficult is acceptance of rejection when it results from a public whim?

Over there at the next table is a brilliant professor who has overcome personal tragedy to find peace with himself. How many among us really know the battle he won?

Here's a woman who has everything and nothing. Wealth came after health was gone. Now



ILLUSTRATION BY JOHN WOOLHISER

she can have anything she wants except a strong body, so she wants nothing else.

In a corner of the room sits a man whose well-tailored suit conceals a diseased heart. He and death are face to face, yet not even his friends know this may be his last club dinner. He cuts his roast beef bravely, but his hand shakes.

**T**WO PLATES AWAY is a grandmother whose world revolves around her grandchildren and whose devotion to them is a flower she wears in delight. But their mother was the child of her late years, and she bore her with a certain shame.

Across the table is the businessman who is as unethical in his office as he is pious on Sunday. And here a housewife who wears a new hat so conspicuously there must be a "Minnie Pearl" price tag still dangling somewhere. And there is the boredom of the old bachelor and, rising over all, the earnest effort of the speaker.

Sometime when your attention wanders from the program, sometime when you've finished your coffee and the organist is still thumping out the dinner music, look around you at the faces you have known so long.

See written there a story more brave and beautiful, more tragic and tedious, more painful and poignant than any you have ever read.

*Peggy Johnson*