



Reception

Oysters on the Half Shell—Frozen Mignonette
Angel's on Horseback

"There are three kinds of oyster-eaters: those loose-minded sports who will eat anything as long as it is oyster; those who eat them raw and only raw; and those who with equal severity will eat them cooked and no other way." Consider the Oyster

Edith's Cheese Puffs—Gougère

"These little hot wafers are good made with celery seeds, too, for salads or to serve with cocktails." House Beautiful, 1944

Saketini
Henri Abele Champagne, France

Dinner

Summer Vegetables Farci a Provençal

"To anyone of my pronounced leanings, vegetables are a physical pleasure to buy and clean and prepare, and then cook and serve forth."

With Bold Knife and Fork

Coquilles aux Crevettes

"I like to eat shrimp simply, as we used to along the canal in Burgundy."

With Bold Knife and Fork

2004 Albert Boxler Pinot Gris—Alsace

Grilled Sliced Leg of Lamb—Rosemary Marinade

"I think lamb, and mutton too, can be fine fare. Mutton tastes better in England than in America. However, I detest the British habit of serving it with mint sauce."

With Bold Knife and Fork

Ratatouille

"A favorite food in our house is a kind of ratatouille. It smells fine during its long cooking, and it gets better over several days, so that I make it in the biggest casserole." With Bold Knife and Fork

2005 Domaine de Fonsainte—Corbières—France

Fromage Blanc—Bleu, Blance et Rouge

"Every kitchen buff has a few tricks: I for instance like to rinse and hull strawberries, or stone cherries, and roll them in Kirshwasser before I lay them in circles on the custard."

With Bold Knife and Fork