

Keep on Cooking

A Culinary Adventure with the University Women

BY CAROL J. BURR

Gather a group of women, call them a club, an association or a society, and sooner or later, they will publish a cookbook. Even those members who have all but given up cooking will contribute, delving deep into the family archives for Aunt Maddy's Orange Duck or Grandma Willie's Wild Rice Casserole. It must be a gal thing.

The University Women's Association has succumbed to this compilation temptation twice—the first time in 1972 to benefit the University Hospital and again in fall 1999 to mark the group's 50th anniversary, with profits enriching the UWA scholarship endowment. The 1972 edition, which sold more than 5,000 copies, complemented the culinary specialties of current members with pages from OU history, recipes bearing legendary Sooner names, men and women, many from the dash-of-this, pinch-of-that school. The 1999 volume, *Menus & Memories*, already in its second printing, includes a few favorites from its predecessor and a host of added attractions.

The "Menus" section is fun to read if you never cook a lick. You can experience the "UWA 50th Anniversary Tea at Boyd House," hosted by OU First Lady Molly Boren, a "Dinner Party for a Neustadt (International Prize for Literature) Juror" or Rose and Paul Sharp's "Special Bicentennial Celebration Dinner Opening of the Play '1776' at OU." You can go from the no-fuss "A Working Woman's Recipe for a Gala Christmas Party" to the decidedly complicated wonder, "New Year's Soup & Bread Tasting Party."

You want ethnic? Try dinners in Greek, Indian, Russian or simply International. Along the same line, check out the "Latvian Meat Turnovers," "Stuffed Norwegian Pork Loin" and "Ghassan's Eggplant and Beef."

In the back of the book, the ladies of the club offer a brief UWA history, tips for floral centerpieces and a marvelously enlightening "Wine Primer" by OU's resident wine connoisseur, Provost Emeritus J. R. Morris. Michelle Grady's "special" section, this grandmotherly reviewer's personal favorite, serves up recipes for kid projects—exotic Easter egg colors, bubble liquid, colored rice or salt, play dough and face paint—and yes, make-your-own baby wipes.

continued

Bill Williams

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The heart of the book—more than 450 tried-and-true recipes from UWA-member kitchens, many with personal notes from the contributors—is sprinkled with helpful hints. “Wrap celery in aluminum foil; it will keep in the refrigerator for weeks.” “To soften brown sugar in a hurry, place a slice of apple in the opened plastic bag of sugar and put in the microwave; heat on High for 15 seconds. The steam from the apple will soften the sugar.”

You have to love a group that know and care that the celery in your hydrator is limp, and the brown sugar in your pantry is hard as a rock. But these women of the University community have cared about each other for more than half a century. Organized on May 23, 1949, by women faculty and staff and wives of faculty and staff, the University Women’s Association has met monthly ever since, either as a whole or in smaller interest groups. The members have hosted special events for the community, welcomed new additions to the University, supported worthy causes and had a good time doing it all.

The new cookbook project also was a group effort, with Barbara Rasmussen and Connie Smith chairing a coterie of typists and proofreaders, under the direction of editor-in-chief Carol Hix. The first 1,000 copies were gone before they could reach participating bookstores, and the book is in its second printing. In the meantime, the few random selections on these pages should whet Sooner appetites.

RECIPES

Cheese-Chile Appetizer

1/2 c. butter
10 eggs
1/2 c. flour
1 tsp. baking powder
1 can (8 oz.) chopped green chilies
1 pt. cottage cheese
1 lb. Jack cheese, shredded
dash of salt

Melt butter in 13x9x2-inch pan. Beat eggs lightly in a large bowl. Add flour, baking powder and salt. Add melted butter, chilies, cottage cheese and Jack cheese. Mix until blended and turn into the buttered pan. Bake in a pre-heated 400-degree oven for 15 minutes. Reduce heat to 350 degrees and bake for 35 to 40 minutes. Cut into small squares and serve warm. If the squares are small enough, they can be picked up with fingers.

Cleo Cross

Top, right: To dress the formal table on the cookbook’s cover, the University Women went to the experts, Suzanne Baumert, of Columns gift shop, and Earl Morren, of Earl’s Flowers and Gifts.

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Bill Williams

Tamale Soup

(serves 4 • can make ahead)

1 lb. ground beef
1 med. onion, chopped
1 green pepper, chopped
1 can (16 oz.) stewed tomatoes
2 cans (16 oz. each) pinto (or kidney or black) beans, undrained
1 can (16 oz.) creamed corn
1 can (10 3/4 oz.) beef bouillon
2 jars (16 oz. each), or one lg. can, tamales, rinsed and sliced

Brown beef, onion and green pepper. Add other ingredients, except tamales, and simmer for at least 1 hour. Add tamales and heat through before serving. Better the second day as time improves flavor.

Connie Smith



The table is set for the University Women's Association 50th Anniversary Tea at Boyd House, hosted by the group's honorary president, Molly Shi Boren.

Swank's House Dressing for Greens

- 1 can Campbell's tomato soup
- 1 c. salad oil
- 1/2 c. vinegar
- 1 Tbsp. horseradish
- 1 tsp. garlic powder
- 1 Tbsp. salt
- 1 Tbsp. Worcestershire sauce
- 1 c. sugar
- 1 Tbsp. paprika (I use Greek)
- 1 Tbsp. dry mustard
- 1 tsp. black pepper

Place ingredients in a quart jar and shake well. Keeps nicely in refrigerator.

Ann Swank

Cranberry Pork Chops

- (serves 4)
- 4 pork chops, cut 3/4-inch thick
 - 1 can (8 1/2 oz.) pineapple slices
 - 1/2 c. whole cranberry sauce
 - 1 chicken bouillon cube
 - 1/2 c. boiling water
 - 2 Tbsp. brown sugar
 - 2 Tbsp. vinegar
 - 1 green pepper, cut in 1-inch pieces
 - 2 Tbsp. cornstarch
 - 2 Tbsp. water

In skillet, brown chops in 1 Tbsp. oil. Season with a little salt and pepper. Drain pineapple, reserving syrup; add syrup to chops with cranberry sauce. Dissolve bouillon cube in the boiling water; add to chops along with brown sugar and vinegar. Cover and simmer for 40 minutes or till chops are tender. Add pineapple and green pepper; cover and cook 10 minutes more. Remove chops and pineapple to warm platter. Combine the cornstarch and 2 Tbsp. water; stir into cranberry mixture. Cook and stir till thickened and bubbly. Pour sauce over chops.

Judy Egle

Dorothea's Sweet Potato Crunch

- (serves 6 to 8)
- 3 c. mashed sweet potatoes
 - 1 c. sugar
 - 2 eggs, beaten
 - 4 Tbsp. melted butter
 - 1/2 c. milk
 - 1/2 tsp. vanilla
 - Topping*
 - 1 c. brown sugar
 - 1/3 c. flour
 - 1 c. chopped nuts
 - 1/3 c. melted butter

Preheat oven to 350 degrees. Boil sweet potatoes; peel and mash. Measure 3 cups. Mix with sugar, salt, beaten eggs, butter, milk and vanilla. Spread in 9-inch-square baking dish. To make topping, combine brown sugar, flour, nuts and melted butter and spread evenly over sweet potato mixture. Bake for 35 minutes.

Mary Joyce Rogers

continued



Robert Taylor

Editor-in-chief Carol Hix, left, joins cookbook project co-chairs Barbara Rasmussen and Connie Smith to try out a recipe from the University Women's Association's *Menus and Memories*.

OK State Senate Cornbread

- 1 sm. pkg. (6.5 oz.) cornbread mix
- 1 c. milk
- 1 egg
- 1 sm. can (8 oz.) cream-style corn
- 1/2 pt. (1 c.) sour cream
- 1 1/2 c. shredded Cheddar cheese
- 1 1/2 white onion, chopped (I like only 1/2)

Mix cornbread mix, milk, egg and corn together. Pour in well-greased pan. Very carefully spread sour cream all over the top of cornbread mixture, then sprinkle on onions, then Cheddar cheese. Bake at 400 degrees for 30 minutes. If you like it hot, add chopped jalapeno peppers with the onion.

Pat Richardson

Chocolate Chip Cheesecake Pie

- 2 pkgs. (3 oz. each) cream cheese, softened
- 1 can (14 oz.) sweetened condensed milk
- 1 egg
- 1 tsp. vanilla
- 1 c. mini chocolate chips
- 1 tsp. flour
- 1 graham cracker crust (6 oz., regular or chocolate)

Preheat oven to 350 degrees. Beat cheese until fluffy. Gradually beat in sweetened condensed milk until smooth. Add egg and vanilla. Toss chips with flour, add to mixture. Pour into pie crust. Bake 35 minutes or until center springs back when touched. Cool and if desired top with Chocolate Glaze. Serve chilled. Refrigerate leftovers.

Chocolate Glaze

Melt 1/2 c. mini chocolate chips with 1/4 c. whipping cream; cook and stir until thickened and smooth. Immediately spread over pie.

Terry Hudson

Editor's Note: Menus & Memories is available by mail at \$18.95 each, plus \$3.00 postage and handling. Checks or money orders should be made to: "UWA Cookbook," P.O. Box 720145, Norman, OK 73070.