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A Cookbook You Can't Put Down

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A Cookbook You Can't Put Down

by Charlene Stettler

VISIONS of steaks sizzling on an outdoor grill, crisp salads and hot cheese-toasted rolls dash into the mind of the reader of Genevieve Callahan's "California Cookbook."

Cooks everywhere will find it delightful reading. In addition to being chuck-full of special California recipes, Miss Callahan's book gives forth many fresh ideas for preparing and serving fruits, vegetables and seafoods. She has captured the flavor of California living, which can be equally inspirational and usable in Dayton, Des Moines or Denver.

Important to culinary artists this time of year is cookery of wild game, duck, goose, pheasant and even rabbit. So excellent is the chapter on "Indoor and Outdoor Cooking of Poultry and Wild Fowl," that the reader almost can taste the wild-rice-stuffed turkey or roast pheasant as he digests the author's directions.

Extremely helpful to the new bride with little cooking experience is the page of by-laws preceding each



Genevieve Callahan, '20

chapter. This page of fundamental principles concerning the cookery of the type of food in the following chapter is brief but complete.

Recipes that appeal to anyone from the amateur egg scrambler to the expert grill master are well infiltrated in make-you-want-to-eat reading. Miss Callahan's cookbook is one of the few with which a homemaker can curl up in a chair and read for pure enjoyment in addition to using it for recipes.

The author has tossed greens, vegetables, fresh and frozen fruits together with sherry, French and fruit dressings into as flavorful a chapter on salads as you'll ever read.

The chapter "Soups and Chowders that are Really Different" will bring out the urge to try something new on the menu. Simple clam chowder and French onion soup are but two of the soups that will add interest to any meal. For those who have always wondered how to cook live clams, lobsters, shrimp or crab there's a chapter on western fish and seafood. "Ways to Cook Meat on Range or Grill" will appeal to picnic lovers.

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