

Recipes of The Week

By **ELAINE STORNELLI**
Social Editor

Do you realize that most of the famous and talented gourmets of our time, are foreign born. People from all over the world have come to America, to start a new life. With them, they have brought the customs and foods of their country.

So you see, we in America, are extremely fortunate in having this diversified influence on our life.

A great many have brought this foreign influence into their homes. They have learned to prepare foreign dishes and specialties for their families to enjoy.

Surprise your family one night soon, with one of these delicious foreign treats!

Mrs. Louis Mecadon, 566 Forest Rd., Scotch Plains
PASADELLI
(Italian Soup)

3 cups grated hard Italian bread
1 lemon rind - grated
1 teas. cinnamon (no taste)
1/2 teas. nutmeg
dash of pepper
dash of salt
1/4 to 1/2 cup grated macaroni cheese
4 large eggs

Mix all dry ingredients together. Add eggs and mix well, until mixture holds firm and can be formed. Place mixture into a meat grinder (attachment used for chopped meat, should be used) and cut off in 1" strips. If you don't have a meat grinder, you may pinch with finger, to form small noodle. Place noodles in any cooked chicken or beef broth and gently cook for 10 minutes. Delicious when cooked in "College Inn Chicken Broth". Makes

4 generous servings.
Mrs. A. Stranich, 924 South Ave., Westfield, formerly of Scotch Plains.

ITALIAN POT ROAST
(with Noodles)
3 lbs. lean chuck or rump roast
2 tables. vegetable oil
2 cloves garlic, crushed or
1/4 teas. garlic powder
2 medium onions, chopped
1-1/2 teas. oregano leaves
1 teas. whole thyme
1/2 teas. basil leaves
1/8 teas. cinnamon
1 teas. salt
1/4 teas. black pepper
1/2 teas. sugar
2 (6 oz.) cans tomato paste
3 cups water
1 lb. thin noodles
grated parmesan cheese
and chopped chives

Brown meat slowly on all sides in hot oil. Remove meat and lower heat. Add garlic and next 8 seasonings. Simmer about 5 minutes, being careful not to burn. Return meat. Mix tomato paste with water, and pour over meat. Bring to a full boil. Lower heat and cover loosely. Simmer slowly about 2 to 3 hours, turning meat occasionally. When meat is tender, cook noodles and drain. Slice the roast and arrange with noodles and cover with sauce. Sprinkle with cheese and chives, if desired. Makes about 6 servings.

FRENCH DESSERT PANCAKES
Sweetened berries and juice
1 cup pancake mix
1 tables. sugar
1-1/4 cups milk
2 eggs
2 tables. Wesson Oil

Prepare and sweeten fresh or frozen berries and set aside. In a bowl, blend last 5 ingredients

and beat until almost smooth. Pour 2 tablespoons batter at a time, in a lightly oiled, hot skillet. (A 6-inch skillet is ideal - tilt it to spread batter. Brown pancakes, adding oil to pan as needed. Keep cakes warm - place on clean dish towel and cover. Spread each pancake with sweetened berries, roll, and heat in large skillet in berry juice. Top with powdered sugar, if desired. Makes about 16 pancakes.

Do you have any tempting foreign recipes? If you do, please call me at AD 2-0590, or send your recipes to Elaine Stornelli, 2128 Shady Lane, Scotch Plains. Maybe your recipe will be picked as "Recipe of the Month" and win \$5.00.

Temple Sisterhood Host Celebration

The Sisterhood of Temple Israel was hostess on Sunday, October 6 to 175 members and guests at a celebration of Succot.

Serving on the committee for the affair were Mrs. Robert Mandel, Mrs. Daniel Podell, Mrs. Nathan Chesal, and Mrs. Edward Warszky.

Sisterhood is currently seeking contributions of rummage articles including clothing, furniture, and bric-a-brac for a rummage sale to be held on October 15, 16, 17 between the hours of 9:00 A.M. and 4 P.M. at 373 Park Ave., the former hardware store site.

Area residents with merchandise to contribute for the rummage sale may drop the items off at the store on Sunday, October 13.

Crowd Views Demonstration Of Musical Instruments

An overflow audience of approximately 650 students and parents attended last week's instrumental music demonstration in the Scotch Plains Junior High School.

Joseph M. Checchio, director of music, welcomed the guests and briefly outlined the Instrumental Music Program in the school district. He pointed out students of the fourth, fifth, and sixth grades will be taught to play musical instruments provided they had instruments or were willing to rent them.

An instrumental rental and purchase program was presented after the instrument demonstration by the following students: Kathy Zetto, Dyna Artke, Betty Slocum, Lyn Gracely, Marilyn Zellar, Mauro Ruggieri, Tom

Gave, Wayne Laitala, Donald Bailey, John Oldham, Bob Freitag, and James Huber.

Mr. Green of the Junior High directed the demonstrations while Mr. Tronolone of the Elementary Schools explained the teaching schedule. A question and answer period followed, culminating the program.

It is estimated that some 450 elementary students will begin instruments this year. Currently there are 467 instrumental music students enrolled in the Scotch Plains-Fanwood Schools.

Anyone unable to attend the demonstration but interested in the program may contact Joseph Checchio at the High School, Edward Green at the Junior High School, or William Tronolone for the elementary schools.

Brunner PTA Views Slides

"One Car - No Road to India" was an informative and amusing slide presentation narrated by John and Phyllis Kepler at the H.E. Brunner School PTA's October meeting.

Mr. Kepler, a lawyer, was going to the London School of Economics when the urge to travel became a reality. Together with two traveling companions, the Keplers journeyed through Europe to Iran, Afghanistan, Pakistan to India and with the aid of slides brought the true picture of poverty, poor road conditions and in some instances no road at all to the members.

Throughout all this the Keplers found the people very helpful and friendly everywhere they went. The most unique part of this trip was the mode of travel - a Volkswagen station wagon - which not only carried the Keplers and friends but all their luggage, sleeping gear and food on a trip which lasted three and a half months.

Mrs. Myron Koziar, President, introduced the committee chairmen for the year as follows: Advisory, Mrs. William J. Brennan; Budget and Finance, Mrs. Alfred M. Horning; Child Welfare, Mrs. William Rohr; Founders' Day, Mrs. Frank Lorf; Hospitality, Mrs. Robert B. Haltenhof; Mrs. Owen Windall; International Relations, Mrs. Benjamin S. Bresky; Membership, Mrs. Arthur J. Eder; Mrs. Joseph Kasperek; Magazines, Mrs. Bernard Cruse; Procedure & By-Laws, Mrs. James Jolly; Program, Mrs. Benjamin A. Johnson; Publicity, Mrs. James Debes; Newsletter, Mrs. William J. Brennan; Room Representative, Mrs. Egbert N. Nichols; Safety, Mrs. Charles Todaro; School Education and Legislation, Mr. Gunther Torau, Scholarship, Mrs. L. Donald Case, Summer Round-up, Mrs. Walter Halpin; Theatre, Mrs. Jay N. Hoppe; Mrs. Walter J. Baureis; Ways & Means, Mrs. Lawrence

Garden Club Plans Flower Workshop

A Flower Arrangers Workshop will be held at 8:15 p.m. on October 10 at the Fanwood Bank Community Room during the regular business meeting of the Crestwood Garden Club of Scotch Plains.

The previously announced card party has been postponed. Mrs. Maurice Baker, president reported, Co-hostesses for the evening will be Mrs. M.G. Flanagan, Mrs. F. M. Loeb, and Mrs. Jack Wilson.

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