

# A Taste For Giving Gala Cookbook



ERS  
Foundation

We're cooking up some fun – all in support of  
the ERS Good Samaritan Mission Fund!



# Smoked Salmon Pâté

Ginnie Smith, Marjorie P. Lee Resident



## Ingredients

6 oz cream cheese at room temperature  
1/4 cup heavy cream  
1 scallion thinly sliced  
(white and green parts)  
1 teaspoon lemon juice  
Dash of Tabasco sauce  
4 - 6 oz smoked salmon (shredded)

## Preparation

Mix all ingredients, except the smoked salmon, in Cuisinart or by hand.

Next, gently fold in the shredded salmon.

Chill. When ready to serve return to room temperature.

**Why do I give to the Good Samaritan Mission?** “My contribution to the Samaritan Fund is me giving to my neighbor.”



# Sausage and Potato Stew

Kate Powers, Marjorie P. Lee Resident  
from her late daughter Anne Powers



## Ingredients

- 1 tbsp vegetable oil
- 2 carrots, cut into chunks
- 2 stalks celery, sliced
- 1 medium onion, chopped
- 1 garlic clove, minced
- 375g (approx 3 cups) Polish or other  
smoked sausage, cut into  
1/2-in. chunks
- 2 tsp paprika
- 1/2 tsp salt
- 1/4 tsp black pepper
- 6 medium potatoes, peeled and cubed
- 2 1/2 cups chicken broth,  
(made from bouillon cubes)

## Preparation

In a large saucepan or Dutch oven, heat the vegetable oil over medium heat. Add the carrot, celery, onion and garlic and cook, stirring, for about 5 minutes or until the onion begins to soften. Add the sausage chunks, paprika, salt and pepper and cook for about 2 minutes, stirring constantly.

Now add in the potatoes and broth and bring to a boil over medium-high heat. Cover the pan, lower the heat to medium low and let simmer for about 20 minutes or until the potatoes are tender.

**SPLURGE!** Double the sausage if you're feeling flush. But everything else is perfect just the way it is.

**I've loved cooking** “hand-me-down” recipes, like Beef Stroganoff, Barley Casserole, Meatloaf with veal/beef/eggs/milk/onions, Senate Bean Soup, and Chicken Divan. I love creating meals from leftovers - just opening the fridge and seeing how I can make everything inside combine in some way.

Annie had much more esoteric tastes, especially including Indian and Thai food, all kinds of seafood, and holiday cooking. She always made the mashed potatoes (with grated carrots!) for Thanksgiving Dinner.

### **Why do I give to the Good Samaritan Mission?**

“I support the GSM because it flows from the agency’s core values and my own beliefs: that we care for each other in whatever ways we can - supporting outreach activities like Deupree Meals On Wheels as well as those in need like residents whose funds have dwindled. This extra dimension of our mission helps distinguish ERS from for-profit agencies.”



# Pimento Cheese

Marv Collins & Dean Colville, Deupree House Residents



## Ingredients

- 1 lb American or cheddar cheese  
(Marv recommends sharp cheddar!)
- 1/2 cup (or to taste) drained pickle relish  
(Marv recommends "Wickles Original Relish")
- 1 or 2 jars of diced pimentos, drained

## Special Sauce Ingredients

(this replaces mayonnaise)

- 1 egg
- 2 Tb flour
- 1/2 cup sugar (or to taste)
- 1/2 cup vinegar

## Preparation

Mix cheese, drained pickle relish and diced pimentos in a large bowl.

In a small saucepan over medium heat, mix special sauce ingredients and stir continuously until thickened. Let cool, then add a little butter or cream for consistency.

Combine special sauce into cheese mixture.

Serve on bread, crackers, veggies or sandwiches.

Refrigerate after use.

## What makes this recipe special?

This is a long Collins family recipe dating back to the 1930s. Marv said it was the dish that they would always bring to any gathering.

## Why do I give to the Good Samaritan Mission?

“Our families taught us to always care about other people, something that seems to be lacking in today’s society. Whether the help is physical or monetary, we try to do what is within our means.”

- Marv Collins and Dean Colville



# Meatloaf

Phil Bullock, Walnut Court Resident



## Ingredients

3 lbs hamburger  
1/2 cup bread crumbs  
1/2 cup ketchup  
1/2 bell pepper  
1/2 onion  
1 egg

## “Finishing Touch” Ingredients

1 cup ketchup  
2 Tbs brown sugar

## Preparation

Mix ground beef, bread crumbs, ketchup, diced bell pepper, diced onion and egg in a bowl.

Mold into the shape of a loaf. This recipe can either make a large loaf or a few smaller sized loaves.

Use warm water to rub the loaf. This helps keep it together and in shape.

Bake at 325° for one hour.

After an hour check if the middle of the loaf is still soft. Cook until firm

For the “Finishing Touch,” mix ketchup and brown sugar together. Smooth mixture over the top of the loaf and put back in the oven for 15 minutes.



## What makes this recipe special?

Phil is a well known griller and chef around Walnut Court! In fact, the grill master himself, also known as 'Grill with Phil' has hosted grilling events for the community. He takes his job very seriously, typically starting the grill hours ahead of time making sure he gets the temperature just right.

Phil shared that this meatloaf reminds him of home, especially because both his mom and grandmother would prepare it. It is a meal that has given him plenty of comfort and hopes it does for many others!



# Hungarian Fruit Squares

Margie Carpenter, Maple Knoll Meadows Resident



## Ingredients

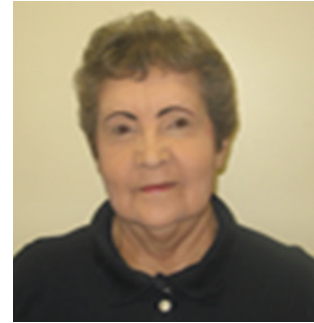
3 cups flour  
1 cup sugar  
1 teaspoon baking power  
1/2 teaspoon salt  
1 cup Margarine  
2 eggs beaten  
2 teaspoons vanilla  
3/4 cup Kraft Pure Apricot Preserves  
3/4 cup Kraft Pure Red  
Raspberry Preserves

## Preparation

Sift together dry ingredients  
With a pastry blender, cut in margarine until pieces are size of peas  
Add eggs and vanilla; mix well  
Chill 1/4 dough  
Press remaining dough onto bottom and sides of ungreased 15 1/2 x 10 1/2 inch jelly roll pan  
Spread half of dough with apricot preserves; remaining half with red raspberry preserves  
Roll chilled dough on lightly floured board; cut into 1/2 inch strips  
Place strips diagonally across preserves to form lattice; press around edges to seal  
Bake at 325°; 30 minutes  
Cool; cut into squares

## What makes this recipe special?

This cherished recipe has been handed down from Margie's great grandma, her grandma, her mother and now her. They would spend all day cooking and baking a variety of Hungarian meals. It was a very special tradition!



# Potato Salad

Mary Ellen Baude, Romney Family



## Ingredients

Dressing:

- 1/2 cup mayonnaise
- 2 T tarragon vinegar
- 2 T herb or cider vinegar
- 1 teaspoon celery seed
- 1 teaspoon salt
- 1/2 teaspoon freshly ground black pepper
- 1/4 teaspoon paprika
- 2 tablespoons olive oil
- 1 teaspoon mustard

- 5 large red potatoes
- 1 cup celery, chopped
- 1/3 cup scallions, chopped
- 1-2 tablespoons chopped fresh tarragon and chives (optional)
- 2 - 3 hard boiled eggs, sliced for garnish (optional)

## Preparation

Whisk together the dressing ingredients in a small bowl. Cook potatoes and peel (if desired) and dice into a large bowl while still very warm. Add celery, scallions, and fresh tarragon/chives (optional) and mix. Pour the dressing over the vegetables and mix well. Cool, then chill several hours for best flavor. Garnish with sliced hard-boiled eggs, if desired.

## What makes this recipe special?

Mary Ellen Baude (right) is one of the three Romney sisters, daughters to Wilford (Bill) Romney, who played an important role in ERS' history. Mary Ellen Baude, Nicky Bade, and Emily Romney made a substantial gift to ERS to establish Romney House, an elegant, person-centered care household within the Marjorie P. Lee retirement community. This recipe comes from the Romney Recipes II cookbook, which includes five generations of home cooking. We are thrilled to include a piece of the Romney family in ERS' A Taste for Giving cookbook!



# Norwegian Sugar Cookies

Linda Callard, Deupree House Resident



## Ingredients

1/2 cup shortening  
1 cup granulated sugar  
1 egg, well beaten  
2 cups sifted all-purpose flour  
2 tsp baking powder  
1/4 tsp salt  
3 tbsps brandy  
1-1/2 tsp caraway seeds  
Powdered sugar

## Preparation

Cream shortening then gradually beat in sugar  
Beat in egg  
Sift flour, baking powder and salt  
Mix in brandy  
Blend in caraway seeds  
Chill in refrigerator until dough can be handled easily  
Roll out on floured board to 1/8 inch thickness  
or thinner  
Cut into any desired shape, place on greased cookie  
sheets, sprinkle with powdered sugar  
Bake in 350° oven for 6 to 8 minutes or until light  
golden brown  
Makes 12 dozen 1 1/2" cookies

## What makes this recipe special?

This recipe originated from Linda Callard's great grandmother, Arelia Davis, who lived in the Great Plains of Minnesota. Like many regions of Minnesota, her grandmother's neighbors were primarily Scandinavian, typically hailing from Denmark, Norway and Sweden. These cookies were a great reminder of home for many. Years later Linda's mother, Eunice Kelly, kept the tradition of making these heartfelt sweets alive.

**Why do I give to the Good Samaritan Mission?** "Each person at ERS is a Good Samaritan! Do not let the circle be broken as The Good Samaritan Mission Fund ties the knot for all of us."



# Summer Squash Salad

Clyde Bishop, MPL Chef/Production Supervisor



## Ingredients

Squash, small dice  
Zucchini, small dice  
Tomatoes, small dice  
Carrots, julienne  
Celery, julienne  
Bacon, crumbled  
Feta cheese, crumbled  
Italian dressing

## Spices

Oregano  
Basil

## Preparation

Put all the ingredients in a bowl and mix well.

## IMPORTANT NOTE!

You only need enough dressing to lightly coat the salad.  
I recommend serving the dressing on the side.



## What makes this recipe special?

This is my very own Summer Squash Salad recipe. I came up with it while I was a Sous Chef at the University of Cincinnati. I'm giving it to you because the faculty loved it and it was one of the first salads that I came up with. No google search (ha ha ha). This is a salad you really can be free with, it is light and perfect for the summer.

I love working and preparing meals at ERS because I know the food my staff and I prepare are making the lives of our residents just a little better. We have total culinary freedom and that is what I love. The freedom to do what I want and what residents would like to eat. The main thing that inspires me while I am in the kitchen is just putting out good food I think people would like to eat. I have never cooked for praise or awards, that is so not me. I just love to cook.



# Spaghetti Tetrizzini

Pete Juszczyk, Deupree House Director of Dining Services



## Ingredients

Sauce:

- 1/4 lb. butter
- 8 level T. butter
- 3 T. Marsala wine
- 2 T. Chicken Base
- 1 qt. scaled half & half cream
- 1/2 c. grated Parmesan cheese  
(blended equal parts Parmesan  
& Romano preferred)
- 3 drops yellow food coloring

Turkey:

- 3 oz. diced turkey
- 1/4 lb. butter or margarine
- 8 oz. spaghetti
- 2 tsp. Marsala wine
- 6-7 oz. Sliced turkey

## Sauce Preparation

Melt butter and add chicken base, stir and add flour. Stir with whisk until forms heavy mixture, slightly colored. Don't burn the butter! Add wine, stir for a few seconds until absorbed. Add 1/2 scaled cream and continue stirring until thickened and add balance of cream. Add cheese and yellow color and continue stirring until trifle more than medium-heavy consistency (custard thickness). Check color, should be golden yellow. May require more color. Check flavor, if salt is needed, add more chicken flavoring. If too strong, simply add salt. Remove from heat and place wax paper over top of cream sauce so crust doesn't form. Press wax paper down on sauce.

Diced Turkey: Sauté turkey until it just begins to curl and add Marsala wine. Stir and set aside.



Spaghettini: Cook pasta, drain thoroughly and return to cooking pot. Add sautéed diced turkey and grated cheese. Fold in enough sauce so well coated. Do not use all the sauce. Put pasta mixture on a platter, sprinkle with a little cheese, cover with sliced turkey and cover evenly with paprika. Place under broiler until bubbly. Let set for 5 minutes, cut into portions and serve. Best if prepared and served, but can be prepared in advance (2 to 4 hours).

If prepared in advance, cover with plastic wrap and place in 350° oven for about 20 minutes to heat thoroughly before placing under broiler. Will serve four to six and can easily be increased.

## Spaghettoni Tetrazzini (cont)

### What makes this recipe special?

Dominic Palazzolo & Chet Cavaliere Were the “Godfathers” of Deupree House. I know there is only one Godfather, but in this case we had two!

Dominic and Chet have been great supporters, promoters, and generous donors of the GSM every year. They were leaders to their community during their residence at Deupree House. They had passion for life and passion in making Deupree House the best place to live!

Deupree House hosts an Italian Buffet themed dinner. It was previously only an annual affair, but it became so popular/demand that the team said, “Let’s do more!”

It is a tradition here at Deupree House, dating back to at least the year 2000. Dominic Palazzolo and Chet Cavaliere were the founders of this event. We would cook with the gentlemen in the kitchen days before the event to make all of the items from scratch. The main dining room and the buffet room were decorated in classic Italian checkered table clothes and other Italian decor. The room was filled with live Italian music. The musicians would walk about the dining rooms playing music table side. Complimentary wine flowed in residents’ wine glasses.

The energy in the room was electric, and exciting. Every time we would host the event, residents expressed how much they loved every aspect we brought to the event. Many shared it was their favorite dining night of the year. (That's why we eventually scheduled it three times a year!)

Unfortunately, Dominic passed away in 2007. Chet and myself continued the DH Italian dinner tradition up until COVID hit. Mr. Cavaliere just passed in 2020. We will continue to host this event when we can in the near future. This recipe, Spaghetini Tetrizzini, comes originally from a cookbook Dominic Palazzolo created to honor his beloved wife. The cook-book features many Italian and American favorites, but this was the most popular dish of the residents throughout the years.

*Godfathers  
Dominic Palazzolo  
and Chet Cavaliere  
with Pete Juszczyk*



# Joy's Blue Ribbon Walnut-Almond Granola

Joy Blang, ERS Executive Director of Philanthropy



## Ingredients

- 1/2 C honey
- 1/2 canola oil
- 2t vanilla extract
- 2t almond extract
- 2t ground cinnamon
- 5C bran flakes cereal
- 2 1/4 C old-fashioned oats
- 1 3/4 C sliced almonds
- 1 3/4 C coarsely chopped walnuts
- 1 1/3 C sweetened flaked coconut
- 1 1/2 C golden raisins

## Preparation

Preheat oven to 325°

Mix first 5 ingredients in small saucepan over medium heat until just warm

Mix cereal and next 4 ingredients in a large bowl

Pour warm honey mixture over and toss to coat

Divide granola mixture between 2 rimmed baking sheets. Bake until golden brown, stirring regularly

About 25 min

Remove from oven. Sprinkle with golden raisins and cool completely

Store in airtight container for up to a week

## What makes this recipe special?

I can be a pretty competitive person, so when I learned that the annual Camargo Hunter Trials event had a Tailgate Competition, I was out to win! It was a morning event, so I prepared a brunch for our family and friends to enjoy while watching the horse show. It was a beautiful fall day in 2013 and the icing on the cake was that I won the blue ribbon for “Best Side Dish.” I continue to make this granola for special brunches and when we host overnight guests.

## Why I support the GSM:

As ED of Philanthropy for ERS, I see the great impact of charitable donations to the GSM every single day. So much is made possible because of generous donors. In 2019, the GSM became very personal to me. Both of my parents, who were struggling with Alzheimer’s, moved into the Deupree Cottages. Almost instantly, I felt the burden of worry about their care lifted from my shoulders. I was able to go back to just enjoying being their daughter. They both passed away this winter and I am beyond grateful for the love, care and support they both received while at the Cottages and in their final days at Marjorie P. Lee.



Thanks to all who contribute in so many ways.



[ERSfoundation.org](http://ERSfoundation.org)