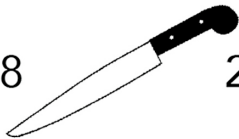


REX STOUT'S TOO MANY COOKS

1938

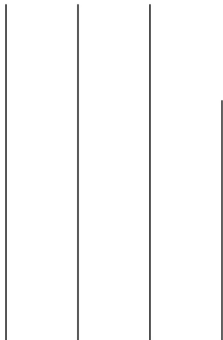


2018

AMERICAN RECIPES
FOR A DINNER WITH
NERO WOLFE



This is a booklet version of a set of twelve postcards prepared by Ross E. Davies (with the kind permission of Rebecca Stout Bradbury) for his presentation to The Wolfe Pack during the “American Dinner” held at The Greenbrier in White Sulphur Springs, WV on April 21, 2018. The first 11 cards portray elements of a *Too Many Cooks* recipe box made by *The American Magazine* for a 1938 promotional tour of the eastern United States in which Rex Stout and his novel *Too Many Cooks* were prominent attractions. The 12th card portrays part of the cover of a later Dell “map back” paperback edition of *Too Many Cooks*.



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Greetings from Kanawha Spa
and
Les Quinze Mâîtres

TOO MANY COOKS

AN AMERICAN MAGAZINE

MYSTERY NOVEL



*Wherein vagrant tastes and
fugitive flavors are sniffed to their
hideouts, fingerprinted and imprisoned
in savory dishes—by that celebrated
Nemesis of crooks and envy of cooks,
NERO WOLFE, private investigator.*



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and
Les Quinze Mâîtres



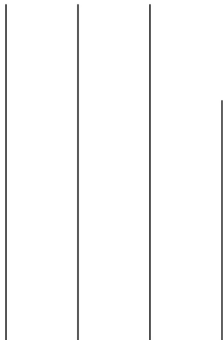
I M P O R T A N T

I beg you not to entrust these dishes to your cook unless she is an artist. Cook them yourself, and only for an occasion that is worthy of them.

They are items for an epicure, but are neither finicky nor pretentious; you and your guests will find them as satisfying to the appetite as they are pleasing to the palate. None is beyond your abilities if you have the necessary respect for the art of fine cooking -- and are willing to spend the time and care which an excellent dish deserves and must have.

Good Appetite!

Nero Wolfe



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NERO WOLFE'S SAUCISSE MINUIT

pork	brandy	pistachio nuts	rosemary
goose	red wine	garlic	cloves
pheasant	beef broth	black pepper	salt
bacon	breadcrumbs	thyme	nutmeg
goose fat	onions	ginger	

Chop up some onions and a clove of garlic and brown them lightly in a generous quantity of goose fat. Pour in enough brandy to cover the onions, and twice as much good red wine as brandy, and as much strong beef broth as wine. Add a pinch of thyme and one of rosemary, the slightest dusting of ginger and nutmeg, and a mere threat of cloves. Let simmer gently for 10 minutes, and add enough sifted breadcrumbs to make a soft, runny mush. Cook gently for 5 minutes. Add chopped boiled bacon, coarsely chopped roast fresh pork, twice as much coarsely cut up roast goose as pork, and as much coarsely cut up roast pheasant as goose. Season with salt and a generous quantity of freshly ground black pepper, add a few roasted pistachio nuts, and let simmer to the consistency of fresh sausage meat. Get it perfectly cold.

Wash and scald pigs' intestines thoroughly. Fill with the cold stuffing, trying at intervals to form sausages. Broil on a slow fire, having pricked the skins to prevent bursting.



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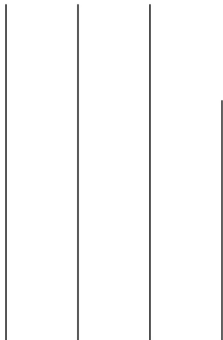


NERO WOLFE'S OYSTERS BAKED IN THE SHELL

8 oysters to a portion	
freezing salt	lemon juice
bacon	butter
chives	tabasco
parsley	Worcestershire sauce
chervil	horse-radish
thyme	salt and pepper

Fill layer cake tins with freezing salt and put in a hot oven until the salt is thoroughly heated. Half-sink 8 oysters on the half shell in the salt of each tin and season them with salt and pepper. Run through a meat grinder some bacon, with a little chives, parsley and chervil, and a very little fresh thyme, and then pound until the mixture becomes a paste. Dot the paste over the oysters, and place in a very hot oven (500F) until the oysters curl up at the edges. Serve in the tins in which baked, with a little bowl of sauce at each place.

The sauce: Melt some butter in a double boiler, and season with lemon juice, tabasco, a very little Worcestershire sauce, salt, and a dash of horse-radish. Each oyster is dipped into the sauce as eaten.



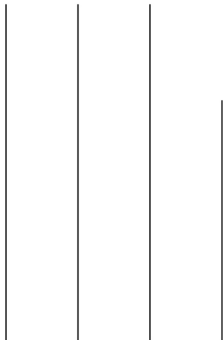
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NERO WOLFE'S TERRAPIN MARYLAND

Use the eggs, liver, and all the meat portions of the terrapin except the white meat, which is tough and tasteless. To each terrapin allow 1/4 lb. of the best butter and 1 cup of fine sherry. Cut the meat in medium-sized pieces. Melt the butter in a chafing-dish, add the terrapin and sherry, and cook until tender. Add salt and pepper to taste, and more sherry if necessary.



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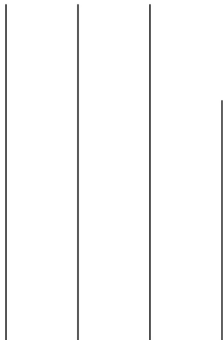
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NERO WOLFE'S BEATEN BISCUITS

1 quart flour
1 tsp. salt
1 tsp. sugar
1 tbspn. lard
1 tbspn. butter
milk

Sift the dry ingredients together, rub in the shortening, and add enough milk to make a stiff dough. Knead thoroughly. Place on a firm block or table and beat with a mallet for 30 minutes, keeping the dough in a round mass, and turning in with the palm of the hand after each blow. When the dough is perfectly smooth roll out to 1/2 inch thickness, cut with small biscuit cutter, prick with a fork, and bake in a fairly slow oven (275F) until a light brown.



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NERO WOLFE'S PAN BROILED YOUNG TURKEY

Procure well-fed turkey 10 weeks old. Clean, split and wipe off with damp cloth. Massage with butter, salt and pepper, and place in hot, well-greased broiler. Cook over live coals, finishing one side before starting the other, to a good brown. Take out of broiler and lay in roasting pan; dot with butter, and pour over $\frac{3}{4}$ cup boiling water. Finish cooking in moderately hot oven (375F) until done, basting several times. Just before serving pour into pan $\frac{1}{4}$ cup boiling water and 2 tbsps. butter; let boil up quickly once or twice, and serve on hot platter with sauce, poured over.

NERO WOLFE'S SAUCE PRINTEMPS

3 tbsps. butter	1 tbspn. chopped parsley
2 ozs. diced bacon	1 tbspn. chopped chervil
2 chopped shallots	12 sliced mushrooms
$\frac{1}{2}$ glass brandy	1 tsp. chopped celery
$\frac{1}{2}$ pint good claret	a few grains of cayenne
salt	a few crushed peppercorns
a pinch of thyme	1 tsp. chopped chives
vinegar	a few tarragon leaves
$\frac{1}{2}$ pint strong chicken broth	

Fry butter and bacon in earthenware saucepan, with the shallots and mushrooms. When a rich brown, pour on brandy, set fire to it, and as the blaze dies down add claret and chicken broth. Add parsley, chervil, celery, chives, tarragon, thyme, cayenne, peppercorns and salt, tasting with the salt. Let simmer 15 minutes very gently, strain and cook 4 minutes longer. During these 4 minutes, thicken, first with lump of butter, and then with a little meat stock.



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NERO WOLFE'S RICE CROQUETTES WITH QUINCE JELLY

1/2 cup rice	1-1/2 tbspsns. butter
1/2 cup boiling water	salt
1 cup scalded milk	quince jelly
2 egg yolks	breadcrumbs
	parsley

Wash the rice well in several waters. Put in a double boiler with the boiling water and 1/2 tsp. salt, and steam until all the water is absorbed. Pour in the milk and cook until the rice is soft. Remove from fire, add the butter and the slightly beaten egg yolks. Mix well, spread in a shallow pan, and leave in icebox until perfectly cold. Take a small square of jelly, form the rice mixture into a small cylinder around it, crumb, fry in deep fat and drain on brown paper. Serve as soon as cooked, on a hot platter, surrounded by fried parsley.



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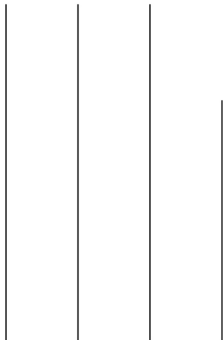
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NERO WOLFE'S SPONGE CAKE

6 egg whites
5 egg yolks
1 cup sugar, sifted twice
1 tbspn. lemon juice
grated rind of half a lemon
1 cup flour, sifted 3 times
1/4 tsp. salt

Beat whites until stiff but not dry, and beat in half of the sugar. Separately, beat yolks until thick and lemon-colored, add the lemon juice and grated rind and beat again. Beat in the remaining sugar, and continue beating until smooth. Combine the two mixtures. Fold in the flour to which has been added the salt. Pour into an ungreased cake pan (the type with a funnel in the middle), and cut through several times to break the large air bubbles. Bake in a slow oven (325F) for 1 hour. Turn the pan upside down on a cake cooler and let stand until cold. Loosen with spatula, and let the cake drop out of the pan by its own weight.



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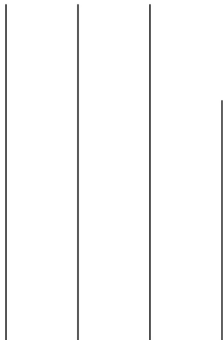
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NERO WOLFE'S PINEAPPLE SHERBET, REX

Use one small pineapple with foliage for each person. Cut off top to form a lid and scoop out fruit from inside of pineapple, including top.

Make a strong lemonade, using one orange and two lemons. Grate or grind the pineapple pulp and add it to the lemon and sweeten to taste, and after letting it stand for thirty minutes, strain thru a sieve. Freeze until firm; then fill the scooped-out pineapple with the sherbet, piling it high, and then replace the top with foliage. Serve with small macaroons.



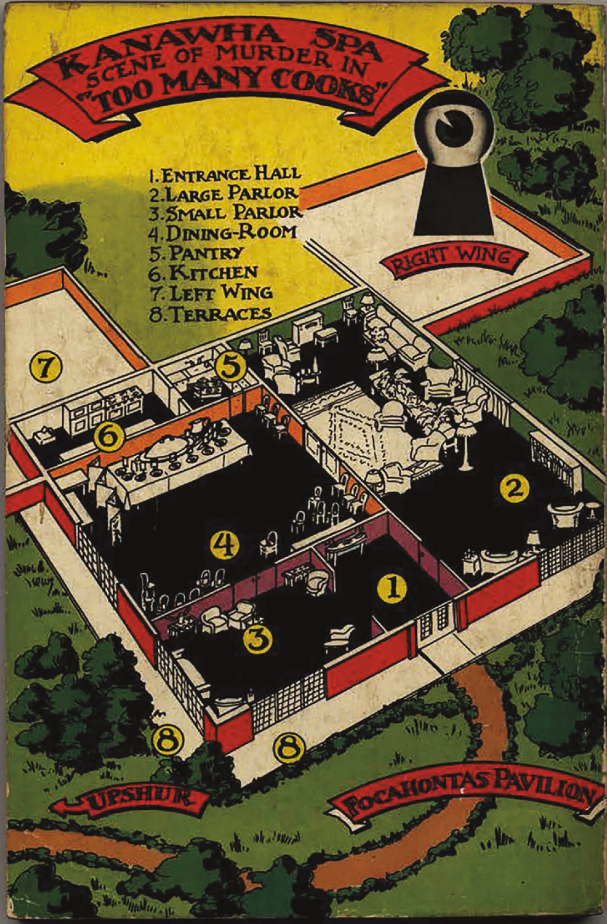
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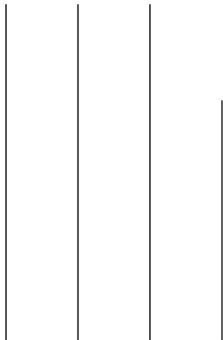
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KANAWHA SPA SCENE OF MURDER IN "100 MANY COOKS"

1. ENTRANCE HALL
2. LARGE PARLOR
3. SMALL PARLOR
4. DINING-ROOM
5. PANTRY
6. KITCHEN
7. LEFT WING
8. TERRACES

RIGHT WING





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