

ANOTHER NERO WOLFE COOKBOOK

Ross E. Davies[†]

Good eating is the norm at the fictional dining table of Rex Stout's great and overweight detective Nero Wolfe. It has been that way since Stout's first Wolfe murder mystery, *Fer-de-Lance*, was published in 1934. From early on, Stout and his publishers were aware of the appeal of the fine-foods feature of the Wolfe stories — an awareness reflected most obviously in the commercial publication of two popular cookbooks, as well as in the much more limited and obscure publication of another cookbook of a sort. This article will (1) briefly examine the two commercial cookbooks; (2) take a slightly closer look at the other cookbook — really an odd but appealing, and certainly unconventional, recipe box dressed up to look like a book; and (3) present the entire contents of that other cookbook/recipe box in a more conventional bookish form.

THE TWO COMMERCIAL COOKBOOKS

The first of the two commercial Nero Wolfe cookbooks is a small thing titled *Recipes from the Fifteenth Annual Meeting of Les Quinze Maitres*. It was published in 1938 as an appendix to the Wolfe murder mystery *Too Many Cooks*.¹ The *Quinze Maitres* cookbook consists of 32 recipes prepared specifically for *Too Many Cooks* by Stout in collaboration with Sheila Hibben, the renowned culinary columnist for *The New Yorker*.² (To understand the significance of the cookbook, and of its title, to the *Too Many Cooks* story you will just have to read *Too Many Cooks*.) The introduction to *Quinze Maitres* explains its provenance within the context of the Wolfe stories:

As all his admirers know, Nero Wolfe has long been taunting and teasing his readers with suggestions of the exotic dishes that tickle his palate. At last he has been willing to reveal the secrets of a few of his favorites, carefully selected

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¹ See Rex Stout, *Recipes from the Fifteenth Annual Meeting of Les Quinze Maitres* (hereafter "*Quinze Maitres*"), in *TOO MANY COOKS* 281 et seq. (1938).

² JOHN MCALEER, REX STOUT: A MAJESTY'S LIFE 505 (1977; Millennial ed. 2002) (hereafter "*McAleer, A Majesty's Life*"); see also Robert MacMillan, S.H., *THE NEW YORKER*, Mar. 7, 1964, at 183 (obituary); Jon Michaud, *Sheila Hibben*, *THE NEW YORKER BLOG: BACK ISSUES*, Nov. 16, 2010, www.newyorker.com/online/blogs/backissues/2010/11/sheila-hibben.html.

from the inventions of *Les Quinze Maitres*. Here are recipes for dishes as hearty and robust as the crimes which he undertakes to solve; and rules for delicacies as ephemeral as the orchids he tends with such meticulous care. Here is regal fare, proudly and happily gathered together where each recipe can be readily found and easily followed.³

Unfortunately, *Quinze Maitres* is not included in all editions of *Too Many Cooks*.⁴ But it can still be found in the backs of old copies on the shelves of used-book stores.

The second Nero Wolfe cookbook — published in 1973, 35 years after *Quinze Maitres* — is a full-blown, 203-page (plus front and back matter), conventional cookbook containing hundreds of recipes under the clear but dull title, *The Nero Wolfe Cookbook*.⁵ Authorship of the book is not so clear. The cover credits Stout and the editors at his publisher, Viking Press. However, in his “Thanks” section at the beginning of the book Stout gives credit where he thinks it is due. First, he acknowledges Hibben’s role in *Quinze Maitres*. Then he goes on to explain that

Barbara Burn’s name should be on the title page [of *The Nero Wolfe Cookbook*]. The comments and explanations in italics are all by her, as well as the final wording of most of the recipes. Without her there would have been no Nero Wolfe cookbook. She also tested, or supervised the testing of, many of the dishes. I thank her warmly.⁶

Neither Stout in his “Thanks” nor Burn (who was at the time Stout’s editor at Viking Press) in her “comments and explanations in italics” lets on that the coverage of *Quinze Maitres* recipes in *The Nero Wolfe Cookbook* is only nearly complete and nearly faithful. For example, in *The Nero Wolfe Cookbook* there is no recipe at all for “Terrapin Stewed in Butter,” even though it is the first recipe in *Quinze Maitres*.⁷ And the recipe for “Civet de Lapin” in *The Nero Wolfe Cookbook* is significantly different from the one in *Quinze Maitres*.⁸

These are not sins: most good authors and good editors (and good chefs) habitually improve their work through addition, sub-

³ *Quinze Maitres* at 281.

⁴ See, e.g., REX STOUT, *TOO MANY COOKS/CHAMPAGNE FOR ONE* (1938/1958; Bantam Dell ed. 2009). In at least one early edition of *Too Many Cooks*, the *Quinze Maitres* cookbook is printed on distinctive pale blue paper.

⁵ REX STOUT AND THE EDITORS OF THE VIKING PRESS, *THE NERO WOLFE COOKBOOK* (1973) (hereafter “*Nero Wolfe Cookbook*”).

⁶ *Nero Wolfe Cookbook* at vii. For Burn’s own memoir of the cookbook project, see Barbara Burn, *Recipe for a Cookbook*, in *THE NERO WOLFE FILES 82* (Marvin Kaye, ed., 2005).

⁷ *Quinze Maitres* at 283.

⁸ Compare *Nero Wolfe Cookbook* at 162, with *Quinze Maitres* at 296.

traction, and refinement whenever opportunity knocks. Nevertheless, the careful collector of Wolfe recipes should be warned: The impressively substantial *Nero Wolfe Cookbook* is by implication comprehensive, but that implication is false. A complete collection of formulas for Wolfe's fare will include both *Quinze Maitres* and *The Nero Wolfe Cookbook*.

THE OTHER, UNCONVENTIONAL COOKBOOK

But that is not the end of the matter. There is the other Wolfe cookbook: that odd recipe box posing as a book — call it *The "Too Many Cooks" Recipe Box* — which was, it seems, the first in time of the Nero Wolfe cookbooks.⁹ And it, like the others, includes recipes all its own.

Too Many Cooks, with its *Quinze Maitres* cookbook appendix, was published by Farrar & Rinehart on August 17 or 18, 1938, after appearing in serial form in the March through August issues of the *American Magazine*.¹⁰ In Boston, on April 28 of the same year — that is, before the first appearance of *Quinze Maitres* — the *American Magazine* opened a 12-city self-promotional tour. The marquee authors on the tour were Stout and Gene Sarazen, one of the great American golfers of the interwar years.¹¹ According to the *Christian Science Monitor*,

At the Hotel Touraine [in Boston], nine authors and "the best cover model in the world" assembled under the aegis of the Advertising Department to meet the magazine's advertising agents in this section and 100 or more executives

⁹ Rex Stout, *The "Too Many Cooks" Recipe Box*, in 2012 GREEN BAG ALM. 478 (hereafter "*Too Many Cooks' Recipe Box*").

¹⁰ McAleer, *A Majesty's Life* at 264-65 (reporting August 17 publication date); *Books Published Today*, N.Y. TIMES, Aug. 18, 1938.

¹¹ THE ENCYCLOPEDIA OF GOLF 343 (Donald Steel and Peter Ryde, eds., 1975); see also HERBERT WARREN WIND, THE STORY OF AMERICAN GOLF 237 (3d ed. 1975) ("Whether he was winning or losing, coming close or straggling back in the pack, Gene Sarazen has always been an enchanting player to watch and one of sport's most attractive personalities."); *Along the Way*, AMERICAN MAGAZINE, Dec. 1938, at 164:

In connection with Rex Stout's story, *The Red Bull* [later titled *Some Buried Caesar*], in this issue, you may be interested to learn that Rex's golfing friend, Gene Sarazen, bought a new bull for his country place at Brookfield, Conn., recently, and named him *Nero Wolfe*. Rex was invited over from Brewster, N.Y., for the christening, but couldn't make it. Incidentally, Rex still gets requests for recipes from housewives who read his *Too Many Cooks*. The other day one woman asked him how to cook a kid. He did some research and gave her an authoritative answer, to which he appended: "I am, however, better at kidding cooks than I am at cooking kids."

And see McAleer, *A Majesty's Life* at 265 (describing the 216 holes of golf Stout and Sarazen played together during the *American Magazine* tour).



The “Too Many Cooks” Recipe Box (lightly battered).

of industries which pay for national advertising in that publication.

In the hour before the luncheon, this preview of the June number [of the *American Magazine*] for the press took the pattern of a “mike” rehearsal in the luncheon room. While waiters scurried from table to table setting up the service, Rex Stout, whiskered mystery writer, tried out his voice above the head table¹²

Stout biographer John McAleer quotes *American Magazine* associate editor Albert Benjamin III, who was in charge of the tour, on the place in the Hotel Touraine luncheon proceedings of the recipes from *Too Many Cooks*:

We always have special menus at these affairs — menus that tie in with one book. This year [1938] . . . the menu is being made up from *Too Many Cooks*. As souvenirs for the

¹² June ‘Issue’ of Magazine Gets Personal Pre-View, CHRISTIAN SCIENCE MONITOR, Apr. 28, 1938.

luncheon, we are having a small box in the shape of a book. The outside cover will be a reproduction of the opening spread of *Too Many Cooks* in the March issue [of the *American Magazine*]. Inside will be menu of the luncheon and then, on separate cards, will be printed all of the recipes appearing in the story.¹³

The finished version of the "*Too Many Cooks*" *Recipe Box* nearly, but not quite completely, matched Benjamin's plan. There are 35 recipes on 34 recipe cards. Those 35 include 31 of the 32 "recipes appearing in the story" (that is, recipes appearing in *Quinze Maitres*). The *Quinze Maitres* recipe for "Civet de Lapin" is not part of the box set. In addition, the box contains four recipes — "Nero Wolfe's Cafe Viennois," "Nero Wolfe's Calavo Salad, Eden," "Nero Wolfe's Cream Soup Vichyssoise," and "Nero Wolfe's Souffle of Sweet Potoato with Rum" — that do not appear in *Quinze Maitres* or in *The Nero Wolfe Cookbook*. In addition, just as there are textual differences between similarly-titled recipes in *Quinze Maitres* and *The Nero Wolfe Cookbook*, so there are differences between some "*Too Many Cooks*" *Recipe Box* recipes and those with similar names in *Quinze Maitres*. For example, "Saucisse Minuit."¹⁴

And so the earlier warning ought to be expanded: A complete collection of formulas for Wolfe's fare will include not only *Quinze Maitres* and *The Nero Wolfe Cookbook*, but also *The "Too Many Cooks" Recipe Box*.

All 34 recipe cards are reproduced on the pages that follow this one, along with the inside title page of the "*Too Many Cooks*" *Recipe Box* and two other accompanying cards. One of those two cards appears to be the menu to which Benjamin referred when describing the *American Magazine* luncheon plans. Note that although Benjamin said that "the menu is being made up from *Too Many Cooks*," he took some liberties. There is, for example, no "Cranberry Jelly" in *Too Many Cooks*, but it was served to the *American Magazine*'s guests at the Hotel Touraine.¹⁵ The other card is an admonitory introduction signed by Wolfe. It differs from a similar introduction in *The Nero Wolfe Cookbook* in one intriguing way: the cook is a "she" in the box, but a "he" in the book.¹⁶ Alas, the roots of and reasons for the many inconsistencies and other differences between the three Wolfe cookbooks are beyond the scope of this little study. Who knows what they might reveal about the minds of Rex Stout and Nero Wolfe?

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¹³ McAleer, *A Majesty's Life* at 264.

¹⁴ Compare "*Too Many Cooks*" *Recipe Box* at 491, with *Quinze Maitres* at 289.

¹⁵ See "*Too Many Cooks*" *Recipe Box* at 479.

¹⁶ Compare "*Too Many Cooks*" *Recipe Box* at 480, with *Nero Wolfe Cookbook* at xi.

THE “TOO MANY COOKS” RECIPE BOX

Rex Stout[†]

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.*

[†] Author of *Too Many Cooks* (1938), as well as many other books. Reprinted with the blessing of Stout's family.

Menu

THE AMERICAN MAGAZINE
LIVING ISSUE LUNCHEON

Prepared by Rex Stout for the Epicures of Advertising, from the
favorite recipes of his famous character, Nero Wolfe

Cream Soup, Vichyssoise

.

Broiled Baby Turkey, Sauce Printemps

Cranberry Jelly

Soufflé of Sweet Potato with Rum

Lima Beans, Nero Wolfe

.

Calavo Salad, Eden

.

Pineapple Sherbet, Rex

Macaroons

.

Café Viennois

Recipes for these dishes, as well as for all others
that Nero Wolfe has described in The American Magazine,
are given on the cards enclosed in this book



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!

Kuno Wolfe



NERO WOLFE'S TERRAPIN STEWED IN BUTTER

2 cups terrapin meat
2 hard-cooked eggs
3 tbsps. butter
 $\frac{1}{2}$ cup chicken broth
 $\frac{1}{2}$ cup good sherry
salt and cayenne

Heat the sherry and broth in a saucepan, and add the hard-cooked eggs, which have been run through a ricer. Add the terrapin meat, and as the mixture simmers drop in small quantities of the butter until all is used. Season with salt and cayenne to taste, and serve at once with triangles of buttered toast.



NERO WOLFE'S PLANKED PORTERHOUSE STEAK

Procure a porterhouse steak 2 inches thick, of fine-grained texture, bright red in color, and well marbled with fat. Trim off excess fat and wipe with a clean cloth. Heat a wire broiler, grease it with some of the fat, and broil the steak over a hot fire for 3 minutes on each side.

Take a well seasoned oak plank which has never been washed, but which has been kept scrupulously clean by being scraped with a dull knife and wiped with good olive oil. Lay the steak on the plank, surround with a border of fluffy mashed potatoes, and put in a hot oven (450F) for 14 minutes. 5 minutes before the end, brush the potatoes over with a little melted butter, and salt and pepper the steak. Take from the oven, paint with soft butter, sprinkle with finely chopped parsley, dot with slices of fresh limes, and serve at once.



NERO WOLFE'S BOONE COUNTY MISSOURI HAM

A 12 lb. Missouri ham
cloves
1 cup vinegar
1 cup black molasses
2 tsps. Worcestershire sauce
1 cup cider
 $\frac{1}{2}$ tsp. thyme

Scrub the ham thoroughly and soak it for 24 hours in cold water. Remove the skin with a thin sharp knife, taking off as little of the fat as possible. Stick cloves $\frac{1}{2}$ inch apart all over the fat side. Place in a turkey roaster with 1 quart of cold water, the vinegar, molasses, Worcestershire sauce, cider, and thyme. Cover the roaster and bake in a moderate oven (350F) for 2 hours. Lower the heat to 300F and continue cooking for another $2\frac{1}{2}$ hours, basting frequently during the entire time of cooking. Remove the cover and bake 30 minutes longer uncovered. Take from the oven and allow to cool with the cover on.



NERO WOLFE'S CREOLE TRIPE

3 cups fresh honeycomb tripe	1 onion
2 pigs' feet	1 bay leaf
1 whole carrot	1 sprig thyme
1 whole stalk celery	$\frac{1}{4}$ lb. salt pork
1 whole clove garlic	salt and pepper
1 tbspn. chopped parsley	cayenne
3 whole cloves	flour
1 wine glass Cognac	

Cover the tripe with salted water, bring to the boiling point, drain, cover with fresh boiling salted water, and cook for 15 minutes. Drain.

Line an earthenware pot with slices of the salt pork. Fill with the tripe in layers alternating with the vegetables and herbs, seasoning with salt and cayenne. Lay the pigs' feet, which have been cut in two lengthwise, on top of all, season with salt and pepper, and place a slice of the salt pork on top. Pour the Cognac over and put on a close-fitting lid, sealing it on with flour paste. Cook in a moderate oven (350F) for 5 hours. Unseal, remove celery, carrot and garlic, and serve very hot in the cooking pot.



NERO WOLFE'S CHICKEN MARENGO

1 large frying age chicken	2 tbsps. butter
1 tbspn. olive oil	1 clove garlic
6 small white onions	2 egg yolks
1½ cups chicken broth	1 tbspn. flour
½ cup dry white wine	8 pitted olives
1 tsp. chopped tarragon	salt and pepper
2 tps. chopped parsley	

Clean and disjoint the chicken carefully, cutting the breast into 4 pieces. Heat the oil and butter in a heavy iron pot and fry the chicken to a golden brown. Carefully peel the small onions and parboil them for 18 minutes in salted water. Drain. Bring the broth to a boil and pour it over the chicken, add the onions, clove of garlic with unbroken skin, parsley, tarragon, wine, and salt and pepper to taste. Simmer gently 12 minutes. Beat the egg yolks with the flour and add a little cold broth, and pour into the boiling sauce. Let thicken on the fire for 90 seconds, stirring constantly. Add the olives and remove the clove of garlic. Pile the chicken on a hot platter, pour the sauce over, and serve at once.



NERO WOLFE'S CHICKEN IN CURDLED EGG SAUCE

1 small fowl	2 tbsps. chopped onion
2 tbsps. butter	$\frac{1}{2}$ cup chopped almonds
1 Mexican sausage	2 tsps. chopped parsley
$\frac{1}{4}$ cup raisins	juice of a lemon
$\frac{1}{4}$ cofspn. cinnamon	rind of a lemon
$\frac{1}{4}$ cofspn. cloves	salt and chili pepper
$\frac{1}{2}$ cup sherry	soup bunch of vegetables
4 egg yolks	cayenne
1 tbspn. flour	

Clean chicken carefully, disjoint as for frying, cover with 3 pints of cold water, add salt, pepper, and bunch of soup vegetables. Cover well and cook slowly until chicken is tender. Remove soup bunch and keep chicken hot in broth while preparing following sauce.

Heat butter in a saucepan and add onion and sausage. As onion begins to brown, add almonds rolled fine and chopped, raisins, parsley, cinnamon and cloves. Cook for 2 minutes, and pour in 3 cups of broth in which chicken was cooked, lemon rind, salt and cayenne, and let simmer 5 minutes. Beat egg yolks with flour and sherry, and pour into boiling broth, stirring constantly. Let thicken for minute or two, and add lemon juice. Arrange pieces of chicken in middle of platter, and pour sauce over, after removing lemon rind.



NERO WOLFE'S TENNESSEE OPOSSUM

an opossum	1 tsp. chopped parsley
4 tbsps. butter	a little beef broth
half an onion	1 tsp. Worcestershire sauce
salt and pepper	3/4 cup breadcrumbs

Skin and clean the opossum and rub inside and out with salt and pepper. Melt 3 tbsps. of the butter in a frying pan, and in it brown the onion chopped fine and the chopped liver of the opossum. When well browned, add the breadcrumbs, parsley, salt, pepper, and enough beef broth to moisten. Stuff the body of the opossum with this mixture, and sew up with a cotton string. Put in a baking pan with 2 tbsps. of water and roast in a hot oven (450F) for 15 minutes. Lower the heat to 350F and continue cooking until it is tender and a rich brown. Baste frequently with this mixture: $\frac{1}{2}$ cup water, 1 tbspn. butter, 1 tsp. Worcestershire sauce, and salt and pepper. Serve hot at once.



NERO WOLFE'S PHILADELPHIA SNAPPER SOUP

meat of a snapper turtle	2 whole cloves
1 large knuckle of veal	3 gts. chicken broth
$\frac{1}{4}$ lb. chicken fat	3 chopped tomatoes
1 carrot	2 hard-cooked eggs
2 onions	3 slices lemon
1 stalk celery	2 cups good sherry
1 pinch thyme	$\frac{1}{2}$ cup flour
1 pinch marjoram	salt and pepper
1 bay leaf	tabasco

Put the veal knuckle, cut into several pieces, into a baking pan with the chicken fat, sliced carrot, onions and celery. When the fat is beginning to brown add the flour, and continue cooking until a light brown. Add the herbs and spices, and turn all into the soup pot with the broth. Add the tomatoes and let simmer gently for 4 hours. Strain, and add the snapper meat cut into small pieces, having first cooked it for 5 minutes in sherry, the lemon slices and a dash of tabasco. Remove the lemon slices, season with salt and tabasco, add the chopped hard-cooked egg and more sherry to taste.



NERO WOLFE'S LOBSTER NEWBURGH

2 cups boiled lobster meat
 $\frac{1}{2}$ pint cream
2 tbsps. butter
3 egg yolks
1 wine glass sherry
salt and cayenne

Melt the butter in a saucepan or chafing dish, and add to it the cream. Let boil gently for 30 seconds, and add lobster meat cut into good-sized pieces. When the cream has again reached the boil, add the well-beaten egg yolks, to which has been added the sherry. Season to taste with salt and cayenne, and let thicken for a minute or two, stirring constantly. Serve with a dish of hot buttered toast.



NERO WOLFE'S BOUILLABAISSE OF NEW ORLEANS

2 lbs. redsnapper	2 cups beef broth
2 doz. small lake shrimp	3 tbsps. olive oil
$\frac{1}{2}$ green pepper, chopped fine	1 pinch thyme
1 clove garlic, chopped fine	flour
2 tbsps. chopped onion	butter
$\frac{3}{4}$ cup dry white wine	slices of bread
1 pinch Spanish saffron	salt and pepper

Heat the olive oil in a soup pot, and add the onion, garlic and green pepper. Cook 2 minutes over a low fire, add broth, wine and thyme, and continue cooking for 15 minutes. Remove bones and skin from the redsnapper, cut it in 5 or 6 pieces, roll each piece in flour seasoned with salt and pepper, and drop into the boiling sauce. The shrimp likewise. Cook gently for 15 minutes. With the crust cut from the slices of French bread, fry them in butter, drain on brown paper, and lay on a hot platter. Add Spanish saffron to fish mixture, and salt and pepper to taste. Let boil up once, and serve on the pieces of toast.



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.



NERO WOLFE'S OYSTER PIE

3 dozen oysters	2 shallots
3 thin slices Smithfield ham	3 tbsps. flour
3 cups strained oyster liquor	1 tsp. Soy sauce
1 tbspn. chopped celery	salt and pepper
2 tps. chopped chervil	puff paste
1 tsp. chopped parsley	milk
3 tbsps. butter	

Melt the butter in a saucepan, add the finely chopped shallots, and as soon as they are tender but before they begin to brown, add the flour. When well blended, pour in the oyster liquor, add the herbs chopped as fine as possible, the Soy sauce, and salt and pepper, and let simmer 5 minutes. Lay the oysters, and the ham out in small pieces, in a large deep baking dish, cover with a top of puff paste, brush over with milk, and bake 5 minutes in a hot oven (450F). Then lower heat twice at 5-minute intervals until 350F is reached. Continue baking until crust is a delicate brown and well risen. Serve at once.



NERO WOLFE'S ROGNONS AUX MONTAGNES

8 lamb kidneys	1 cup broth
3 tbspsns. butter	$\frac{1}{2}$ cup red wine
2 shallots	1 small bouquet parsley
1 slice garlic	1 small piece celery
1 carrot	1 pinch thyme
2 tbspsns. flour	salt and pepper

Split the kidneys lengthwise and remove all fibres and skin. Soak in cold water for 1 hour, changing the water several times. Heat the butter in a saucepan, add chopped shallots, garlic, and sliced carrot, and let brown slightly. Add flour, let brown more, and pour in broth and wine. Add remaining seasonings, and when boiling put in the halved kidneys which have been drained. Cook until kidneys are tender. Place the kidneys on a small hot dish and strain the sauce over them. Garnish with triangles of toast fried in butter and serve at once.



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.



NERO WOLFE'S BROOK TROUT WITH BROWN BUTTER

Fresh brook trout 6 to 7 inches long
salt and pepper
butter
flour
lemon juice
tarragon
tabasco
capers

Clean the trout, leaving heads and tails on. Sprinkle with salt and pepper and roll lightly in flour. Heat butter in a frying pan, lay in the trout, being careful not to crowd them, and saute to a golden brown, turning frequently. Arrange in a row on a hot platter.

The sauce: Allow 1 tbspm. lemon juice to $\frac{1}{2}$ cup butter. Heat butter in a saucepan to a light brown. Flavor the lemon juice with tarragon leaves and strain them out. Add the lemon juice to the butter, salt and tabasco to taste, and a few capers, and let boil up once. Pour over the trout and serve.



NERO WOLFE'S QUENELLES BONNE FEMME, PIERRE MONDOR

2/3 cup raw breast of chicken (ground)	2 egg whites
4 tbsps. sifted cracker crumbs	white wine
4 tbsps. beef marrow	2 eggs
3/4 tsp. chopped parsley	salt & paprika
3 tbsps. butter	1 shallot
3/4 cup chicken jelly	6 mushrooms
heavy sweet cream	flour
2 tbsps. sour cream	white pepper

Quenelles: Press chicken through sieve, and add, gradually, egg whites, $\frac{1}{2}$ tsp. salt, a dusting of white pepper, and enough heavy sweet cream to make right consistency to mold into ovals with aid of two teaspoons. Drop carefully into gently boiling white wine and water, in equal parts, and cook until firm. Take out with draining spoon and lay on hot, shallow baking dish.

Marrow balls: Work marrow until creamy. Add parsley, eggs, cracker crumbs, paprika, and a very few grains of salt, and drop into the same boiling mixture used for quenelles. Drain, and arrange on baking dish alternately with quenelles.

Sauce: Melt 3 tbsps. of butter in saucepan, add 1 chopped shallot and 6 sliced mushrooms, and before they begin to brown add 2 tbsps. of flour. Pour in $\frac{1}{2}$ cup of dry white wine and $\frac{3}{4}$ cup of strongest possible chicken jelly. Simmer 5 minutes, add 2 tbsps. thick sour cream, and cook long enough for perfect blending.

Pour the sauce over the quenelles and marrow, and brown in a very hot oven or under a grill flame.



NERO WOLFE'S ROAST DUCK, MR. RICHARDS

Remove giblets and liver from the duck, chop with shallots and 2 sprigs of parsley, season with salt and a few grains of cayenne, and put back in the duck, which has been well cleaned, singed, and rubbed with salt and pepper. Truss carefully, and lay in a baking pan in a very hot oven (500F) for 15 minutes; reduce heat to 400, and continue cooking until done, basting with chicken broth which has been seasoned with tarragon, parsley and fresh thyme, and from which the herbs have been strained. There should be about half a cupful of this basting and of the juices of the duck in the roasting pan when the duck is done. Arrange the duck on a hot platter, silver if you have it, pour a little warmed Cognac over it, and set fire to it. As the flames die down, pour over it all that remains of the pan juices, and carve at once.



NERO WOLFE'S SHAD ROE MOUSSE POCAHONTAS

1 carrot	1 cup dry white wine	1 lb. halibut
2 shad roes	salt & white pepper	1 stalk celery
3 egg whites	1/2 tsp. lemon juice	3 egg yolks
butter	black peppercorns	1 tsp. flour
	1 onion	

1-3/4 cups heavy cream small bouquet parsley

Remove skin and bones from the halibut and save them. Put halibut through meatgrinder and then force it through a fine sieve. Mix in gradually the unbeaten white of eggs, and then, also gradually, 3/4 cup of the cream. Season with salt and white pepper, and leave in icebox 20 minutes. Saute roes in a generous amount of butter, remove skin, and sprinkle with salt and pepper. Pull one of roes apart with silver fork into quite small pieces and fold into fish mixture. Butter a ring mold well and fill with mixture. Set it in a pan of hot water, cover mold with Fatapar paper, and bake 20 minutes. Turn onto hot platter and fill inside of ring with the following sauce, which must be ready when the ring is:

Put skin and bones of halibut into saucepan with 2 cups of water and 1 of dry white wine, adding onion and carrot cut in pieces, celery, parsley, salt, and whole black peppercorns. Beat egg yolks, flour, and 1/2 cup of the cream together, and pour onto them 1-1/2 cups of the strained courtbouillon. Put in a double boiler and add remaining 1/2 cup cream and the second shad roe broken into fragments. Season to taste with salt and pepper, and allow to thicken, stirring constantly. Remove from fire, add lemon juice, and fill ring with it.



NERO WOLFE'S OEUFS AU CHEVAL

Fry circular slices of bread in butter until a delicate brown. Drain on brown paper. Spread each round with pate de foie gras, and on top carefully slip an egg which has been gently fried in butter and seasoned with salt and pepper. Sprinkle with freshly grated Parmesan cheese and a dash of paprika, moisten with a little melted butter, and leave under the broiler until a tempting brown.



NERO WOLFE'S PIROSHKI WAILENKO

1 cup cold minced veal	1/3 cup broth
2 chicken livers	1 tsp. flour
2 tbsps. butter	salt & pepper
1 tsp. chopped onion	puff paste
6 mushrooms (peeled & sliced)	some parsley
1 hard-cooked egg	a little milk

Heat the butter in a saucepan, add the mushrooms and chopped onion, and just before they begin to brown add the flour. Pour in the broth, add parsley, minced veal, chicken livers cut in small pieces, chopped egg, and salt and pepper. Let simmer until all the broth is absorbed.

Roll the paste to about 1/8 inch thickness and cut it in rounds the size of a saucer. Put a spoonful of the meat on each round, fold the paste to a semicircle, and press down and seal the edge with a fork. Brush over with milk, and bake in moderate oven (375F) until a good brown and well risen.



NERO WOLFE'S ARTICHAUTS DRIGANTES

Boil French artichokes (as many as needed) in salted water for 25 minutes. Drain, remove leaves and the burr, and lay in a flat baking dish. Saute slices of tomato 1/2 inch thick in butter to a nice brown, season them with salt and pepper, and lay a slice on each artichoke heart. Cover with a thin cream sauce, sprinkle generously with grated Parmesan cheese, moisten with melted butter, and brown in a hot oven (450F).



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.



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.



NERO WOLFE'S BEATEN BISCUITS

1 quart flour
1 tsp. salt
1 tsp. sugar
1 tbspm. lard
1 tbspm. 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.



NERO WOLFE'S SALLY LUNN

1 cup milk
3/4 yeast cake
3 tbsps. butter
4 tbsps. sugar
1 tsp. salt
2 eggs
flour

Bring the milk to the boiling point, add butter, and pour into a china bowl. Sift in enough flour to make a soft dough, and add yeast dissolved in a little warm milk. Beat eggs until very light, add sugar and salt and beat again. Combine with the dough, and sift in enough more flour to make the dough fairly stiff. Knead on a bread board, and put back in the bowl to rise in a warm place. Let rise until double its bulk. Again turn onto bread board and knead. Put small pieces of the dough in buttered muffin pans, bake in a good oven (425F) and serve as soon as done.



NERO WOLFE'S RICE CROQUETTES WITH QUINCE JELLY

1/2 cup rice	1-1/2 tbsps. 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.



LIMA BEANS, NERO WOLFE

Put fresh tender lima beans in a saucepan and pour into them enough boiling water to cover. Add butter, 1 tablespoon to each pint of lima beans, and salt and pepper to taste. Cook for 6 minutes well covered, then remove cover, raise heat, and finish cooking quickly until water is absorbed. Pour in a little rich cream, let boil up once or twice, and serve.



NERO WOLFE'S AVOCADO TODHUNTER

4 avocados
2 cups watercress leaves
1 tsp. lemon juice
1 tsp. orange juice
1 tsp. lime juice
1 tsp. grapefruit juice
1 tsp. pineapple juice

Halve the avocados and remove the seeds; do not peel them. Pinch or cut off the watercress leaves singly, keeping no stems, and distribute them into the avocados, which should be fairly filled. After straining the fruit juices through muslin, put 1 tsp. of each into a small atomizer, with 1 tsp. shredded ice, and shake until the ice is melted. Spray the watercress leaves thoroughly just before the avocados are to be eaten. Serve on nests of nasturtium leaves.



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.



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.



NERO WOLFE'S CAFE VIENNOIS

Full bodied black coffee (2 parts American - 1 part French coffee) served in mazagran glasses. Serve with dish of frozen whipped cream balls, size of 50¢ piece (two in each glass).



NERO WOLFE'S CALAVO SALAD, EDEN

Use one half large California Calavo. Scoop out fruit, leaving pieces suitable for serving and combine with grapefruit sections and a couple of strawberries. Marinate with well-flavored French dressing - then put back in Calavo shell and chill thoroughly. Serve on decorative leaf.



NERO WOLFE'S CREAM SOUP VICHYSOISE

2 raw white potatoes - peeled and sliced
1 leek - cleaned and minced
1 small onion - minced
2 ozs. sorrel - cleaned and minced
3 cups good stock
4 ozs. sweet butter
1 cup heavy cream
1 tsp. chopped chives

Warm butter - cook leek and onion for 2 minutes --
add sorrel - then the potato - then the stock --
season.

Put to boil - let it cook slowly for 20 minutes --
strain.

Cool in full ice - add cream - rectify seasoning
and finish with chives.

Serve always very cold and very well mixed.



NERO WOLFE'S SOUFFLE OF SWEET POTATO WITH RUM

Sweet potatoes
whole milk
butter
salt
pepper
pecans
Jamaica Rum

Boil sweet potatoes in salt water until tender. Peel and put through potato ricer. Season to taste with salt and pepper. Cream with whole milk and butter. Whip until very light and fluffy. Add Jamaica Rum to taste and whip some more. Fill pastry bag and make individual nests.

Place four roasted pecan nuts on top and color under salamander.