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The Newsletter of
Webster Groves Public Library, v. 5 n. 2,
October, 2009

Remembering Culinary Mentors

In a previous life I cooked in restaurants for ten years. I still cook every day, as a hobby and a way to relax. I first learned how to cook from my mom and from friends' moms. When I managed the kitchen at St. Louis Firefighters Hall I learned many recipes from John Turin, an old firefighter who taught me how to make red sauce and how to fry chicken.

But most of my cooking skills have come from books. And of all the cookbooks I have read or used or purchased for a library, three stand head and shoulders above all others in their influence on my cooking: Julia Child's *Mastering the Art of French Cooking, volume 1*, James Beard's *American Cookery*, and *The New Basics* by Sheila Lukins and Julee Rosso.

Mastering the Art of French Cooking is, for my money, the best cookbook ever written. If you want to learn any kind of cooking, this is the best place to pick up all the basic techniques. Ms. Child (and Louise Bertholle and Simone Beck, her two oft-forgotten collaborators on that book) take you step-by-step through them all. They don't say, 'Whip the egg whites until stiff.' They spend three or four pages telling you exactly how that particular bit of alchemy is achieved.

American Cookery, by James Beard, is the best and most readable compendium of recipes from all across the country (and all across our history). His book is not for beginners, since his recipes are much sketchier than Julia Child's. As a matter of fact, soon after her book came out, Beard was quoted as saying, 'We all have to learn how to write recipes again.' But if you want to know how to make New England Eel Stifle, a Weeping Leg of Lamb, or Buttermilk Raisin Pie, this is the book. His writing is informed, charming, and highly opinionated, which makes for great reading.

And finally, *The New Basics* by Sheila Lukins and Julee Rosso is a modern standard that never disappoints in its immense variety (hummus, coq au vin, caponata, tandoori chicken and chicken fried steak in the same book) – or in the reliability of its recipes. In the past few years I have probably turned to *The New Basics* more than any other cookbook to see if it held the recipe I needed.

James Beard passed away in 1985, Julia Child in 2004, and Sheila Lukins on August 30 of this year. With each passing I feel like I've lost a friend and mentor. But their legacies all live on their wonderful books, which I continue to wear out and spill stuff on every day.

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October in the Children's Room



Wednesday, Oct. 7: Storytime with Miss Michelle, 2 p.m.

Saturday, Oct. 10: Storytime with Miss Michelle, 2 p.m.

Tuesday, Oct. 13: Storytime with Miss Phyllis, 10 a.m.

Wednesday, Oct. 14: Evening Storytime with Miss Phyllis, 7 p.m.

Thursday, Oct. 15: Storytime with Miss Phyllis, 10 a.m.

Wednesday, Oct. 21: Getting Crafty at the Library, 3:30 to 4:30 p.m. (Ages 5 and up)

Thursday, Oct. 22: Pajama Storytime with Miss Emily, 7 p.m.

Tuesday, Oct. 27: Storytime with Miss Phyllis, 10 a.m.

Wednesday, Oct. 28: Getting Crafty at the Library, 3:30 to 4:30 p.m. (Ages 5 and up)

Thursday, Oct. 29: Storytime with Miss Phyllis, 10 a.m.

Saturday, Oct. 31: Halloween

Storytime with Miss Phyllis, 2 p.m.

Halloween Crafts & Treats all Day!



Pumpkin & Un-Pumpkin Decorating Contests!

Our annual Pumpkin Decorating Contest runs through October 26. Decorate your pumpkin any way you can imagine – but DON'T CARVE IT! There will be prizes in four age categories: 2-4 years old, 5-7 years old, 8-10 years old, and parent/grandparent. Entries will be displayed in the Children's Room.

This year we will also have an Un-Pumpkin Decorating Contest. Decorate *anything organic* other than a pumpkin (apples, gourds, ears of corn, zucchini). There are four age categories: ages 10-12, ages 13-15, ages 16-18 and adult. Un-pumpkins will be displayed in the Teen Corner of the library.

Judging begins on October 24, so please bring your entry no later than October 23. Winners announced October 26. Pumpkin winners will receive \$20 bookstore gift cards; un-pumpkin winners will receive \$20 coffee shop gift cards.

Please pick up your pumpkins and un-pumpkins by Halloween.



Library Hours

Monday-Thursday	9 am to 9 pm
Friday and Saturday	9 am to 4:30 pm
Sunday	2 pm to 5 pm

This Month's Most Requested Books:

1. *The Lost Symbol*, Dan Brown
2. *The Help*, Kathryn Stockett
3. *South of Broad*, Pat Conroy
4. *A Gate at the Stairs*, Lorrie Moore
5. *The Guernsey Literary & Potato Peel Pie Society*, Mary Ann Shaffer
6. *Her Fearful Symmetry*, Audrey Niffenegger
7. *Olive Kitteridge*, Elizabeth Strout
8. *The Time Traveler's Wife*, Audrey Niffenegger
9. *That Old Cape Magic*, Richard Russo
10. *Smash Cut*, Sandra Brown
11. *True Compass: a memoir*, Edward M. Kennedy
12. *Alex Cross's Trial*, James Patterson

Next Month's Book Discussion Selections:

Olive Kitteridge, Elizabeth Strout
Tuesday, November 3rd at 6 p.m.

Garden Spells, Sarah Addison Allen
Saturday, November 7th at 2 p.m.

In Memoriam – October, 2009

The past few months have unfortunately seen the demise of at least two great authors of widely disparate works. William Safire wrote books on politics and leadership – even some fiction. But his greatest literary contributions are probably his books on the proper use of language. Sheila Lukins, together with Julee Rosso, leapt to fame in 1982 with *The Silver Palate Cookbook*, and went on to write several more exceptional cookbooks. Both were well known as columnists, Safire as political columnist for the *New York Times*, Lukins as weekly food columnist for *Parade* magazine. Both will be sorely missed for their contributions to American life and culture. Herewith a selected list of some of their best work:

William Safire

I Stand Corrected
On Language
Quoth the Maven
Take My Word for It: More on Language
You Could Look It Up: More on Language
Watching My Language
How Not to Write: the Essential Misrules of Grammar

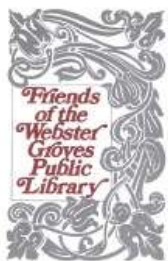
Sheila Lukins

The Silver Palate Cookbook
The Silver Palate Good Times Cookbook
The New Basics Cookbook
Sheila Lukins USA Cookbook
All Around the World Cookbook
Celebrate! Cookbook
Ten: All Your Favorite Foods – and 10 Recipes for Each

NEW OUTREACH SERVICE Do you know anyone who would like to use the library but cannot come to the library due to illness or disability? Tell them about our new outreach service. We will bring books, movies, books on tape and other library materials to them in their home, and pick them up when they are due. If you are interested, please call Debbie Ladd at 314 961-3784 for more information.



Webster Groves Public Library now offers downloadable audiobooks via Overdrive. If you have an iPod or any other MP3 player, you can now select titles from a wide selection of popular fiction, non-fiction, and classic titles. Visit the Overdrive link from our Website at www.wgpl.org to learn how to get started.



Friends News

The end of summer means it's time for the Friends to get back to work. **Our biggest question this year will be whether or not to have a Book Fair.** There are two main issues we need to resolve – where to sort and store the donated books and where to hold the fair. (Of course, the best solution would be to find one place where we can do both.) Volunteers have also been a problem for us in the past. Book fairs require a lot of manual labor and without enough help, the task is simply too strenuous for our few loyal volunteers. If you know a location that we can use from about January to May for storing and sorting books and/or a location that we can use for the fair in late April to May, please let us know. Volunteers are always welcome too. Call Debbie at 961-3784.



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