

Dearest Julietchen!

I thank you again for your dear and detailed letter, as well as dear Alice's and want to answer you on the still open questions:

To make Powidl. 2.5 lbs very ripe Italian plums, wash, take out pits and boil for about 8 hours without sugar until they are thick and dark. Use low heat and stir often, especially scrape bottom of the pan so they don't burn. Protect your hand with a glove or stocking because of very hot splutter which stays stuck on the skin. Most people boil for several days in a row. The sauce must be so thick that the wooden spoon remains upright in it. After it is cooled put it in glass jars or glazed pottery, smooth the top and cover with paper soaked in rum. Then cover the jar with parchment paper and tie up. When needed take out a portion and thin out with a little water, sugar and rum or lemon juice or both.

Whether Buchteln are Dampfnudeln in Germany I don't know. A cheaper but finer recipe: 14.25 oz warmed flour, salt, one cup of warmed milk, 1 3 egg yolk, one egg, lemon peel, 2 3 oz sugar, 2 oz lard or 3oz butter or margarine, 7 oz Powidl or apricot preserve or poppy seed or fine curds etc. To proof the yeast is the same for both kinds: 7 oz yeast, one oz lukewarm mild, 4 oz sugar, 9 oz flour. Make dough and let rise for one hour. Form the buchteln and put in a greased baking dish, let rise for 1/2 hour in a warm place. Then bake them for 8 10 minutes in a hot oven, then 1/2 to 3/4 hour in medium heat. Total 3 hours. All recipes are for about ten persons.

Strudel dough: 8.8 oz flour, 1/6 oz of butter, oil or lard. One egg, salt, about 2 oz warm water. Put flour on wooden board and indent the center to form a hollow. Put into lukewarm water the butter, salt and egg. Stir well with a knife and pour slowly bit by bit into the flour, mix it in the beginning with the knife to make a soft dough and then quickly knead by hand until smooth. Then put on clean dusted (flour) board, cover with a warm bowl and let rest for at least half an hour. Then spread a tablecloth, dust it with flour and roll out the dough, brush with melted fat, then pull out by hand until the dough is transparent. (Our cook always pulled it over her naked thigh!). Any thick edges are cut off, spread the filling over the dough and roll up.

Filling: 4 1/2 oz butter, 3 1/2 oz bread crumbs, 3 lbs apples, 3 1/2 oz sugar, 2 oz raisins, some butter or fat to spread 1/1/2 oz, powdered sugar 1 oz. The surface of the thinned out dough is sprinkled with melted butter covered with breadcrumbs which have been roasted in butter, then covered with peeled and finely sliced apples and raisins. Rolled up, put on a greased cookie sheet, brushed with melted butter, baked in oven. Before serving dust with sugar. One could add sliced almonds to the apples or also a little cinnamon. Time: 2 hours.

TOPFENSTRUDEL: Same thin dough as before. Filling: 4.5 oz butter, 2.75 oz sugar, 4 egg yolk, 10 oz strained curds, 1 oz cream, 4 egg white, lemon peel, 2 oz raisin, 1 oz butter for spreading etc. Powdered sugar and Canary milk (see below). Whipped butter mix with sugar, yolks, curds, cream, beaten eggwhites and grated lemon peals. Spread it on the dough, sprinkle with raisins. Roll up put on greased cookie sheet, paint with melted butter. Bake. Before serving cut into smaller length, sprinkle with sugar and pour over with Canary milk. Or when half baked douse with hot milk. Time: 2 1/2 hours. Canary milk: 2 egg yolks, 2 cups milk, vanilla, 2 oz sugar. First stir yolks then stir in hot milk, then beat fluffy with a length of vanilla and sugar over a steaming double boiler. Time 1/4 hours.

I am sure that Tanti (Alice) knows all that already and will make a wonderful dish! About the churches: The dome in Rome is, of course the largest. Then, I think, the Haga in Sophia formerly a Byzantine church and now mosque in Constantinopel, then the dome in Milano but I have no opportunity to look it up somewhere (Jews not allowed into any library). Keep on drawing as well as you can, one day you will find what satisfies you.

Congratulations to your new girl friends. Ellen is again in Zagreb. Please let Mutti know that we were all overjoyed with her letter, I and Gruener and Pims Pams (Boni), she should send details about Suserl and her in laws.

Thousands of kisses, your very much loving OgrosI who is always healthy and up beat.

(Paul copied the recipes out of the well known O.& A. Hess cook book, the same edition probably:1935, as Koritschoner, Giulia still had in her house in Boulder Co.in 1996)