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■ Jerry Marlowe and Winnie-the-Pooh enjoy spending time in the kitchen. They are particularly fond of Pooh-An-Piglet Pancakes, and have shared the recipe.

STILL WILD IN THE KITCHEN

Edible memories from Winnie-the-Pooh

By Jerry Marlowe

Miss Bailey allowed her third grade class at Dover Avenue Elementary School to experience story hour once a week. Instead of reading to us, she would allow the best-behaved kid to bring his or her favorite story and share it with the restless group. I never got to read any of my own, but David Winston did. I actually tried to keep him out of trouble so he could bring his collection of "Winnie-the-Pooh" books.

Dave would get up in front of the class and provide each of us with enough material to keep our fertile third grade imaginations going for at least a week. He enjoyed the stories so much himself that he would become hysterical about half-way through Christopher Robin's adventure. Then we'd all start giggling and Miss Bailey would have to step in. Sometimes she just couldn't get David settled down and would have to finish the story herself.

There always was lots of honey and wild blueberries being consumed in "The House at Pooh Corner." Mr. A.A. Milne must have had a weakness for both, and here's a recipe inspired by his writing:

POOH-AN-PIGLET PANCAKES

Mix together:

1 cup all-purpose or Wondra flour (I vary this with half whole

wheat and half white)

1 teaspoon baking soda

½ half teaspoon or less salt

1 tablespoon honey

In a separate bowl mix:

1 cup buttermilk

2 beaten eggs

2 tablespoons melted butter

Have ready 2 cups of fresh

blueberries

Sift the dry ingredients. Melt butter and allow to cool.

Stir the dry ingredients and buttermilk and egg mixture and add the melted butter. Add about one-half cup of the blueberries.

Now, here comes my favorite part. Cut a turnip in half and rub the hot frying pan or griddle with the cut half. Apparently it has enough lecithin in it to oil the skillet. Heat the skillet until a drop of water dances in it and make yourself a batch of pancakes and top them with a generous ladle of fresh blueberry compote.

To make the compote, warm the remaining fresh blueberries in the honey, crushing some of the berries.

Here's a recipe from a place in Maine called The Keepers House. Blueberry Scones are layered with Blueberry Sauce and topped with Mock Devonshire Cream.

BLUEBERRY SCONES

2 cups flour

2 tablespoons sugar

3 teaspoons baking powder

⅛ teaspoon nutmeg

½ teaspoon salt

½ stick butter

1 beaten egg

½ cup milk

1 cup blueberries

Sift dry ingredients into a bowl; cut in butter. Gently stir in berries. Combine egg and milk; add to dry ingredients, stirring just enough to moisten. Pat dough into a circle (¾-inch thick) on a well-oiled board. Cut into wedges. Brush with cream and sprinkle with sugar. Bake 15 minutes at 450 degrees. Split and butter scones, spoon the blueberry sauce between layers and on top.

Blueberry Sauce

1 cup sugar

2 to 3 tablespoons cornstarch

(3 is pretty thick)

½ cup water

3 cups or more blueberries

2 teaspoons lemon juice

In saucepan combine sugar, cornstarch. Stir in water and 1 cup of berries. Cook over medium heat, stirring until mixture boils and becomes thickened and clear. Remove from heat; stir in lemon juice. Add remaining berries and don't cook anymore. Use warm. Top entire structure with this cream:

Mock Devonshire Cream

4 ounces cream cheese (not whipped)

1 cup heavy whipping cream

3 teaspoons confectioners' sugar

1 teaspoon vanilla

Blend in blender or processor until you think if it gets any thicker it will be too thick. Processor does a fine job.

Jerry Marlowe is an area pharmacist by trade, and a connoisseur of good food by choice.