

Love that veal

By Jerry Marlowe

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This article is a tribute to a wonderful local favorite friend of mine by the name of Florence Bertocci Vinkovich. We go way back to another great era when I was first becoming a cooking devotee.

Fortunately, I had the pleasure of meeting up with Flo, which she went by then, and her great husband Ivan in our local drug store Marlowe's. It was a business that Mom and Dad started way back in the 1930's when there were a total of five drug stores all locally owned and somehow they all existed in a friendly manor. We all even had monthly pharmacy meetings and shared all the challenges of trying to comply with all the rules and regulations that we faced on a daily basis. But that may be a topic for another later article. Lets get back to one of my all time greatest cooking friends.

Florence created a marvelous cookbook which she entitled "Receipts of a Gypsy." It has a wonderful subtitle called "A Slice of Life." I dearly love the second page quote which I must share with you kind readers.

"Let architects make proud their boasts of structures rising to the sky; I just baked and angel cake that stands 6



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inches high."

When I asked the origin of that great quote Flo said she got it from a Home Economics College at Penn State.

So as I delved into Flo's wonderful book I spotted her wonderful veal scallopini recipe that I just have to share with you. When you serve it to your favorite companion you love here is how I came up with your perfect subtitle for your true love.

Here we go. Take a pound and a half of veal steak about a 1/2 inch thick and remove the bone, or just get veal cutlets oval in shape. Get rid of the tough membrane around the edge of the cutlets so the meat will lay flat.

Sprinkle with salt and pepper and beat into the meat some flour so the meat will be thin. OK now, heat up 1/3 cup of butter and a little oil so the butter won't burn in a skillet and brown the

meat on both sides, about 8 minutes or so.

Now take the meat out and add a cup of sliced mushrooms. Cover and cook the mushrooms being careful not to burn them. Add a chicken bouillon cube or some chicken stock and a splash of white wine. Heat to boiling.

Add more pepper and salt to taste. Add your veal back into that wonderful mixture. Now you can add a bit of sherry or even the juice of a 1/2 lemon all over the veal.

Serve it hot and enjoy.

So I want to thank my great friend Florence Vinkovich for her terrific book of recipes and I will check to see if copies of her book "Receipts of a Gypsy" are still available. Her Florence Bertocci Vinkovich Bouillabaisse recipe is phenomenal. She indicated that the recipe is very old and comes from the fish mongers who did not sell all their fish by the end of a working day. So every one brought what they had left over and put it into a big pot and made stew for everyone to eat.

My mouth watered when I read it so if any one wants to try it, please drop me a note. I will be happy to share the incredible formula with you if I get an OK from Florence.

(Contact Jerry if you'd like to discuss a recipe or share one of your own. Drop him a note at: 131 Oakmont Drive in Dover, OH 44622.)