

COOKING WITH PROFS

We know. You're sitting in the lecture hall, chewing on some chips or a chocolate bar, and you wonder: What does my prof eat for dinner? You think: Beneath all that pedagogic posturing, could my prof actually be a master of the culinary arts? A glutton of gastronomy discreetly

burping behind an open textbook?

You may be right. It seems there are dozens of frustrated chefs among York professors. X-cal's Stuart Moscoe, Paul Pivato, Jason Sherman, and Graham Thompson searched the classrooms and discovered these epicurean educators.

HAROLD KAPLAN "Potage Au Talcott Parsons"

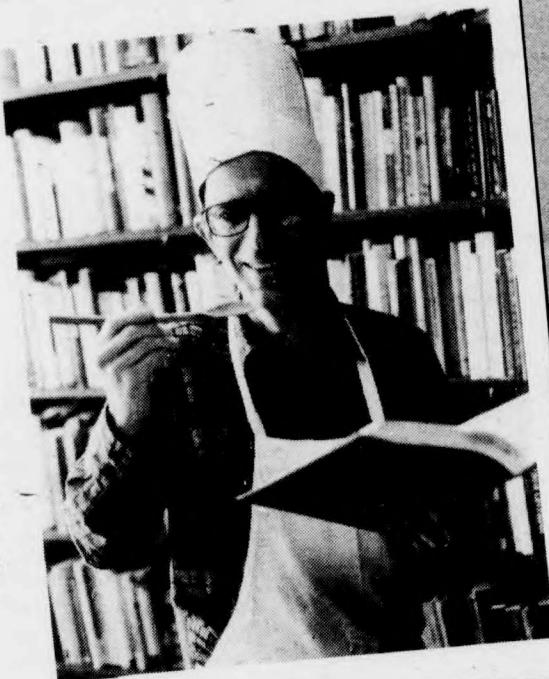
For the academic who likes a bit of mental cultivation over a hot stove, here's "potage au Talcott Parsons," given to us by political science professor Harold Kaplan. "Potage au Talcott" is just a silly way of saying vegetable soup.

While dicing onions and sprinkling garlic salt, you can wade through the scholarly dullness of Parsons' *The Social System*, hoping the potage won't be as insipid as Parsons.

"The directions are minimal," explains Kaplan. "This dish is for the imaginative social theorist who view cooking as a self-regulating, cybernetic mechanism. If cooked in the right manner, this recipe will yield a hardy soup, and is a fitting accompaniment to one's reading of Parson's *The Social System*."

water
tomato paste (unsweetened)
stewing beef
peppercorns
oregano
garlic salt
mustard powder
parsley
cabbage
grated parmesan cheese
chili powder
tabasco sauce
broccoli
carrots
green onions
cauliflower
potatoes
string beans

Cook on a medium temperature at great length. Taste after completing a chapter of the book. Adjust temperature slightly. Eat. After consuming a bowl, replenish the pot with more ingredients. When finished, you'll feel both bloated and erudite.



DAVID MOTT "Green Beans in Lemon Sauce"

When music maestro David Mott comes home after a long day waving the baton, he likes to indulge in another art—the art of haute cuisine. Mott's toothsome "Green Beans in Lemon Sauce" is one of a collection called *With a Chinese Taste*, written by Mott and wife Jeanne. At present the collection is available only from the authors, although the Motts say they'd love to see it published.

Edibles for more discriminating tastes. Here you go!

1 lb. of green (or yellow wax) beans
1 tsp. hot bean paste*
2 tbsp. dry sherry
1 1/2 tbsp. juice of lemon
1 tbsp. salted (dried) black beans*
1 tbsp. minced ginger root*
grated rind of one lemon
1/2 tsp. cornstarch
1/2 tsp. sugar
1 tbsp. peanut oil

- 1) Wash green beans and trim off the ends. Steam them until the beans are slightly tender.
- 2) Wash the lemon and rasp off the rind with a fine grater. Put the rind to the side. Cut the lemon in half and juice one half of it for the sauce. (Use the second half for juice if necessary.)
- 3) Finely chop the salted black beans and put to the side. Do the same with the ginger root.
- 4) Combine the hot bean paste, sherry, and lemon juice with the cornstarch and sugar. Mix well. Add the lemon rind, black beans and ginger root. Mix well again.
- 5) Heat the oil in a wok and add the steamed green beans. (Make sure that the beans are not wet to avoid the oil splattering.) Stir fry for about 1 minute. Restir the sauce mixture and add to the frying green beans. Stir fry for about 20 seconds and remove from the heat and serve.



* Available at most Chinese grocers.

W.J. MEGAW "Orange Marmalade"

Every so often, when he has no classes, Physics Professor W.J. Megaw nips into the laboratory and cooks marmalade. It's easy—you can do it too!

All you need is two pounds of Seville oranges, one tart lemon, 4 pints of water, and 4 pounds of sugar. Add just a pinch of patience and this concoction will yield a lovely jam, free of bowel-corrosive chemicals and preservatives.

The marmalade is good on toast, hamburger, and pig's feet. Delightful for unwitting ants and other indoor pests.

Here are the steps:

- 1) Simmer oranges in water until skins are tender.
- 2) Take out oranges, cut in half, scoop out pulp into a sieve, and squeeze back into water.
- 3) Shred skins with knife, put in water, and add sugar and stir till dissolved.
- 4) Bring to fast rising boil—keep stirring.
- 5) After 12 minutes (720 seconds), begin testing.
Lay out saucers and put a drop in each saucer, wait till it cools, then prod with finger to see if top surface wrinkles.
- 6) When wrinkled, take off stove. Leave for 1 1/2 hours (5,400 seconds), then put into small sterilized jars and seal with wax.



FRANCIS FLINT "Yorkshire Pudding"

Professor Francis Flint, coach of the women's basketball team, is a cordon bleu chef when it comes to making Yorkshire pudding. Flint learned this recipe from her mother, who was a formidable cook. Flint can also make the basic ingredients, you too can whip up a delicious pudding à la Yorkshire.

For a batch of twelve, you'll need to procure the following ingredients, and follow these instructions:

For a batch of twelve, you'll need:

4 tablespoons of flour
5 eggs
1/2 cup of milk
a splash of vegetable oil
a dash of salt

- 1) Mix flour and salt in a bowl, add eggs and milk, and stir until smooth and runny—make sure there are no lumps.
- 2) Put in fridge, preheat oven to 450 F.
- 3) Heat oiled muffin tins until oil is almost smokey, then immediately pour mix into tins, half filling them.
- 4) Bake for about 20 minutes. When cooked, they should pop out easily, be golden-brown, light, fluffy and crispy.

Warning: If taken out too early, they will fall, and you will have wasted a good deal of time and effort.

