

Timpani Family Cookbook

RECIPES THROUGH THE GENERATIONS

Everybody wishes they were Italian.

— *Anonymous*

This book was assembled in 2005
to mark the centennial of brothers
Giovanni (John) and Giuseppe (Joseph) Timpani's
arrival in the United States from Santa Cristina, Calabria.

While the major influences
on the family recipes are decidedly Italian,
New England and food of the 1950s
also left their mark.

The recipes that follow aren't inclusive
but a representative sampling of family favorites
(as evidenced by the large dessert section).

LA FAMIGLIA È TUTTO



The Timpani family
(circa 1940)
(back row, left to right)
Robert, Ernest, Alfred, John (Gene)
(middle row)
Ralph (Buddy), Henry
(front row)
Elisa, Norma, Aurora



John Timpani and his youngest child, Norma

The Food of Calabria

The cuisine of Calabria unites the seas and the mountains. It is also determined by customs, beliefs, and history. In Calabria, where hard toil was given little reward, the availability of non-perishable supplies was essential. Sausages, salamis, pork fat, cheeses, eggplant preserved in oil, and dried tomatoes guaranteed survival in frequent times of scarcity.

Bread has a central position in the Calabrian diet; it is eaten with every meal, is full of flavor, and there are a number of variations. Pasta is an unfailing presence and was traditionally home made. In the old days it was said a young woman was not worthy for marriage if she did not know at least 15 ways of working flour into a dough.

Given the economy of the region, beef was scarce and even today pork remains king of the table. Favored by a climate of high mountains, sea air, and abundant summer/autumn rains, Calabria is renowned for its wild mushrooms. Amongst fish recipes, anchovies are extensively used. Calabrian cuisine is also known for strong flavors as numerous aromatic herbs merge to create rich-tasting dishes.

When it comes to desserts, traditional cakes of the region are various types of torrone (a type of nougat). Then come figs prepared with almonds, and jams and marmalades made from citrus fruits.

The Food of New England

New England cooking is characterized by extensive use of seafood and dairy products, which result from the region's historic reliance on its seaports and fishing industry, and extensive dairy farming in states like Vermont. Two characteristic ingredients native to New England are maple syrup and cranberries. Well into the 19th century, molasses from the Caribbean and honey were sweeteners for all but the upper class. Parsley and sage are the principal New England herbs, the main starch is potato, and the favored cooking techniques were stewing and baking.

Maine is known for its lobster, once a poor man's supper; Vermont is known for its cheddar cheese and maple syrup; coastal Massachusetts is known for its clams, cod (now fished out), haddock, and cranberries, while apples are grown in the state's interior. Johnny Appleseed heralded from this commonwealth.

The strongest outside influences transforming traditional New England cooking in the last century were the Irish of Boston, the Portuguese fisherman of coastal New England, and—no surprise—the Italian immigrants.

Fifties Food

Food of the 1950s was colorful, fattening, and comforting. Eating meat of some kind at every meal was the ideal for many Americans. The word “cholesterol” wasn't part of the vocabulary and meat was considered essential for one's well being. In the 50s, *The Betty Crocker Cookbook* was the model for most family recipes. Popular recipes included beef stroganoff, dozens of varieties of meat loaf, and casserole recipes galore. Pot roast and/or fried chicken with mashed potatoes were popular Sunday family meals, and, of course, anything barbecued. Vegetables were canned—so, too, that popular luncheon meat Spam.

In the 50s, we ate Wheaties for breakfast and after school dipped Oreo cookies in a glass of milk. The school lunchbox was the ultimate in personal expression. More than a mere carrying case for peanut butter and bologna sandwiches, your lunchbox showed who you were and who you aspired to be. And lunchbox sandwiches back then were wrapped in waxed paper.

The influence of 50s cooking also reached school cafeterias: tamale pie, macaroni and cheese, Jell-O, tapioca pudding, and bananas-and-vanilla wafer pudding. Popular at the drug store fountain were banana splits. The first McDonald's fast-food restaurants were coming into vogue.

Antipasto



Let's eat! The Timpani family enjoys getting together for family meals (circa 1970).



Norma Gossland keeps an eye on Muffin, least the family pet makes off with the family dinner.

FRIED ZUCCHINI FLOWERS

24 zucchini flowers
(with stems)

About 4 cups olive oil

2 large eggs, beaten

2 cups flour

Fresh basil (torn)
or dried basil

Finely grated
Parmesan cheese

Salt and pepper to taste

Gently remove the pistil from the center of each flower. Cut stems to about 1 inch. Rinse gently with water. Make sure blossoms are dry.

Heat 1 inch of oil in a 12-inch sauté pan over medium-high heat until oil is hot but not smoking. Beat eggs and set aside in a shallow dish. Combine the flour, basil, Parmesan cheese, salt, and pepper in its own dish.

Dip zucchini blossoms, one at a time, in the beaten egg. Let most of the egg drain away then roll in flour, shaking off excess. Fry a few minutes until crisp and golden brown on both sides. Drain on paper towels. Serve hot. Serves 4 to 6.

Contributed by Lynne Friedmann

Comment:
Grandma always said, "Pick zucchini flowers early in the morning before the bugs get in them."

ANCHOVY BALLS

3 ounces canned anchovies
3 cups flour
1 teaspoon granulated sugar
Pinch of salt
1/4 ounces dry yeast
1 egg
2 cups water
1 tablespoon olive oil
3 cups corn oil

Drain the anchovies and cut each fish into thirds. Set aside. Combine flour, sugar, salt, and yeast in a bowl. Beat egg and combine with water and 1 tablespoon of oil. Add the egg mixture to the flour and mix until blended. Dough should be soft and runny. Place in a bowl, cover, and let rise for 1 to 1-1/2 hours.

When the dough is double the original size, remove it from the bowl and set it on a pastry board. Place a two quart pot over medium-high heat. Heat the pot then add the oil, allowing it to heat while you prepare the anchovy balls.

Pinch off 1 teaspoon of dough, flatten it in the palm of your hand, place an anchovy piece in the center and seal it inside by rolling the dough into a ball. If the dough is too soft to handle, allow it to remain in the bowl. Keep a little extra flour on hand. Take a teaspoon, dip into the dough, pull up enough dough to fill the spoon. With flour on your fingers, trim off any hanging dough. Place the anchovy in the center of the dough and fold the dough over it. Do not place it on a board, but drop it directly into hot oil, coaxing it from the spoon (if necessary) with a floured finger. Once placed in the hot oil, the anchovy ball will puff immediately. Allow to brown. Turn. Remove and drain on paper towels. Eat warm. Yield: 35 to 40.

Contributed by John Timpani

Comment:
This was a favorite of grandma's but as little kids we turned up our noses when smelling it. Who knows, perhaps our tastes have changed and if we tried them now we'd like them.

FRIED DOUGH

Lump of yeast bread dough

Vegetable oil (for frying)

Butter

Sugar (optional)

Pinch off a scant handful of dough. Pull and stretch it into a flattened patty. Place carefully into hot oil and fry both sides until golden brown. Place on a paper towel to absorb excess oil. Butter while still hot and serve. You can also sprinkle sugar on the butter if you wish.

Contributed by John Timpani

Comment:

When pizza was made on Saturday night, a little dough was set aside for fried dough on Sunday mornings (after attending mass, of course). It was always a special treat.

*(back row left to right)
Robert Timpani,
Ann Timpani, Frank
Demoree, Bobbie
Demoree, Ida Demoree.
(front row left to right)
Rita Timpani, Norma
Gossland, Sam Gossland,
Elisa Timpani (1956)*



Soup

LA FAMIGLIA

È TUTTO

(left to right) Jim Timpani, Sue Timpani, Marc Friedmann, and Lynne Friedmann find themselves once again at the "kids' table" on Thanksgiving.



*A pair of queens!
Family matriarchs
Elizabeth Gossland
and Elisa Timpani.*

PASTA FAGIOLI (PASTA FAZOOOL)

1 cup dried white beans, such as cannellini or Great Northern, soaked overnight, or use the quick-soak method*

4 tablespoons fruity extra-virgin olive oil, plus more for serving

1/2 medium onion, coarsely chopped

1/2 medium carrot, peeled and coarsely chopped

1/2 celery rib, coarsely chopped

1-2 garlic cloves to taste, minced

1/2 cup finely chopped ripe plum tomatoes or canned whole plum tomatoes, drained

1 fresh rosemary sprig

About 3-1/2 cups boiling water

1/3 (of a 1-pound package) small pasta shells, ziti, or other small pasta

Salt and freshly ground black pepper to taste

1/4 cup minced flat-leaf parsley

Freshly grated Parmesan cheese for garnish

Soak or quick cook the beans, drain, and set aside.

Heat the oil in a large heavy saucepan over medium heat and gently sauté the onion, carrots, celery, and garlic until the vegetables are soft but not brown, about 10 minutes.

Add the beans to the vegetables along with the tomatoes, rosemary sprig, and about 3 cups boiling water. Bring back to a boil, reduce the heat, and simmer, covered, until the beans are tender (1 to 1-1/2 hours, depending on size of the beans). Add more boiling water from time to time as necessary.

When the beans are very tender, transfer about 2 cups beans and their liquid to a food processor and process to a thick puree. Stir the puree back into the beans.

Add the pasta and another cup of boiling water to the beans. Cook, stirring constantly, until the pasta is tender, about 10 minutes. Remove from the heat. Remove the rosemary sprig. Add salt and pepper to taste.

Serve in a warm soup tureen or in individual warm bowls, garnished with a drizzle of olive oil, a sprinkle of parsley, and some Parmesan. Pass more cheese and olive oil with the soup.

***Quick-soak method:** Set the beans in a saucepan with twice their quantity of fresh cool water. Bring the water to a boil over high heat and boil rapidly, covered, for 1 to 2 minutes. Then remove from the heat and set aside, still covered, for an hour or more. Drain the beans and use fresh water for cooking.

Contributed by Lynne Friedmann

NEW ENGLAND CLAM CHOWDER

2 slices of bacon (or a half-inch piece of salt pork)

1 onion, chopped

1 cup of celery and leaves, chopped

1/2 tablespoon of flour

2 medium potatoes, peeled and diced

1-2 cups of milk (to cover)

2 six-and-a-half-ounce cans of chopped clams (reserve juice)

Fry bacon (or salt pork) in a large saucepan. When crisp, take out the bacon (or pork) and set aside. Put the onion and celery into the pan grease and sauté until translucent. Stir in the flour, then pour in the reserved clam juice stock and stir until it's thickened. Dump in the potatoes, bring to a boil, cover, turn down the heat and simmer for 20 minutes. Add the clams and milk to cover, then take it off the fire until you're ready to serve. When it's time to eat, heat through, ladle into big bowls, and crumble the bacon or salt pork on top.

Contributed by Lynne Friedmann



Brothers Henry and Ernest Timpani enjoying one another's company in their sister Aurora's kitchen in Lynn, Mass.

LENTIL SOUP

1 cup lentils

Water to cover

2 tablespoons olive oil

1 or 2 peeled garlic cloves

Ground pepper to taste

Slices of day-old French
bread

Cover lentils and garlic cloves in a saucepan with water. Add the olive oil. Boil until lentils are soft, adding more water as needed. When done, remove the garlic cloves and discard.

To serve place a slice of bread in the bottom of a soup bowl. Spoon lentils on top. Season with pepper and add a few drops of olive oil to taste.

Contributed by Lynne Friedmann

Comment:
Nothing is simpler nor more satisfying. Italians traditionally eat lentils on New Year's Day. Lentils are supposed to bring good luck because they resemble coins.

SWISS CHARD WITH BEANS

2 large bunches Swiss chard

2 tablespoons olive oil

1 (15-ounce) can butter
beans or white kidney
beans, drained and rinsed

2 tablespoons green pepper
sauce

1 teaspoon salt

Remove stems from Swiss chard; coarsely chop Swiss chard leaves.

Heat oil in 5-quart Dutch oven over medium-high heat until hot. Add Swiss chard. Cook until wilted, but still bright green, stirring frequently. Stir in beans, green pepper sauce and salt. Cook over medium heat until mixture is heated through. Makes 6 servings.

Contributed by Lynne Friedmann

Comment:
Grandma often made this from
Swiss chard grown in her garden.



*Ralph (Buddy)
and Doris Timpani
(circa 1950).*

Memories

Family Flashbacks by Lynne Friedmann

What is it about Italians and their gardens? No matter how small a patch of ground, Grandma Timpani always seemed able to grow tomatoes, peppers, green beans, lettuce, Swiss chard, onions, zucchini, basil—and more tomatoes! There were two fig trees (green and purple figs) in the yard, and a common fence with the neighbor supported an ancient and heavy vine of Concord grapes.



I remember waking up most Sunday mornings to the aroma of onions and garlic frying in olive oil as mom prepared a caldron of sauce for the spaghetti and meatballs to feed whoever would stop by that afternoon to visit us and grandma. No one phoned ahead in those days; they just dropped in. Somehow, miraculously, there was enough food.



The table was always set with a tablecloth and in the middle would be a large jug of Red Mountain wine, affectionately known as “Dago Red.” It was cheap wine with an edge to it that was softened by serving it very cold.



Dad was a cigarette smoker but on Sundays and holidays he’d sometimes light up a cigar or “rum-soaked crooks” which (as the name implies) were thin cigars soaked in alcohol causing them to take on a crooked shape when they dried.

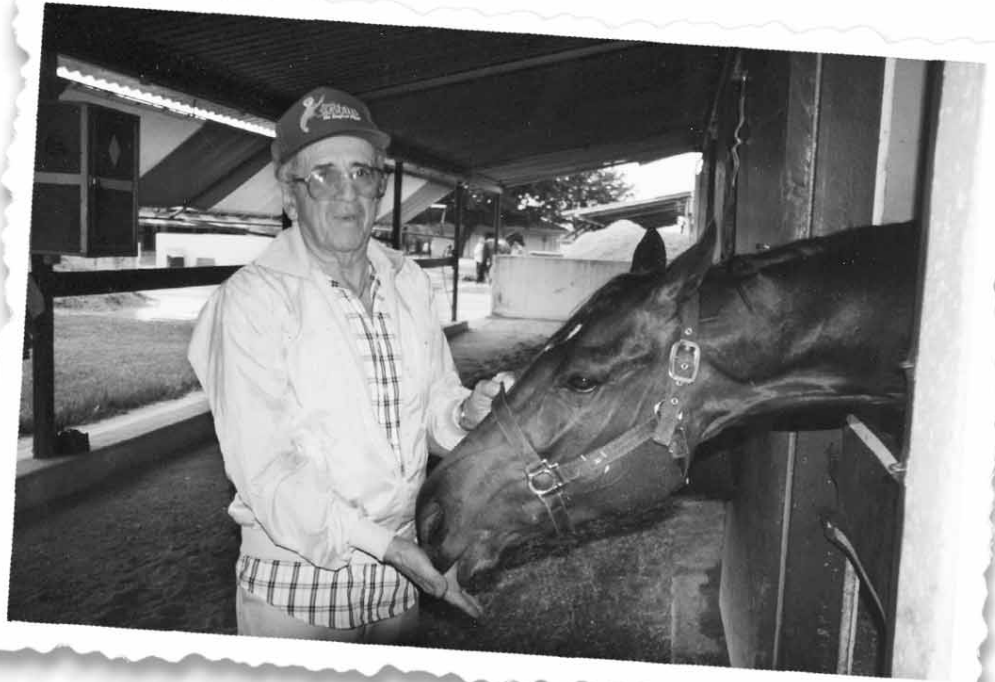


When the Sunday crowd was large—and always after Thanksgiving dinner—out came the playing cards and a poker game would take place. It was penny ante and played by kids, parents, aunt, uncles, and grandparents alike.



Lynne Friedmann and Aurora Vigliotta. Although Lynne was named after Lynn, Mass., it was Aurora who suggested her name be spelled with an “e.”

*Even the family
racehorse likes to eat!
Alfred Timpani
giving a sugar treat
to "Sun Fighter."*



Thanksgiving always meant roasted chestnuts and the traditional \$1 bet between "Uncle Henry" and the nephews on whatever college football games were taking place.



There are two recipes missing from this collection. One has intentionally been left out: It's baccalà, the salted cod fish that comes dried hard as wood and takes a lot of preparation time (up to three days soaking in water) before you can cook with it. It smells to high heaven.

Definitely an acquired taste, that not many of us managed to acquire.



The other recipe I wish could be included. It's Henry Timpani's Duck L'Orange.

He made this incredible dish—once.

After finishing the meal, he ceremoniously tore up the recipe saying,
"If I tried to make it again, it would never taste as good."

MEMORIE BELLE

First Course



*Robert Timpani, Elisa Timpani, and
Norma Gossland (circa 1980).*

COMPLIMENTI
AL CUOCO

*Lynne Friedmann (foreground) makes pasta on the
100-year-old family "guitar" brought from Italy. Helping
in the kitchen is cousin Gloria (Demoree) Hackett (2005).*



MANGA!

TIMPANO

1-1/2 pounds boneless pork
butt, cut into 1-inch pieces

Salt and pepper

2 tablespoons finely minced
parsley

1 pound onions, quartered

2 cloves garlic

2 ounces chopped pancetta

1/4 cup olive oil

2-1/2 cups dry red wine

1 (6-ounce) can tomato
paste

1 cup tomato puree

Water

1/2 pound Italian sausage,
crumbled

Ragu

Season pork all over with salt and pepper to taste and parsley. In meat grinder or food processor, chop together onions, garlic and pancetta. Cook pork, ground pancetta mixture and olive oil in large casserole, preferably earthenware, covered over very low heat, turning meat only once, until onions begin to color, about 1 hour. Add red wine and cook, stirring occasionally. After about 2 hours, onions will be well-browned and most liquid will be evaporated. Raise heat to medium, add 2 to 3 tablespoons tomato paste and cook, stirring constantly, until tomato paste mixes in and becomes dark brown. Repeat, using 2 to 3 tablespoons at a time, until all tomato paste is used. Add tomato puree and 1/4 cup water, lower heat, cover and cook another 2 hours, adding water from time to time to keep sauce from drying out. When pork is tender enough that meat fork slides in easily, remove from sauce and set aside. Add sausage and continue cooking sauce one hour more. Sauce should be "dark, unctuous, shiny and thick."

Recipe continues on pages 14-16

Comment:

*Inspired by the motion picture
"Big Night." How could we not
incorporate it into the family
cookbook? Recipe originally
published by the Los Angeles Times.*

TIMPANO, CONTINUED

3-1/3 cups flour

1/2 cup sugar

1 cup butter

5 egg yolks

1-1/2 teaspoons salt

Pastry Crust

Combine flour and sugar in large mixing bowl and cut in butter. Beat egg yolks and salt until light and add a little at a time, until flour mixture just holds together. Divide in two parts, one slightly smaller than other. Roll both into balls, flatten into discs, wrap tightly and refrigerate one hour.

Recipe continues on pages 15-16



Pasta, meat, cheese, sauce, vegetables, and a rich pastry crust all go into the making of a Timpano.

TIMPANO, CONTINUED

1/2 ounce dried mushrooms
Water
1/2 pound ground beef
1 egg
1/4 cup grated Parmigiano-Reggiano
1 sprig parsley, minced
Salt
Freshly ground black pepper
1/2 cup dried bread crumbs
1 tablespoon butter
1 chicken liver
1 chicken heart
2 ounces sliced pancetta
1/3 cup minced onion
1/2 cup dry white wine
2 tablespoons tomato paste
1/2 pound small green peas

Peas and Meatballs

In small bowl, cover mushrooms with hot water. Set aside one hour. In large bowl, combine ground beef, egg, Parmigiano-Reggiano, parsley, salt and pepper to taste, and bread crumbs. Form into walnut-sized meatballs. Melt butter in small skillet over medium-high heat and briefly fry chicken liver and heart just until cooked through, about 5 minutes. Remove and reserve. In large saute pan, cook pancetta and minced onion over low heat until soft, about 10 minutes, then add white wine. Cook until wine evaporates. After 10 minutes, add mushrooms and filtered soaking liquid, tomato paste, cooked chicken liver and heart and meatballs. Simmer for 10 minutes, then set aside to cool. When cool, add peas.

Recipe continues on page 16

TIMPANO, CONTINUED

2 boneless pigeon breasts
or 2 boneless chicken
thighs

Salt, pepper

2 tablespoons butter

2 tablespoons finely
chopped onion

1/2 cup dry white wine

1 pound perciatelli or
bucatini

3/4 cup Parmigiano-
Reggiano

1/2 pound mozzarella, cut
in strips

2 hard-boiled eggs,
chopped

Assembly

Season pigeon breasts or chicken with salt and pepper to taste and fry in butter on both sides until brown, three to five minutes. Add finely chopped onion and white wine and cook, covered, until wine evaporates. Cool and cut meat into pieces. Roll out larger pastry ball into large circle and place in 9-inch springform pan. Gently push into corners to cover bottom and sides of pan and leave remainder draped outside. Cook perciatelli in rapidly boiling water until just tender. Dress with 1 cup ragu and 1/4 cup grated Parmigiano-Reggiano. Spread half of perciatelli over bottom of pan. Scatter pieces of pigeon breast over, then peas, meat mixture, then mozzarella, then hard-boiled eggs. Cover with 2 cups ragu and 1/4 cup Parmigiano-Reggiano, then another layer of sauced perciatelli. Finally, cover everything with remaining 1 cup ragu and remaining Parmigiano-Reggiano. Roll out smaller pastry ball and drape over top of pie. Trim to fit just inside of pan and fold excess from bottom crust over top. Crimp to seal, making sure edges are inside of springform rim.

Bake at 400 F until brown and firm, about 45 minutes. Set aside to cool for 10 minutes before unmolding and serving. Makes 10 to 12 servings.

LASAGNA

Homemade or prepared
tomato sauce

9 packaged dried
lasagna noodles

1 12-ounce carton ricotta
cheese, drained

1-1/2 cups shredded
mozzarella cheese
(6 ounces)

1/4 cup grated Parmesan
cheese (1 ounce)

1 egg

2 tablespoons snipped
fresh parsley

1/4 teaspoon pepper

1/2 teaspoon salt

Heat the tomato sauce. Cook lasagna noodles according to package directions. Rinse with cold water. Drain well.

Combine ricotta cheese, 1 cup of the mozzarella cheese, the Parmesan cheese, egg, parsley, and pepper.

Layer one-third of the cooked noodles in a 2-quart rectangular baking dish, trimming ends to fit. Spread with half of the cheese filling. Top with one-third of sauce. Repeat layers. Top with remaining noodles and sauce. Sprinkle with remaining 1/2 cup mozzarella cheese.

Bake, uncovered, in a 375 F oven for 30 to 35 minutes or until heated through. Let stand 10 minutes before serving.

Makes 8 servings.

Contributed by Lynne Friedmann

EVERYDAY TOMATO SAUCE

1/4 cup extra-virgin olive oil

1 large onion, diced

4 garlic cloves, peeled and diced

1 large can (46 ounces) tomato juice

1 medium can (29 ounces) tomato puree

2 small cans (6 ounces each) tomato paste

1 Tablespoon dried basil

1 Tablespoon dried oregano

1 Tablespoon dried thyme

2 bay leaves

In a large saucepot, heat the olive oil over medium heat. Add the onion and garlic, and cook until soft and light golden brown, about 8 to 10 minutes. Add the tomato juice, tomato puree, and tomato paste and stir until blended. Crush the basil, oregano, and thyme in your hands and add to the sauce. Add the bay leaves. Lower the heat and simmer at least 30 minutes, or up to several hours, until thick. When ready to serve remove the bay leaves and season with salt.

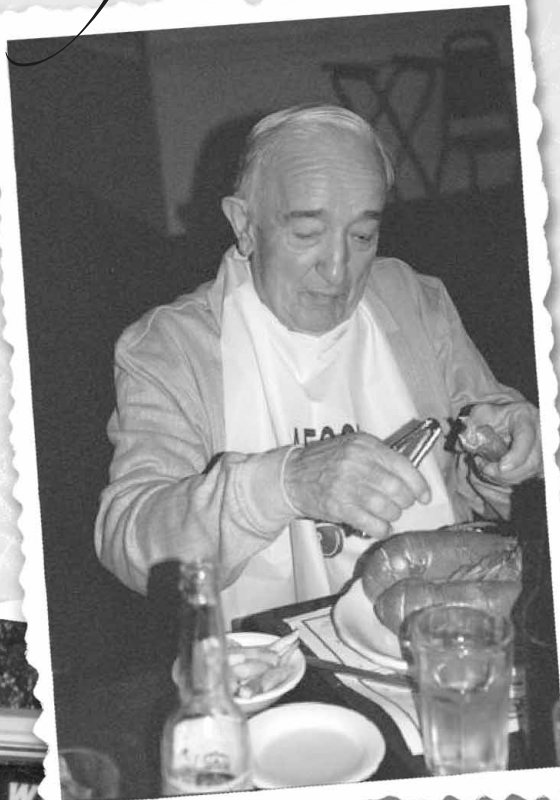
Contributed by Lynne Friedmann

Comments:
A more flavorful sauce if you add Italian sausages or meatballs (browned in olive oil in a separate pan then added to the sauce to simmer). Some people add a little sugar while making the sauce. Others add red wine. When I'm making meatless sauce, I like to add a 1/4 teaspoon crushed fennel seeds.

Fish and Seafood

AMORE DI
TIMPANIS UN
BUON PASTO

*Timpanis LOVE
lobster and Ralph
(Buddy) Timpani is
no exception (2004).*



*Elisa Timpani reels in dinner
on one of her numerous
fishing trips visiting son,
Gene Timpani, in Moses
Lake, Wash. (circa 1970).*

LOBSTER THERMIDOR

4 tablespoons finely chopped shallots

2 tablespoons chopped fresh tarragon leaves or 1 teaspoon dried

2 tablespoons chopped chervil or parsley

3/4 cup dry white wine

3 tablespoons butter (divided use)

3 tablespoons flour

1/2 cup heavy cream

1-1/4 cups milk

1/4 teaspoon cayenne pepper

Salt and freshly ground black pepper to taste

1 egg yolk, lightly beaten

1 tablespoon Dijon mustard

4 lobsters, 1-1/4 pounds each, uncooked and split lengthwise

3 tablespoons vegetable oil

4 tablespoons freshly grated Parmesan cheese

Preheat the oven to 425 F. Place the shallots, tarragon, chervil or parsley and wine in a small saucepan and bring to a boil. Simmer until most of the liquid has evaporated.

Melt 2 tablespoons of the butter in another small saucepan and whisk in flour. Gradually whisk in cream and milk. Add cayenne, salt and pepper. Bring to a boil and simmer for 1 minute. Add herb mixture, whisk and remove from heat. Cool slightly. Whisk in the egg yolk and mustard. Set aside.

Place lobster halves, split side up, on one or two baking dishes along with the claws. Sprinkle each half with salt and pepper and brush with the oil. Bake for 7 minutes.

Remove the meat from the shells and cut into bite-size pieces. Crack the claws and cut the meat into similar pieces.

Melt the remaining butter in a small saucepan and toss the meat quickly to coat. Fold in half the cream sauce. Spoon the mixture into the lobster shells and spread the remaining sauce evenly over the meat. Sprinkle with Parmesan cheese and bake for 10 minutes, or until brown. Serve immediately. Makes 4 servings.

Contributed by Lynne Friedmann

Comment:

One of Henry Timpani's specialties.

He'd make it on New Year's Eve.

When his children, Lynne and John, became teenagers it was a successful ploy to keep them at home that night instead of going to wild parties.

Memories

Beetle Bomb and Bubble Gum by Eileen Chatterton

Every year Grandma Timpani would take care of us for a few days when mom and dad went to Las Vegas to celebrate their wedding anniversary. While grandma took a nap—more often than not falling asleep in one of the living room chairs—Jeanne and I would tip toe over and hold open spice jars under her nose to see if we'd get a reaction—and if we did, we RAN! During grandma's visits we'd play board games or she'd try to teach us how to knit. How I wish I'd paid more attention to those lessons!!



When Aunt Rita and Uncle Henry stayed overnight, Jeanne and I gave up our beds. After the visit we'd find money left on the nightstands from Uncle Henry for "room and board."



Thanksgiving holds lots of memories. Uncle Henry would slip us a dollar and ask "Who's your favorite uncle?" One year, the boy cousins lifted dad's VW Bug off the pavement and onto the sidewalk. None of us was fond of radishes and Uncle Henry would pay each kid a quarter if they ate one. When it was our turn to visit, Uncle Henry would have red licorice ropes for us to eat.



Sunday dinners featured homemade ravioli or spaghetti drying on tea towels spread around the house. The dining room was a sight to behold as one wall was covered with stickers from *Mad* magazine. Often after dinner out came the old 78 records. A favorite was Spike Jones and his tale of the racehorse Beetle Bomb.



Once while visiting, I was on the roof of the house with Uncle Henry handing him tools while he did a repair. At one point, he asked for the wad of gum I was chewing and used it to patch a hole. I swear it's true.



I remember all of us going to the racetrack and being allowed to pick out a horse. The adults bought our first tickets and I remember holding on to mine like it was gold!

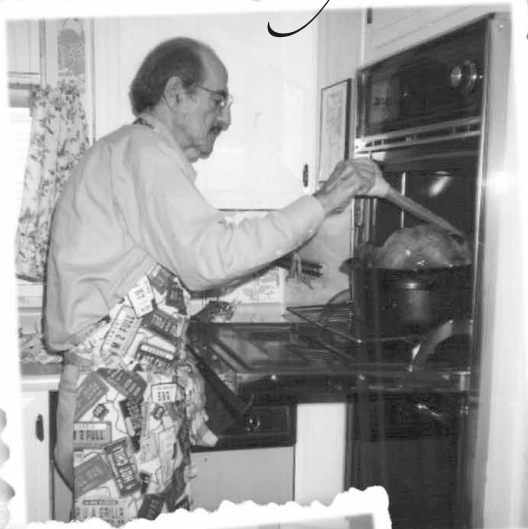


One year, on Mother's Day, Uncle Henry and dad surprised everyone by taking us to a restaurant in Chinatown. It was a big treat.

Meat and Poultry



Norma Gossland readies the Thanksgiving turkey. The day before, the bird roamed the family backyard at 120 Roselawn Place, Los Angeles (1956).



Henry Timpani bastes another holiday bird in his signature apron (2000).



Smoke in your eyes is a small price for John Timpani to pay for a perfectly grilled steak (circa 1960).

ABODANZA!

MEATBALLS

1 pound ground beef
1/2 to 3/4 cup dry bread
crumbs
1 teaspoon Italian
seasoning (basil, oregano)
2 tablespoons chopped
parsley
1 egg
Salt and pepper to taste
Flour
Olive oil for frying

Combine the ground beef, bread crumbs, Italian seasoning, parsley, egg, salt and pepper in a large bowl. Mix well using your hands. Form the meatballs by taking enough of the meat mixture to fill the palm of your hand. Pat the meatball back and forth between your hands, slightly compressing the mixture, and achieving a round shape. Should produce a meatball about 2" in diameter.

Heat olive oil in a pan. When all the meatballs have been formed, dredge them in flour and fry in the hot oil, turning them until they're brown on all sides.

Place the browned meatballs in a pot of simmering tomato sauce and let them finish cooking about 8 minutes.

When ready to serve, remove the meatballs from the sauce and keep on a warm platter. Serve the meatballs with pasta mixed with the tomato sauce. Makes a dozen meatballs.

Contributed by Lynne Friedmann

BRACIOLE

1 pound beef, 4 thin chip steaks

3 tablespoons bread crumbs, dry Italian seasoned

1/2 teaspoon garlic, minced

1/2 tablespoon parsley, fresh, chopped

1/2 tablespoon cheese, Pecorino Romano, grated

Salt and pepper

2 large eggs, hard-boiled

4 slices deli ham, thin

4 ounces cheese, fresh mozzarella, sliced thin

3 tablespoons oil, extra-virgin

1 batch tomato sauce

The steaks should be thin. If not pound them, between wax paper, until 3 inches wide and 6 - 8 inches long.

In a bowl combine the bread crumbs, garlic, parsley, cheese, a little salt, and some freshly ground black pepper.

Peel cold, hard-boiled eggs and, set aside.

Cut 4 pieces of string about 6 inches long for each steak.

Start the layering process by placing a slice of ham on each steak. Next comes the bread crumb mixture. Divide and sprinkle it evenly—not quite to the edges. Then add egg and mozzarella. Any ham that is hanging out over the edges of the meat is folded in.

Each steak is rolled as tightly as possible. The string is tied around each roll, 3 times going around the roll and one perpendicular to make sure the top and bottom of the roll are secure. The long strands of string, after double-knotting, are clipped with kitchen scissors.

In a large saute pan, heat the olive oil over medium heat. Meanwhile, heat the tomato sauce.

When the oil is hot, salt and pepper the rolls a little bit and add them to the pan. Brown them on all sides for a few minutes and then drain on a paper-towel lined plate.

Add the bracirole to the simmering sauce and cook for about 40 minutes at a low simmer until the meat is tender.

Remove the bracirole from the sauce to a serving plate, cut the strings with clean scissors, and slice. Serve alongside or after a pasta course with additional tomato sauce.

Contributed by Lynne Friedmann

BEEF KIDNEYS

1 pound beef kidneys

Boiling water

Olive oil

1 or 2 cloves garlic
(chopped)

1 large onion (sliced)

Tomato sauce to cover
(1 cup or more)

1/4 cup red wine

2 bay leaves

Hot cooked white rice

Prepare kidneys by removing any white membrane (kitchen scissors works well). Discard the membrane. Cut the kidneys into 1-inch pieces. Meanwhile boil a quart or more of water. Place kidneys in a colander, set into kitchen sink. Pour the boiling water over the kidneys to blanch the bitterness out of them.

Heat olive oil in a skillet. Brown the kidneys. Add the garlic and onions. Cover with the tomato sauce. Stir in the wine. Add the bay leaves. Bring to a sauce to a boil, turn down the heat and simmer, covered, for 45 minutes. Serve over cooked rice.

Contributed by Lynne Friedmann



The happiest day in a man's life is when he takes possession of a new barbecue. The happy men are Henry Timpani and son-in-law Marc Friedmann.

POLPETTE (MEAT LOAF)

1/2 pound chopped beef

1/2 pound chopped
lean pork

1 tablespoon chopped
parsley

4 tablespoons olive oil

2 eggs (raw)

1 hard-boiled egg

3 tablespoons grated
Romano cheese

1/4 pound mozzarella
cheese (sliced)

Salt and pepper to taste

Mix meat, raw eggs, grated cheese, parsley, salt, and pepper thoroughly. Pour 2 tablespoons olive oil in the bottom of a small deep oblong baking dish. Put half of the meat mixture in it. Slice mozzarella and hard-boiled egg. Place layer of each over the meat. Cover with balance of meat mixture to form a loaf.

Pour 2 tablespoons of oil over loaf; bake in moderate oven 25 minutes or until brown but not dry. Serve hot. Makes 4 servings.

Contributed by Gene Timpani

RABBIT

1 medium size rabbit
3 ounces bacon, cut in a piece
2 sprigs fresh rosemary
7 garlic cloves
3/4 to 1 cup dry white wine
8 tablespoons extra virgin olive oil
White vinegar
Salt and pepper to taste

Divide the rabbit into pieces. Dip them into white vinegar for some moments, pat dry with absorbent kitchen paper and put into a frying pan without any fat. Roast them for some moments on both sides over a medium heat and remove from the pan. Keep warm.

Wash and dry the pan. Chop the bacon and 2 garlic cloves. Put the olive oil into the pan together with your chopped ingredients, rosemary and the remaining cloves of garlic, crushed. Add the rabbit pieces and roast them on both sides over medium heat for a few minutes.

Pour in the wine, season to taste with salt and pepper, lower the flame to the minimum and continue cooking half-covered until the meat is tender. Add some hot water only if necessary. Serve the rabbit golden and hot.

Contributed by John Timpani

Vegetables and Salads

SAVOR
OGNI
PASTO



(clockwise, left to right) Elisa Timpani, Tommy Gossland, Norma Gossland, Jackie Gregg, Robert Gossland (face hidden), and Ida Demoree discuss whose turn it is to wash the dishes.



Norma Gossland supervises Jeanne Harty in the kitchen at 5877 Los Nietos St., Buena Park, Calif.

BELLISSIMO

STUFFED ITALIAN ARTICHOKEs

4 artichokes (with “tight” leaves)

1 cup seasoned bread crumbs

6 ounces grated Parmesan cheese

1 small can rolled anchovies, finely chopped (optional)

4 cloves garlic, mashed

4 to 5 ounces olive oil

Trim tops of artichoke leaves to remove pointed tips. Soak artichokes in salted water about 15 minutes. Drain. Mix the stuffing ingredients well. Fill the artichoke leaves with stuffing. Stand stuffed artichokes on a rack in the bottom of a Dutch oven.

Put a small amount of water in the container, but do not let the water touch the artichokes. Cover and steam slowly, adding several drops of olive oil over stuffing about every 15 minutes. Continue to steam until artichokes are done when the leaves pull out easily, almost one hour. The secret to this recipe is in the use of the olive oil. One artichoke per person

Contributed by Gene Timpani

NEW ENGLAND BAKED BEANS

Package of small navy pea
beans

Lean salt pork
(approx. size 2 x 3")

1 bottle dark molasses

1 teaspoon prepared
mustard

1 package dark brown
sugar

Fresh ground pepper

1 onion

Soak beans overnight. Next day, boil with lots of water until, at least 80% are cracked open. Discard any beans that float on top. Drain water off and put beans in an oven strength bowl. Take salt pork and slice lengthwise with grain of meat, insert slices in beans. Peel onion and place whole into the middle of the beans Sprinkle pepper over whole bowl. Pour molasses lightly over bowl and sprinkle 1/8 box over top. Add water to just about cover beans. Bake at 425 F until they boil. Taste liquid, add more sugar if not sweet enough and more molasses if not dark enough. Once seasoning is adjusted, bake at 375 F until crust-like top forms.

Contributed by Eileen Chatterson

EGGPLANT PARMESAN

4 medium eggplants

Salt

2 (or more) eggs, beaten

4 cups Italian seasoned
bread crumbs

Olive oil for frying

Pepper

6 cups spaghetti sauce

2 cups (8-ounces) grated
mozzarella cheese

1 cup freshly grated
Parmesan cheese

1/2 cup chopped fresh basil
leaves or 1/4 cup dried
basil

Cut eggplant into 1/2-thick slices. Set the slices in a colander; sprinkle with salt and let them stand in the sink for 40 minutes to drain bitter juices.

Pat the slices dry. Dip the slices in the beaten eggs and dredge in the bread crumbs.

In a large skillet, fry the slices in hot oil until golden on both sides. Season with pepper.

Line the bottom of a buttered 13 x 9 x 2-inch baking dish with a layer of fried eggplant slices. Top with a layer of the marinara sauce, mozzarella, Parmesan, and basil. Continue building up layers of eggplant, marinara, cheeses, and basil.

Place in the preheated oven at 400 F for about 15 minutes. Allow to set for 10 to 15 minutes before serving.

Contributed by Lynne Friedmann

POTATO AND EGG SALAD (INSALATA DI PATATE E UOVA)

4 large potatoes

4 hard-boiled eggs

6 tablespoons olive oil

2 teaspoons chopped
parsley

3 tablespoons wine vinegar

1/2 cup chopped celery

Salt and pepper to taste

Cut potatoes into small cubes. Quarter eggs. Place in wooden salad bowl. Add celery and parsley. Blend oil and vinegar separately; add to salad. Sprinkle with salt and pepper. Thoroughly chill in refrigerator before serving. Serves 6.

Contributed by Gene Timpani



Alfred and Anne Timpani enjoying an afternoon—where else?—at the racetrack watching the Florida Handicap.

FRIED GREEN TOMATOES

1 medium green tomato
(per person)

Salt

Pepper

White cornmeal

Bacon drippings

Slice tomatoes 1/4-inch thick. Season with salt and pepper and then coat both sides with cornmeal. In a large skillet, heat enough bacon drippings to coat the bottom of the skillet and fry tomatoes until lightly browned on both sides.

Contributed by Gene Timpani

Comment:
You'll think you have died and gone to heaven!

FRIED GREEN TOMATOES WITH MILK GRAVY

3 tablespoons bacon fat

4 firm green tomatoes
sliced 1/4-inch thick

Beaten eggs

Dry bread crumbs

Flour

Milk (warmed)

Salt

Pepper

Heat the bacon fat in a skillet. Dip tomatoes in beaten eggs, then in bread crumbs. Slowly fry them in the bacon fat until golden brown on both sides. Put fried tomatoes on a plate. For each tablespoon of fat left in the skillet, stir in 1 tablespoon flour and blend well; then stir in 1 cup warm milk and cook until thickened, stirring constantly. Add salt and pepper to taste. Pour gravy over the tomatoes and serve hot.

Contributed by Gene Timpani.

Comment:
"The best there is."

Memories

Mushrooming with Dad by Lorraine Elliott

One of my fondest food related memories of my dad was when we would go mushrooming in Lynn Woods. I didn't have a clue what type of fungi we were looking for, but he sure did.



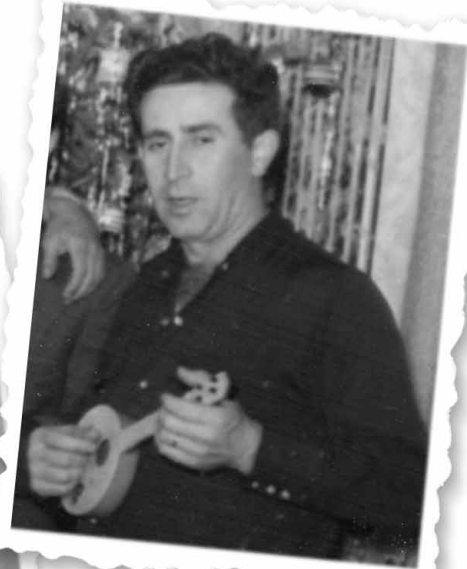
He would always look for dead tree stumps. The dampness of the dead stump was the ideal growing spot. I remember if he came upon mushrooms that were small, he would cover them up with leaves or pine needles (so no one else would find them) and say he would come back later in the season when they were larger.



When we got home he would clean them well and put them in a pot to boil. He would always throw in a silver coin, usually a quarter. If the silver turned black it meant that the mushrooms were poisonous. To my recollection, he never had a quarter turn black. Needless to say, we all survived.



My mom would make them all different ways, but my dad's favorite was when she mixed them with hot cherry peppers. I can't remember if they were served hot or cold only that he ate them with EVERYTHING.



Gennaro (Jerry) Vigliotta and his favorite daughter Lorraine (circa 1950).

Dressing

CUOCO CON
PASSIONE

*Flower child John
Timpani never
considered becoming
a vegetarian.*



*The designers at Legoland,
in southern Calif., must
have used Henry Timpani
as inspiration for this exhibit.*

FANTASTICO

OYSTER DRESSING

2 - 2 1/2 packages of
saltine crackers (broken up)

2 cans oysters (cut into
halves)

5-6 hard boiled eggs (cut
into pieces)

1-2 cans turkey gravy
(warmed)

Combine saltine crackers and hard boiled eggs in large bowl. When dinner is close to being served, add your oysters. Remember your crackers should be broken up, eggs cut into pieces (like you would for tuna salad or potato salad), and your oysters cut in half. Toss these three items so crackers, eggs, and oysters are distributed evenly. When dinner is ready, serve 1-2 scoops of dressing on plate and add turkey gravy to taste.

Contributed by Jim Timpani

Comment:
A favorite of Robert Timpani. This recipe handed down to his granddaughter Andrea Wallace who keeps up the family tradition.

TURKEY STUFFING

3-4 stalks celery diced

1 large onion diced

Turkey liver (from a 12 –
20 pound turkey)

Butter or olive oil

1 box Mrs. Cubbison's
dressing

2 eggs

Canned chicken broth
(up to 1 can)

Salt and pepper to taste

Chop vegetables and the liver. Sauté celery and onions in butter or the olive oil. Add liver and sauté. Combine in a large bowl with Mrs. Cubbison's dressing and the eggs. Mix, adding just enough chicken broth to moisten the mixture. Season with salt and pepper. Stuff turkey cavity and roast.

Contributed by Lynne Friedmann



Helping Elisa Timpani (center) celebrate another birthday in her remarkably long life are Henry Timpani and Norma Gossland. Sam Gossland seen in the background.

Holidays

UN PECCATO
DI GOLA

*Allison Harty (age 2)
receives her first
lesson in Italian
cookie making
(2004).*



*At Thanksgiving,
the living room
becomes the
dining room.*

EASTER PIZZA (PIZZAGAINA)

1 pound orzo macaroni

2 pounds ricotta cheese

1/2 pound provolone
cheese (grated)

2 sticks pepperoni (cut in
quarters)

1/2 cup Parmesan cheese
(grated)

1 dozen eggs

Pepper to taste

Preheat oven to 350 F.

Boil macaroni. Slightly beat eggs, add rest of ingredients, and mix into the cooked macaroni. Pour into a 13 x 9" pan greased with vegetable oil. Cover with aluminum foil and bake for 45 minutes.

Contributed by Lorraine Elliott

Comment:

*Aurora Vigliotta made this dish only
for Easter, but Lorraine makes it for
other holidays as well.*

ITALIAN EASTER BREAD

3 cups flour
1/4 cup sugar
1 teaspoon salt
1 package dry yeast
2/3 cup milk
2 tablespoons butter
2 eggs
1/2 cup raisins
1/4 cup chopped blanched almonds
1/2 teaspoon anise seeds
3 tablespoons butter,
melted
5 tinted unshelled raw eggs

Combine 1 cup flour, sugar, salt, and yeast in a large bowl. Combine milk and butter, and place over low heat until liquid is warm. Butter does not need to melt. Gradually add to dry ingredients and beat 2 minutes at medium speed of electric mixer, scraping bowl occasionally. Add eggs and enough flour to make a thick batter, about 1/2 cup. Beat at high speed 2 minutes. Stir in remaining flour to make a soft dough. Knead on floured surface until dough is smooth and elastic, about 8 to 10 minutes.

Place in a greased bowl and turn to grease top. Cover and let rise in a warm place until doubled in bulk, about 1 hour. Combine raisins, almonds, and anise seeds.

Punch dough down and turn out onto floured surface. Knead the raisin mixture into dough. Divide dough in halves, roll each piece into a rope 24 inches long and twist ropes together to form a ring on a greased baking sheet. Brush with melted butter. Place colored eggs into spaces between twists. Cover and let rise until doubled. Bake at 350 F 30 to 35 minutes. Remove from pan and cool on rack. Makes 1 loaf, 10 servings.

Contributed by Lynne Friedmann

PIZZELLES

4 eggs

1 cup butter or margarine
(softened)

1 cups sugar

2 cups flour

1 teaspoon anise extract (or
more to taste)

Mix all ingredients together in a bowl. It will produce a thick, creamy dough. Heat an electric pizzelle maker according to manufacturer's directions. Place a heaping teaspoon full of dough on the hot iron surface, close to flatten. Keep an eye on them as it takes only a few minutes to brown these thin wafers. Remove to a rack or stack to cool. They freeze very well and will keep for months.

Elisa Timpani's recipe

Comment:

The first pizzelle makers were made of iron. Because they were used over open fires, they had very long handles to keep the user from getting burned.

ITALIAN CHRISTMAS COOKIES

Cookie Dough

6 eggs

Milk

1/2 cup vegetable oil

3/4 cup sugar

1 teaspoon vanilla extract

3 cups sifted flour

4 teaspoons baking powder

1/2 teaspoon salt

Frosting

Powdered sugar

Milk

Anise flavoring

Candy sprinkles

Preheat oven to 375 F. Beat eggs, adding a splash of milk. Add in oil, sugar, and vanilla extract. Beat until smooth. Combine in a separate bowl the flour, baking powder, and salt. Add the egg mixture. Beat into a smooth dough. Roll out on a floured surface. Cut cookies with cookie cutters. Bake cookies on an ungreased cookie sheet for 10 minutes or until just slightly brown at the edges. They will look pale. Allow to cool on a rack then frost by dipping the cookie in a thin frosting made of the powdered sugar, milk, and anise flavoring mixed together until smooth. After dipping the cookies return them to the rack to dry. While the frosting is still wet decorate with colorful candy sprinkles.

Elisa Timpani's recipe

Comment:

Unfrosted they freeze well, so you can make them well ahead of time and frost them for the holidays.

Desserts

A birthday cake is often the centerpiece of the Timpani table. Henry Timpani, Gene Timpani, and Lynne Friedmann celebrate Henry and Lynne's October birthdays.



Rita Timpani baked the best apple pies in the family.

AURORA'S FAMOUS CHOCOLATE CAKE

1-1/2 cups flour

1 cup sugar

1/2 teaspoon salt

1 teaspoon baking soda

3 heaping tablespoons
cocoa

1 tablespoon vinegar

6 tablespoons vegetable oil

1 teaspoon vanilla

1 cup cold water

Preheat oven to 350 F. Mix all ingredients in one bowl. Pour into a greased and floured 8x8 pan. Bake 35 minutes. Cool and frost with your favorite white or chocolate frosting.

Contributed by Lorraine Elliott

Comment:
This was the favorite cake in our house. I can remember my mom taking this cake everywhere. Everyone loved it.

ONE-EGG CAKE

2 cups cake flour

2-1/2 teaspoons baking powder

1/4 teaspoon salt

1/4 cup shortening

1 egg

1 cup sugar

1 teaspoon vanilla extract

3/4 cup milk

Sift flour, baking powder and salt together. Cream the shortening with the sugar until fluffy. Add egg and vanilla and beat thoroughly. Add sifted dry ingredients and add milk alternately in small amounts, beating well after each addition. Pour into 2 greased 9" pans and bake in 350 F for 30 to 35 minutes. After cool, fill with jam in between the two layers and sprinkle with powdered sugar.

Contributed by Eileen Chatterton

STRUFFOLI (HONEY BALL CAKE)

For dough:

3 large eggs

1 tablespoon butter—
softened

1 teaspoon sugar

1/2 teaspoon baking
powder

2 cups all-purpose flour

Vegetable oil—
for deep-frying

For assembly:

1 cup honey

1/2 cup sugar

Colored sprinkles

Dough

Whisk together eggs, butter, and 1 teaspoon sugar until foamy. Add baking powder and flour.

Work the mixture into a soft dough with your hands. Divide dough into 4 pieces. On a floured surface, roll each piece into a rope about the width of your index finger and 12 inches long. Cut the ropes into 1-inch pieces. Toss the pieces with enough flour to dust them lightly and shake off excess flour. Heat oil to 375 F in a deep fryer. Fry the struffoli a few handfuls at a time until they puff up and are golden brown. Using a slotted spoon, transfer to a paper towel to drain.

Assembly

Combine the honey and the 1/2 cup sugar in a large saucepan over low heat; stirring until the sugar has dissolved; keep warm over low heat. Add the fried balls, a few at a time, and turn them with a wooden spoon to coat on all sides. Transfer the balls to a large platter and mound them into a pyramid, shaping with wet hands. Sprinkle with the colored sprinkles and let stand for 1 to 2 hours. To serve, just break off some pieces with your hands to eat.

Contributed by Lynne Friedmann

GRANDMA'S RICOTTA "CHEESECAKE" PIE WITH RAISINS

1/2 cup golden raisins
1/4 cup citron; chopped
4 tablespoons Marsala
1 lb ricotta; whole milk
1/2 cup sugar
1 tablespoon cake flour
4 medium eggs, separated;
room temp.
1 pinch cream of tartar
1/4 cup cream (heavy)
1/4 cup sour cream
1 teaspoon vanilla extract
1 9-1/2 inch deep dish pie
shell; unbaked

Preheat oven to 350 F.

Soak raisins and citron in the Marsala for 15 minutes. Drain and reserve the Marsala.

Mix ricotta, sugar and flour together and beat until creamy. Add egg yolks, heavy cream, sour cream, reserved Marsala and vanilla. Blend well. Add raisins and citron.

Beat egg whites with a pinch of cream of tartar until stiff. Fold egg whites into the ricotta mixture.

Pour the filling into the pie shell and smooth out the top.

Bake until the filling is set and the pie pastry is golden brown, about an hour. Turn off oven and let the pie cool with the oven door open for 30 minutes.

Serve warm or cold.

The recipe makes more than will fit in the pie shell. The extra can be baked separately in a buttered ramekin.

Contributed by Lynne Friedmann

SCOTTISH SHORTBREAD

1-1/2 cups sifted
all-purpose flour

1-1/2 cups sifted rice flour

3/4 cup sugar

1 cup butter, softened

1 teaspoon ground ginger
(optional)

Prepare oven to 300 F. Mix together all ingredients using the warmth of your hand to form a soft dough. Spread out and pat to smooth in a square baking pan. Pierce the dough with a fork and trace cut lines before baking. Bake for 45 minutes. Cool before cutting.

Elizabeth Gossland's recipe

Comment:

*Grandma Gossland brought this
recipe from Glasgow, Scotland.*



*Jeanne Harty grabbing a snack on
the streets of Rome (2001).*

RITA'S APPLE PIE

Pie crust (makes a 9-inch double crust):

2 cups all-purpose flour

1 teaspoon salt

2/3 cup vegetable shortening

1/4 cup cold water

Apple filling:

5 to 6 cups tart apples
(Pippins recommended)

1/2 - 3/4 cup sugar

1/2 ground allspice

Juice from 1 lemon

1/2 stick butter or margarine

To make the crust:

Sift, then measure the flour. Resift it into a bowl with the salt. Cut the shortening into the flour mixture until it forms grains the size of small peas. Drizzle in the cold water a little at a time and, using your hands, form the mixture into a smooth paste. Form into a ball. Divide in half (one slightly larger than the other) and roll out between two sheets of wax paper. Line the bottom of a pie dish with the larger of the two pastry sheets.

Prepare the apple filling:

Peel, core, and cut the apples into thin pieces directly into the pie dish lined with pastry dough. When half filled, sprinkle half the sugar and half the allspice on this layer. Cut the lemon and squeeze half the juice onto the apples. Cut half the butter or margarine into small pieces and dot this layer. Slice the remaining apples into the pie dish creating a mound. Sprinkle remaining sugar, allspice, lemon juice, and cut butter.

Cover with the remaining pastry sheet. Seal the edges by crimping. Cut air holes in the pastry to allow steam to escape.

Bake the pie at 450 F for 10 minutes. Then reduce the oven temperature to 350 F. Bake the pie until done, from 45 minutes to 1 hour.

Rita Timpani's recipe

LOS ANGELES CITY SCHOOL'S
OLD-FASHIONED CRUMB CAKE

2-1/2 cups flour

1 cup brown sugar, packed

1 cup granulated sugar

1 teaspoon salt

1 teaspoon nutmeg

3/4 cup oil

2 teaspoons cinnamon

1 teaspoon baking soda

1 egg

1 cup buttermilk

Combine flour, brown sugar, granulated sugar, salt, nutmeg, and oil. Remove 1/2 cup of mixture from bowl, add 1 teaspoon cinnamon and set aside for topping.

Combine remaining 1 teaspoon cinnamon, baking soda, egg and buttermilk and blend well. Add to flour mixture. Do not over mix.

Spoon batter into greased 13x9-inch baking pan. Sprinkle with 1/2 cup reserved topping. Bake at 375 F 30 to 40 minutes. Makes 8 to 10 servings.

Contributed by Lynne Friedmann

TAPIOCA PUDDING

3 tablespoons tapioca
5 tablespoons sugar, divided
1 egg (separated)
1/8 teaspoon salt
2 cups milk
3/4 teaspoons vanilla

Mix tapioca, salt, 3 tablespoons sugar, milk, and egg yolk together. Let stand 5 minutes. Beat egg white until foamy. Gradually beat in the remaining 2 tablespoons sugar to form soft peaks. Set aside. Cook tapioca over medium heat to full boil (6 to 8 minutes), stirring constantly. Add beaten egg white until just blended. Add vanilla. Cool 20 minutes. Makes 5 servings.

Rita Timpani's recipe

BREAD PUDDING

6 slices day-old bread
2 tablespoons butter, melted
1/2 cup raisins (optional)
4 eggs, beaten
2 cups milk
3/4 cup white sugar
1 teaspoon ground cinnamon
1 teaspoon vanilla extract

Preheat oven to 350 F.

Break bread into small pieces into an 8-inch square baking pan. Drizzle melted butter or margarine over bread. If desired, sprinkle with raisins.

In a medium bowl mixing bowl, combine eggs, milk, sugar, cinnamon, and vanilla. Beat until well mixed. Pour over bread and lightly push down with a fork until bread is covered and soaking up the egg mixture.

Bake in the preheated oven for 45 minutes or until the top springs back when lightly tapped.

Rita Timpani's recipe

TOLL HOUSE COOKIES

2-1/4 cups all-purpose flour

1 teaspoon baking soda

1 teaspoon salt

1 cup butter, softened

3/4 cup sugar

3/4 cup firmly packed
brown sugar

1 teaspoon vanilla extract

2 eggs

1 12-ounce package (2
cups) semi-sweet chocolate
morsels

1 cup chopped nuts

Preheat oven to 375 F. In a small bowl, combine flour, baking soda, and salt; set aside. In a large bowl, combine butter, sugar, brown sugar, and vanilla extract; beat until creamy. Beat in eggs. Gradually add flour mixture; mix well. Stir in chocolate morsels and nuts. Drop by rounded teaspoonfuls onto greased cookie sheets. Bake 8 to 10 minutes.

Contributed by Nestlé

Beverages

*Henry Timpani
enjoys a cold one.*



*Got milk? Lynne and John Timpani enjoy
breakfast at a Newport Beach, Calif.
summer rental while mom (Rita Timpani)
rearranges the cereal boxes (circa 1960).
That's an ice box in the background.*

SALUTE!

COFFEE KAHLUA

3 cups granulated sugar

3/4 cup Yuban instant
coffee (or other favorite
brand)

1 quart 100 proof vodka

3 3/4 cups water

Dissolve sugar into water in pot. Bring syrup mixture to a boil and boil hard for 15 minutes. While that is boiling, dissolve coffee in 3/4 cups warm water. After boiling time is up, allow to cool for 5 minutes. Then add coffee mixture and cool completely. Add the vodka, stir lightly. Pour into pretty glass containers (if you live in the North) or Mason jars (if you live in the South). Allow to stand for 2 weeks at room temperature before drinking.

Contributed by Eileen Chatterton

Comment:
Sam and Norma Gossland made
batches of this at Christmas to give
to the family in bottles as gifts.

HOMEMADE ROOT BEER

4 pounds granulated sugar

4-3/4 gallons lukewarm
water

3 ounces root beer extract

1/2 teaspoon dry baker's
yeast

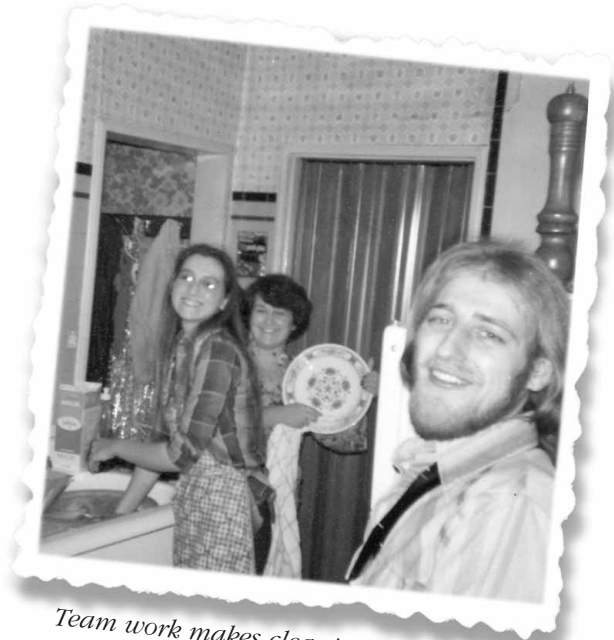
1 cup lukewarm water

Put sugar, water, and extract in pot. Mix well. Add yeast to the mixture.

Mix. Add to pot. Blend well. Let settle. Siphon into clean, sterilized bottles.

Fill to 1/4-inch of top of bottle. Cap securely. Place bottles on their sides in a warm place for at least five days, longer in cooler weather. Chill and serve.

Contributed by Eileen Chatterton



Team work makes cleaning up after a meal effortless. Lynne Friedmann, Jeanne Harty, and John Timpani in the kitchen at 5204 Baltimore Street, Los Angeles (circa 1970).

Cousin Contributors



Eileen (Gossland) Chatterton



Jeanne (Gossland) Harty



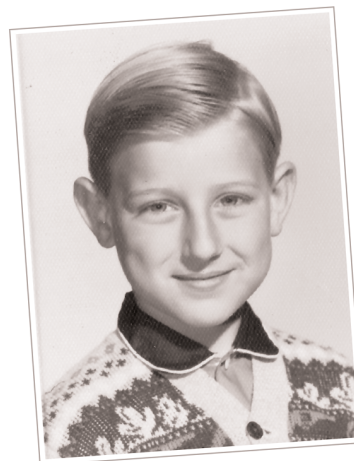
Lorraine (Vigliotta) Elliott



Jim Timpani



Lynne (Timpani) Friedmann



John F. Timpani

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BLUE TIP
MATCHES

eat
or bacon fat.

Tessp.
Dash pepper
Large sliced onion 1/2" th.
Some carrots, some
medium potatoes,
Some garlic
bsp. oil
C.

PLAT FILLETS
OF ANCHOVIES
in olive oil & salt
NET WT 2 OZ (56g)
FILLETS
OF ANCHOVIES
in olive oil & salt

BEN-HUR
PURE
ALLSPICE

P.S. Rita have a
day. In 77 months

is good to me
all go home
to the doctor

Check
is fine
Dott

crucial
is in

large bowl combine
lightly salted
or margarine. at
temperature
up of sugar
making them
wooden spoon
creamy and



A GIFT TO THE TIMPANI FAMILY
FROM LYNNE TIMPANI FRIEDMANN

Christmas 2005

1 cup. Chopped bell pepper
1 cup Chopped Celery
1 Chopped Garlic
1/2 lb. Italian hot sauce
1/4 cup tomato
1/4 cup cayenne
1/4 cup cooking oil
1-cup Chopped Onion
1 1/2 cups of

2 m
dow
bot
by 17
or Pa
shap
on g