

The Kitchen Pantry Is Back

On Mother's Day, I was pleased to receive a copy of a delightful, new book, "The Pantry: Its History and Modern Uses," by New Hampshire author Catherine Seiberling Pond. An architectural historian, writer, and former museum manager, Catherine brings the pantry back inside the home, sharing ideas and design inspirations for those who wish to create or restore a pantry, and for those interested in the history of the American kitchen.

"From larders, buttr'ries, and storerooms to workrooms, domestic offices, and the pantry's rise, fall, and return, "The Pantry" covers food storage solutions, what to put in a pantry, how to choose the right materials, design and layout, display and decor tips, and much more. Chapters include "In the Early American Pantry," "In the Farmhouse Pantry," "In the Victorian Pantry," "In the Great Estate Pantry," "In the Twentieth-Century Pantry," "In the Modern Pantry," "Sources for the Pantry," and "Panttries Open to the Public."

(Quote from a press release from Gibbs Smith, Publisher.)

Catherine will do a book signing at The Toadstool Bookshop in Peterborough on Saturday, June 23rd at 2 p.m.

Enchanted with pantries since childhood, Catherine has designed several in the 1813 New England home she shares with her husband and three children. For more details on "The Pantry" and Catherine Pond, visit www.catherinepond.com and www.inthepantry.blogspot.com.

After reading "The Pantry" and enjoying the wonderful photographs, I began to think about cooking with some of the items in my own pantry – canned corn, muffin mix, sardines, tuna or salmon, pasta, tomatoes and sauce, beans, and canned fruits. What's in your pantry or cupboards for a quick evening meal or lunch? Try your own recipes or sample some from this week's Cooking Corner.

Corn Pudding

Thanks to Carol Barr of Francestown for sharing this recipe. Carol says she got it from a friend in New Jersey. Just recently, I read a similar recipe in "The Deen Bros. Cookbook," but with the addition of 1/4 cup of sliced, pickled jalapenos. That's how popular recipes make the "rounds," isn't it? This cornbread pudding is nice with baked ham, roasted poultry, or grilled chicken, ribs, or sausages.

Ingredients:

- 1/2 cup (1 stick) butter, melted
- 1 (15 1/2-oz.) can whole kernel corn, drained
- 1 (15-oz.) can cream-style corn
- 1 (8 oz.) package corn muffin mix (like Jiffy)
- 1 cup sour cream



Preheat oven to 350 deg. Put the butter into a 9-inch, square baking pan and heat it in the oven until butter is melted; remove pan from oven. In a bowl, combine remaining ingredients. Pour batter into pan over butter. (Butter/batter is apt to overflow sometimes – set pan on a cookie sheet, if desired.) Bake for 50-60 minutes, or until toothpick inserted in center comes out clean. Makes 6-8 servings. Note: If desired, recipe may be doubled and baked in a 9x13-inch pan. I made this recipe using slightly less butter, about 3/4 of a stick for the 9x9-inch pan amount.

Bean And Sausage Skillet

An easily made 1-pot dish for an evening meal. Serve with a salad or green vegetable and corn bread pudding.

Ingredients:

- 2 tablespoons olive oil
- 2 cloves garlic, chopped
- 1/2 onion, chopped
- 6 oz. kielbasa sausage (or other cooked sausage), cut into 1/2-inch slices and each then quartered
- 1 (15-oz.) can cannellini beans, rinsed and drained
- 1 tablespoon light brown sugar
- 1/4 cup white wine (substitute apple juice, if desired and eliminate the sugar)
- 2 tablespoons red wine vinegar
- 2 tablespoons fresh parsley, chopped (if available)

In a skillet, saute olive oil, garlic, and onions over medium-high heat, stirring for 3-4 minutes until onions are soft and lightly browned. Add sausage pieces, beans, brown sugar, wine, and vinegar to pan. Simmer for 10 minutes, stirring often. Sprinkle with parsley and serve. Makes 2-3 servings. Note: If preferred, sausage pieces may be browned first in skillet, along with olive oil, garlic, and onions.

Pantry Tuna Or Salmon Loaf

Made with ingredients you probably have in the pantry or cupboard, this is equally good hot or cold. Try it served hot with a mustard sauce or cold with some mayonnaise mixed with a little bit of sesame oil. Adapted from "Lost Recipes" by Marion Cunningham.

Ingredients:

- 2 cups canned salmon or tuna, well-drained
- 1/2 cup fresh bread crumbs
- 4 tablespoons melted butter
- 2 eggs, well-beaten
- 1 tablespoon minced onions
- 1 tablespoon minced green or red bell peppers
- 1/4 teaspoon Worcestershire sauce
- dash of Tabasco sauce
- salt and pepper to taste

Preheat oven to 350 deg. and lightly butter a 1-quart, loaf pan. In a bowl, combine all ingredients. Press mixture into the loaf pan; bake for 35-40 minutes. Makes 6 servings. For Mustard Sauce: whisk together juice of 1/2 lemon, 1/2 tablespoon Dijon mustard, 1/2 cup heavy cream, a pinch of cayenne pepper, salt, and pepper. If desired, warm sauce in a pan, but don't let it boil.

Nancy Adams is a native of Peterborough and resides in Hancock. She and her husband, Bud, have raised four sons. She has been featured as one of Yankee Magazine's great New England cooks. Nancy welcomes suggestions – send them to: 22 Birch Road, Hancock, NH 03449.