



Dear Readers,

Eddie and I just returned from a 3-week vacation, the most relaxing I've ever had. We visited my big sister Sheila in Nashville, drove on to Pompano Beach for a couple of days before we went on a 10-day Caribbean cruise. On our return we stopped at Kennedy Space Centre and enjoyed two days in Savannah. Then back to reality as we ran into snow just south of Erie, PA. I want to spend the rest of my life cruising. I'll tell you more next time.

Carol

Cauliflower Bisque

Break one small head of cauliflower into flowerets and cook in boiling water for 10 minutes. Drain. In large saucepan, melt 3 Tbsp. butter. Add 1 small chopped onion and sauté until soft, then add cauliflower, 1 cup of chicken stock, salt and pepper to taste. Simmer for 10 minutes. Pour mixture into a blender and puree. Pour 3 more cups of chicken stock into a saucepan. Stir in pureed cauliflower. Bring the soup to a boil. Stir in 1 cup table cream. Pour into individual soup bowls and garnish with parsley. Note: If you wish to thicken the soup, stir a little of the hot soup into 1 or 2 egg yolks which have been slightly beaten. Return the egg mixture to the soup gradually until it has the consistency desired.