



## Kale Soup w Bleu Cheese

chopped onions, celery, carrots  
Italian seasoning + garlic  
butter, chopped Kale  
chicken stock, heavy cream  
or fat-free half + half,  
1/8 cup crumbled bleu cheese  
1/4 cup sherry, salt + pepper  
roux of flour + butter  
Sauté vegetables in butter  
w. Italian seasoning. Add Kale  
cook till wilted. Add  
chicken stock, simmer. Add  
roux, cook 20 min. Add  
cream + bleu cheese, salt,  
pepper + sherry.

**The Heine Family**

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# Magic Bars

press  
into pan

gr. cracker crumbs  $1\frac{1}{2}$  cup

1 stick melted butter

pour condensed milk over

2 cups choc. chips

1 cup coconut

+ nuts  
+ dried  
cranb.

1 14oz can cond. milk

350°

25-30 min. Cool, cut



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# Memorandum



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2 pts yos, drained overnight  
6 Tb sugar  
3/4 tsp gr cardamom  
1/4 tsp saff 1Tbs. warm milk  
1/4 tsp fresh nutmeg  
1/4 tsp cin.  
salt  
2 oz. pistachio nuts, sliced

Add sugar, card, spices

chill 2 hrs

serve garnished w. pistachio  
slices

Anita Springer

# Gâteau de châtaignes de Collobrières

1 Kg chestnuts

1/8 lt. heavy cream (1/4 cup)

200 g sugar

vanilla

3 eggs

Slit and boil chestnuts till done.

Shell and puree chestnut meats.

Add cream, sugar, vanilla, yolks of eggs.

Add carefully the beaten egg whites  
(beaten till stiff).

Cook in med oven (325°?) in a  
buttered mold 40 min. Let cool partially  
before unmolding.