

Chapter 33: Modern Recipes for a Latin Class Saturnalia or Terminalia

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(submitted by Judith L. Nairus, Highland High School)

The Romans, like us today, snacked between meals. A snack was called a merenda."

ROMAN CONES

Place 6 to 8 flat bottomed ice cream cones in muffin pan. Prepare 1 pkg cake mix according to directions. Fill cones two-thirds full. Bake as for cupcakes. Cool; then frost and decorate.

CAESAR'S SNACKS

Heat 3 cups of puffed wheat and 3 cups of puffed rice in a shallow pan in a 350° oven for ten minutes. Melt 1/3 cup butter in large skillet, add one tsp. salt, puffed wheat, puffed rice and 1 can (7 oz.) salted peanuts. Place over high heat about two minutes, stirring constantly. Remove from heat. Stir in 1/4 cup Parmesan cheese. Yield: 7 cups.

VENUS'S LOVE COOKIES

1 pkgs. white cake mix
1/2 cup cooking oil
2 eggs
1 tbsls. Water
Mix all ingredients. Add 1/2 cup raisins, chocolate chips or nuts. Drop by tsp. on greased sheet. Bake at 375° for 10 min.

PLUTO'S BARKS

1 6 oz. pkg. semisweet chocolate chips
1 6 oz. pkg. caramel chips
1 3 oz. can Chinese Noodles
1 7½ oz. can salted peanuts

Melt chocolate and caramel pieces over hot water. Mix in noodles and nuts. Drop by tpsps. onto wax paper. Chill. Yield: 4 doz.

JULIUS CAESAR'S APPLE SQUARE SPECIAL

2½ cups apples, cut fine
1 cup nuts
1 cup sugar
1 cup flour
2 eggs
1 tsp. salt
1 tsp. soda
1/2 tsp. nutmeg
1/2 cup melted oleo
1 tsp. vanilla
Sauce: Cook until smooth and thickened
1 cup water
1 cup brown sugar
1/2 cup oleo
2 tbsls. cornstarch
1 tsp. vanilla

Sift all dry ingredients together; add remaining ingredients. Bake at 375° for 30 to 40 min. Cut cake in squares and spoon hot sauce over.

HERCULES PUNCH

2/3 cup of boiling water
2 tsp. tea leaves or 2 tea bags
1 12 oz. can of pineapple juice
1 cup of grapefruit juice
1 cup of orange juice
1/2 cup of lemon juice
1 cup of sugar
2 cups of ice water
1 large bottle (3¼ to 4 cups) ginger ale, (chilled)
Four boiling water over tea; cover and let stand for 5 minutes; strain. Combine fruit juices and tea; add sugar and stir till dissolved. Chill, add ice water. Pour mixture over cake of ice in punch bowl. Pour ginger ale slowly down side of bowl. The yield is about 3 quarts of punch.

FRUMENTUM CERERIS

1 can whole kernel corn
1 cup cracker crumbs
dash of pepper
1/4 tsp. salt
1 egg
1/4 cup milk
2 tbsls. butter

Grease 1½ qt. casserole. Mix all ingredients except butter, thoroughly. Dot top with butter. Bake at 400° for 45 min.

"The Romans used the onion in cooking and also for healing stomach trouble, clogged nostrils, dog bite and snake sting."

ROMAN CHICKEN

2 cups diced, cooked chicken 1 cup finely diced onion
 2 cans cream of chicken soup 1 can chow mein noodles
 1/2 cup broth or water cashew nuts, broken
 1 cup finely diced celery
 Combine first five ingredients; add 3/4 of the noodles.
 Add nuts, mixing well. Sprinkle remaining noodles on top.
 Bake at 350° about 30 min.

CUPID SALAD

2-3 oz. pkg. cream cheese 1/2 cup chopped pecans
 1/2 cup mayonnaise 1 cup crushed pineapple
 5 lg. marshmallows, cut fine 1/8 tsp. red food coloring
 1 lb. frozen strawberries, thawed 1 cup heavy cream, whipped
 Stir cream cheese to soften; add mayonnaise; blend well. Add
 marshmallows, strawberries (reserve several for garnish)
 pecans, pineapple, food coloring; blend well. Fold in whipped
 cream. Pour into heart-shaped aluminum foil pan; place on
 Cookie sheet; chill until firm. Place strawberries and sprig
 of mint on top of salad.

AMBROSIA SALAD

1 cup mandarin orange segments 1 cup shredded coconut
 1 cup pineapple bits 1 cup sour cream or Dream
 1 cup marshmallows, small Whip, etc.
 Mix all ingredients together. Let stand in refrigerator over
 night. Bits of cut up banana may be added just before
 serving.

APOLLO'S CHERRY DELIGHT

18 graham crackers rolled fine 1 8 oz. pkg. cream cheese
 1/4 cup sugar 1 can Eagle Brand milk
 1 stick oleo or butter 1/3 cup lemon juice
 1 can cherry pie filling 1 tsp. vanilla
 Mix together crumbs, sugar and butter and pad in pan for
 crust. Beat softened cream cheese until fluffy; whip milk
 with lemon juice and vanilla until fluffy. Combine two
 mixtures and whip again. Pour over crumbs and spread pie
 filling over top. Chill.

THE SON OF CAESAR SALAD

1 clove garlic 1/2 cucumber sliced
 1/2 head iceberg lettuce 1/2 head cauliflower, broken
 1/2 head romaine lettuce into flowerets
 2 tomatoes, cut in lute-sized French dressing
 pieces 3 hard cooked eggs, sliced
 4 green onions sliced 1/4 cup sliced stuffed olives
 1/2 bunch radishes, sliced

Rub salad bowl with garlic. Tear lettuce and romaine into
 bite-size pieces. Add vegetables and toss all together with
 French dressing. Garnish with egg slices and stuffed olives.

SATURNALIA BELLARIA
 CUM MALO ET NUCIBUS

1 lb. fresh cranberries 1 cup chopped celery
 1 cup sugar 1 cup chopped pared apple
 1 envelope unflavored gelatin 1 cup chopped walnuts or
 1/2 cup orange juice pecans
 Wash cranberries, drain and remove stems. Put through food
 chopper, using coarse blade. Add sugar; let stand 15 min.,
 stirring occasionally. Sprinkle gelatin over orange juice
 in small saucepan, to soften. Place over low heat, stirring
 until gelatin is dissolved. Add gelatin mixture, celery,
 apple and nuts to cranberries; mix well. Turn into 1-qt.
 mold. Refrigerate until firm, 6 to 8 hours. Serve with
 salad dressing or whipped cream.

CAESAR'S DELIGHT

6 English muffins
 1/2 cup pizza sauce
 Grated Parmesan cheese
 Pour sauce on muffins, sprinkle with cheese. Broil until
 cheese melts, 5 to 10 min.

"The early Romans coated oysters with honey and ate them as
 an appetizer."