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

by

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Modern Recipes for a Latin Class Saturnalia or Terminalia
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The Romans, like us today, snacked between meals. A snack as called a merenda.*

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 1/2 cup butter in large skillet, add 1 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.

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VENUS'S LOVE COOKIES

1 pkg. white cake mix
1/2 cup cooking oil
2 eggs
1 tbsp. 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.

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PLUTO'S BARKS

1 6 oz. pkg. semisweet chocolate chips
1 6 oz. pkg. caramel chips
1 3 oz. can Chinese Noodles
1 7/8 oz. can salted peanuts
Melt chocolate and caramel pieces over hot water. Mix in noodles and nuts. Drop by tsp. onto wax paper. Chill.
Yield: 4 dozen

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HERCULES PUNCH

1/3 cup of boiling water
1 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
4 large bottles (1/2 to 4 cups) ginger ale, (chilled)
Pour 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.

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ROMAN COMES

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.

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JULIUS CAESAR'S APPLE SQUARE SPECIAL

2 1/2 cups apples, cut fine
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
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.

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FRUMENTUM CEREBRI

1 can whole kernel corn
1 egg
1 cup cracker crumbs
1/4 cup milk
Dash of pepper
2 tbls. butter
1/4 tsp. salt
Grease 1 1/2 qt. casserole. Mix all ingredients except butter, thoroughly. Dot top with butter. Bake at 400° for 45 min.

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"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 1/2 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.

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CUPID SALAD

3-3 oz. pkg. cream cheese 1/2 cup chopped pecans
1/2 cup mayonnaise 1 cup crushed pineapple
1/3 lb. marshmallows, cut fine 1/2 tsp. red food coloring
1/2 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.

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AMBROSIA SALAD

1 cup mandarin orange segments 1 cup shredded coconut
1 cup pineapple bits 1 cup sour cream or Dream Whip, etc.
1 cup marshmallows, small

Mix all ingredients together. Let stand in refrigerator over night. Bits of cut up bananas may be added just before serving.

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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 dextrose or butter 1/3 cup lemon juice
1 can cherry pie filling 1 tsp. vanilla

Mix together crumbs, sugar and butter and press 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.

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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 pieces
3 hard cooked eggs, sliced
4 green onions sliced 1/2 bunch radishes, sliced
1/2 cup sliced stuffed olives

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.

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SATURNALIA BELIANA

CUM MALO ET NUCINUS

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 pecans
1/2 cup orange juice

Wash cranberries, drain and remove stems. Put through food chopper, using coarse blades. 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 cold with salad dressing or whipped cream.

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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."