

COLLECTOR'S EDITION

65 YEARS · 65 RECIPES · 65 PHOTOS

JANUARY 2006

THE BEST RECIPE
FROM EVERY YEAR

Gourmet

THE MAGAZINE OF GOOD LIVING

1941 NASI GORENG 1942 PHILADELPHIA CLAM PIES 1943 DUCK À L'ORANGE 1944 CHICKEN À LA KING 1945 OYSTER PO' BOYS 1946 CHINESE
EGG ROLLS 1947 SAUTERNES AND SAGE JELLY 1948 CHICKEN CACCIATORE 1949 ESCARGOTS À LA BOURGUIGNONNE 1950 LOG CABIN PIE
1951 BRAISED PORK LOIN WITH PRUNES 1952 GERMAN APPLE PANCAKES 1953 CHICKEN HAWAII 1954 GALETTE DES ROIS 1955 STEAK AU
POIVRE 1956 BUTTERSCOTCH CHIFFON PIE 1957 POMMES DE TERRE LORETTE 1958 PALACSINTAI 1959 BULGARIAN POTATOES 1960 BOBOTIE
1961 VEAL CORDON BLEU 1962 RICE PUDDING '21' 1963 SPINACH WITH SESAME SHOYU DRESSING 1964 DRUNKARD'S SOUP WITH EGG
BARLEY 1965 BAKED INDIAN PUDDING 1966 EGGPLANT KUKU "EVERY ONE A KEEPER" 1967 DOUILLABAISSE OF PEAS 1968 LADY CURZON
SOUP 1969 MEN'S FAVORITE SALAD 1970 MACCHERONI QUATTRO FORMAGGI VILLA D'ESTE 1971 TURKEY MOLE 1972 STUBENKÜKEN
ANGOSTURA 1973 SWEETBREADS MEUNIÈRE 1974 CHICKEN WITH VINEGAR 1975 CHAWAN MUSHI 1976 RISOTTO AL GORGONZOLA
1977 PASTA CON PESCE 1978 SESAME TWISTS 1979 FROZEN LEMON MERINGUE CAKE 1980 KEFTA AND ZUCCHINI KEBABS 1981 SAUTÉED
GREEN BEANS WITH COCONUT 1982 APRICOT ALMOND TART 1983 CHICKEN WITH RAISINS, ALMONDS, AND OLIVES 1984 EGG
NOODLES WITH CABBAGE AND ONIONS 1985 MASALA DOSAS 1986 MACHE SALAD WITH TAPENADE AND HARD-BOILED EGGS LA
SARA 1987 YELLOW CAKE WITH CHOCOLATE FROSTING 1988 CAVIAR TART 1989 SOLE WITH SALMON MOUSSELINE AND PARSLEY
SAUCE 1990 CHEDDAR GRITS AND BACON ROULADE 1991 WARM LENTIL SALAD WITH SAUSAGE 1992 BLACK-BEAN AND SIRLOIN CHILI
1993 THREE-CHEESE PIZZA WITH ONION, SAGE, AND ARUGULA 1994 PAN-SEARED FISH FILLETS IN GINGER BROTH 1995 PHO BO
1996 STRACCI DI PASTA ALLE MILLE ERBE 1997 APPLE CHARLOTTES WITH CALVADOS CRÈME ANGLAISE 1998 MUSTARD CHEDDAR

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CRACKERS 1999 POZOLE ROJO 2000 BAKED SHRIMP IN CHIPOTLE SAUCE 2001 CHOCOLATE SOUFFLÉ CAKE WITH
ORANGE CARAMEL SAUCE 2002 CAULIFLOWER CHEDDAR GRATIN WITH HORSE RADISH CRUMBS 2003 SHORT
RIBS BRAISED IN COFFEE ANCHO CHILE SAUCE 2004 COWBOY CHRISTMAS BREAKFAST 2005 CAESAR SALAD



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BEYOND THE BEACH ON MALLORCA

June 1946 "Just before the midday meal is ready to serve, there is a great deal of activity among these fish stalls," we learn in "The Glowing Island," "for the Palma housewives depend on a form of 'delicatessen buying' to provide food in the heat of the day." The fish stalls are still open for business. What has changed on Mallorca, the largest of the Spanish Balearics, is that more and more tourists are spending time in Palma de Mallorca before rushing off to the beach.

The opening, three years ago, of the minimalist **Convent de la Missio** (011-34-971-22-7347; www.conventdelamissio.com; from \$250) started the trend toward in-town layovers in a city with magnificent examples of Moorish architecture, sizzling nightlife, and dozens of traditional restaurants. But it was the debut, last year, of the charming **Hotel Tres** (011-34-971-71-7333; hoteltres.com; from \$220), with views of the town and the sea from its rooftop lounge, and the trendy **Puro Hotel** (011-34-971-42-5450; www.purohotel.com; from \$281), Palma's answer to South Beach, that really got the crowds to linger. The Puro even shuttles guests out to the brand-new **Puro Beach Club**, on the edge of town, for a midday swim (but it is after hours, when the DJ takes over, that the club takes off).

For dining, **S'Arrosseria S'Acranca** (*Passeig Maritim 13*; 0971-73-7447) offers some 20 versions of paella, including a vegetarian one. **Casa Fernando** (*Carrer Trafalgar 27*; 0971-26-5417) is still the best of the old-fashioned seafood places. And **La Bóveda** (*Carrer Boteria 3*; 0971-71-4863) serves some of the finest tapas in Spain, including scrambled eggs with prawns and flash-fried *pimientos de Padrón* (tiny green peppers) sprinkled with salt. —A.L.

Why leave Palma when there are sexy places like the Puro Beach Club (above) in town?

FOR CALIFORNIA, GRAPE EXPECTATIONS

April 1941 Although it sounds like Steinbeck, "The Vine Dies Hard" is an account of "the fantastic history of the vine in California" by the foremost wine writer of his day, GOURMET columnist Frank Schoonmaker. There's nary a mention of Merlot.

Could he ever have imagined the explosion of vineyards in Napa? And what would he have thought of the **Poetry Inn** (800-348-5406; poetryinn.com; from \$475), a "B&B" above the Silverado Trail with spectacular views of the valley, pitch-perfect service, and five mammoth rooms, each with a wood-burning fireplace, private terrace, walk-in closet, and secluded outdoor shower. (Plus, the breakfasts are superb.) Also new in Napa, Richard Reddington, former chef at *Auberge du Soleil*, has just opened **Redd** (707-944-2222), in Yountville, home of Thomas Keller's celebrated **French Laundry** (707-944-2380). —William Sertl

CALL OF THE WILD

March 1950 In "Congo—The Compliqué," the author writes of "good beefsteak, the equal of any and the superior to many ever to be had in America," and notes that Belgians had established two large breweries in the colony. But he says nothing about the bonobo—a smaller cousin of the chimp—which is unique to the country.

If traveling to what is now the **Democratic Republic of the Congo** was difficult in the '50s, ongoing civil war during the past four decades has only made the prospect more daunting. But it is worth the effort for a country that is home not only to the bonobo but also to five World Heritage Sites and "as great a diversity of primates, wildlife, and flora as any place in the world," according to Praveen Moman of **Volcanoes Safaris**. This year, Volcanoes, which runs tours to Rwanda and Uganda, mostly to see gorillas, is set to start similar trips to Congo, which shares a border with those countries along the Virunga Mountains, a range with no fewer than eight volcanoes, two of them active. (770-730-0960; volcanoessafaris.com) —W.S.

Congo sights: Virunga volcano and gorilla.

