For your Holiday Table….

Stuffed Summer Squash

WILLIAM S. HART

1 large summer squash to a person Grated cheese

1 egg to a squash Bread crumbs

Melted butter Salt, pepper, paprika

Boil squash until done. Scoop out center and pour about a teaspoon full of butter in each. Break egg in the center of each squash and sprinkle with bread crumbs, cheese, salt, pepper and paprika. Bake until the eggs are set.

These may be served with or without a cream sauce.

These are individual portions: one squash to a person.

New trimmings for an old vegetable, and a recipe that will come in handy when squash is plentiful and inexpensive.

At the September General Membership meeting of the Friends of Hart Park, we distributed this recipe. It originated in a cookbook published by Photoplay magazine in 1929. The recipes are seemingly from the personal kitchens of some of the most famous actors, writers and directors of the silent era. Some of the featured artists are Mary Pickford, Gloria Swanson, Anna May Wong and our own William S. Hart.

There is an online blog called “Movies Silently” that is dedicated to the lost art of silent films. The author has been working her way through these recipes, making them as close to the original as possible. She finishes by rating the recipe on a scale of 1 to 5, with 5 being best. Her rating for Hart’s recipe?

“5 out of 5. Mr. Hart earns the first five-star rating in the project so far! I wolfed this thing down and wished I had made more…this recipe is a real winner. It’s delicious, reasonably light (a real shocker for this fat-filled cookbook) and it’s easy to make. I will definitely be preparing it again.”

Although the recipe does not mention a temperature setting, she found that using the old “when in doubt, 350 degrees” rule seemed to work. It baked for twelve to fifteen minutes, creating a nicely browned cheesy top, and a perfectly poached egg underneath.