

Ginna's Cafe

A Resource for Nurturing
in the kitchen, the garden, the studio

Carmel Valley,
California
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www.Ginnas-Cafe.com

Breakfast of Champions

When my father returned from the Korean War, he took over the first meal of the day. He would wrap himself in a Kiss the Cook Apron and rather conduct the morning. He let Mark, Jess, and me have whatever we wanted, provided it was hot. Bacon Sandwiches with Durkees Famous Sauce was a favorite. And so were Hot Dogs, Campbell's Vegetable Barley Soup, Burgers and Pie.

On holidays and special Sundays, we would gather round the counter for his Pancake Breakfast. Accompanied by sausages, bacon, scrambled eggs fresh from the roost, fruit and cream, this lovely pancake feast smelled divine and brought us running. Here is the recipe in my father's own words

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"The World's Greatest Pancakes According to Papa Dick

3 eggs
2 cups flour (all purpose, sifted)
2 1/2 cups buttermilk
1/2 Teaspoon salt
1 heaping teaspoon baking powder
1 teaspoon baking soda
1 tablespoon melted butter
1 tablespoon warm syrup

"About an hour ahead of time, separate the whites of the eggs from the yolk. Let whites come to room temperature. Return yolks to fridge [he wrote "ice box"].

"Preheat griddle to 400° (don't grease griddle).

"When ready to proceed, put buttermilk in mixing bowl and add the soda. Stir.

Put flour in another bowl and add the salt and baking powder. Beat yolks and stir thoroughly into the buttermilk mixture. Stir in the dry ingredients. Stir thoroughly – don't beat. Add butter and syrup. Stir, don't beat.

"When griddle is ready, beat egg whites until they form soft peaks, then fold whites into rest of mixture. Using a cooking spoon, drop spoonfuls of the batter onto the dry griddle, spreading lightly until each pancake is a little larger than a silver dollar (the old kind). Bake until air holes pop open and remain open. Turn once. Serve golden brown. Makes approximately 40 two-inch pancakes.

"Note: Serve on warm plates with warm syrup and butter. Doesn't make sense to have hot cakes but cold plates, butter and syrup. For a special taste treat, try strawberries and sour cream instead of syrup (these of course should be cold).

"If these pancakes don't practically float off the griddle, you did something wrong."

Here are just a few of my favorite food quotes:

There is no love sincerer than the love of food. — *George Bernard Shaw*

"I'm not really a career person. I'm a gardener, basically."
— *George Harrison*

"Gardening is the purest of human pleasures." — *Francis Bacon*

"No occupation is so delightful to me as the culture of the earth, and no culture comparable to that of the garden."
— *Thomas Jefferson*

Though I do not believe that a plant will spring up where no seed has been, I have great faith in a seed. Convince me that you have a seed there, and I am prepared to expect wonders."
— *Henry David Thoreau*

"Nothing is more the child of art than a garden." — *Sir Walter Scott*

"The fair-weather gardener, who will do nothing except when the wind and weather and everything else are favorable, is never master of his craft."
— *Henry Ellacombe*



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Greeting Cards with Recipes!

Years of collecting and refining recipes, and inventing new ones of her own, have led Ginna to the creation of her new Recipe Greeting Cards.

Each card has a carefully selected digital photo on the front, from Ginna's own amazing portfolio or from her image collection. And on the inside cover of every card is a different recipe – each one a special favorite from the Ginna's Cafe kitchen!

These 6-card boxed sets make perfect gifts for newlyweds, or people who love to cook, or people who love people who love to cook!

Four collections are currently available, and more are in production.

Each collection is a boxed set of six cards, with six different images, six different recipes.

View all the cards and order online at www.Ginnas-Cafe.com.

The Ginna's Cafe Recipe Greeting Cards

Baker's Collection

Beautiful garden scenes, plus six of Ginna's legendary bakery recipes inside.

Mama Ginna's Chicken Collection

Delightful watercolors by Ginna's mother, Virginia Bell Bragg. Egg recipes inside.

Garden Collection

Ginna's photos from her garden, with six herb and flower recipes inside.

Celestial Holiday Ornament Collection

Imaginary and fanciful holiday ornaments based on amazing and beautiful deep space images taken by the Hubble Space Telescope. Holiday recipes inside.

Coming in 2008

Teddy Bear Picnic Collection (Picnic Recipes) • *Cowgirl Collection (Cowgirl Recipes)*
Friends' Wisdom Collection (Heart Wise Recipes) • *Carpe Diem Collection (Quickie Recipes)*

Ginna's Cafe
... is dedicated
to the art of nurturing: to
enliven, illuminate,
entertain and generally
make life better.

Ginna's Cafe,
according to her
husband, David,
is...wherever Ginna is.



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