

FORD TIMES

november 1955





←painting of Russ' Sullivan Creek Restaurant by Rollin Pickford, Jr.



←painting of the Pink Garter Saloon by John Meigs

Russ' Sullivan Creek Restaurant is located in the interesting Gold Rush area of California, two miles east of Sonora on Mono Highway. Russ Rolfe is the owner and manager of the establishment which is open for dinner every day, except Wednesday. It is also closed the week before Thanksgiving and for about ten days at Christmas. One unusual feature is a swimming pool patio for barbecue parties.

ROAST DUCK MILLARD

Roast a 4-5 pound Long Island duckling on rack in an open pan for about 1 hour and 15 minutes in a 350° oven. While duck is roasting wash 1 cup wild rice thoroughly and cook 50-60 minutes in 2 cups salted water in covered pan over slow fire. Pour fat off cooked duck and stuff with rice. Pour glaze sauce over duck, cover, steam on top of stove for 10-15 minutes. Quarter duck and serve on buttered toast. Serves 4.

GLAZE SAUCE

4 tablespoons chopped mushrooms
4 tablespoons butter
4 tablespoons orange marmalade
Pinch parsley
Pinch marjoram
1 ounce dry sherry

Sauté mushrooms in butter. Add remaining ingredients. Cover and steam for 10 minutes.

The Pink Garter Saloon is located eighteen miles east of Santa Fe, New Mexico, on U.S. 285 in Lamy. It was opened in 1881 and retains much of the atmosphere of the early West. Dinner served from 4:00 P.M. to midnight on weekdays; open to 2:00 A.M. on Saturday. Closed on Sunday and during month of January. Main courses limited to charcoal broiled steak, chicken and lobster. Reservations advised on weekends.

CHARCOAL BROILED CHICKEN

Wash and dry 2¼-pound chicken. Split in half and season with salt and pepper. Melt ½-cup butter and crush a clove of garlic in it. Baste chicken with garlic butter before placing about 6 inches above a bed of charcoal coals.

Cook about 45 minutes, turning once. Baste twice during cooking. Serves 2-3. Serve with baked potato topped with sauce of melted cheddar cheese and chopped green onions, and a tossed salad with French dressing with Roquefort cheese crumbled into it.