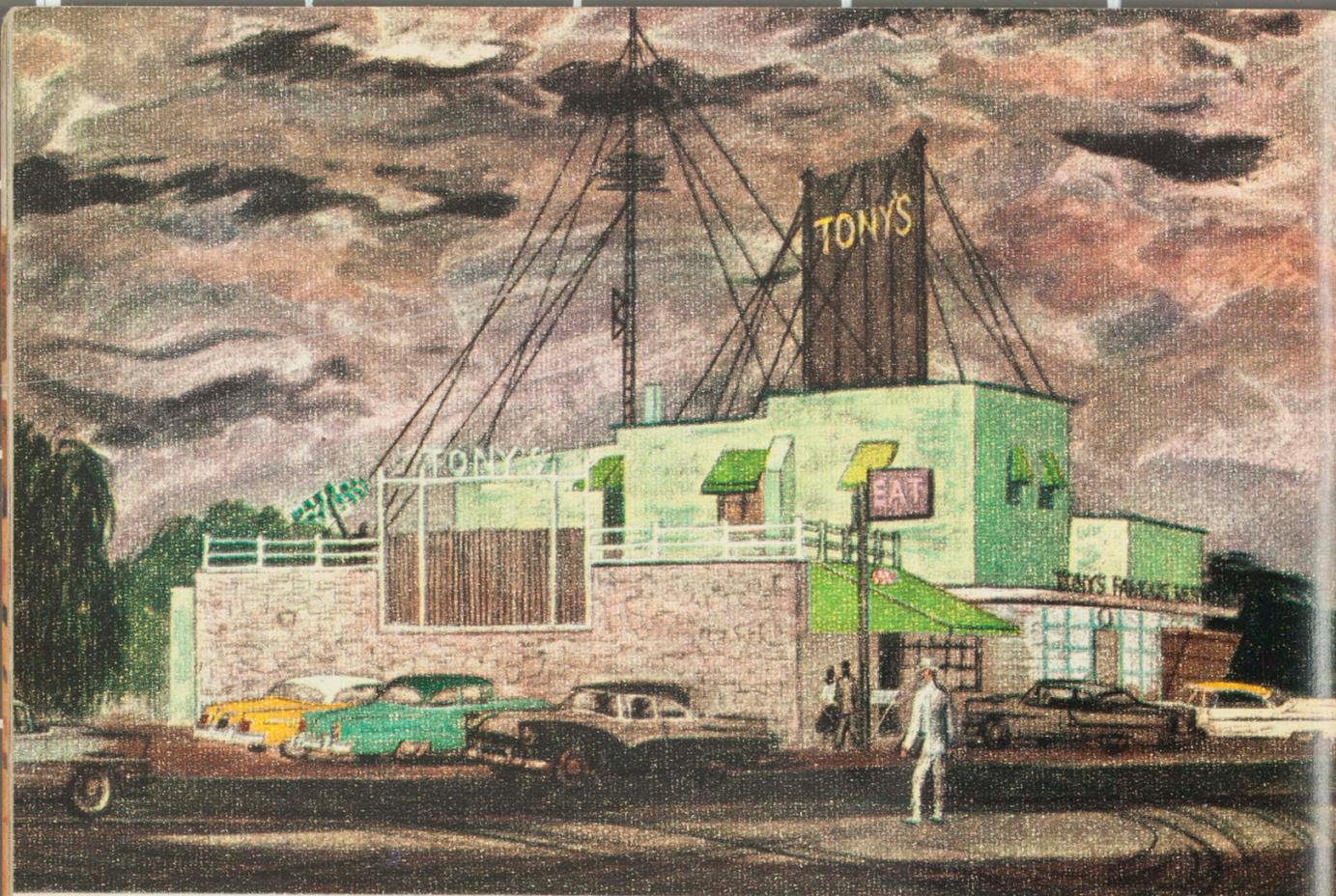


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Tony's Famous Restaurant Tony Amanzio is the owner and manager of this outstanding eating place at 502 Kenyon road (U.S. Highways 20 and 169) in Fort Dodge, Iowa. Meals are served daily from 11:00 a.m. to 1:45 a.m. Reservations recommended. Closed Christmas, Thanksgiving and July 4.

VEAL SCALLOPINE

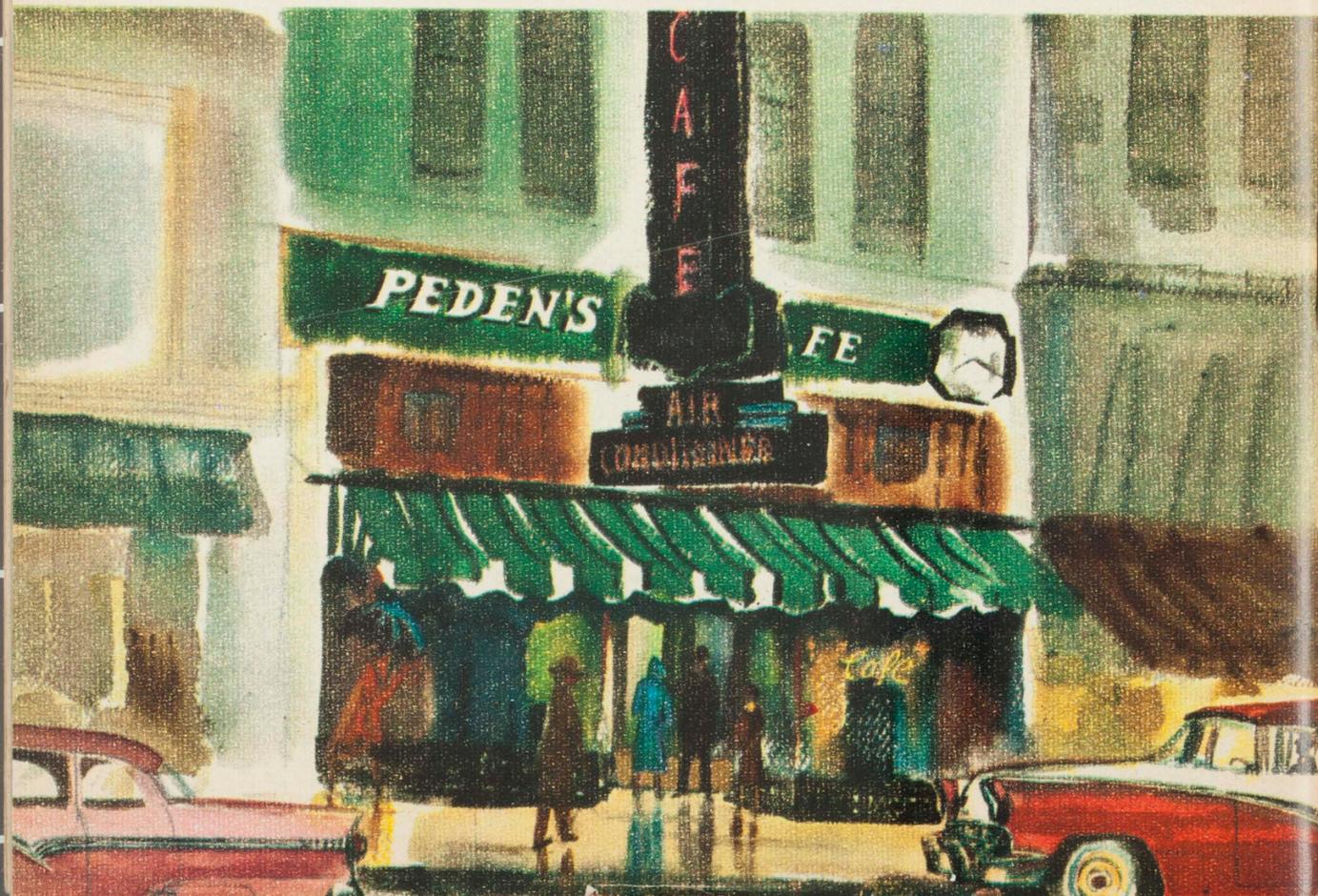
16 veal cutlets (2-3 inches in diameter, sliced thin), $\frac{1}{2}$ cup olive oil, 4 lemons, $\frac{1}{2}$ cup parsley, chopped, 1 clove garlic, crushed in garlic press, 1 teaspoon oregano, flour, salt and pepper.

Heat olive oil at low temperature in large iron frying pan. Salt and pepper cutlets and dredge in flour. Place in frying pan, cook thoroughly and lightly brown on both sides. Remove meat to another pan and keep warm while preparing sauce. Cut 2 of the lemons into 16 thin

slices. Take juice from remaining 2 lemons and add to frying pan with parsley, oregano and garlic. The flour remaining from the cutlets should be sufficient to thicken sauce, but more olive oil and flour can be added if desired. Before removing from fire, add the 16 slices of lemon and slightly brown in mixture, turning once. Arrange cutlets and lemon slices alternately on four serving plates. Scallopine is served at this restaurant with spaghetti and mushroom sauce. Makes 4 portions.

←painting of Tony's Famous Restaurant by Syd Fossum

←painting of Peden's Cafe by Rollin Pickford, Jr.



Peden's Cafe Dating back to board sidewalk days, the building that houses this restaurant is one of the oldest brick structures in Hanford, California. Relishes, jellies, breads and pastries served here are all homemade. Open daily from 6:30 a.m. to 8:30 p.m. Closed Christmas Day. It is at 119 West Seventh Street (State Highway 198) about ten miles west of U.S. 99.

NUT BREAD

2 eggs
2 cups brown sugar
2 cups milk
4 cups flour, sifted
 $\frac{1}{2}$ teaspoon salt
1 teaspoon baking powder
2 teaspoons soda
1 cup walnut meats, broken
1 teaspoon vanilla

Beat eggs and sugar thoroughly; add milk and beat well. Add flour sifted with salt, baking powder and soda. Blend until smooth. Add vanilla and fold in nut meats. Bake in lined $5\frac{1}{2}$ " x $10\frac{1}{2}$ " loaf pan at 350° for one hour or until loaf is firm.