



HIGH SPOT. It's Miss Crumb's favorite room — especially at dinnertime.

MARION ARMSTRONG

## DINNER IN DEARBORN

by Clementine Paddleford

*This Week Food Editor*

**Edith Crumb** has beautiful antique china, but she gets more excited about her collection of old recipes

DEARBORN, MICH.

**EDITH B. CRUMB** makes interior decoration a well-paid career. But get to know **EDITH**, who lives in Dearborn, Mich., and discover a far greater talent — her born-into enthusiasm for good friends and good food. Scarcely a week passes she doesn't have folks in for dinner. Canasta comes after, then lunch at mid-night.

The high cupboard in her small apartment kitchen there on the Ford property holds files of old recipes as carefully treasured as her blue and white English Staffordshire pottery. Two designs she took down to show — the Coblesquadanacher pattern of bone china and the strawberry lustreware. She pointed to "my Bavarian china of the Dresden pattern." One shell held marvelous pieces of clear wild-flower Early-American pressed glass. She showed me her antique silver, her exquisite linens, collected from all parts of the world — these things being in museums.

But **Edith** was impatient with me to be done with my admiring (wasted) time examining her cookbooks from old days down to now. Her recipes she keeps

mustard stains. Next come the parsley potatoes, the buttered asparagus (she uses the frozen).

"A businesswoman must make the most of short cuts," she concludes and with the next breath announces, "I like to bake my own bread." This is a 100-per-cent whole-wheat bread, coarse-textured, heavily crusted, giving the meaty savor of ripe wheat in the mouth. The crust, dark taste? That's molasses.

The green salad is a course to itself. The cooling, lemon ice cream passed with pecan balls. The ice cream is the easiest to make of any I ever tried and it comes smooth as a petal, a joy to eat.

The pecan balls are rich to grace the finger tips; one evict bite, a shower of nut-sweet **crumbly** crumble in the mouth.

### **Edith's Whole-Wheat Bread**

- 1/2 cup dark brown sugar
- 1/2 cup dark molasses (and a trifle more)
- 1 egg
- 1/2 teaspoon soda
- 2 tablespoons hot water
- 1 cup milk
- 3 cups whole-wheat flour
- 2 teaspoons tartaric baking powder
- 1 teaspoon salt
- 1 cup raisins
- 1 cup rye