

News from the Peacock Café



The restaurant subcommittee of the Foundation's Board of Trustees, chaired by Nancy McCullough, has formally named the Arboretum's restaurant, **The Peacock Café**. Open daily, from 9:00 to 4:00, the Peacock Café offers a varied menu of home-made soups, sandwiches and garden-fresh salads. Outdoor seating is available, with a lovely view overlooking the lawn and the Bauer reflecting pool. With advance notice, boxed lunches can be ordered for groups visiting the Arboretum. Each issue of CAF News will offer new recipes developed for the Arboretum by Trustee and restaurant columnist, Susan Kranwinkle. The recipes will feature fresh herbs, many of which are grown in the Arboretum's Herb Garden.

Special Herb Dressing for the Arboretum

This is a basic vinaigrette dressing that can be used on a mixed green salad or on a fancier chicken salad. The dressing can also be changed in several ways - by adding an egg yolk which makes it more creamy, with the addition of chopped fresh herbs (whatever may be available in the garden at the time) or by using an already flavored vinegar.

1 cup olive oil
1 bunch fresh herbs (either all one kind with my favorite being basil, dill or tarragon or a mixture)
1/2 cup white wine vinegar, cider vinegar or champagne vinegar
1 tsp Dijon mustard
salt and freshly ground black pepper to taste

Pour the olive oil into a large container. Wash and chop the herbs - stems and all. Add to the oil and let steep for 12 to 24 hours. Strain out the herbs (or leave them in for more flavor) and combine with the rest of the ingredients. Taste for seasoning. Makes 1 1/2 cups of dressing.

Arboretum Herbed Chicken Salad

2 T butter
1 onion sliced
6 whole chicken breasts (or 4 chickens quartered)
2-3 T chopped fresh herbs
juice of two lemons
2 cups chopped celery
1 cup pecans
1 1/2 cups basic herb vinaigrette dressing
salt and pepper to taste

Spread the butter over a large baking sheet. Scatter the onion slices in the pan and lay the chicken pieces on top. Sprinkle on the herbs and the lemon juice. Bake in a preheated 375 degree oven for 30 to 45 minutes or until just barely done. Cool.

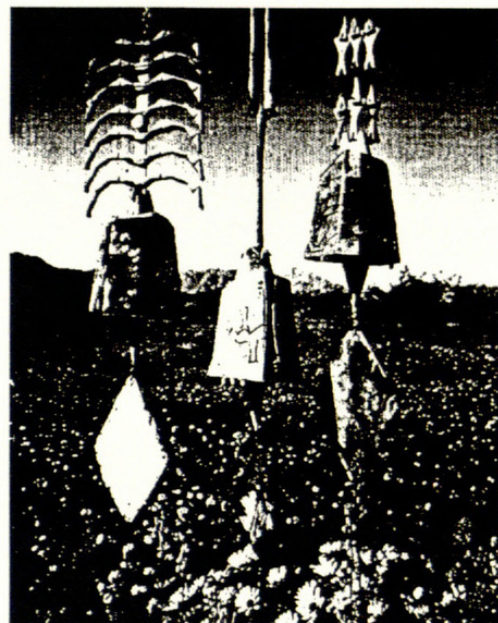
Remove the skin and bones from the meat and cut or shred into cubes or slivers. Place in a bowl and stir in the celery, pecans and vinaigrette dressing. Add salt and pepper to taste. Makes 4 quarts.

Variation: grapes or chopped apples may be added or leave out the celery and pecans and substitute capers, black olives and chopped green onions.



Gift Shop News

Casting Bronze Windbells



Architect Paolo Soleri developed the term Arcology to describe the concept of architecture and ecology working as one integral process. Arcostanti and Cosanti are two complexes in Arizona, built to exemplify his concept of Arcology.

Cast bronze windbells are designed and manufactured by the traditional bronze casting process using design techniques developed by Soleri at Arcosanti. The foundrymen/craftsmen carve or press an original individual design and the Cosanti hallmark into the upper section of each mold. The uniqueness of each bell demonstrates Soleri's innovative approach to craftwork. Now available in the Giftshop.



entertainment '89

The 1989 Entertainment '89 book is now available for purchase by CAF members. Membership in the Discount Club offers you hundreds of two for one offers from well-known restaurants and attractions.

The cost to join the program is \$30. Books are available at the CAF Office Monday through Friday. For further information, please call the Foundation Office at 818-447-8207.





1988. "Gift shop news: Casting bronze windbells." *News* 1988:winter, 7.

View This Item Online: <https://www.biodiversitylibrary.org/item/161958>

Permalink: <https://www.biodiversitylibrary.org/partpdf/148340>

Holding Institution

Missouri Botanical Garden, Peter H. Raven Library

Sponsored by

Los Angeles Arboretum

Copyright & Reuse

Copyright Status: In copyright. Digitized with the permission of the rights holder.

License: <http://creativecommons.org/licenses/by-nc-sa/3.0/>

Rights: <https://www.biodiversitylibrary.org/permissions>

This document was created from content at the **Biodiversity Heritage Library**, the world's largest open access digital library for biodiversity literature and archives. Visit BHL at <https://www.biodiversitylibrary.org>.