

# Dine Through the Decades

Historically, when one shopped for the latest fashions at a grand department store, the experience included a bite at the gracious in-house café or tea room. Here, four classic recipes that reflect the styles of their times.

By ELEANORE PARK

## Mrs. Hering's Famous Pot Pie

*The Walnut Room, Marshall Field's, Chicago, 1890s*

**Total Time:** 30 minutes

**Serves:** 4

Preheat oven to 450 degrees. Cut circles from **1 sheet frozen puff pastry dough, thawed**, to fit the tops of four 10- to 12-ounce ovenproof ramekins. Cut 2-3 slashes in each circle and set aside. // In a large saucepan, melt **3 tablespoons butter** over medium-high heat. Whisk in **½ cup all-purpose flour** until there are no lumps, and cook 1 minute more. Add **2 cups chicken broth**, whisking constantly until smooth. Bring to a boil and cook, whisking occasionally, until thickened, about 4 minutes. Add **½ teaspoon kosher salt** and **freshly ground black pepper** to taste. Stir in **3 cups cooked, shredded chicken breast**, **½ cup small frozen peas, thawed**, and **½ cup diced carrots**. Divide mixture among baking dishes. Top each with a pastry round, tucking edges into ramekin. Beat **1 large egg** with a splash of water. Lightly brush pastry tops with egg wash. Place baking dishes on a baking sheet and transfer to oven. Bake until pastry is golden and filling begins to bubble, about 25 minutes. Serve hot.

—Adapted from *"Marshall Field's Cookbook: Classic Recipes and Fresh Takes From the Field's Culinary Council"* by Steve Siegleman



Mrs. Hering's Famous Pot Pie



Bullocks Coconut Cream Pie

## Bullocks Coconut Cream Pie

*Bullocks Wilshire Tea Room, Los Angeles, 1930s*

**Total Time:** 5 hours (includes chilling)

**Makes:** 1 (9-inch) pie

Make the pie crust: In a food processor, combine **1¼ cups sifted all-purpose flour**, **½ teaspoon kosher salt** and **½ teaspoon sugar**. Add **¼ cup vegetable shortening, chilled**, and **5½ tablespoons butter, chilled** and cut into pieces. Pulse to form pea-size bits, about 1 minute. Add **2 tablespoons ice water** and pulse until just combined. (You should still see little pieces of shortening and butter in the dough.) Remove dough from processor, shape into a disk and wrap in plastic. Chill at least 1 hour and up to overnight. // On a floured surface, roll dough into a 12-inch circle. Starting from center of dough, roll outward, rotating dough 2-3 inches after each roll, to create a true circle. After every 4-5 rolls, slide a large offset spatula under dough to release it from

work surface. Add a little **flour** to work surface, rolling pin and/or dough if dough sticks or becomes difficult to roll. (If dough becomes too soft, transfer to a parchment-lined baking sheet and freeze until dough becomes manageable, about 10 minutes.) // Roll dough onto rolling pin, then unroll into a 9-inch pie pan, centering the round. Gently press dough into bottom of pan and against sides, making sure there are no air pockets. Press dough against upper edge of pan so it extends about ½ inch beyond rim, and trim any excess with kitchen shears. Fold overhang

under and use a fork to make symmetrical indentations all around rim of crust. Chill crust until cool and firm, about 15 minutes. // Preheat oven to 325 degrees. Remove crust from refrigerator. Prick bottom of dough with a fork about 10 times, evenly spaced. Place pie pan on a baking sheet and bake until lightly golden, about 30 minutes. Let cool completely on a cooling rack. (Leave oven on.) // Make the filling: Combine **1 cup evaporated milk**, **1 cup heavy cream** and **½ cup sugar** in a medium saucepan and bring to a boil. Meanwhile, in a medium bowl, whisk together **6**



Helen Corbitt's Chicken Salad



Nordstrom Tomato Basil Soup

**large egg yolks**, **1 tablespoon plus 1 teaspoon cornstarch**, **1 tablespoon softened unsalted butter**, **¼ teaspoon vanilla**, **¼ teaspoon coconut extract** or **almond extract** and **3 tablespoons cream of coconut**, such as Coco Lopez brand. Whisking constantly, gradually stream hot cream mixture into egg mixture. Return mixture to saucepan and cook over low heat, stirring constantly, until custard thickens and coats back of a wooden spoon, 10-15 minutes. // Pour custard into baked pie shell. Bake until custard is set and lightly golden on top, about 35 minutes. Let cool

completely on a cooling rack. (Leave oven on.) // Make the toppings: Spread **½ cup sweetened shredded coconut** on a baking sheet and toast in oven, stirring twice, until golden, about 6 minutes. Let cool completely. // Use an electric mixer fitted with whisk attachment to whip **3 cups heavy cream** with **¼ cup plus 2 tablespoons sugar** until very stiff peaks form. // Finish the pie: Scoop whipped cream onto center of pie. Use an offset spatula to smooth whipped cream into a dome shape. Cover with toasted coconut. Pie is best enjoyed the day it is made. Store

in a cake box or under a cake dome in the refrigerator.

—Adapted from *"Sweet"* by Valerie Gordon

## Helen Corbitt's Chicken Salad

*The Zodiac Room, Neiman Marcus, Dallas, 1950s*

**Total Time:** 15 minutes

**Makes:** 3 cups

Remove skin and pull meat from bones of **1 small rotisserie chicken**. Cut meat into ½-inch cubes. In a large bowl, combine chicken, **¾ cup mayonnaise**, **1 cup thinly sliced celery**, **½ cup toasted sliced almonds** and **1 teaspoon kosher salt**. In a separate medium bowl, whisk **½ cup heavy whipping cream** until thickened and soft peaks begin to hold, about 1½ minutes. Gently fold cream into chicken mixture along with **1 cup halved purple grapes** and **2 tablespoons chopped parsley** until well combined. Season with more **salt** and **freshly ground black pepper** to taste. Serve on lettuce.

—Adapted from *"The Best From Helen Corbitt's Kitchens,"* ed. Patty Vineyard MacDonald

## Nordstrom Tomato Basil Soup

*Nordstrom Cafe, Seattle, 1980s*

**Total Time:** 2 hours **Makes:** 12 cups

In a 6- to 8-quart pot, heat **½ cup extra-virgin olive oil** over medium heat. Add **1 pound carrots, peeled and diced**, and **1 pound onions, peeled and diced**. Season with **kosher salt**. Cook, stirring occasionally, until vegetables are tender, 10-12 minutes. Add **3 (28-ounce) cans whole tomatoes, crushed roughly by hand**, and cover with **2 cups chicken stock**. Add **1 tablespoon dried basil**. Cook, stirring occasionally, until soup thickens, about 1½ hours more, monitoring heat to maintain a gentle simmer. // Turn off heat. Taking care with the hot liquid, use an immersion blender or transfer soup to a blender, working in batches if necessary, to blend until smooth. Return soup to saucepan. Stir in **1 cup heavy whipping cream**, then season with a pinch of **cayenne pepper** and **salt** and **black pepper** to taste. Cut **1 cup basil leaves** into chiffonade. To serve, ladle warm soup into bowls and top with cut basil. Soup will keep up to 1 week in an airtight container in the refrigerator or up to 6 months in the freezer.

—Adapted from *"Nordstrom Friends and Family Cookbook"* by Michael Northern