

# Recipe for Summer Fun!

Canadian Theatre  
**BLYTH  
FESTIVAL**  
JUNE 21 to AUGUST 27 2011

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## Hometown

### CANADIAN PEA SOUP

2 cups dried whole yellow peas  
8 cups of water  
2 onions  
1 stalk celery, chopped  
1 cooked ham bone or 4 slices bacon, cut in pieces  
2 tsp salt  
1/2 tsp pepper  
1/8 tsp thyme (optional)

Pick over and wash peas. Soak overnight in water, using large cooking kettle. In morning, add onions, celery and ham bone. Put kettle on med heat, bring to a boil, reduce heat and simmer 3-4 hours. Add more water if needed. Remember that the famous pea soup of French Canada is quite thick.

## Vimy

### ARMY GOULASH - SPICY STEW

6 servings

1 lb hamburger\*    2 16 oz cans, pork & beans  
1 medium onion    6 1/2 oz tomato sauce  
salt & pepper    chili powder

Brown hamburger with onions. Mix in pork and beans, chili powder, salt & pepper and tomato sauce. Simmer for about 30 minutes.

\*During WWI, this dish would have been made with one of three kinds of canned beef: one lightly seasoned from the US or Argentina called "Canned Horse"; the British Version known as "Bully Beef" or the unpleasant tasting French version from Madagascar the doughboys called 'Monkey Meat'.

## Rope's End

### ITALIAN MERLOT BISCUITS

5 cups flour    1 cup sugar    1/3 tsp salt  
1 cup oil    1 1/2 tsp baking powder  
1 cup Merlot or other variety of red wine

Mix all ingredients together. Shape into a round biscuit-wreath shape. Bake on ungreased pan at 350 degrees for 10 minutes. Makes 2 to 3 dozen. A unique twist on the regular biscuit which really complements goulash.

## Early August

### Banana Rutabaga Muffins

3/4 cup white sugar    1 cup rutabaga, grated  
1/3 cup oil    3 small bananas, mashed  
1 egg, beaten    1/4 cup raisins  
1 cup flour    1/2 tsp nutmeg  
1/2 cup bran    1/4 tsp ginger  
1 tsp soda    1/4 tsp allspice  
1 tsp baking powder    salt  
1/2 tsp cinnamon

Mix together sugar, oil and eggs. Add dry ingredients & mix well. Add rutabaga, bananas and raisins. Pour into lightly greased and floured muffin tins. Bake at 350F for 25-30 minutes.

\*award-winning recipe of Blyth Festival volunteer, Jean Nethery