

Susan B. Anthony Virtual Dinner 2021

Cocktails

The Williamstown League Chapter welcomes all civic minded, democracy loving persons to participate in its non-partisan studies and activities. Known for such beloved traditions as the lively the Fall pot luck supper at Isabel's and the Spring Pot Luck Annual Meeting at The Harper Center, we welcome all temperate and non-temperate participants. At all events we offer both alcoholic and non-alcoholic beverages. And always tea! As we say, be spirited in your enthusiasm for life and civic participation...however and from wherever you derive your own spirit!

Appetizer

See attached recipe for Suffragette Soup (aka US Senate White Bean Soup)

McAllister Special Surf and Turf

The guest's choice of prime quality proteins derived from land and sea.

The League recommendation is to make brave and bold choices and refrain, for this dinner, from making a choice that could be construed as "chicken". Since Justice is blind and also non-partisan we recommend trying seafood entrée related to the species *Typhlichthys subterraneus*, aka as "blind fish".

Fettuccini Anthony

The specific items for this pasta course are to be found by perusing the menu offerings in restaurants located in and around Susan B. Anthony's birthplace of Adams, Massachusetts.

Desserts

Black Eyed Susan Cookies: These VOTED most popular cookies are now commonly called Chocolate Chip Cookies. Made from scratch at home or purchased at a "Toll House" from a vendor, the League recommends a thorough study and comparison of all identified pros and cons be undertaken before voting your choice. As always, a consensus is the goal.

Bipartisan Trifle

Easy recipe attached, but beware, not so easy to assemble.

US Senate Bean Soup (8 Servings)

Ingredients:

1 pound dried Navy Beans
1 ham hock (about 1-2 lb.)

1 large russet potato, peeled and quartered
Alternative: 1 lb. red bliss potatoes
½ cup milk

¼ cup chopped fresh parsley
1 large onion, diced
1 stalk celery, diced
2 cloves garlic, minced (more if desired)
2 tbs butter (unsalted if preferred)

Freshly ground pepper
Kosher salt to taste

Preparation:

- Soak beans overnight in water, in a cool place
 - Drain beans and transfer to a crock pot or cast iron Dutch Oven
 - Add 10 cups water and ham hock to soup pot; bring to a boil
- Reduce heat to simmer and cook until beans are tender, about 1 hour and 30 minutes.
 - Set aside 1 cup of soup stock (for adjusting consistency later).
 - Transfer ham hock to a cutting board, remove meat from bone & dice, set aside
- Meanwhile, boil potatoes in water, (with salt if desired) until fork tender
 - Drain, add milk and mash until smooth
 - Add to soup pot and stir-in until smooth.
- Melt butter in skillet over medium heat.
 - Add onion, celery, garlic and parsley and sauté 7-10 minutes until veggies are translucent
- Add veggies to soup pot, reduce heat to low or simmer and cook 1 hour
 - Monitor consistency during cooking by adding up to 2 cups water if soup thickens too quickly
- Finish soup by adding diced ham, adjusting consistency with reserved potato water
 - Adjust seasoning by adding salt and pepper to taste
 - Warm to serving temperature and garnish with fresh parsley or a dollop of sour cream

Bipartisan Trifle

INGREDIENTS

24-30 lady fingers or sponge cake cut into pieces to fit serving dish

2 packages Vanilla pudding prepared from mix Or 2 cups custard or Crème Anglaise

1 package "Cool Whip" dessert topping Or 12 ounces heavy cream, whipped to soft peaks

2 pints fresh red raspberries

2 pints fresh blueberries

OPTIONAL:

1 tsp. almond flavoring

2-3 tbsp sherry or brandy or rum

PREPARATION

1. Obtain and refrigerate (empty) serving container . Suggestion: a straight-sided deep glass bowl
2. a. Blend together Cool Whip or prepared whipped cream with pudding or Crème Anglaise.
b. Reserve and set aside in refrigerator 1 cup for final topping.
Optional: Add 1tsp of almond flavoring to cremes.
3. a. Cut lady fingers or sponge cake in pieces to fit and fully line bottom and first 1.5 inches of the depth of serving bowl
4. a. Spread pudding mixture in a layer over cakes on bottom and up the sides.
b. Optional: Sprinkle layer with 1 tsp sherry/brandy or rum.
5. Refrigerate until cold and set.
6. Distribute red raspberries evenly on top of pudding layer, berries touching sides of serving bowl. Cover the fruit layer with a shallow layer of ladyfingers or sponge cake. OPTIONAL: Sprinkle cake layer with spirits. Follow cake layer with a layer of pudding mix. Ensure that each layer touches sides of serving bowl, so separate layers will show. Refrigerate until set. (Order of layers = cake, pudding, fruit.)
7. Repeat Step 6 using blueberries for fruit layer. Refrigerate until firm.
8. Repeat steps 6 and 7 once or twice more, ending with a fruit layer.
9. Meanwhile, color the reserved 1 cup of cream to purple with food coloring or with a mixture of juices derived from 1 tbsp each of mashed raspberries and mashed blueberries.
10. Finish trifle with final layer of the purple cream. Refrigerate at least 1 hour before serving.
Optional: Distribute red and blue sprinkles over top.