

## Tracy Grammer

With some 'new' Dave Carter songs in hand, she'll be at the Arts Block Saturday.

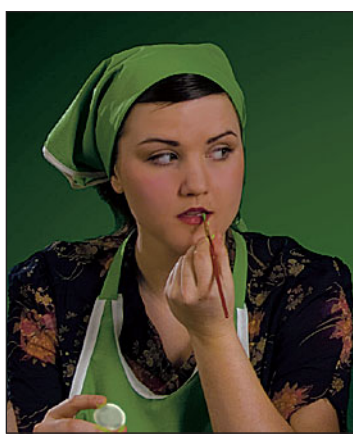
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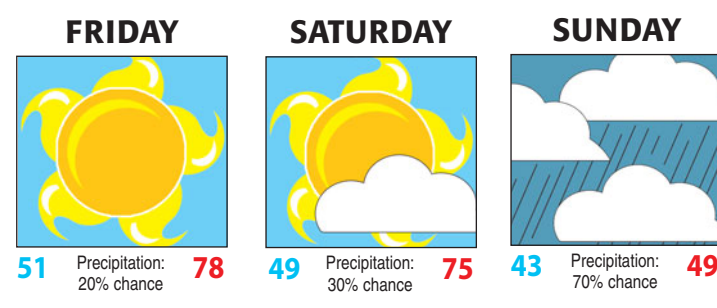
## 'Radium Girls'

Arena Civic Theater opens production at The Shea Friday.

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## Weekend Weather



Detailed Pioneer Valley forecasts run daily in the A section

# Arts

A N D

# ENTERTAINMENT

THE RECORDER'S WEEKLY CALENDAR LISTING

APRIL 19, 2012



This simple recipe, called "A Potato Dish for Julia," was devised by Jones at the end of a long day working with Julia Child. You'll find the recipe on Page D2.

Image courtesy of Alfred A. Knopf

# 'Teaching America to Cook'

Judith Jones, author & editor of such notables as Julia Child, at GCC Wednesday

"I really enjoy being at the stove. I love tossing things in a pan. I often have some music on. (The joy) comes from within and I want to encourage people to relax and have fun in that way."

— Judith Jones

Story by Tinky Weisblat

**J**udith Jones spent much of her six-decade career in publishing holding the hands of major American literary figures. Today, through her writing, she holds the hands of cooks throughout the country.

The 88-year-old writer and editor will discuss her extraordinary life and work in "Teaching America to Cook" on Wednesday, April 25, at 4 p.m. at the Greenfield Community College Library. She will also sign copies of her two most recent books.

"The Tenth Muse" is a memoir that traces the author's relationships to food, cooking, and lovers of food and cooking from childhood on. "The Pleasures of Cooking for One" leads the reader through strategies and recipes for preparing satisfying solitary meals.

During her years as an editor Jones worked with such seminal writers as Langston Hughes, James Beard, and John Updike. She began her career in publishing at the Paris office of Doubleday and Co. Her first big discovery came from that publisher's rejection pile.

"As I made my way through (the pile)," she recalled in "The Tenth Muse," "I was drawn to the face on the cover of a book Calmann Levy was about to publish. It was the French edition of "Anne Frank: The Diary of a Young Girl." I started reading it — and I couldn't stop." She quickly convinced Doubleday to publish an English translation.

Despite her association with fiction writers like Ann Tyler and John Hersey, Jones' strongest tie in the public eye for many years has been with food writers. Barbara Haber, longtime curator of cookbooks at Radcliffe's

Schlesinger library, dubbed her "the doyenne of cookbook editors."

In 1960, then at Alfred A. Knopf in New York, Jones helped revolutionize American cookbook publishing when she was asked to look at a lengthy work that detailed the intricacies of French cooking. She shepherded "Mastering the Art of French Cooking" into the publishing world and was Julia Child's editor until her own retirement from Knopf last fall.

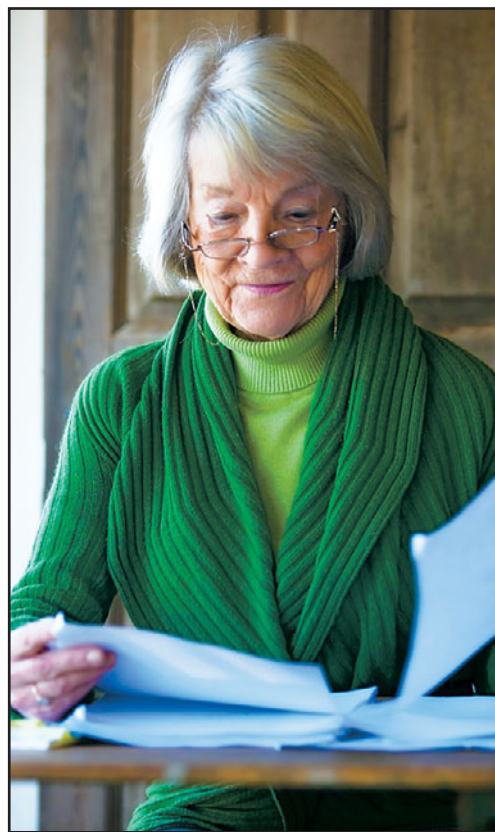
She also worked with such notable cookbook authors as Marcella Hazan, M.F.K. Fisher, Madhur Jaffrey and Jacques Pépin. She was "seduced" into food writing in the 1960s when her husband, Evan Jones, sought her help on his book "American Food: The Gastronomic Story." She collaborated with her husband on several books over the years but didn't generally think of herself as an author.

"My husband was the writer in the family," she said in a recent telephone interview.

After his death, she found her writerly voice in "The Tenth Muse," a moving memoir of her culinary life so far. "I hadn't intended to write a second book right away," said Jones, adding that a section of recipes in the book on cooking for just herself inspired numerous questions from readers on that topic.

"The Pleasures of Cooking for One" was born as an answer to those questions. "It's a very hands-on book in terms of feeding yourself well and enjoying it. The 'second round,' which I call it instead of leftovers, is a new way of doing it. It really stimulates your imagination," she explained. "I think that people enjoy cooking once they feel confident with food and making up their own flavors."

She went on to note that an increasing



Christopher Hersheimer photo

Jones will discuss her extraordinary life and work on Wednesday, April 25, at 4 p.m. at the Greenfield Community College Library. This event is free, but audience members are asked to bring donations of food or cash for the Greenfield Community College food pantry.

number of Americans now live alone. "People cooking alone for the first time need a little more hand holding." Her book is aimed at young people venturing into the kitchen as novices but also at older people who find themselves alone at the end of a long-time partnership.

"I have a lot of old gents coming up to me and saying, 'I looked at that book and I started cooking,'" Jones said. "That gives me pleasure."

She stated that cooking alone had been a challenge for her after her husband's death in 1996 as the two had "sort of learned to cook together."

"I really felt at first that I wasn't going to enjoy cooking for myself, that I'd be too sad," she explained.

Little by little, however, she realized that by making solitary meals without her husband, she was honoring both him and herself. "You're respecting yourself by making a nice dinner. I always light a candle and usually put on some music."

Asked what appeals to her about working in the kitchen, Jones sounded inspired — and inspirational. "You're constantly changing," she said with a smile in her voice.

"You never make something exactly the same. Of course, often this is simply because I'm out of something. I reach for the lemons and I'm out of lemons. I play with it instead of boeing. I ask, 'What could I substitute for lemons?'"

She added that she looks forward to cooking every evening. "There's something visceral about it. I really enjoy being at the stove. I love tossing things in a pan. I often have some music on. (The joy) comes from within and I want to encourage people to relax and have fun in that way."

"And to taste. Tasting is so important. You can't say 'add a teaspoon of salt for your final tasting.' Our tastes differ. You have to sprinkle on a bit and see."

Jones will discuss her own writing and her work with seminal food writers over the years at the GCC session. According to Jones, the idea of her coming to Franklin County came from food writer David Nussbaum of Bernardston, who has worked frequently with Jones and her authors over the years.

"He's a wonderful writer and knows a lot about food and experiments," Jones said of Nussbaum. "He has helped with other people's writings and we've become good friends."

"I love connecting with people who appreciate what I'm doing," she added. "It's very rewarding."

Her talk on Wednesday, April 25, is free and open to the public. Audience members are asked to bring donations of food or cash for the Greenfield Community College food pantry.

See JONES Page D2

# Jones: 'If you like good food, why not honor yourself?'

From Page D1

## Excerpt from 'The Pleasures of Cooking for One'

Reproduced here, with permission, is an excerpt from the introduction to "The Pleasures of Cooking for One" by Judith Jones (Alfred A. Knopf, 2010).

Fifty-one percent of the population in the New York metropolitan area lives alone. Yet no one seems to cater to their needs. Supermarkets do everything they can to make us buy more than we need, and the food industry has for more than a century been selling the idea that it is demeaning for women to cook and a waste of time when they can buy ready-made products instead. So I felt compelled to write this book to share with you the strategies I have devised for beating the system. It isn't a cookbook for what Julia Child used to call "the flimsies"—that is, people who aren't genuinely interested in cooking and want fast and easy recipes and shortcuts at the expense of taste. This book is for those of you who want to roll up your sleeves and enjoy, from day to day, one of the great satisfactions of life.

I do, however, hear the naysayers protesting. Yes, I like to cook, they say, but I like to cook for others, to give my friends pleasure. Why would I want to go to all that trouble just for me? My answer is: If you like good food, why not honor yourself enough to make a pleasing meal and relish every mouthful? Of course, we want to share with others, too, but we don't always have family and friends around. And I can't see taking in my neighbors every night.

Others object to the expense involved, and the waste. You have to go shopping, they com-

plain, and buy all those pricey ingredients that chefs call for, and you can't use them up before they turn rotten. Leftovers are boring; who wants to eat cold lamb all week? Actually, it's a matter of strategy. Moreover, you are in charge of what you're cooking, picking your own ingredients, deciding how much fat or salt or sugar you want to consume and whether you want to spend extra to have grass-fed local beef or an organic farmyard chicken.

Cooking for yourself is particularly creative because you are inspired by what's in your fridge or freezer or garden or nearby market. You don't have to follow a recipe slavishly; you can substitute as you like — planning how to make three quite different dishes from, say, a tenderloin of pork — putting leftovers to good use, taking advantage of leftovers, having in the freezer certain basic items, and so on. If you follow the tactics I recommend, what you save on food costs will astonish you.

Another advantage to cooking for yourself is that you have only yourself to please. So you can indulge in a sudden whim. You can choose to make just what you feel like — perhaps only a light, simple supper dish or a salad if you've consumed a rich meal at lunch that day. There's no need to be a perfectionist, trying to win applause from your guests. If a sauce curdles, you'll eat it anyway. And you'll learn from your mistakes.

## Recipe: 'A Potato Dish for Julia'

This is a simple recipe Jones devised at the end of a long day working with Julia Child. Child volunteered to make some meat and asked her editor to come up with a potato

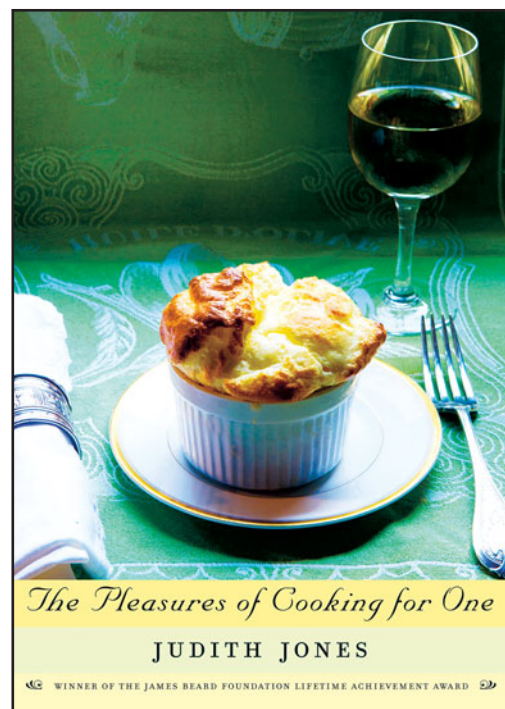


Image courtesy of Alfred A. Knopf

dish. It has been reduced to a single portion.]

## Ingredients

(Jones calls these "what you need"):

- 2 medium new potatoes
- 1 small garlic clove
- 4 teaspoons butter
- salt
- freshly ground pepper

## Instructions

Peel the potatoes and slice them very thin. Peel and mince the garlic, then, with the flat of your chef's knife, mash it with a little salt until it is a paste. Work a little of the butter into it.

Heat 2 teaspoons of the butter in a small frying pan (Jones likes a cast-iron pan for this) over medium-low heat, and lay in half the potato slices, overlapping slightly, to fill the bottom of the pan. Salt and pepper them lightly and smear the garlic paste on top.

Add the remaining layer of potatoes, and cook gently, setting a small cover askew on top of the pan.

After about 8 minutes, turn the potatoes, which should be brown on the bottom, by setting a small, sturdy plate on top of the pan and flipping the potatoes over onto it. They won't hold together in perfect shape, but don't worry. After heating the remaining butter in the pan, just slide the potatoes back in and arrange them as neatly as you can.

Let them cook, semi-covered, for about 5 minutes and uncovered for a couple more minutes, at which point they should be nicely done and nicely browned, both top and bottom. Turn them onto a warm dinner plate, and let them mingle with whatever juicy meat you have having for dinner.

The author of "The Pudding Hollow Cookbook," Tinky Weisblat is a writer, singer, and historian who lives in Hawley. Visit her blogs, In Our Grandmothers' Kitchens [www.ourgrandmotherskitchens.com](http://www.ourgrandmotherskitchens.com) and What's a Girl to Do? (<http://tinkyweisblat.wordpress.com>).

## EXHIBITS

### Receptions, etc.

**11 SOUTH GALLERY.** Routes 5 & 10, Bernardston. Hours: Wednesday through Saturday, 11 a.m. to 5 p.m. "...a few of our Favorite Things (and places)." Featured will be paintings by resident artists Ellice Davis Pieropan and David Sund in oil, watercolor and acrylic. The works on display are of subjects often revisited by each artist: objects in still life and locations and features in landscape. Also on display, works by resident potters Pamela Adorno and Jeanne Douillard. Opening reception Saturday, April 21, 2 to 5 p.m. Through June 30.

### Ongoing

**BAYSTATE FRANKLIN MEDICAL CENTER,** 164 High St., Greenfield. William Roberts of Colrain will be showing his watercolors and oils in the cafeteria during the months

of April and May. **THE BLUE ROCK RESTAURANT,** 10 Bridge St., Shelburne Falls. Thursday through Monday, 5 to 9 p.m. Artist Aldo Pizzi will have large scale, small scale, diptych and charcoal pieces on display. This is just a hint of what he will be offering in his new studio located at the old fire house (9 William St., Buckland) opening for Shelburne Falls Art Walk next month. Through July 1. The Blue Rock will be closed the last two weeks of April and will re-open May 3.

**CENTER FOR THE ARTS,** 17 New South St., Northampton. "Proof," a group exhibition of materially responsive drawings by the abstract artists Jennifer Sussman, Lena Schmid and Matthew Samolewicz. Arts Night Out opening reception April 13, 5 to 7 p.m. On display in **DICKINSON MEMORIAL LIBRARY,** 115 Main St., Northfield. 498-2455,

[www.northfieldpubliclibrary.org](http://www.northfieldpubliclibrary.org) Mixed media collages by Margot Fleck. Through April 30.

**GALLERY A3,** 28 Amity St., Amherst. Hours: Wednesday through Sunday, 1 to 7 p.m. "Space! Time! Gravity!" Tom Morton, Lourdes Morales. Paintings and videos by Morales; collage, installation and video by Morton. Both artists incorporate humor and a pop sensibility as they foreground mindful awareness of space, time and gravity in everyday life. Through April 28.

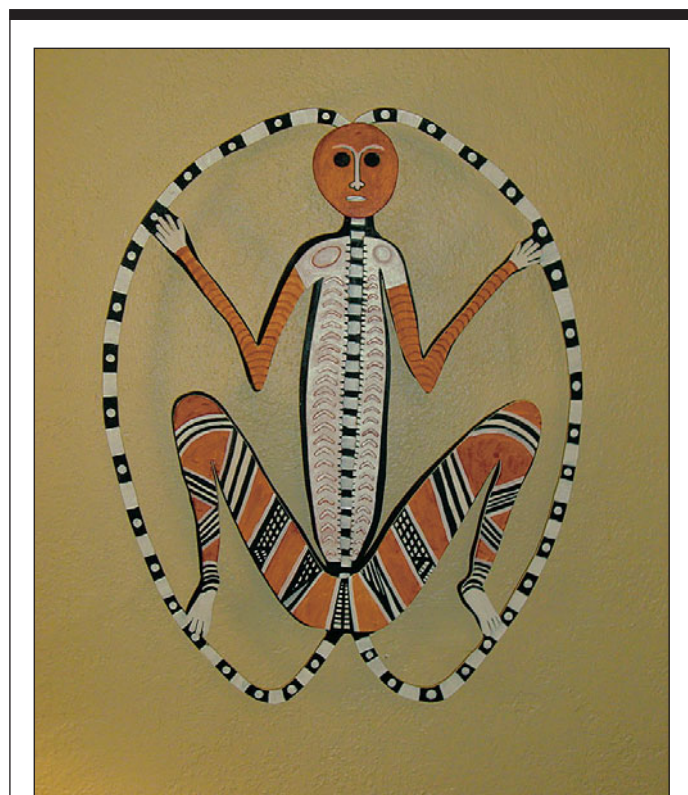
**THE GALLERY AT HALLMARK,** Hallmark Institute of Photography, 85 Avenue A, Turners Falls. "Images from the 50s," a photographic exhibition. A Kodachromatic journey back through time. This quietly nostalgic exhibition has a focus on post-war Europe, and the images reflect the journey of a sharp mind and watchful eye. Photographer Martin Karplus beautifully preserves this era in sharp and vivid detail. The show will be on display Fridays through Sundays from 1 to 5 p.m. Through June 10.

**GREENFIELD COMMUNITY COLLEGE,** One College Drive, Greenfield. South Gallery. Annual Student Art Show Exhibit. Through May 11. [Art.gcc.mass.edu](http://Art.gcc.mass.edu).

**HOSMER GALLERY,** Forbes Library, 20 West St., Northampton. "Nine Threads: A Mixed Media Exhibition." This exhibit presents an engaging way to experience and learn about a variety of tools and techniques used in contemporary fiber arts. Participating artists: Nancy Moore Bess, Nina Compagnon, Sally Dillon, Rebecca Fricke, Martha May, Mary Miller, Christina Replogle, Margaret Stancer, Nancy Young. Through April 28.

**LEVERETT FAMILY FIELD MUSEUM.** One Shutesbury Road, Leverett Center. 548-9452 or 548-9207. Open Saturdays from 10 a.m. to 2 p.m. or by appointment by calling 548-9452. Two new exhibits. "Remember These?" a collection of memorabilia from the 1940s and 1950s. The second exhibit will be of equipment used in the maple sugaring industry during the 1800s and early 1900s. A member of the Field family will be on hand.

**LEVERETT LIBRARY,** 75 Montague Road, Leverett: Photographs from the East Leverett Trails. In



Submitted photo

### Father/daughter exhibit

Larry Ruhf's aboriginal spirit sculptures come from years of studying aboriginal culture and creating primitive art work based on ceremonial bark paintings. Ruhf and his daughter have an exhibit up at Mocha Maya's. See "Ongoing."

the fall and winter of 2011-12, the Leverett Trails Committee sponsored the East Leverett Trails Photo Contest. There is a notebook encouraging viewers to comment on both the photographs and their favorite walks in Leverett. Through April 30. **MOCHA MAYA'S,** 47 Bridge St., Shelburne Falls. Larry and Daniella Ruhf, father and daughter art exhibit. Larry is a psychotherapist, retired professor, Shamanic healer and boomerang expert. Daniella Luna Ruhf, a junior at Mohawk, has created her photographs through natural experimentation with light and perspective. Both Larry and Daniella are naive untutored artists who have similarly developed as artists by creating art through personal visions and original methods, say organizers.

**NINA'S NOOK,** 125A, Avenue A, Turners Falls. 834-8800, [www.ninasnook.com](http://www.ninasnook.com). Open Thursday 4 to 6 p.m., Friday and Saturday 1 to 6 p.m. "Fervor from the Truth: Spiritually Obsessive Works by Edite Cunha, Gina Vernava and Others." Cunha and Vernava combine mosaic techniques with repurposed and recycled materials to create unique commentaries on their religious and spiritual cultural experiences. Pam Allan, Lauren Paradise and

Slattery's monthly show promotes a cast of characters from his first self-published graphic novel magazine, "Ain't gonna hang no pixel." Now showing: the original batik portrait of singer Billie Holiday, celebrating her birthday/anniversary in April.

**THE PETERSHAM ART CENTER,** 8 North St., Petersham. 978-724-3415. "New England in a Different Light — Infrared New England Landscapes." A display of infrared photography by Guy D. Biechel of Athol. Through May 16.

**SALMON FALLS ARTISANS SHOWROOM,** One Ashfield St. No. 9, Shelburne Falls. 625-9833,

[www.salmonfallsgallery.com](http://www.salmonfallsgallery.com). Collaborations: Wood + Steel. Gallery One: Tom Kuklinski, wood; Bob Compton, steel. Gallery Two: Alan Ladd and Marilyn Beal, wood; Leigh and Justin Morrell, steel. Through April 30.

**SAWMILL RIVER ARTS** at The Montague Mill, Montague. Open Thursday through Sunday, noon to 6 p.m. or by appointment. 367-2885.

[www.sawmillriverarts.com](http://www.sawmillriverarts.com). "On the March" is a members group show. Color, texture and form illustrate seasonal change. The artists' collaborative will feature fiber by Susan Essig, Susan Loring Wells and Jill Bromberg; paintings by Louise Minks, Kerry Stone, Christine Mero and Lana Fiala; pottery by Jaye Pope and jewelry by Susan Essig. **SHELburne ARTS COOP,** 26 Bridge St., Shelburne Falls. "Stir It Up," a group show of Functional Art in pottery, ceramics, wood and more by member artists of the Shelburne Arts Cooperative. Hours: 11 a.m. to 5 p.m., Friday and Saturday 11 a.m. to 7 p.m. Closed Tuesdays. 625-9324, [www.shelburneartscoop.com](http://www.shelburneartscoop.com).

**WENDELL FREE LIBRARY,** Wendell. "Painting with Thread," fabric arts exhibition by Helen V. Purple of Petersham. These 12 counted cross-stitch pieces were made by Purple over a 10-year period. They present an excellent example of how patience, skill and vision can produce beautiful imagery in thread, say organizers. In the Herrick Room. Hours: Tuesday 3 to 6 p.m. Wednesday, 10 a.m. to 8 p.m.; Saturday, 9:30 a.m. to 3:30 p.m. Through April 30.



## GALA AUCTION

APRIL 22, 2012, 3-5 PM  
AT THE  
FEDERATED CHURCH  
RT. 2, IN CHARLEMONT  
PREVIEW 2 PM

Sponsored by the SONS & DAUGHTERS of HAWLEY. Proceeds will go toward a handicapped-accessible ramp for the historic East Hawley Meetinghouse pictured above.

Items to be auctioned include:  
*Paintings from noted artists,  
Stain glass work,  
Weekend in New York City,  
Several vacations in Hawley  
Formal dinners hosted by Hawleyites*

and numerous donations from local businesses such as Berkshire East, Crab Apple Rafting, Headwater Cider Co. and Singing Brook Farms.

For More Information or To Donate An Item  
Call John Sears at 339-4211,  
Margaret Eggert at 339-4441 or  
Lisa Turner at 339-4319

REFRESHMENTS WILL BE SERVED.

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Submitted photo

### Kevin Slattery exhibit in Northfield

Northfield artist Kevin Slattery's monthly show at Northfield Coffee and Books promotes a cast of characters from his first self-published graphic novel magazine, "Ain't Gonna Hang No Pixel." See "Ongoing."

Elise Vegliante also contribute to this multimedia exhibit in the tiny Turners Falls art space. Through May 12. **NORTHFIELD COFFEE & BOOKS,** 105 Main St., Northfield. 642-7119. Hours: Monday through Friday, 7 a.m. to 4 p.m. Saturday, 9 a.m. to 2 p.m. [www.kevinsslattery.com](http://www.kevinsslattery.com). Northfield artist Kevin