

GOOD TASTE

By EMILY BUCKERT



Cabbage Recipe Has Indianola Heritage

There is nothing so treasured among the recipes of a good cook as the one that came from grandma. In keeping with the Advocate's Historical Edition today, we have just such a recipe from Mrs. Larkin Smith, of 1408 N. Glass. It has been handed down through the years from Mrs. Smith's grandmother, who came to Victoria as Marie Sengele in 1843, after landing at Indianola with the Castro group from Alsace-Lorraine. After the death of her first husband, Anton Hanauer, Marie Sengele Hanauer was married to Dr. Charles Wissing who opened the first drug store in Victoria. Mrs. Smith's mother, Anna Marie Hanauer, who was born in a house on the corner of Forrest and William Street, was married to H. C. Gramann who owned a general store on Santa Rosa Street for many years. Mrs. Smith still makes Gafilter Kole, or Stuffed Cabbage, as her grandmother did, and when she prepared some for us it proved to be just as delicious as we expected.

GAFILTER KOLE

(Stuffed Cabbage)

- 12 large cabbage leaves
- 1 onion, chopped
- 2 stems celery, chopped
- 1/3 pound ground meat
- 1/3 teaspoon salt
- 1/3 teaspoon pepper
- 1/3 teaspoon nutmeg
- 1 egg
- 6 slices dampened bread

Boil the cabbage leaves until just tender. While they are boiling, saute the onion, celery, ground meat and seasonings. To this add the bread and egg and mix very well. Next place a cloth in a bowl and line the cloth with cabbage leaves. Place the dressing in the middle and then fold the cabbage leaves around the dressing. Tie up the cloth and return to the cabbage juice and boil for about 1 hour. Remove from cloth and place on a platter. Cover with medium white sauce.