

315 Delgado Dr.
Baton Rouge, LA 70808
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7 September 1996

Dear Admiral Stark,

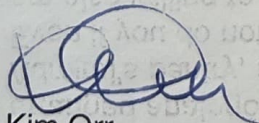
I know that civilians can be a considerable nuisance to those in the Navy -- to Admirals in particular. I am sure that I am being a pest, but I write to you to ask you to contribute to Sea Fare. **What I need from you are two of your favorite recipes.** And, dear Admiral, there is not a moment to be lost!

I am secretary of the Baton Rouge Council of the United States Navy League and I am preparing a cookbook for publication which will be entitled Sea Fare. The purpose of this cookbook is to raise money for the MWR funds of various ships and squadrons, as well as to give financial support to those programs which attend to Navy Families.

Sea Fare will contain the **favorite recipes of those who serve in the Navy** from all ranks, and in all commands -- active, reserve, and retired. The book is arranged analogously to the messes on board a surface ship: hence there will be an Admiral's pantry, a Captain's pantry, a Ward Room, Chiefs' Mess, and Enlisted Mess. Even if you do not cook yourself, I feel certain that you know what you enjoy eating. I am also willing to bet that your wife or someone else in your family knows how to prepare your favorite dishes and could provide the recipes. These can be from any category of dish: appetizer, main dish, dessert, etc.. In return you will receive a complimentary copy of the book when it is published.

Interspersed with the Sea Fare, I hope to include Sea Tales. Should you have any particular story or memory that is amusing, poignant, or evocative of life in the Navy in general, I would be delighted if you would include it. Otherwise I would appreciate knowing where you grew up, and when you joined the Navy, since each recipe will be accompanied by some small bit of information about the sailor or aviator who submitted it. If your wife or someone else in the family provides the recipe, please have her give her name and her relationship to you. These recipes may be mailed, faxed, at the above address, or sent to my by email at Seafare@aol.com. Should you have any questions or desire any further information, please don't hesitate to contact me. In anticipation of your response, I thank you and send,

Best wishes,


Kim Orr



PRESIDENT OF THE NAVAL WAR COLLEGE
Newport, Rhode Island
02841-1207

17 October 1996

Ms. Kim Orr
315 Delgado Dr.
Baton Rouge, LA 70808

Dear Ms. Orr:

Enclosed are three recipes for inclusion in Sea Fare. They span the gamut from appetizer to main course to dessert. All are among my favorites. Although I like to cook, the recipes all come from my wife, Rosi (short for Roswitha). I must admit that, at first glance, the recipe for Bacon Wrap-ups looks a bit strange. But they taste wonderful. Chicken Divine is great for large dinner parties because it can be prepared ahead. It goes well with rice and a vegetable. Tassies are just miniature pecan pies--my favorite.

I grew up in Arlington, Virginia, the second child in a large family. Although my dad was not in the military, many of my friends came from military families. I went to Annapolis in 1961 and graduated in 1965. Subsequently, I served in destroyers and cruisers in both the Atlantic and Pacific, and have deployed all over the world. Before coming to my present job as President of the Naval War College, I commanded a multinational force of NATO ships conducting embargo operations in the Adriatic. Aside from the challenge of going to sea, the most enjoyable and rewarding aspect of my career has been the ability to associate with and lead some of the finest men and women in the world--the American Sailor. The people we have in the Navy--their professionalism, their hard work, and their motivation--are absolutely first class. They really do make the job worthwhile.

I hope you find these useful. Good luck with the cookbook.

Sincerely,

James R. Stark
Rear Admiral, U.S. Navy

Bacon Wrap Ups

10 slices bread
1 can cream of mushroom soup
15 slices bacon
30 wooden toothpicks

Remove crust from bread. Cut bread in 3 strips. Generously spread undiluted soup on each strip. (It will not take a whole can.) Cut bacon in half. Place half piece of bacon under bread strip (not the soup spread side). Wrap up as tight as possible and insert toothpick to hold in place. Place all wrapped pieces on cookie sheet that has sides. Bake at 300° for 45 minutes to one hour. Can be made day ahead. Makes 30.

Chicken Divine

2 1/2 to 3 lbs chicken breast
1 clove garlic
1 cup dairy sour cream
2 tbs lemon juice
1 tsp seasoned salt
1 tsp paprika
Dash tobasco
1 cup fine dry bread crumbs
1/2 cup butter - melted

Bone and skin chicken breasts. Mash garlic and mix with sour cream, lemon juice and seasonings. Coat chicken with sour cream mixture. Let stand, covered overnight in refrigerator. Butter large shallow casserole. Remove chicken pieces carefully from cream and roll gently in crumbs. Arrange in single layer in casserole dish. Drizzle butter over chicken. Bake in 350° oven for 50-60 minutes until chicken is tender and golden brown. (4-5 servings)

Tassies - makes 24

1/4 lb butter
1 3 oz pkg cream cheese
1 cup flour

Refrigerate 1 hour. Make 24 balls of dough and put in small muffin tins. Press ball into shape of pie shell.

Filling:

1 1/2 cups brown sugar
2 tsp melted butter
1 tsp vanilla
2 eggs

Put 1/2 tsp. chopped pecans in shells. Add 1 tsp filling and top with 1/2 tsp. pecans. Bake at 350° for 30 min. Can be frozen.