

her service held at Fort Mason and told of how when first staying with Dr. Wolff while in college I found a thick, leather-bound guestbook in the library. Dating back to the 1920s, it held literally thousands of poems, drawings and salutations in dozens of languages entered by seven decades of visitors to the great house. It was a moving testament to Leona's early years in the peace movement, the founding of Physicians for Social Responsibility and her lifelong commitment to providing safe shelter to travelers and those in need (me included). There was also a page with only one entry, written by Leona on the day her husband, also a physician, passed away. It said simply, "Today I start a new chapter of my life without Ernst."

This was to be our new chapter without Leona. Not long after, our daughter, Eva-Leona, was born. She says she wants to be a doctor.

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ANCHO CHILE SAUCE

Makes 2½ cups

- 6 to 8 dried Ancho chiles, stems and seeds removed, coarsely torn
- 1 tsp. sea salt
- 1 tsp. sugar
- 2 Tbsp. white vinegar

Combine the chiles, 2 ½ cups water, salt, sugar and vinegar in a small nonreactive saucepan over high heat. Simmer for 5 minutes, remove from heat and soak 20 minutes. Cool slightly and then purée in small batches until smooth.

PALMILLA POSOLE

The classic Mexican pork and hominy soup—rather than making the traditional red stew, we like to serve the chile sauce on the side to give guests a choice.

For the soup:

- 3 pounds bone-in pork shoulder butt
- 3 pounds pig's feet, neck bones, or shanks, cut into 2-inch-thick pieces (have the butcher cut these for you)
- 2 large white onions, quartered
- 2 whole heads garlic, halved across the middle
- 1 bay leaf
- 2 Tbsp. sea salt
- 4 cups fully cooked Mexican hominy (see note)
- 1 recipe Ancho Chile Sauce

For garnish:

- Coarsely ground dried red chile
- Dried Mexican oregano
- Finely chopped white onion
- Halved lemons and limes
- Finely chopped red cabbage
- Thinly sliced radishes
- Diced avocado
- 1 recipe Ancho Chile Sauce

Rinse the meat and the bones. Place in a large stockpot and cover with 5 quarts cold water. Add the onions, garlic, bay leaf and salt. Bring to a full boil over high heat. Reduce the heat to low and simmer, uncovered, for 3–4 hours. Occasionally skim off any foam that rises to the surface. The meat is finished when it falls easily from the bones. Remove the pot from the heat and cool.

Remove the meat from the broth, shred into large chunks and set aside. Discard the bones, skin, fat and knuckles. Skim the fat from the broth and discard. Add the hominy to the broth and bring to a boil over high heat. Reduce the heat to a low simmer and cook until the hominy softens and expands, about an hour. Return the meat to the broth. Taste and re-season if necessary. Cover and keep warm.

Arrange any or all of the garnishes in serving bowls. Ladle the soup with meat into large heated serving bowls. Pass the garnishes and Ancho Chile Sauce at the table. Transfer any leftover soup into smaller shallow containers so they cool quickly before refrigerating.

Serves 10 to 12.

Note: Mexican-style hominy is found in Latin American groceries. Try to purchase half-cooked hominy from a tortilla factory and finish cooking it at home. Alternatively, purchase pozole from a health food or gourmet store and cook according to the directions, 3 to 5 hours. Fully cooked canned or frozen hominy is available at most grocery stores.