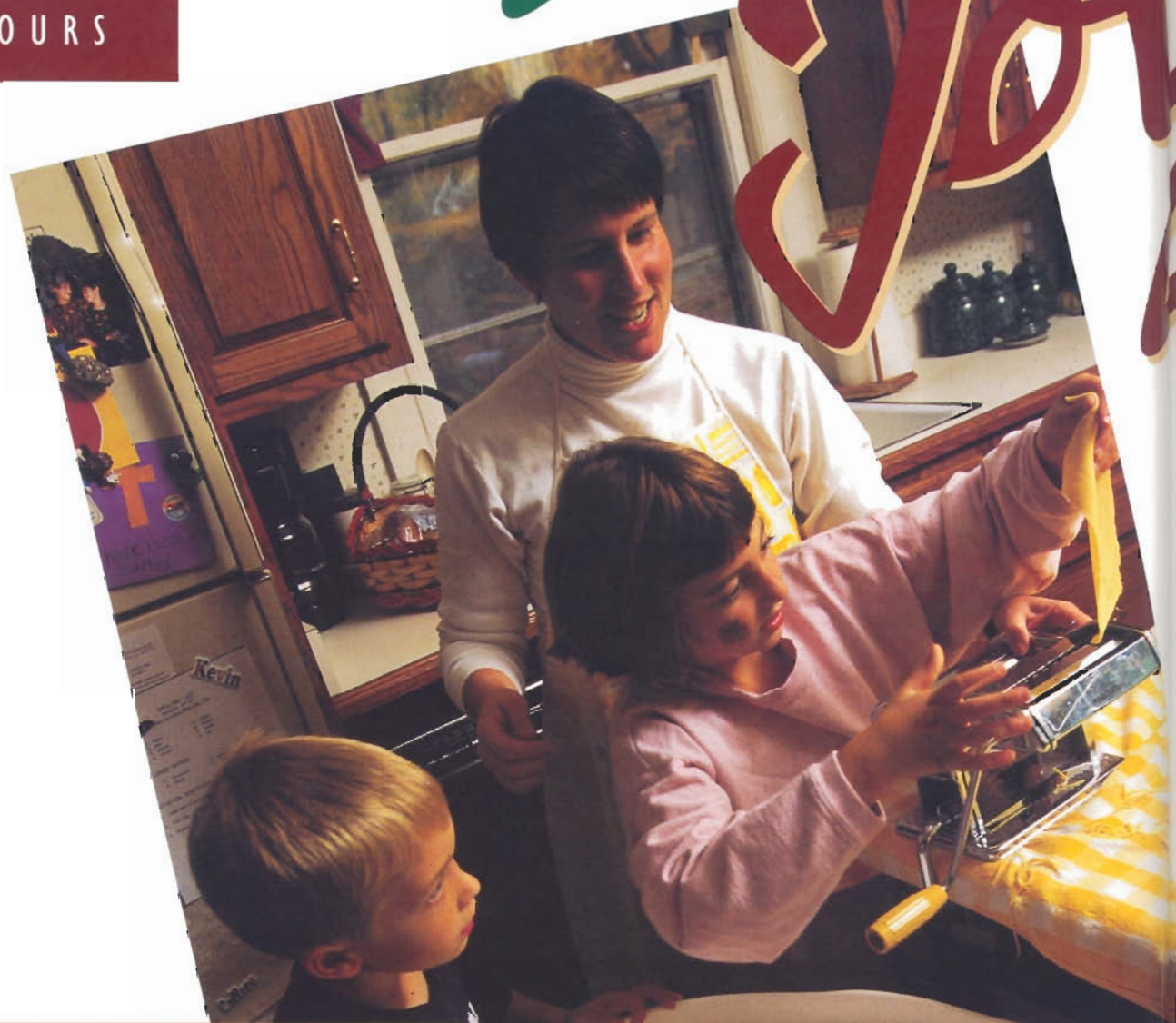


AFTER
HOURS

The Joy



Eileen's Recipe for Happiness

Begin with a successful and challenging career as the co-director of the Notre Dame Legal Aid Clinic.

Add three beautiful children.

Drop in one loving husband.

Spice liberally with non-stop volunteer and community-service activities.

Whisk with marathon running.

Combine with an unbridled sense of compassion for those less fortunate — especially children.

Fold in a love of gardening.

Mix in a tremendous talent for authentic Italian cooking.

Stir in a hefty dose of irrepresible energy.

Sprinkle with a dash of humor.

Serve immediately!



of Cooking!

A RECIPE FOR SUCCESS: EILEEN DORAN



It's 5 a.m. The piercing sound of the alarm clock is silenced by one swift motion of her hand. "After hours" for Eileen Doran '86 J.D., co-director of the Notre Dame Legal Aid Clinic, begins as she heads out the door

for a brisk, five-mile run with a small group of loyal and dedicated running friends. Once back at her home, she and her husband Pat '83, '86 J.D. begin the task of wrestling their three young children Colleen (age 8), Kevin (age 5) and Brian (6 months) - out of bed and off to school and day-care. Before heading to the clinic for a hectic day of counseling low-income clients, making court appearances, supervising students and teaching a course in children's rights, Eileen glances at the calendar taped to the refrigerator and tucked in between Colleen's spelling test and Kevin's latest art project: housing development corporation board meeting, soccer practice, and a pre-Cana counseling session. Pencil'd in on the side: "monthly dinner club - HERE!"

For many, the thought of planning and preparing a meal for eight guests would be overwhelming. For most, the thought of putting together a dinner party in one afternoon is downright crazy. Unless, of course, you happen to come from a family of nine children and have a passion for authentic Italian cuisine.

For Eileen Doran, it's all part of the routine in a typical day. In addition to her work in the clinic, Eileen serves on a number of committees and local boards in the South Bend area. She and Pat also volun-

teer as pre-Cana counselors to young couples contemplating marriage in the Catholic Church. Eileen is the homeroom mother for Colleen's third-grade class at St. Joseph Elementary School, and even finds time to be a "soccer mom" every Tuesday and Thursday.

Eileen's commitment to "serving" others takes on a different dimension, however, when she walks into the kitchen of her historic and stately home on the St. Joseph River. "I came from a huge family," says Eileen. "The heart of our home was in the kitchen." Eileen's mother and grandmother spent hours in the kitchen making luscious pastas, breads, pies and cookies. "It took more than two hands to feed us all. I guess you might say I learned to cook out of sheer necessity."

In fact, Eileen began taking cooking "lessons" from her grandmother when she was only seven years old. "Nini lived right next door. I'd usually run over to her house after school looking for something to eat. I'd spend hours in her kitchen kneading dough and filling capelletti. Those afternoons I not only learned a lot about Italian cooking, but I learned a lot about life, too!" If she played her cards right, she'd even be allowed to stay and eat some of the creations. "I remember as a child trying to decide at whose house we wanted to eat. We'd check out the menu at Mom's and then decide if we were going to opt for an alternative at Nini's."

Anyone who has ever visited the Doran home knows that Eileen has carried on the family cooking tradition. On any given day, you might find freshly made tortelle drying on the counter; the smell of

fresh basil being added to a pesto, or the sweet wafting aroma of Nini's torta recipe baking in the oven. "I've never really thought of myself as a 'gourmet' cook," says Eileen. "I pride myself more on being referred to as an 'authentic' Italian cook." To that end, Eileen shops regularly at the farmer's market in South Bend and at a local Italian grocery to buy the freshest available ingredients for her pastas and pastries. The basil, thyme and oregano are grown in her own backyard. "It takes a bit of time to put it all together, but it's a lot of fun, too. I usually recruit the entire family to get into the act."

Grandmother Nini's special Torta recipe:

6 cups of flour
3 cups of sugar
6 tsp. baking powder
1/2 lb. butter
1/2 tsp. anise oil or 3 tsp. anise extract
3 eggs and 4 egg yolks
1 lb. blanched chopped almonds

Combine flour, sugar and baking powder in large mixing bowl. Using a pastry mixer, add butter and blend until it forms a coarse mixture. Add anise extract to eggs, beat lightly. Incorporate egg mixture into flour mixture using hands. Work dough with hands until smooth consistency. Add chopped almonds. Pat into a 13x9x2 pan. Bake 1-1/2 hours at 300 degrees. Cut into diamond-shaped pieces. Great with coffee! Cover with plastic or foil and keep in a cool, dry place. Keeps for several days.

With all of the prefabricated, freeze-dried microwave "meals" created in an effort to save time, it might be wise to step back and take a lesson from Grandmother Nini. "My daughter, Colleen, loves to help stuff the capelletti," says Eileen. "It's funny," she adds. "We talk a little about recipes and Italian cooking, and a little about life."

Now . . . that sounds like a recipe for success . . . and happiness.