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Hats Off to His Highness The Chef

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Hats Off To *His Highness* The Chef

*Joan Neveln lauds kitchen kings
of yesterday and today*

TELL me what you eat, and I'll tell you what you are" dared Brillot Savorin, who wrote *Gastronomy as a Fine Art*, in 1826, the first book ever written on cookery. One of his characteristic opinions was on the subject of cheese: "A last course at dinner lacking cheese is like a pretty woman with only one eye."

Famous men as well as the great chefs enjoyed their own eccentricities of preparing and serving delicious dishes. Alexander Dumas, the novelist, had a well-established reputation among his friends as a cook

of merit. He believed that to bring out all the essence and flavor of boullion required seven hours of gentle boiling; in one of his books he warned his readers to moisten a roast with nothing but butter.

Great Frederick, a well-known chef of bygone paris, practiced the remarkable feat of carving a duck in mid-air for the amusement of his patrons. Careme, also of Paris, became the originator of pies because he enjoyed constructing complicated arrangements with pastry.

To us, however, the present-day chefs hold more interest. These men who have indeed made cooking a science and an art are world-known. They are recognized and respected by all who enjoy fine cooking.

No list of chefs would be complete without the name of Oscar of the Waldorf, perhaps the most famous of them all. A Swiss emigrant, he came to this country to earn his living as a waiter. He quickly learned what dishes pleased the patrons and soon was asked to manage the cuisine of his employer's yacht.

The guests, in turn, asked him to manage their parties. He advanced from this to Delmonico's, and from there to the Waldorf. His most noted preparation is named after him, Baked Ham Oscar.

Henri's Restaurant in New York is named after its owner and chef, Henri Charpentier. His success lies not only in the excellence of his food but also in his originality and ability to meet any and all occasions.

Henri's original restaurant, which had only two tables, was first visited by eight women. Although he rejoiced in the trade his heart sank when he thought of having only six soup bowls. Never daunted, he dropped some broken china, rushed in all apologies for the stupid accident and begged to serve the soup in cups. His clientele included Alfred Gwynne Vanderbilt, who stopped in for onion soup before he left for France on the Lusitania, and "Diamond Jim" Brady, whose bill without wine was never less than \$30.

Pierre Berad, chef at the Drake Hotel in Chicago, believes that it is the duty of all people who serve food to be continually on the lookout for new foods and new combinations. He says this can be done by using real instead of artificial food flavoring and by skillful blending of food flavoring.

Several chefs not only have had to cook for their guests but also have taught their wives to cook. One of these, Hilare Krumnacker of the Stevens Hotel, now believes his wife to be the best cook living. Hans Letsch of the Hotel St. George in Brooklyn and Marcel Martin from the Brown Hotel, Louisville, Ky., both prefer the simpler cooking of their wives.

During the World War Francois Moreau of the Lombardy, was chauffeur to both General Pershing and Marshall Foch. In addition he occasionally cooked for them, his favorite dish being Scallopine of Veal.

Alfred Willes, head chef at Simpson's on the Strand in England, considers a British meal more satisfying than any other. Turtle soup, saddle of mutton, Scotch sirloin and game would constitute a perfect meal in his opinion. He does his cooking on a spit over an open fire and uses no spices for sauces.

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