

Modern french culinary art

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MODERN FRENCH CULINARY ART

Our compatriot, Mr. Walter Bachmann, recently translated the original French cookery book by the famous Chef, H. P. Pellapat. "Modern French Culinary Art" is published by Kramers of Switzerland, and has been a great success in England and English-speaking countries. Though the book costs £6, over 10,000 copies have been sold in Great Britain alone in less than twelve months.

This is Miss June Field's review of the book, and we reprint it from the "Northern Echo", Darlington, by courtesy of its editor.

INTERNATIONAL COOKERY CONNOISSEUR PREFERS BRITISH FOOD

The international culinary expert and cook-book author, Walter Bachmann, has a string of cookery and catering qualifications to his name, and an overwhelmingly impressive collection of gold medals, diplomas and awards from more than eight countries.

Yet whenever this dapper Swiss from Basle, who settled in Britain over forty years ago, takes an overseas gastronomic tour (which is quite often), he manages to bring back a few more honours!

This time last year he returned triumphantly from Frankfurt with four British chefs whose combined efforts won the Grand Prix in gold for British cookery, plus a gold medal each.

Now he is back from a six-month trip to the United States, Middle East and Europe, bringing with him a gold Escoffier plaque for his recent translation of that cookery classic. *Pellapat's* massive *Modern French Culinary Art*, which has been printed in five languages and has sold over 800,000 copies!

The book contains over 3,200 recipes, and Mr. Bachmann claims you can try out a new dish every working day for the next ten years without repeating a recipe!

CANDID VIEWS

I spoke to this genial cookery connoisseur at his London home, and asked him for some plain speaking on the standard of our restaurants and British cooking.

The much travelled man whose name inspires respect and awe among the most celebrated cooks in the world, and who wrote a gourmet's appreciation of international food in his book, *Round the World in 80 Days*, declared himself firmly in favour of British catering. But with reservations, of course.

"One can eat as well in Britain as anywhere in the world, but you have got to search out the right restaurant run by a proprietor who really cares about food."

TIME AND TROUBLE

Of the British housewife he says the same thing, she must take care about food, and then looks affectionately at his wife Kathleen, whom he describes in becomingly accented tones, as "a jolly good down-to-earth British cook."

In his firm, ringing voice he insisted: "The housewife must realise that cooking is an art. If she does this, she will make a banquet out of the simplest dishes. The most important step in cooking is to understand that it does need some time and trouble.

"You can't expect to dash off a recipe and get perfect results. There are plenty of dishes that don't take lots of ingredients, are not particularly complicated, but do need care in preparation.

BUY A SPIT

"The raw materials are important. If you are not prepared to take enough time and trouble to select the right raw materials, and give the proper attention to cooking them, you might just as well make do with opening a couple of tins."

The best investment a young untried housewife can make is to buy a spit, claimed Mr. Bachmann. "There is nothing to beat poultry or meat when it is barbecued."

Again, he warned of the importance of shopping around for a good joint. "I like veal," he chuckled, "but you have to search for the right cuts in this country. Where I come from, near Basle, the young calves are milk-fed, and it is supreme."

OUR NEXT ISSUE

Our next issue will be published on Friday, 24th August. We should appreciate it if readers could let us have any manuscripts or news items for publication in it by Wednesday, 15th August.

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