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MEN COOKS ARE THE BEST; TAKE SCIENTIFIC INTEREST IN WORK

London, Oct. 8.—"I have often discussed food and cookery by the hour," said Edmund Dulac, artist and illustrator in an interview in the Daily Mail. "But these delectable discourses take place with men. Women, I find don't take a scientific interest in food. Artists, on the contrary, though Bohemia is supposed to be a land of carelessness in this and other respects, are nearly always interested in food. Moreover they can usually cook rather well. Rosini, the composer, is the classical example, and many other men artists have distinguished themselves in the kitchen."

"The best French and Italian chefs are men, possibly because the physical work might be considered too much for a woman cook. But the reason lies deeper than that. Women do not, unless they are rather exceptional, cook for the purse fun of the thing. Therefore they do not rise to artistic heights."

Men Best Cooks

"It is often said that they cook less well than men because they will live on the plainest fare, usually boiled eggs, when left to themselves. But I don't think many cooks are genuine gourmets. I never feel very hungry for the dishes I make and I have allowed a sole au vin blanc, which I have myself brought to perfection to spoil utterly because the guest I expected was an hour late for dinner."

"My food when I am alone—I must admit it is provided not by me but by my very competent woman cook—is extremely simple. Lunch and breakfast are often amalgamated into a light midday meal of chicken with salad, or fish in aspic—both very pleasant on hot days, but hardly interesting to the gourmet."

"But cookery is, like any other art, enthralling to discuss and to practice. As an artist I am strongly influenced by China and Japan, and the cookery of these countries has the same appeal. When some

Japanese friends dined here we all helped to prepare a typical Japanese meal. I have in the house at this moment a piece of dried fish, something like mackerel, smoked and dried as hard as a board. With a similar piece we made the delicious soup, Katsuo Bushi, which tastes like a perfect blend of fish and chicken."

"The fish was grated and boiled then little shrimps put in. A very delicate operation performed by one of the Japanese was the breaking of an egg into the soup so that it dissolved itself into little pieces like vermicelli. At the end we put in a little lemon peel."

There are Cook Books

"Ordinary boiled fish had no exotic characteristics but there was a green salad, accompanied by the inevitable Japanese Soy sauce made mostly of pickled greens brought by my friends. Cakes filled with a sweet bean paste were on the table, also of course, very weak milkless China tea and a bottle of sake, warmed."

"If I do not go to Japan or China for inspiration I find two Nineteenth Century recipe books very useful. One is French and the other 'La Scienza in Cucina' Italian. The author of the latter volume is a true artist."

"English food hopelessly heavy and inartistic in Victorian days is meager and uninteresting now. One can get good food in London; outside, one can count on one's fingers the homes of respectable cookery."

LOSS AND PROFIT

You left me and went on your way And thought that I'd never forget; But life is a jest and all's for the best

So why should I sing of regret

The letters you've written to me Have been tied in ribbons of blue And now I report they'll look good in court— I learned about petting from you.



Of Interest to the Women

STUFFED BACON

12 slices bacon
1 cup bread crumbs
One third cup milk or stock
1 tablespoon melted jelly
1-2 tablespoons prepared mustard
Paprika

Combine the bread crumbs, liquid and seasoning to form a paste. Spread a thin layer over each slice of bacon, roll and fasten with toothpicks. Lay rolls in a shallow baking dish and bake for 20 minutes in a hot oven (450 degree F.) Turn or baste two or three times during the cooking. Remove toothpicks and serve with spiced fruit pickle.

APRICOT AND PINEAPPLE TAPIOCA

1-2 cup dried apricots
2 1-2 cups boiling water
1-2 cup granulated tapioca
3-4 cup sugar
1-2 teaspoon salt
2 slices canned pineapple

Wash the apricots and soak in enough cold water to cover. Drain the water from the fruit and add enough boiling water to the apricot water to make 2 1-2 cups. Pour into a saucepan. Gradually add the tapioca and cook the mixture for 15 minutes stirring occasionally. Pour this into a baking dish add the soaked apricots, sugar and salt. Cut the pineapple into pieces and add it to the other ingredients. Cover and bake in a moderate oven (350 degrees F.) for 30 minutes.

STUFFED SWEET POTATOES

6 medium sized sweet potatoes
1 cup minced ham
1 teaspoon minced parsley
1-2 teaspoon salt
1-6 teaspoon paprika

Bake the sweet potatoes 350 degrees F. until done. Cut a thin slice lengthwise from each and scoop out the pulp. Mash this and add the ham, parsley salt and paprika and if necessary moisten slightly with a little milk. Return to the potato shells and heat.

TOMATOES VICTORIA

Cut the tops off and hollow out round tomatoes. Mix cucumbers and onion with a well seasoned French dressing and fill the tomatoes. Carefully stone some olives and fill them with anchovy butter. Put one olive in the centre of each tomato. Sprinkle with chopped capers and parsley and serve.

SWEET POTATO SALAD

Two cups boiled sweet potato cubes, one half cup raw apple cubes one fourth cup celery, one fourth cup coarsely cut walnut meats. Mayonnaise dressing.

BACON MUFFINS

2 cups flour
3 teaspoons baking powder
1-2 teaspoon salt
2 tablespoons bacon fat
1 cup milk
1 egg well beaten
1-2 cup finely chopped bacon
Sift together the flour, baking powder and salt, work in melted bacon fat add milk, mixing quickly, and add egg and bacon. Bake in greased muffin pans 25 minutes in a moderate oven 375 degrees F.

SURPRISE BAKED POTATO

Large baked potato
Mashed turnip
Butter
Pepper
Salt
Hot milk
Cut a slice from baked potato, remove pulp; and mash with half as much turnip, add butter, seasoning and milk. Beat well. Pipe into shells and place in oven until served.

CAULIFLOWER AU GRATIN

1 quart boiled cauliflower
3 cups milk
3 tablespoons butter
2 tablespoons flour
Salt and pepper
Buttered crumbs

Make a white sauce of the milk, butter and flour. Season and put in a pudding dish with alternate layers of cauliflower; sprinkle bread crumbs and bits of butter on top and bake in a hot oven (450 degrees F.) 15 minutes.

WOODFIRE

Upon the hearth the logs give back again
All they have stored through all their living days:
A whisper as of rising wind and rain
And in their blue gray swirl of smoke and haze
Of dusk and dawn down level forest ways.

Stored sweetness of old years is in the breath
Released at last by power of the fire
And as the cooling ash grows gray with death
The quiver of a crimson flame fans higher
The last of life, the end of all desire.

—C. T. DAVIS

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TWO LINERS ENCOUNTER SEVERE STORM

New York, Oct. 8.—Two liners, the Lapland and the Carmania, arrived at New York today 24 hours late because of a severe storm. The Carmania, whose wireless room on the top deck had been flooded by high seas on Oct. 3, hove to for 19 hours that day while a whole gale howled. It was during the same storm that the Lapland received the S.O.S. of the Convallaria, advising that the latter's rudder was broken. Later advices were that the ship did not need assistance.

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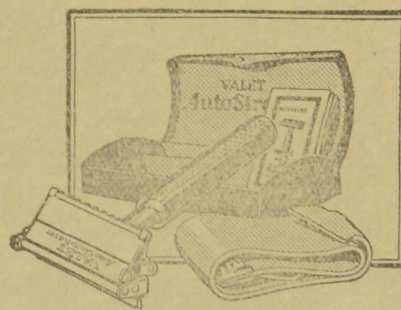
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