

*"I consider the discovery of a dish which sustains our appetite and prolongs our pleasures as a far more interesting event than the discovery of a star, for we always have stars enough."*

*-- Henrion de Pensey*



Photo by MEYN

# Famous Dishes of Foreign Nations

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**T**HIS is the first of a series of articles I shall prepare to appear in this magazine on the subject of famous foreign food creations of historic origin. Many of these dishes now enjoy limited popularity in America, among those connoisseurs of good cooking who dine frequently in the larger hotels and cafes.

Contrary to general belief, most of these foreign dishes, despite their added appeal, due perhaps to their foreign names as well as delightful taste, are quite simple to prepare, and may be duplicated by any American housewife with relatively greater economy than numerous dishes she might serve of American origin.

## Is Cooking to Become a Lost Art?

In the olden days the art of cooking was conceded to be equally as important in the af-

fairs of state as art, music or literature and to be a chef par excellence was an honor eagerly sought after by men and women alike.

In those days European chefs wrote books on the art of cooking and these books were bought and appreciated by everybody. Cooking in the home was highly specialized and a knowledge of the art was considered essential to womanhood.

The home life during this period seemed to have been woven around cooking. The people lived to eat and enjoy the cooking accomplishments of their art.

Are we, with our rapid advance of civilization, to view the preparation of food as other than an art which should be regarded as more important than any other talents our daughters may possess? The housewife's ex-

tensive knowledge of cooking and ability to cook well plays a most important part in today's economic management of the household.

## When Good Cooking Won Good Husbands

If we turn back about 50 years we will find in the Bavarian mountains and other parts of Europe one of the main qualifications for an ideal bride was to be a good cook.

In Marseilles the girl who cooked the best bouillabaisse became the "star" of the city and had the best opportunity in marriage. In Spain it was the miss who excelled in cooking polio sevilliano. In Russia the best blinis. In Germany the best spratzels. In Vienna the best schnitzels and in Budapest the young lady who won her laurels at cooking strudel was considered a prize in the matrimonial affairs of the state.

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