

All in the Family

By Sarah Child

A Quiet Revolution

A revolution—albeit a quiet one—may be taking place in food preparation circles.



The notion dawned as I was talking with a friend

recently. She had decided to try a new restaurant in town but had walked out before ordering when she discovered that the menu was devoted largely to crepes.

"I hate crepes," she said bluntly.

I who have never quite had the courage to admit that I like them best when

they are called pancakes and served with butter and maple syrup could only gasp in admiration at her forthrightness.

Gourmet cooking, as it is called, has never been more popular in this country. While fast food establishments continue to spring up in every conceivable location, housewives in a counter move battle the junk food phenomenon by going to the kitchen and "creating."

The idea that things may be changing came in a seven-day period.

Shortly after my friend's denunciation of crepes I happened across a column by James Beard in which he noted that if he goes to one more dinner where he is given beef Wellington (meat covered with pastry) he is going to "get up, toss it on the floor and walk out."

He goes on to say that the dish is a fine exercise for cooking school and that is where it belongs, not at home.

In the same column he ecstasized over polenta which for the uninitiated is what my Italian

grandmothers call the dish that Americans know as cornmeal mush.

Beard is not alone in his tastes.

New York Times food writer Craig Claiborne in Rochester recently to help open a new establishment was given THE TREATMENT. The promoters selected various gourmet cooks in the area to create for Claiborne and his associate Pierre Franey.

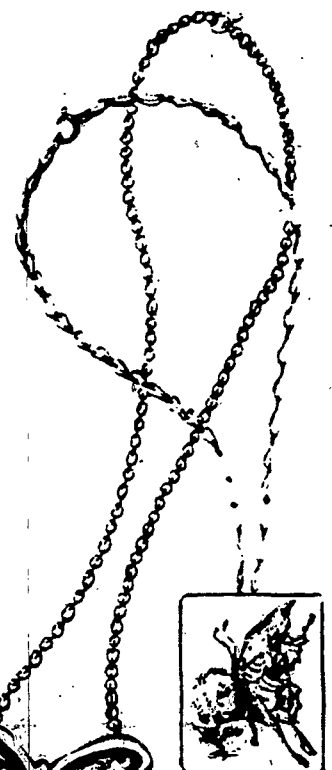
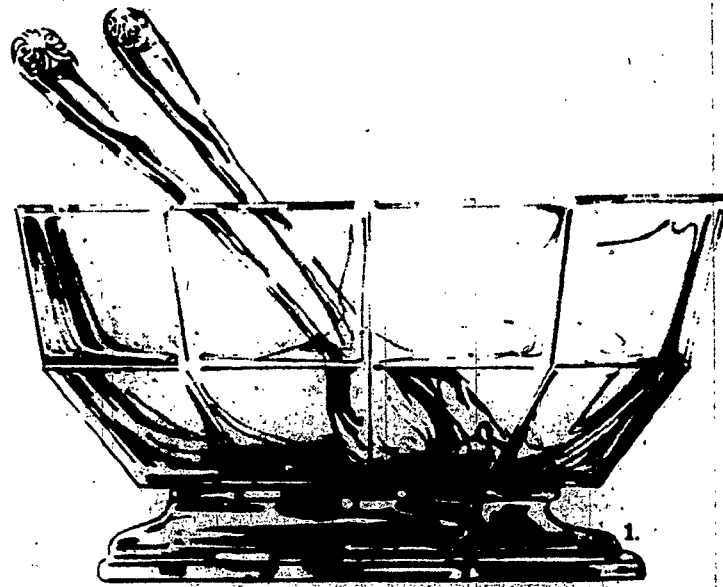
They even went so far as to have one woman prepare lunch for the airline trip. (She was

bumped from the flight and the food went down the drain.)

After eating the other elaborate meals, Claiborne, according to the daily papers, gave the Rochester chefs high marks.

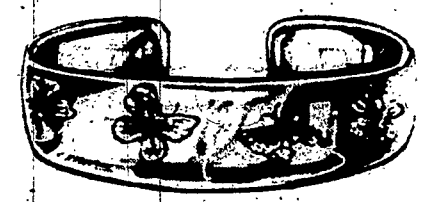
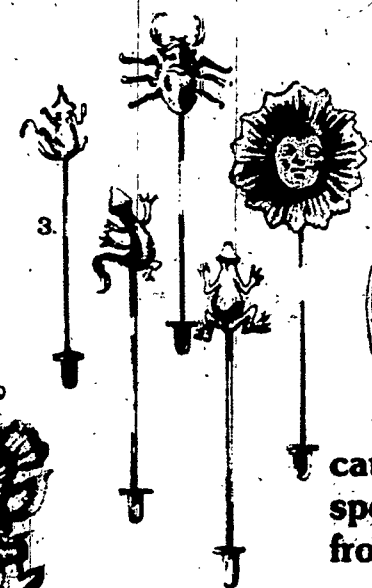
But the story concluded ironically with Claiborne rhapsodizing on scrambled eggs.

With fresh butter, he said, in what definitely had wistful overtones, there is nothing better.



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