

SCHOOL FOR CHEFS

Paris the home of good cooking - and one-time mecca of good eating - opens her special Chef School to Allied soldiers who have a year to become chefs and maitres d'hotel. From fish course to poultry and down through the menu to sweets, young G.I's take lessons from experts in gastronomic welfare.

They start at the bottom, putting time in on a bit of high class spud basking. A human's holiday for ex-army people in the class.

Sauces come way up in the teaching list. Here's how they're done - or perhaps we'd better say here's how they would be done if only we could get the stuff that goes in 'em. It must be good - the chef with the de Gaulle-like features eats it himself.

And then there's the ace of French cooking. Cakes the small boys used to dream about around birthday times. You can't do it without sugar? We know; but doesn't it look nice. And if the G.I's bride ever leaves home, he'll be able to cook for himself.

I likes that, bit of the old cream cake - very tasty, very sweet.