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WHAT'S COCKIN' ?

Fifty guests at the Cafe Royal, and a treat in store. French Fillet of beef was the contribution of Mons. Quex to the International Gastronomic Luncheon, while Sharks' Fin Soup was prepared by Chef Hwang, who flung the proper things in at the right time. Maestros of six nationalities prepared the six courses. Sucking Pig was the choice of Sidney Gibson. The Italian chef chose Sempì in aspic. A Russian flavour was provided by the Blinis with caviar, prepared by Mons. Niki. The fifty gourmets voted the sucking pig the piece de resistance. It's been an English delicacy for more than 400 years. That famous bon viveur, Oil King Gulbenkian agreed that in London foreign tourists can get the best food in the world. So from him, Impressario Henry Sherrek and Charles Forte, congratulations to the chefs.