Fraditional French cuisine changing

Author says changing lifestyles alter meals; scoffs at 'novelle cuisine'

book with her first - "Mastering the

written in collaboration with Fren-

chwoman Simone Beck and Amer-

ican Julia Child - shows the older

book calling for flour in many sauces

that Bertholle now makes without

traditional Countess de Naleche, re

mains devoted to many old methods.

She has no food processor in the

kitchen of her country home in

Vouzeron, south of Orleans, where

she has lived since her husband,

Henri, died last year. Processors

were invented in France and those

designed for home use at first were

sold only abroad because French

consumers, slow to accept new ways,

were not interested.

Bertholle, in private life the very

Art of French Cooking, Vol. I'

United Press International PARIS — French food, one of the orld's great cuisines, has changed markably during the past 20 years. at the "nouvelle cuisine," or new issine so widely trumpeted by some mench chefs is a myth, said a French cusewife-mother-grandmother mly.

There is only a new approach to ditional French cuisine," said disette Bertholle, one of France's at known cookbook authors and king teachers.

The traditional cuisine still is the

The traditional cuisine still is the use. You are finished if you don't we the basic rules," Bertholle said an interview following publication (the American edition of her third took, "French Cuisine for All" (Dougleday \$19.95). Her fourth book, easonal Cooking," is a current best coller in France and soon to be transted. The interview took place in er daughter's Left Bank apartment

Twanted to write of the changes a French cooking from the years then I first studied cuisine in 1950 and 1970 — tremendous changes," botholle said, "but only now can we see them because they came very

She said the changes did not mean be so-called nouvelle cuisine, that is taken over a handful of Paris resurants and stormed French resurants across the United States. The friendly, auburn-haired autor laughed at some nouvelle usine restaurants she visited resulty in the United States, which compose" handsome plates of food of the stripes of multi-colored vegetules here, a tiny piece of fish there. "In one restaurant in Boston we

wed pieces of ice atop raw vegetes," she said. the said changes in approach to "There is only a new approach to traditional French cuisine," said Louisette Bertholle, one of France's best known cookbook authors and cooking teachers. "The traditional cuisine still is the base. You are finished if you don't have the basic rules."

food exist in France not just in restaurants but also around the family table. The latter are reflected in "French Cuisine" for All."

"French cooking has changed because French stomachs have changed," she said. "Before, we had time to sit down for long lunches. Now a man is working, traffic is heavy, he has no time to go home to lunch. He goes to restaurants for business lunches and that makes the cuisine of France still live in restaurants at least.

"People are also more active. Women work. They don't have time to simmer one of those brown sauces on the stove for six hours."

Her latest American edition, for example, tells how to degrease soups and other dishes. That, said Bertholle, is the basis of the so-called new method. Much lighter dishes. "I certainly don't eat like I used to 30 years ago — that was too heavy.

"Now there is a tendency among families to skip the first course or to serve a cold first course, and have one main dish which can be a big soup with meat, or a 'ragout' or 'bourguignon' (stew). The one-dish meal is coming in seriously in France in homes."

A comparison of her third cook-

Only in the past year or so have they suddenly discovered the appliances.

"It's unbelievable how many young French women are buying those processors to make purees," she scolded. "I put vegetables through a sieve twice to make a puree. I don't think those machines save time. You have to wash all the parts each time. Twice a year I use a blender to make brandade de morue (cod with garlic and mashed potatoes). However, the non-sticking pans are popular in France and I like those. Barbecue and fireplace cooking also are new to France."

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Bertholle is well known in France as a writer for the Paris newspaper France Soir and as a cookbook author. Her second book, "Secrets of Great French Restaurants," has been published in eight languages, including English.

"Mastering the Art of French Cooking, Vol. I," published in English only, made Bertholle and her co-authors household idols in the United States, but the book and Child are quite unknown in France.

Child are quite unknown in France. In the 1960s, Bertholle, Beck and Child ran a cooking school in Paris. Most of their pupils were Americans, Bertholle recalled.

"They always asked why, why, when I would tell them to do some-

thing," she said. "To ask why is very American.

"I told them there was a little girl and she wanted to look at what was inside her beautiful doll. So she opened the doll with scissors and then there was no more doll.

"Too much precision in cooking will kill the beauty of the dish."

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CSISD renews cially church's permits

JENNIFER AFFLERBACH

Battalion Staff
The College Station school board proved a six-month extension of hool facility use by three local purches at its meeting Monday

According to board policy, the surches must make a new request very six months for permission to eschool buildings as temporary setting places while their own facities are being built.

es are being built.

Allowing the churches to use and buildings is "one way we can those use for our buildings" and aport the community, said John C. agor, school board president.

The board also approved the dis-

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and the fiscal year ading August 31, 1980. School and Trustee Bruce Robeck commented Donald Ney, assistant surintendent, William Goodwin, rector of business services, and all alse who worked on the reports for coming through with essentially and marks from the auditors."

The board voted to submit a request for \$180,212 in funds from the Department of Education Regional Office in Dallas for the 1981-82 Head Start Program. The funds will be shared by the College Station Independent School District and the Bryan Independent School District. College Station will have 75 students participating in the program and Bryan will have 275.

"We should be able to get (the grant) without any trouble," said Assistant Superintendent H.R. Bur-

In information items, Ney announced that, in accordance with a state law requiring all taxing jurisdictions to use a market valuation of 100 percent, CSISD will switch from its current 80 percent ratio beginning with the 1981 tax roll.

"We're not changing the tax dollars we are collecting up or down," Reagor said. This is just another way of calculating the tax amount, he said, which should be simpler for the tax payer in the long run.

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