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taste of grilled steak-and liked it. Anvway, he tried it again-and from then on raw meat was out. Cooking not only provided a novel change, but without doubt primitive man found his digestion vastly improved. It was not till the new art was properly established, however, that primitive woman was allowed to enter the kitchen cave. And then man discovered the real virtue of a club.

The next step forward came with the designing and making of pottery, which brought an element of refinement into the culinary business. It flourished, indeed it became a cult. Each country outvied the other to create new and characteristic dishes. But the original discoverer of cooking appeared to have bequeathed his talents to his male successors. Man still remains unchallenged in the culinary world. Of course, there are good women cooks by the legion, but they occupy the humbler spheres. All the famous restaurants of the world, all leading hotels and hostels are presided over by a male chef. This institution is so firmly founded that not a lone feminine voice is lifted in protest.

A certain H. I. Phillips put it rather bluntly-"The first thing a wife should realise is that she is catering for her husband's appetite-not his curiosity."

We'll let that pass.

Those descriptions in past history of monumental feasts, I always regard with a peculiar kind of fascination. What gastronomic powers those ancients possessed. The meals they sat down to would put modern man under the table -and in the hands of a specialist for the rest of his life.

Take Nero as a classic example. His session at a banqueting table lasted from mid-day to midnight. The Emperor Vitellius, it is-recorded, ate 1,000 oysters at one sitting. But then, they may not have been of the Stewart Island variety; and in any case I can't guarantee that legend.

In ancient Roman times, the principal meal was eaten at the end of the day. The dining-table was rectangular in shape, with comfortable couches drawn up in lieu of chairs. It was the custom for guests to perform ablutions and to remove their sandals before settling down to a night of food. To say nothing of divers beauteous maidens fluttering about in attendance. Those noble gentlemen certainly did themselves well. One of the favourite dishes served at that time was a whole pig, boiled on one side and roasted on the other.

Strange that there is no mention of the morning-after-the-night-before. One's imagination can supply the missing details. Gastric ulcers must have been the fashionable complaint in those brave days of appetite.

Still stranger is this. To-day, man's appetite in proportion has dwindled to an amazing degree. We merely pick at our food to-day. And yet the radio, the daily papers and journals shout to us a thousand-and-one anti-acid cures for disturbed digestions.

As the Yankees would say-We can't take it!

Yours cordially.



Record Love Letter

The longest love letter in the world is to be found in the British Museum. It was written in the time of Queen Elizabeth by one of her courtiers to the lady of his dreams. The manuscript is yellow and faded now, but it is there in its entirety. There are 400 closely-written pages.

One wonders if the adored lady read every word of it?



NAME	
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ADDRESS	

HAIR	LASHES	COMPLEXION
BLONDE Light Dark D BROWNETTE	Light	Very Fair
Light Dark D BRUNETTE Light Dark D	Biue	Medium
REDHEAD Light □ Dark □		SKIN
If hair is Grey check here also	AGE Under 35	Normal Oily Dry

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