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Careful Cook Keeps Cool, Chef Claims

The first rule of a gourmet cook is to keep a cool head and cool ingredients, according to globe-trotting gourmet James A. Beard.

Beard, who "cooks in every language," is the author of "James Beard Cook Book," "Paris Cuisine" and nine other tomes on the culinary art.

The modern electric refrigerator-freezer has done a lot to streamline the ancient art of cookery, Beard says.

To keep a cool head while following a complex recipe, the experienced chef prepares many of his ingredients well ahead of time. He cools or freezes them until the "hectic last minute," when it seems as though everything has to be blended in at the same time.

Salads Won't Wilt

Some basic ingredients chefs "keep on ice" for a large variety of recipes include meat and fish stock, standard sauces such as bechamel, veloute, hollandaise, tomato purées, and fine herbs, chopped and ready to be added at the last moment.

If the meal is to have many courses, it's usually necessary to keep some of them—such as the dessert, as well as champagne or white wine—in the refrigerator till needed. For a crisp salad, the chef is particularly grateful for a special vegetable compartment that provides a moist cold, preventing greens and other foods from drying out.

Prefers Fresh Foods

Good cooks prefer fresh or frozen meats, vegetables, fruits, and fish to those that are canned or otherwise artificially preserved. The gourmet's art is to combine natural flavors or to improve them with seasonings.

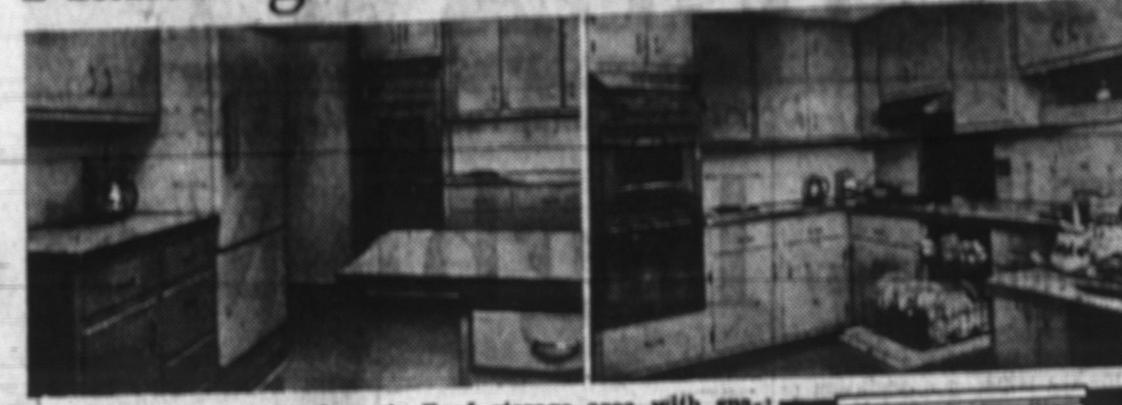
Beard also likes to keep a large supply and a wide range of foods on hand because a gourmet is a creature of whim. If he suddenly craves beef stroganoff or sweet-and-sour carp, he wants to be able to pick out the ingredients he needs from his well-stocked spice shelf and refrigerator-freezer.

Has Built-in Look

The new electric refrigerator-freezer with its square corners and thin, straight walls, has a built-in look that suits this modern kitchen. It easily holds a week's supply of fresh foods in specially cooled compartments. The freezing section will hold many pounds of frozen foods, juices, meats, fruits and vegetables, baked goods, soups, sauces and casseroles.

The wise family, when building, buying, or remodeling

Planning Vital for New Kitchen



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