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and good food. She grew up in the old house of her father, the Judge at 12 East 65th Street, just off Fifth Avenue. . . . It took the cook and the kitchen girl, the butler, the second man, and the upstairs maid, to put out one of Judge Truax's company dinners.

They began operations in the morning. At 30'clock the aspic would begin to set. At 50'clock Mother would sit down at her dressing table. Small Carol admired Mother's hour-glass waist, and her glistening pompadour—she was wearing it red that season. . . . Charles came early with his irons and did her puffs.

At 7:30 Father began to drape his majestic form, all six feet and 265 pounds of it, in purple and fine linen. The carriages were beginning to arrive, and the silk hats were mounting the brownstone steps.

Under the hats would be Elihu Root and Enrico Caruso, Lyman Spalding and Ambassador James Gerard. Under the accompanying pompadours might be Grace George the actress, or it might be Princess del Drago. . . . Carol would watch fascinated from the stair landing as the golden favorites of a golden age yielded their furs and their opera hats to the flunkey.

Then they would disappear from her ken. There was no hanging about; they made straight for the food. One of Father's dinners would begin heroically with hors d'oeuvres: caviar on ice, lobster in aspic, tomatoes stuffed with shad roe, the whole liver of a Strasbourg goose that father sliced as you ate it — and all a mere prelude to the soup and the fish, the entree, the joint, the cheese, the fruit, the coffee, and the five wines.

Gone is the brownstone front. Gone are the cook and the kitchen maid, the butler and the second man and the upstairs girl. Let them go, says Carol. All she has kept from these days are the two dozer marrow forks and a conviction that one's friends must be fed, an fed only the best.

THE 60 MINUTE CHEF

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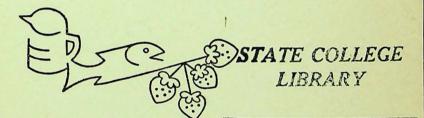
MELBOURNE
THE MACMILLAN COMPANY
OF CANADA, LIMITED
TORONTO

## The 60 Minute Chef

by

LILLIAN BUENO McCUE AND CAROL TRUAX

Lillian Dela Torre Bueno McCus, 1902 -



FRAMINGHAM, MASS.

1947

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## DEDICATION

In honor of a friendship that even collaboration could not mar, Carol and Lillian dedicate their cook book to

EACH OTHER

At supper this night Dr. Johnson talked of good eating with uncommon satisfaction.

"Some people," said he, "have a foolish way of not minding, or pretending not to mind, what they eat. For my part, I mind my belly very studiously, and very carefully; for I look upon it, that he who does not mind his belly, will hardly mind anything else."

Boswell's Life of Johnson



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