

SOCIÉTÉ D'EXPORTATION & IMPORTATION A.R.L.
EXPORTATION AND IMPORTATION COMP. LTD - IZVOZNA IN UVOZNA DRUZBA ZO. Z.
LJUBLJANA - (Yougoslavie)

ING. PAUL DE PAVLINOVITCH
REPRÉSENTANT

PARIS,
34, BOULEVARD DES ITALIENS
TÉL. PROVENCE 09-74

Nov. 29 '39

Dear Mamma,

I just got a lovely letter from you mailed Nov. 4th. They certainly do take their time in coming! Also, I hope the censor approved of all those recipes you sent - I know I did. Some of them are a little advanced for me, but the stuffed mushrooms and of course the potato cakes will be experimented with soon quick. They have some lovely huge mushrooms in the markets now which would be ideal. Please in the future write more legibly, however, because it is often a moot point just what you are getting at. You make me jealous the way you talk about bread as though all I had to do was go to the store & buy it. Sure I can, but just French bread. "Pain anglais"¹ is very hard to find, & relatively very expensive - I haven't seen any so far, but we had it once at a cocktail party. As for corn meal, I doubt if they have it except in Fancy Foreign grocery stores, which are rare & many have closed down now, & cost like anything in any case.

I haven't been able to find any brown sugar at all here. They never heard of it. I think it is because it is made from cane sugar, & the French have only beet sugar. All the vanilla is in powder form, or in nasty useless sticks, and tastes like something else. With all the cheeses they have, there seem to be none you can melt and use for welsh rarebit - nothing like plain orange "American cheese". The milk is always only about five hours from turning, which is a great nuisance when you have no refrigerator (as very few people do.) Also, I'd give anything for Orange Juice for breakfast. Sunkist Oranges are three francs apiece, & going up, so we don't have oranges. Any fruit is "cher".² Right now for some reason you can buy no coffee whatsoever in all Paris. Luckily I have a whole kilo I bought a while ago only to discover that unless you ask specifically, they give you unground coffee. We drink tea mainly, however. Marshmallows don't exist in France.

I made my love-pie a chocolate custard yesterday, & was amazed to see it turn into honest-to-goodness custard. It was the floating island recipe I found in my cookbook, plus chocolate. He liked it, but prefers your Easy Apple dessert, which he is always asking for. Luckily he like nice easy things like meat & potatoes best, but sometimes I would like to go in for some flights of fancy. Tonight we splurged and ate in an Eyetalian restaurant nearby. Very good minestrone.

[No signature - a page may be missing.]

¹ *Pain anglais*: English bread

² *Cher*: dear, expensive

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LJUBLJANA - (Yougoslavie)

F-28

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I made my love-pie a chocolate custard yesterday, & was amazed to see it turn into honest-to-goodness custard. It was the Sloating Island recipe I found in my cook book, plus chocolate. He liked it but prefers your Easy Apple Dessert, which he is always asking for. Luckily he likes nice easy things like meat & potatoes best, but sometimes I would like to go in for some slight bits of sauce.

Tonight we splurged and ate in an Italian restaurant nearby. Very good minestrone.