

## No Rushing Allowed

*By Suzy Hopkins*

Americans look at dinner as something to be rushed through to get to the next thing: soccer practice, a concert, a movie, night class, play rehearsal, etc. Not in France.

The French spend all evening preparing and consuming dinner:

First there is champagne with olives, crackers and salted nuts.

Second is a fish dish served with your first paired bottle of wine.

Thirdly comes a tiny scoop of sorbet to cleanse your palate.

Fourth is what Americans call the main dish: meat, vegetables and potatoes. Don't eat too much because there are lots more to come. Another bottle of wine is served to match whatever the main dish is.

Fifth is a green salad with French bread.

Sixth is cheese with fruit. There are 400 kinds of cheese in France. Your third bottle of wine goes with whatever cheese has been chosen.

Seventh, but worth the wait, is dessert which is usually something light like chocolate mousse. Of course you have cognac.

Four hours later, if you can still walk, you are done with dinner and can go home.

The French savor their food and when you take the time you will, too.