

Dear Harold:

Separately, we're sending you a copy of the Chinese cookbook we've been using for more than 20 years, written by a Chinese woman physician, and which finally has appeared with its latest edition in paperback.

Leave it to you whether to turn it over to Lil now or to wait until after tax time recedes into the past. In any case both of you should enjoy reading parts of it where she explains the ideas and concepts behind the Chinese cuisine. We always go back to this one because she writes with great clarity and simplicity, concentrates on ordinary rather than fancy food, and as far as possible sticks to materials available in almost any good food market in this country.

Utensils: You can get along with what you have, but the only things you really need if you get serious <sup>are</sup> ~~is~~ a wok and a shovel to turn food with while stir-frying. The wok should be iron (not stainless steel) and perfectly round on the bottom, NOT flattened. The shovel should fit the curve.

Whether you ever try a single recipe is entirely up to you; in any case you are meeting a most interesting lady, and we hope you find her fun.

Best,



jdww4mar74