



YOUNG COFFEE PLANTS FRESH FROM THE NURSERY AND READY FOR TRANSPLANTING

country with the march of time and the onward sweep of the Studebaker and Dodge touring cars that now reign in their place. "Rattle-trap" is what one American called the Ribeirão Preto horse-drawn "trolley" in 1923 but that was unkind to the patient beastie that pulled it or the gentlemanly "cocheiro" who felt for it the same pride that goes with ownership of a Ford. The Ford by the way has long since taken the place of the Standard Oil tin as the most American thing in foreign lands.

In Ribeirão Preto we stopped at the Grand Hotel Central. I shall always hold in grateful remembrance the fact that it was here I first met the alligator pear served as dessert. It was the one bright spot in a curious 10-course meat dinner, and it made the day. The procedure is to scrape out the interior of the "abacate" (as the alligator pear is called in Portuguese) and mix it in a tall glass with sugar and lemon. My, what a glorious dish! It came as near to mangosteens in a durian pulp setting as anything since Padang or Batavia. I am told it is a favorite Brazilian dessert.

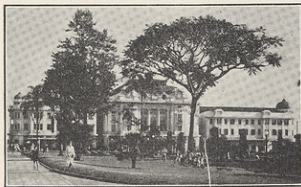
COFFEE IN PAULISTA STYLE

Also, when up-country I have to record that I learned how coffee is prepared in true São Paulo style. First, it is well to remember that it is always concentrated to demitasse strength; in other words, it forms a coffee base. It is diluted with milk or water, to taste, after making.

For one cup (demitasse size) use one heaping tablespoonful of finely ground, high-roasted coffee;

add more to secure a proportionately stronger base. Place the ground coffee in any sauce pan or other suitable receptacle and pour over it a trifle more than the amount of boiling water required. Stir until well mixed; then strain through a cotton flannel bag into coffee pot, urn, or other serving utensil. Repass the liquid by straining through the bag several times. Keep the service pot hot by standing it in a pan of boiling water.

Never boil coffee, say the Brazilians, but always use boiling water. All the utensils, including the serving cups, must be warmed. (Amen!) The coffee bag strainer should be scalded immediately after using. (Horrors! Boy, page the Better Coffee Making Committee!)



RIBEIRÃO PRETO, THE INLAND COFFEE CAPITAL OF SÃO PAULO

Paulista Terrace, showing (left to right) an office building, cinema, and Hotel Central.