



UNIVERSITY OF MINNESOTA
TWIN CITIES

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Mr. Art Buchwald
Los Angeles Times Syndicate
Times Mirror Square
Los Angeles, California 90053

Dear Mr. Buchwald:

I have admired your writing since we arrived contemporarily in the late 40s in Paris. I have just made a 30-year anniversary pilgrimage back with my French wife acquired there and propose to you a parody on the changing character of French bread as a parallel on the changing character of the French.

As you probably know, the idea is not entirely original, as Henry Miller wrote a remarkable essay on "The Staff of Life" in which he equated the elegance of the French ~~foods~~ to their character as well as German bread, Italian bread, and marshmallow-style American bread to national characteristics.

"flakes"

But have you noticed how light and white and soft and characterless the French bread has become since our early exposure, although it still maintains a semblance of a crust. The petit pain is now made with milk and has no character whatsoever. The croissants are still buttery but taste like cotton candy rather than light and flaky like the croissants that we knew. I guess the simile would be that the French are maintaining their crust on the surface but they're turning into marshmallows on the inside.

Cordially,

Henry Blackburn, M.D.

HB:msh

*Dictated by Dr. Blackburn
in Paris; sent in his absence.*