

NEWS FROM ITALY.

Cortona, Tuscany, held its first beefsteak festival - a new sort of tourist attraction. It demanded preparation on a big scale to cook thirteen hundred one-pound steaks. Floods of Chianti were on hand to wash the meat down.

Peaches from the nearby orchards were to complete the feast. One ton of mixed coal and wood provided the big fire, under a grid specially made for the occasion by a local blacksmith. 25 pounds of salt and more than 200 pints of oil made the steaks succulent enough to please even the connoisseur.

Fingers were invented before forks, and anyhow this wasn't a time to be finicky.

One poor man came too late so had to fry his own, over a hot pavement!