COMPLIMENTARY GIFT · HISTORICAL COMPENDIUM OF THE PANTHEON OF MASTERS & GREAT TABLES OF PARIS

The Great Booklet of the Pantheon of 28 Legendary Chefs & the 8 Historic Tables of Paris (1380–1935)

Chronological timeline of the 4 Epochs, Lineage of the 5 Great Mother Sauces from Carême to Escoffier, chronicle of the 8 Historic Tables of Paris, period weights and measures conversion table in grams & guide to our culinary collections.

I. The 4 Great Epochs & The 28 Masters of the Pantheon

Historical Epoch	Master Chefs & Authors	Technical Revolutions & Seminal Treatises
I. From the Middle Ages to the Grand Siècle (1380–1715)	Taillevent & Master Chiquart · Pierre de Lune · François Pierre de La Varenne (1651) · Madame de Sévigné · François Vatel · Nicolas de Bonnefons · François Massialot	Transition from medieval spices to fresh butter, invention of the bound roux, the bouquet garni, mushroom reductions, and the earliest great royal dictionaries (*Le Cuisinier François*, 1651).
II. The Age of Enlightenment (1715–1789)	Vincent La Chapelle · Parmentier · François Menon · Antoine Beauvilliers · Brillat-Savarin · Grimod de La Reynière · François Marin · Louis Eustache Ude	Emergence of modern small sauces, of *La Cuisinière Bourgeoise*, of the first grand Parisian restaurant offering an à la carte menu (Beauvilliers, 1782), and the dawn of gastronomic criticism.
III. The Golden Age of the Nineteenth Century (1815–1889)	Marie-Antoine Carême · André Viard · Alexandre Dumas · Jules Gouffé · Alexis Soyer · Urbain Dubois · Charles Ranhofer (Delmonico's) · François Tanty	Codification of the 4 Great Mother Sauces by Carême, shift from service à la française to service à la russe (Dubois), exact measurements weighed to the gram (Gouffé), and worldwide renown.
IV. The Belle Époque & The Twentieth Century (1890–1935)	Auguste Escoffier (68 volumes) · Joseph Favre · Jean-Baptiste Reboul · Prosper Montagné · Louis Saulnier	*Le Guide Culinaire* (1903), organisation of the modern kitchen brigade, *La Cuisinière Provençale*, the *Larousse Gastronomique*, and *Le Répertoire de la Cuisine* (7,000 preparations).

II. The 8 Historic Tables of Paris (From the Palais-Royal to the Grand Boulevards)

- **La Tour d'Argent (1582):** Quai de la Tournelle — the numbered pressed duck created by Frédéric Delair (1890) and the legendary wine cellar overlooking Notre-Dame.
- **Le Café Procope (1686):** Rue de l'Ancienne-Comédie — Italian-style sorbets and ices, intellectual cradle of the Enlightenment (Voltaire, Diderot, Rousseau).
- **Le Grand Véfour (1784) & Les Frères Provençaux (1786):** The crown jewels of the Palais-Royal, where Provençal garlic, salt cod brandade, and an imperial cellar conquered Paris.
- **Le Café de Paris, La Maison Dorée, Le Café Anglais & Le Pavillon d'Armenonville:** The golden age of the Grands Boulevards, the Dinner of the Three Emperors (7 June 1867 by Adolphe Dugléré), and the opulent suppers of the Belle Époque.

III. The Lineage of the 5 Great Mother Sauces & Period Conversion Table

1. Espagnole & Demi-Glace: Brown roux + brown veal stock + tomato-laced mirepoix → yields Bordelaise, Périgueux, Chasseur, Robert, Charcutière, Madeira, Diable.
2. Velouté: Blond roux + white stock (veal, poultry, or fish fumet) → yields Allemande, Suprême, Ivoire, Bercy, Normande, White Wine, Cardinal.
3. Béchamel: White roux + infused whole milk → yields Mornay, Soubise, Nantua, Crème, Aurore.
4. Classical Tomato Sauce: Salt pork + mirepoix + tomatoes + roux + white stock → yields Provençale, Portugaise, Milanaise.
5. Warm Emulsions (Hollandaise & Béarnaise): Egg yolks + acidic reduction + clarified butter (55–62 °C) → yields Mousseline, Maltaise, Choron, Foyot, Paloise.
Conversion benchmarks for historical treatises: 1 Paris pound (livre) = 489.5 g · 1 quarteron = 122 g · 1 ounce (once) = 30.6 g · 1 gros = 3.8 g · 1 Paris pint (pinte) = 931 ml · 1 chopine = 465 ml · 1 demi-setier = 232 ml.