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## MORE GASTRONOMY.

Last November we reviewed in these columns the first volume of Mr. Walter Bachmann's gastronomical trilogy:— *PROFESSIONAL KNOWLEDGE "The Art of Cookery"*, published by Maclaren & Sons Ltd., price £9 for the complete set or £3 3s. for each separate volume.

In doing so we were conscious of our inadequacy. It is, in fact, no easy matter for an ignorant layman to write intelligently on so recondite a subject as the art of professional cooking and we would therefore ask both the author and the readers to bear with our incompetence.

The second volume of Mr. Bachmann's work has now appeared. It is a fitting companion to, and does not fall short of the high standard set by, its predecessor. This applies to both the production — a fine specimen of the printer's art — and the contents. The coloured plates, the numerous illustrations, the clear print and the well-ordered, carefully thought-out arrangement of the subject matter all contribute to its excellence.

Whereas the first instalment dealt with soups, sauces, fish, vegetables and salads, the second volume is concerned with main courses, meat, poultry and game, with instructions how to carve and serve them, followed by hundreds of recipes for sweets and ices and the usual kitchen glossary.

There is little we can add to the appreciation we expressed when we commented upon the first volume. We marvel at the industry and the extensive knowledge displayed by the author. He makes our mouths water and we are tempted to say Grace with Robert Burns:

Some have meat that cannot eat  
And some have none that want it,  
But we have meat and we can eat,  
Wherefore the Lord be thanked.

Austerity finds no place in Mr. Bachmann's handbook. It contains the dream of the epicure and we shall not be far wrong if we say that he who dines with Mr. Bachmann, dines with Lucullus.

J.J.F.S.

## OUR NEXT ISSUE.

Our next issue will be published on Friday, March 14th, 1952.

We take this opportunity of thanking the following subscribers for their kind and helpful donations over and above their subscriptions: F. Wyss, A. C. Baume, H. P. Gubeli, E. Fankhauser, R. Jaeger, E. A. Gotz, Mrs. A. Etter, L. Forrer, A. J. Gomiero, M. Lienhard, J. J. Huber, A. C. Stahelin, A. C. Boller, R. Nodiroli, J. Margot, R. R. Schmid, E. Rognon, H. M. Ochsner, F. Heller.

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