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A GASTRONOMIC ENCYCLOPEDIA.

Good food, and the ability to enjoy and digest it, are not the least precious of Heaven's gifts. They are shared alike by the farm labourer munching his bread and cheese by the roadside and the epicure tasting a variety of choice dishes daintily served on snowy linen. But as we indulge in gastronomic enjoyment we scarcely ever give a thought to the technical knowledge, the care and the skill, that have gone to the preparing of our meal. We are apt to take things for granted and the backstage of our appetising dinners is often a mystery to us.

Mr. Walter Bachmann, F.I.C.D., B.C.A., F.Z.S., who is well-known to readers of the Swiss Observer and has already to his credit several books on the culinary art, takes us once more behind the scenes. In a major work entitled "Professional Knowledge — The Art of Cookery" he gives us a complete and modern guide to the preparation of our food.

Published by Maclaren & Sons Ltd., in three volumes, the first of which is now available, Mr. Bachmann's work expounds and tabulates the whole of culinary science. It outstrips and is much more up-to-date than Mrs. Beeton and displays an astonishing amount of technical knowledge. The book is most attractively produced: a beautifully printed quarto volume with numerous illustrations and coloured plates. The price is £3.3.0 a volume or £9.0.0 the complete set.

Primarily intended for the use of Restaurateurs, Hotel chefs and the catering trade, Mr. Bachmann's

work abounds with practical and instructive hints on the preparation of modern meals, including continental dishes. There are thousands of recipes; the first volume alone contains 670 recipes for cold and hot entrées, 350 soups, 280 sauces (which reminds us of Voltaire's quip that the English have but one sauce and a hundred religions) and hundreds of fish, vegetables and salads recipes. The section dealing with fish, crustaceans and molluscs is most complete. Fish, of course, has always been an important adjunct to a set dinner. Did not Monsieur Vatel, the maître d'hôtel to the Prince de Condé, in 1671, commit suicide because, as Madame de Sévigné relates, the fish arrived too late for a banquet the Prince was giving to Louis XIV?

This is Mr. Bachmann's magnum opus, a tour de force in its wide scope and painstaking detail. It will no doubt become a classic of its kind and a boon to all who are engaged in some branch or other of the catering business. We offer Mr. Bachmann our congratulations on his achievement and express the hope that his work will receive the appreciation and enjoy the large circulation it deserves.

J.J.F.S.

**CITY SWISS CLUB.
Annual Banquet and Ball.**

A full report of the above-mentioned function will appear in our next issue.

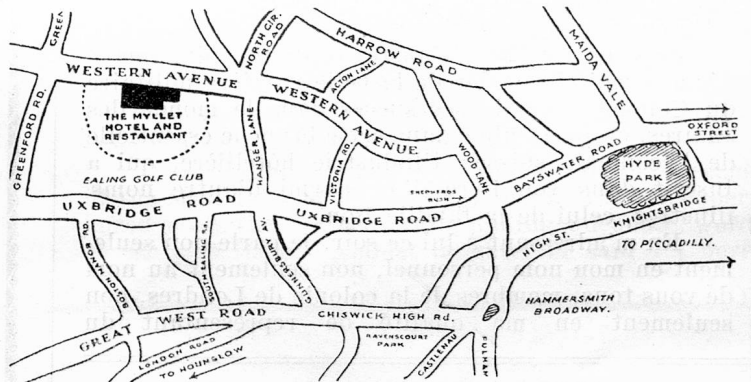
The Myllet

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