

Zeitschrift: The Swiss observer : the journal of the Federation of Swiss Societies in the UK
Herausgeber: Federation of Swiss Societies in the United Kingdom
Band: - (1950)
Heft: 1133

Buchbesprechung: Book Reviews

Autor: [s.n.]

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BOOK REVIEWS.

At a time when the economic crisis in our national affairs brings gloom to our everyday outlook, bakers will welcome *Swiss Bakery and Confectionery*, translated by Walter Bachmann, for the lavishness of its production as well as for its reminder of the almost incredible variety of goods the confectioners will be able to produce when at last austerity departs from the bakehouse.

For here is a book in the pre-war style, complete with 32 coloured plates and other illustrations that by their fine detail make the confectioner's instruction a delight and his profit a certainty when times permit.

It is true that in such a book as this, translated from the French and German, there must be a marked Continental flavour. But this is conveyed mostly by the illustrations — no English translation being provided for foreign lettering. All the weights and temperatures are conveniently converted into terms of common use in this country and the matter treated has been carefully selected from the original Swiss text with a knowledgeable appreciation of British demand.

As to the scope of the publication, little can be conveyed by the mere statement that the index comprises some 800 items, or that it is arranged in sections covering raw materials, *pâtisserie*, pies and pastries, spiced honey cakes, ices and iced drinks, confectionery, fermented buns and fancy bread, and hints.

Rather should it be borne in mind that here is a treatise covering every branch of the Continental confectioner's art, which, of course, excludes the tiered

ice wedding cakes of our own trade, and here is put on record for all to learn or re-study the mysteries of pulled sugar work, now almost a lost art here, the making of hand-moulded chocolates with all kinds of centres, and the production of iced drinks and pudding an water ices for the confectioner with a catering connection.

While the book pre-supposes adequate supplies of the real ingredients, we consider this to be a publication that should adorn every confectioner's bookshelf now, so that they may in theory and quiet limited practice prepare for the happy non-austere days we hope will return in the foreseeable future.

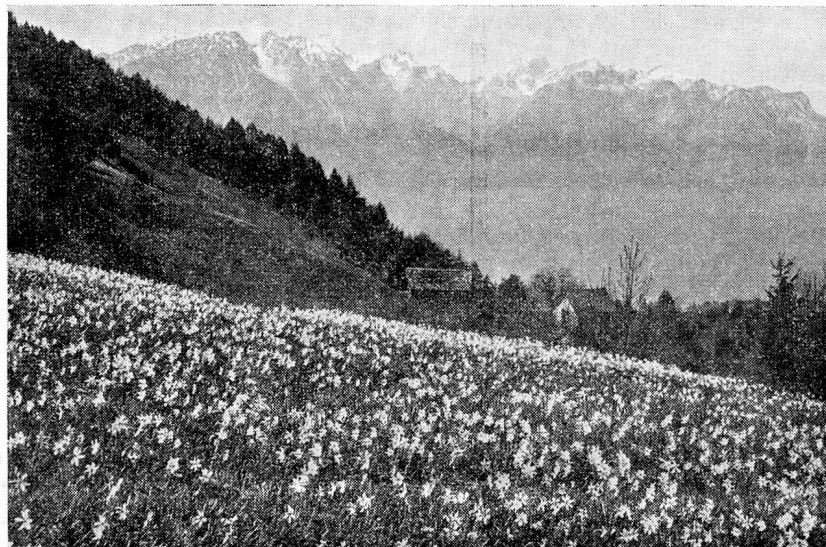
Copies may be obtained from THE BAKER AND CONFECTIONER Book Department, 11-13, Brems Buildings London, E.C.4, at 57s. 6d. each.

The Baker and Confectioner.

NOUVELLE SOCIÉTÉ HELVÉTIQUE. (London Group.)

Referring to our report about the Annual General Meeting, in the issue of March 31st, we are asked to state, that the Swiss Minister, Monsieur Henry de Torrenté, is the Honorary President, Mr. A. F. Suter, Hon Vice-President of the Society. Mr. C. Campart is representing the "Société de Secours Mutuels des Suisses à Londres," Mr. C. Berti, the Unione Ticinese, Miss Lucy Bonetti, the Sezione Femminile of the Unione Ticinese, and Mr. Schneider, the Swiss Mercantile Society.

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Narcissi Field above Montreux.

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