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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.

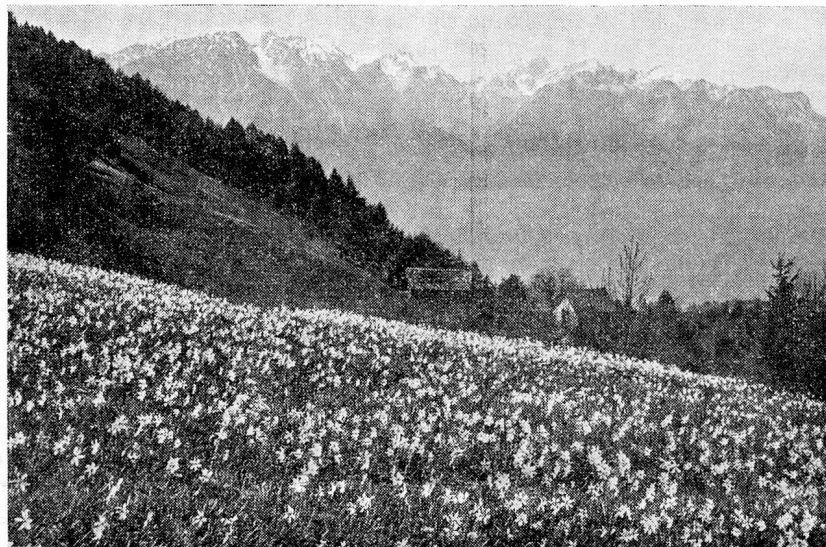
Copies may be obtained from THE BAKER AND CONFECTIONER Book Department, 11-13, Brems Buildings London, E.C.4, at 57s. 6d. each.

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.

YOU know the joy and pleasure of a holiday in Switzerland. Perhaps your English friends do not. Please put them wise, and ask them to apply for full information, also travel tickets by Rail or Air to :—



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NOUVELLE SOCIETE HELVETIQUE.**Lecture by Albert J. Welte.**

Tuesday, April 18th, at 7 p.m.,
at the Vienna Café, Baker Street, N.W.1.

We wish to direct the attention of our readers to the lecture of Mr. Albert J. Welte, who will talk (in French) on "Le Patrimoine de l'Art en Suisse."

Mr. Welte, who is well-known as a dramatist and novelist, is the son of the famous painter A. Welte, known to many by its fresco in the "Ständerats Saal" in the Houses of Parliament in Berne.

In 1910, he went to the Academy at Düsseldorf where he studied glass-painting and mosaic work. He continued his studies at Munich and Madrid.

Since then Albert, J. Welte has devoted most of his time to writing. Of the 15 plays he has written, many have been performed. Some are tragedies such as the "Steinbruch" and "Mordnacht" both written in Swiss-German. "Susperstition" was written in German, but has been translated into French and performed in Geneva. For his tragedy "Michael Servet," as well as for two of his novels he received the Schiller Prize.

Apart from writing, Mr. Welte is also a gifted painter.

We hope that many members and friends of the Colony will attend this lecture which promises to be very interesting.

* * *

On Thursday following (April 20th) Mr. Welte will

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read from his own works in German and Swiss-German at a private gathering. Invitations to the reading on Thursday are issued at the lecture on Tuesday to those attending. The place, where this invitation party is held (it is not the Vienna Café) will be announced at Tuesday's lecture.

H. R. NAPP †.

It is with deep regret that we inform our friends of the passing away of Henry Richard Napp, as the result of an accident on Sunday, the 26th March, 1950, in his 57th year.

Born in Bâle in 1892, where he also passed a happy childhood and absolved with success his schooling and matriculation, he began his active career with Hoffmann-Laroche, Bâle. Subsequently he was transferred to Paris and London, where, in 1914, he became Manager of the English firm.

In 1923 he established his own Company under the style of H. R. Napp Ltd., London, W.C.2, which introduced many Ethical Pharmaceutical Products which by their excellency now command medical consideration and high approval throughout the world.

It was through sheer determination, an astounding enthusiasm for work and great skill that brought his firm to prosperity and esteem; in spite of this success H. R. Napp, who has been a naturalised British subject for some years, remained the kind and sympathetic man; many are the young Swiss who came to him seeking advice and help; none was turned away and if a friendship was formed it was one for life and happy for the one who could enjoy his confidence. — In spite of his naturalisation he loved and never forgot the Town on the Rhine — in fact he was to us Swiss always the Balois.

H. R. Napp was a member of the City Swiss Club.

Many are the friends both here and in Bâle who mourn this sad loss and we extend to his family in London and his relations in Bâle our deepest sympathy.

P.A.M.

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