

**NEXT
CHANGE
AT
YOUR
LIBRARY**



IT'S so seldom that one comes across a really breath-taking book, the kind of book one rushes about recommending to one's friends. But I've just discovered *Impromptu in Moribundia* by Patrick Hamilton, who wrote that well-known play *Rope*.

If you read your newspaper with any degree of scepticism you'll enjoy *Impromptu in Moribundia*. Moribundia is a planet, reachable from this world, where our contemporary aspirations have become facts. Here is lived in literal truth life as depicted in our newspapers. In Moribundia a "day of nation-wide rejoicing" means that lift boys whistle and that parents dance with joy about the breakfast table. Here popular generalisations have become hard facts. The working class family is incurably shiftless, the Cockney bus-driver is invariably quick-witted and devastatingly good humoured, the Communist agitator is bitter and bearded, the famous explorer is always lean, tanned, and reticent, and every public schoolboy plays the game.

And the world so familiar to us through newspaper advertising confronts us on every side. You cannot go far along any Moribundian street without meeting a man crippled with arthritis (you can tell this from the jagged lightnings shooting from his knee-joints), or a woman whose nose is a target for infection. And there is the hero's landlady who thought her sheets were white, etc. And the hero himself had the unfortunate experience of being literally chained to his bed by rheumatism and having all the doctors give him up. Of course in the end somebody recommended somebody's emulsion and the chains fell away.

But the book is more than a very funny satire on modern advertising. It pours scorn on a whole way of life. The essence of life on Moribundia is hatred of change, for change of any kind threatens the whole fabric of the State. So the most highly esteemed personages in Moribundia are those who exalt the status quo, and the most widely acclaimed authors are those who believe that all Scotland Yard men have square jaws, that all explorers are lean, tanned, and reticent, that all public schoolboys, etc., and that all elderly colonels have red faces, white moustaches, and prolific vocabularies.

The book will probably appeal primarily to those of us who are not moribund. But even if you are a confirmed Moribundian you should get hours of what the newspapers would call "side-shaking merriment" from *Impromptu in Moribundia*.



In they come from school . . . healthy appetites . . . cold glowing faces . . . eagerly anticipating mother's cheerful welcome . . .

"Nothing like a cup of hot delicious Bournville to warm the children up when they come in from school . . ." says Mrs. Cheerful.

Cocoa is a real food — energy-giving and revitalising. When milk is made into Bournville Cocoa its energy value is increased 45%. Serve cocoa often in your home during the cold months. A cup of hot chocolaty Bournville, made according to the directions given below is an ideal night-cap for a tired man or woman . . . and is both food and drink for the children too.



**"Here's a lovely cup of hot
* COCOA, Children—it's
FOOD and WARMTH
too!"** —says Mrs. CHEERFUL



Serve Bournville in puddings and cakes, for that *extra* nourishment that busy people need. Make creamy chocolate sauces over steamed puddings, and buns for the children's school lunches.

**TRY THIS
DELICIOUS CHOCOLATE
FIG PUDDING**

8-oz. brown breadcrumbs, $\frac{1}{2}$ cup sugar, 3-oz. butter, 3 eggs, 1 cup milk, 6-oz. chopped figs, 1 large dessertspoon Bournville Cocoa, vanilla essence to taste. Mix breadcrumbs with cocoa. Cream butter and sugar and add yolks of the eggs, beating well. Then add breadcrumbs, figs, and milk and vanilla. Whisk whites stiff and fold in lightly to mixture. Steam for 2 hours. (makes a large pudding).



**HOW TO MAKE
"THE CUP THAT CHEERS"**



Milk made into cocoa has its energy value increased by 45%. Make it this way! For each cup mix 1 level teaspoonful of Bournville Cocoa and one teaspoonful sugar with a little cold milk. Bring the rest of the milk to boiling point, stir in the mixed cocoa, bring all up to the boil, take off the fire, and whisk for a second or two before pouring into cups. A spoonful of whipped cream on top gives you a delicious cup of "COCOA SUPREME."

CHOCOLATE NUT BARS

$\frac{1}{4}$ -lb. butter, 1 cup flour, 1 cup coconut, 2 cups cornflakes, $\frac{1}{2}$ teaspoon vanilla essence, 1 cup sugar, 1 egg, 1 teaspoon baking powder, 1 cup walnuts, 1 tablespoon Bournville Cocoa, pinch of salt. Cream butter, sugar and essence. Beat in egg and other dry ingredients. Press into a shallow tin to about $\frac{1}{2}$ inch thickness. Bake in moderate oven 15-20 minutes. Ice, sprinkle with coconut when cold, and cut into bars.

ASK FOR CADBURY'S

**BOURNVILLE
COCOA**

for EXTRA
NOURISHMENT

9d. per $\frac{1}{4}$ -lb. Tin
1/5 per $\frac{1}{2}$ -lb. Tin
2/9 per 1-lb. Tin