

BOOKS

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which we find illustrated here are no bigger than cockabulies—four of them are shown, at nearly life-size, on the dust-jacket.

Inside that dust-jacket is to be found a remarkably full account of the fauna and flora of the deeps, the material being drawn from the records of most of the great expeditions, from that of the Challenger onward. This is an exceedingly interesting book for the enthusiast or the student—liberally illustrated in black and white, with some most illuminating anatomical drawings and a useful index. The text is equally

instructive, but the general reader may find the scientific vocabulary a little beyond his powers of assimilation.

—J.M.

A FARMER'S LIFE

FROM MY EXPERIENCE, by Louis Bromfield. Cassell and Company, English price 21s.

LOUIS BROMFIELD, who died a short while ago, was described by "Sundowner" in this paper as "too successful to doubt his wisdom." This book illustrates the point. However, I should be the last to underrate his wide influence in preaching soil conservation and in applying his precepts at Malabar Farm, and the value, in these times of increasing specialisation and the splintering of agricultural science, of his

urging that full understanding of the processes of plant life, growth and decay, and of soil structure is open only to those who work with plants and animals and soils in the field.

The sub-title of the book is "The Pleasures and Miseries of Life on a Farm," but there appear to be no miseries on any of the Bromfield farms, whether in Ohio or in Brazil. One admires his zest and enthusiasm, and envies a little his complete self-assurance. But I rebel against some of his emotive phrases even while thankful that he has not gone the whole "compost way." The celery for market cooled in spring water "became so crisp that if dropped to the floor it shattered like glass." But "this was not the dead

BOOK SHOP

IN the Book Shop session on Wednesday, October 17, Guy Young, of Christchurch, will discuss Harry T. Moore's recent life of D. H. Lawrence, "The Intelligent Heart." Maurice Duggan, of Auckland, will review two books of poetry, "Anthology of New Zealand Verse," compiled by Robert Chapman and Jonathan Bennett, and "A Book of Australian Verse," edited by Judith Wright.

cold of the refrigerator but the living cold of the spring water, gushing out of the primeval rock." (Italics are the author's.)

The author recognises that his book is "lacking in organisation," but this he justifies as "cunning"—a bait to lead on the wary reader. So we have a delightful chapter on "Gardens and Landscapes," following shortly after one on pigs—"Hymn to Haws"—and preceding the story of his Brazil farm. The last chapter tells of his stumbling on a phrase of Albert Schweitzer's—Reverence for Life—and the effect it had on his philosophy; from which, of course, followed his desire to tell us all about it.

The book is indeed a collection of essays on diverse subjects, as though the author were using it as a vehicle for all the important things he has not told us before, and some that he has. But the gold of Bromfield shines through.

—L.J.W.

CONQUEST OF PERU

INCA ADVENTURE, by Bernard Flornoy. Allen and Unwin, English price 21s.

THREE men planning a bid for wealth and power make a good enough opening for any adventure, particularly when one of the trio is Francisco Pizarro, the conqueror of Peru. Although the sequel of his first four years of voyaging and gold-seeking is told calmly, the interest holds and we nod assent when Charles the Fifth rewards him with a governorship even as we disapprove his pitiless methods.

So far Pizarro was governor of nothing; only of what he could now win. It may be that it is Flornoy's same leisurely meditative style, with its amusing asides and shrewd shafts of comment, that lessens our squeamishness where Pizarro had none—in the four further years of fighting, diplomacy (euphemism for treachery), ruthless piety and conquest. Were they fairly rewarded: Diego the lieutenant with imprisonment and execution, Pizarro with assassination? The third, Padre Fernand, had stayed at Panama.

Conquest became colonisation. The conquistadors gave their sons Spanish learning, their mother's taught them Inca history and a love of their people. Some few lads, like our own Peter Buck for the Polynesians and Maoris, were fired with ambition to become historians for their race. It is their story Flornoy gives us, as he explains in a chapter that touches on bibliography and hints at history so lightly and pleasantly as to make us want to read them all.

Inca history follows, again unhurriedly but never monotonously. A key event or two expresses the character of successive empire builders; again, although the Indian methods of conquest were little removed from those of the Spanish destroyers, our sympathies remain with the "rightful occupants" of the land. *Inca Adventure* is a well arranged story attractively told, and we readily pass over the dubious "corderillas" (cordillera—dressed lambskin); loyal Australians, however, might boggle at the anachronistic eucalypts.

—Gilbert Archey

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powdered gelatine.	Juice of ½ lemon.
½ pint water.	Vanilla or
1 oz. sugar.	almond essence.

Slice the bananas and put them in the bottom of individual glass cups. Sprinkle them with sugar and add the lemon juice. Dissolve the gelatine in the water over gentle heat, add the Bournville Cocoa and sugar and dissolve slowly. Turn into a basin and allow to cool. Whisk the whites of egg stiffly and when the chocolate mixture is nearly cold add the vanilla essence and fold in the stiffly beaten whites. Put the mixture on top of the bananas to reach the top of the glass. When set, decorate with a little piped cream and chopped almonds or walnuts.

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