

BOOKS

(continued from previous page)

A Season in England moved me deeply or left me very satisfied.

Set in ancient times, *A Tale of Hate and Pity* follows the fortunes of a family who have fled from Gaza rather than sacrifice a first-born child to the local god. There is no exaggeration in the publisher's claim that it is "intensely realistic yet verging at times on the fantastic." The author has spared no detail of the shocking deeds that were often done in those times, and scenes such as the one in which a group of soldiers are impaled are too intensely realistic for me. His aim in writing the book presumably is to create a picture both true and complete. Without a special interest in the subject I wasn't always held by the story, though I wouldn't have liked to miss a very unusual ending.

Tin Sword, which records the astonishing career of young Joshua Doty as a newspaperman and a soldier, is good entertainment. On the first page Joshua is seen marching down Champion Street, Battle Creek, on his way to arrange for his own funeral (four dollars down, four dollars a year), "not to be a burden on his grandmother's pension." There is seldom any let up after that, and the best of the situations are hilarious.

Nightrunners of Bengal, a story of the Indian Mutiny by a retired Indian army officer, isn't an outstanding book, but the author tells more than a mere

tale of adventure and has obviously tried, as he puts it, "to make the fictional whole present a true perspective of fact—the facts of environment, circumstance and emotion." And he does not overlook the faults of the British.

—F.A.J.

CLEVER FINGERS

UNLOCKING ADVENTURE, by Charles Courtney; Robert Hale. English price, 15/-.

HERE is a personal story by the highest paid legal safebreaker in the world. Mr. Courtney's job has taken him to the bottom of the sea to unlock the safes of the Egypt, torpedoed in the First World War; and into the employ of the fabulous Zaharoff to examine the wreck of the Hampshire. The most cunning lock man can devise is to Courtney simply a challenge to fresh adventure. It is no wonder that he has insured his fingers heavily. They have also been able to turn out a book that is hard to put down.

—E.R.B.

ACKNOWLEDGMENT

GREEK LITERATURE FOR THE MODERN READER, by H. C. Baldry; Cambridge University Press. English price, 18/-.

A FULL and clear account of the Homeric writings, the drama of Athens, the histories and the Platonic dialogues, with some speculation on the more doubtful questions of origin and development. Readers who discover Greek literature through translations, and are conscious of gaps in their classical background, will be grateful for the guidance.

"The Way of an Eagle" in the Air

A PROLIFIC writer of popular romantic stories, and in her day one of the world's best-sellers, Ethel M. Dell published more than thirty-five books, including novels and collections of short stories and verse. Among her earliest works was *The Way of an Eagle* and the ability of this book to speed up the pulse-rates of romantically minded young men and women established Miss Dell in her particular field of writing. Published in 1912 *The Way of an Eagle* was followed in 1914 by *The Rocks of Valpre*, and a year later by *The Keeper of the Door*. Now these three novels have been included in a trilogy adapted for radio by Patricia Isles, and the serial (produced by John Hickling) will be presented to Commercial station listeners each Thursday evening at 7.30 and each Saturday at 9.15 p.m. It will begin at 12B on Saturday, April 19; 22B on Saturday, May 3; 32B on Saturday, May 17; and 42B on Thursday, June 5.

This romantic drama opens with an introduction to Captain Nick Ratcliffe of the Indian Army, and continues to trace the adventures of the Ratcliffe family through to *The Rocks of Valpre*, where the Wynd-

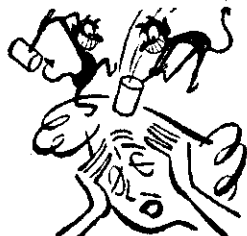
ham family makes its debut. In *The Keeper of the Door*, the third part of the serial, an inter-family marriage climaxes the closer relations between Wyndhams and Ratcliffes. Among the many radio actors taking part in *The Way of an Eagle*, the title of the serial, are Keith Eden, William Lloyd, Douglas Kelly, Margaret Mouchemore, Beryl Walker and Brenda Beddison.



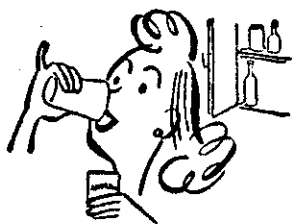
KEITH EDEN, who has one of the leading roles in "The Way of an Eagle"



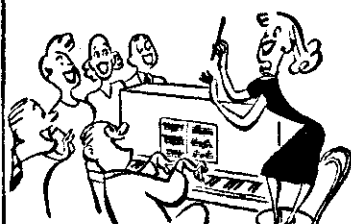
SUE COULDN'T JOIN THE HAPPY THRONG



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BUTTER KISSES

1 lb. Butter
3 oz. Icing Sugar
1 teaspoon Milk
2 cups Flour

1 heaped Teaspoon EDMONDS ACTO CAKE BAKING POWDER

Cream butter and sugar. Add milk, beat well, then add flour and Cake Powder previously sifted together. Drop on greased tray and bake in moderate oven (350°F) about 1 hour. When cold put together with butter icing.

TEA CAKES

1 lb. Flour
4 oz. Sugar
4 oz. Butter
Milk to mix
Pinch of Salt

2 teaspoons EDMONDS ACTO CAKE BAKING POWDER
1 lb. Dates (chopped) or Sultanas

Rub butter into flour, add all dry ingredients, mix all together to a paste with milk; turn out on a board, form into a roll, and cut into equal parts. Put on cold greased and floured tray, and bake in quick oven (400°F) about 1 hour.

SPICE CAKE

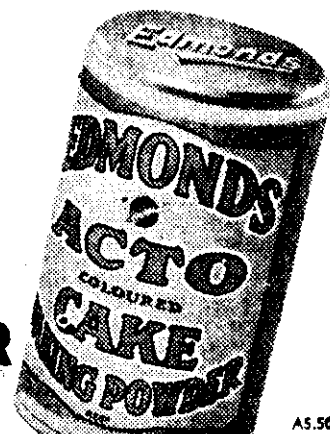
1 cup Brown Sugar
1 1/2 cups Water
1/3 cup Butter or Dripping
1 cup Raisins
2 cups Flour

1 teaspoon each of Cinnamon and Nutmeg
1/2 teaspoon Salt
4 heaped teaspoons EDMONDS ACTO CAKE BAKING POWDER

Boil sugar, water, butter, raisins, spices and salt together for 2 minutes. When cool add Cake Powder and flour previously sifted together; mix well; put in a shallow paper-lined cake tin. Bake in a moderate oven (350°F) for about 1 hour.

with EDMONDS ACTO CAKE BAKING POWDER

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