

THE J. B. Lippincott Company has recently published a book that should appeal to all who take an interest in the culinary department of their home. This book is entitled "The Art of Cooking for Two," or "Feeding Peter," by Mrs. Iris Prouty O'Leary.

The book is charmingly written in the form of letters to a young bride by her friend Caroline, who gives Judith instructions on how to feed Peter. It is just full of valuable hints of a domestic nature, from planning the necessary equipment for a kitchen to preparing the "three meals a day," and should be a veritable god-send to the young housewife.

The recipes, although they sound delectable, are for the plainer kind of food that a restricted income demands.

Here is a paragraph from the chapter in which Caroline discusses the problem of luncheon:—

"Most luncheon menus which I see in print have no resemblance to our middie meals. They call for expenditure of much time and effort in the preparation of an unnecessary amount of food. It may be that these meals are not everyday luncheons prepared by women like you and me, who wash their own dishes. . . . Now luncheons can be quite successful without both a soup and a salad. James and I have a good many that are just a soup or a salad and not very much else. But of all the luncheons that I prepare I think James's grin of pleasure is the widest when he sees hot gingerbread with whipped cream and a glass of milk. Plenty of all three but very little else, unless it is a little fruit for a finish. Just as soon as you have made the gingerbread by the method which I am going to give you Peter will, I am sure, cast his vote with James."

This book should occupy a place in every kitchen, and if the instructions contained therein are closely followed by the young and inexperienced housewife she will find that instead of grumbles and growls there will be only smiles and appreciation from her own particular Peter.

THERE are quite a number of thrilling events in W. M. Lane Crawford's new novel, "The Hawkmoor Mystery" (Ward, Lock and Co.). About the time of the Indian Mutiny a young officer, Lieutenant Berrington, at the instigation of his colonel, goes secretly and disguised as a fakir to an Indian temple and smashes the one-eyed god round which much superstition revolves. The diamond eye of the god, which is of untold value, he takes away with him to England. Some years after he is murdered, and later his son also meets with disaster. There is a mystery surrounding these two deaths, and it is the solving of this mystery which creates the interest in this story.

MR. JOSEPH HOCKING has added yet another book to his long and entertaining list of novels. In "Caleb's Conquest" (Ward, Lock and Co.) we have a stirring Cornish romance. Caleb Basowsa, on the death of his father, who during his lifetime treated the boy with great cruelty, leaves his home to seek his fortune elsewhere. He is engaged by a small farmer as a labourer, but his ambition leads him on, and his experiences, adventures and conquests during the next few years make a typical Hocking story.

MADAM ALBANESI has the gift for story-telling and tackles it in a workmanlike manner. "The Moon of Romance" (Ward, Lock and Co.) is quite up to her usual standard. Out of the rain, Roderick Mallat boards an omnibus, and there meets Katherine, the daughter of his old tutor, now an orphan and in straightened circumstances. He persuades his godmother to befriend her, and out of gratitude Katherine accepts Sir Julian Symmington, the nephew of her benefactress, although her heart is already given to Roderick. Fortune, however, favours the lovers, and the romance has a happy ending.

CAROLYN WELLS keeps her reputation as a good storyteller in her latest book, "The Umbrella Murder" (J. B. Lippincott Co.). The cast is an unusual one. Janet Converse, sitting alone on a gay and crowded beach under her big umbrella, is murdered. An orphan, heiress and popular, she had lived with an aunt in a gloomy turreted house, from which in less than a week after Janet's death the aunt suddenly disappears and Detective Stone is completely baffled. As the gay and cheery crowd who had surrounded Janet under the umbrella had but a second before left her, who could have had the heart or the opportunity to murder her? Several people are suspected, among whom is her fiancée Stackpole Meade. While investigations are in progress a second murder horrifies the community. The attempts to solve the riddle and the finding of the murderer keeps the reader engrossed from start to finish.

THE Union of British Housewives has as its object the furtherment of trade within the Empire. Its pro-

motors point out that a nation's fate is determined by its women, who represent the bulk of the spending power, and members of the union are asked to buy only Empire goods. They thus will erect an invisible but impenetrable wall, more powerful even than the highest artificial tariff barriers. It will probably take time to teach the average housewife that the goods that can be bought for the least money are not necessarily the cheapest, and that it is better to pay a little more if needed to get Empire products, and so help toward the reduction of unemployment.

THE Queen has been making it known to her friends and those around her that she considers it desirable that the dresses of those attending Court this year should be as simple as possible. The general regulations for these dresses are to be precisely the same as those of last year, but it is an open secret that the Queen desires that British materials shall be used whenever possible. All her own gowns, and those of other Royal ladies attending Court, will be productions of the Empire.

"RIGHT OF WAY" (Ward, Lock and Co.) is a powerful novel by Harold Bindloss, and will be welcomed by his many readers. Edward Preston, the head of a large mercantile firm in Liverpool, has occasion to go to Canada on the firm's business. Wanting money badly, he is induced to join a bootlegging gang. Falling in love with the daughter of a staunch prohibitionist, who points out his folly, he gives up the business, but finds it expedient to leave for England. On his arrival he buys land in Cumberland, and the chief

interest of the story is in the building of a factory and dam. He has much opposition to contend with, and an enemy tries to wreck the dam. From this incident romance enters, and what follows shows that the author has lost none of his power to interest and enthral.

IT is not generally known that down by the Black Sea, Russia has its own Riviera, partly in the lovely Crimean peninsula and partly in the narrow bend of sub-tropical country at the foot of the western end of the Caucasus Mountains. Before the Revolution the rich and mighty went south to their palaces and villas during part of the autumn or winter. Czars and princes built one palace after another, all in marvellous positions, though few were good architecturally. To-day, all these palaces, owned by the State, are used as hospitals, sanatoria, or holiday hostels, by Russia's people, who before the Revolution had only heard of the Crimea and Caucasus. Conditions are now much improved, for it is said that every worker, whether learned or unlearned, shall have from a fortnight to a month's holiday with full wages! The less well-paid get their fortnight in the rest homes free; those better off have to pay. It is the ambition of everyone to visit the Crimea and the Caucasus, the most beautiful parts of Russia, but the three days' journey from the north to the south is expensive. Some people have to pay the full fare, others get a reduced rate, and only a few go free, so that many Russians are just as busy saving for their holidays as we are for ours.

FASHION is always changing, and the first movements and alterations commence with a collar and a sleeve. One hears (and sees) all sorts of fanciful ways with sleeves, but for the future I am sure that neither the balloon nor the leg-of-mutton variety will command any following, and no distortions of the body will be welcomed by the woman of 1932.

"A FINAL CHANCE," by Paul Trent (Ward, Lock and Co.), is a story of Pamela, the wilful daughter of a newspaper magnate who falls in love with Richard Clyne, Sir Philip Gower's "star" reporter. Sir Philip is distinctly antagonistic to the match, and declares his consent will never be given and does his best to part the lovers. Pamela puts up a strenuous fight to keep the man she loves, but complications arise connected with illicit diamond buying which result in some thrilling experiences in Africa before a happy ending is consummated. The book is light in tone, but colourful, and distinctly readable.

A TINY wireless set, guaranteed to get foreign stations, is a recent addition to the model cottage which the people of Wales are giving to the Princess Elizabeth and which will be large enough for her to play in. The kitchen in this model structure is very modern and fitted with a metal sink and a real gas cooker. There will also be a supplementary gift of a Welsh terrier puppy to occupy the kennel in the cottage garden.

Our Cookery Corner

Flemish Eggs.

Ingredients: Six hard-boiled eggs, 1 beaten egg, dry crumbs, 1 teaspoonful mixed herbs, ½ lb. lentils, pepper and salt, 4 tablespoonfuls breadcrumbs.

Method: Boil the lentils till tender, taking care they do not burn. Shell the hard-boiled eggs and coat with mixture of lentils, crumbs, and seasoning, then coat with egg and crumbs and fry in deep fat. Serve hot on puree of potatoes with fried tomatoes; or serve cold on lettuce or potato salad with a covering of mayonnaise sauce.

Chocolate Filling.

Ingredients: Two oz. butter, 2 teaspoonfuls cocoa, 2oz. fine castor sugar.

Method: Beat butter until soft and creamy, and add the sugar and cocoa mixed together. Beat well until the mixture is quite smooth and creamy. Spread between biscuits.

Tomato Paste.

Ingredients: One lb. tomatoes, 1 large onion, 3oz. grated cheese, 2 tablespoonfuls flour, 2oz. butter, salt and pepper to taste.

Method: Slice the tomatoes and cut onion small. Cook gently, with butter and seasoning, sieve and add flour to the mixture. Cook for ten minutes and add the finely-grated cheese. Stir for a few minutes, and use when cold for sandwiches, or eat with dry biscuits.

Cheese Pudding.

Ingredients: One breakfastcupful

breadcrumbs, 1 breakfast cupful grated cheese, 2 eggs, ½ pint milk.

Method: Stir all well together, having beaten the eggs. Bake in a quick oven for 30 to 40 minutes in a well-buttered pie-dish.

Those who prefer savouries to sweets will find this cheese pudding rather good.

2ZW Recipes

TWO good recipes from 2ZW are as follows:—

Walnut Cake.

Ingredients: 10oz. flour, 10oz. sugar, 10oz. butter, 4 eggs, 1 teaspoonful baking powder, 1 teaspoonful Bournville cocoa, 1 teaspoonful spice, 2 handfuls chopped walnuts.

Method: Cream butter and sugar, beat eggs well, and add to butter and sugar, then add dry ingredients. Bake for one hour and when cold ice with chocolate icing.

Pear Ginger.

Ingredients: 12lb. pears, 6lb. sugar, 1lb. preserved ginger, 3 tablespoonfuls ground ginger, 2 cups water.

Method: Cut pears into small pieces and boil with water and ginger until tender, then add the sugar and boil 1½ hours.