OCTOBER 6, 1892]

COCOA.

The Mursing Record.

(P. H. SUCHARD, London, Paris, and Switzerland.)

Cocoa contains many estimable qualities which make it a valuable addition to our dietary at this season of the year, and those who are now introducing it among their household stores will find that the P. H. Suchard make is one that can be relied upon, as the even care bestowed upon its manufacture is verified in the fact of this firm's seventy years' noted reputation. All the cocoa butter being extracted during the course of its preparation, it makes it, as a food, easily assimilated, very nourishing, delicious both in flavour and aroma, while it can be retained by the most delicate stomach; therefore, to the invalid and healthy alike, it can be thoroughly recommended.

Fresh Pages.

In Ladies' Company. Six interesting Women. By Mrs. Florence Fenwick Miller (Ward & Downey, 12, Vork Street, Covent Garden, W.C.). Price Sixpence. This delightful book consists of charmingly written biographical sketches of Mary Seton, the Duchess de Berri, Catherine Fanny Meddlesohn, Caroline Herschel, and Ida Pfeiffer. It is a book that can with advantage be placed in the hands of every girl and woman as an incentive to those things which are better and nobler and truer.

Everybody's Dinner Book. By Lady Constance Howard. (Henry & Co., Bouverie Street, E.C.) Price



38. 6d.—In this capital book of close upon three hundred pages, Lady Constance Howard has managed to get a large and very useful quantity of information. The idea, very successfully carried out, has been to describe a series of dinners to suit *all* purses, and which can be prepared at a cost of from one shilling to ten, increasing at the rate of one shilling per dinner, the price of each dish as well being given. Due provision thus having been made both for the perforced economist, as well as for the well-to-do *viveur*. The arrangement of the dishes are all that can be desired, whilst the directions for preparing them are clearly and practically given. The book is the outcome of the author's long and personal experience of cookery, and compiled from recipes, some of them exceedingly rare, and with few exceptions absolutely original, collected during the past thirly-one years. Many of the dishes have been invented by the author herself, and have been put to the test at her own table, and at various clubs and restaurants. " Prime Hints for Dainty Housekeepers" 'is a useful chapter of axioms, and "Wrinkles from my Grandmother's and other Store-rooms'' is certain to be generally appreciated ; and last, but certainly of chief importance, is a copious glossary of "Technical words used in cookery, with their English and French meanings," a very acceptable feature indeed, as it enables unenlightened book reviewers and such folk to learn that "Gibelotte de Lapin, Sauce au Citron" is not the name of some sort of dress trimming taken from a fashion journal, which, at the first blush, it might lead one to imply, but is the title of what we should imagine to be a very toothsome dish, made from rabbit. A full index, the charm of a book, is provided, but why, oh why! did the publishers, in a book otherwise fairly printed and bound, stupidly permit the printer to insert the page folios close up to the names of the dishes, instead of placing them in a column by themselves in the



SOLD EVERYWHERE. REFUSE ALL IMITATIONS. Pamphlet on the Management of Children, post free on application to Ridge's Royal Food Mills, London, N.



