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### BOOK REVIEW.

#### "Swiss Bakery and Confectionery."

Translated by W. Bachmann.

*We have much pleasure in reproducing herewith an article which appeared in "THE BRITISH BAKER" on September 23rd, 1949, by courtesy of the Editor.*

Without doubt this is one of the finest publications that have been placed before the British baking and confectionery industry for very many years.

All over the world products of the Swiss confectioner are admired and talked about, and their standard is so high that they have become to the flour confectionery industry what Paris is to the ladies' dress industry. Leaders in fashion and style, bakers and pastrycooks everywhere have sought, even in days of limited ingredients, to imitate their Swiss confrères.

In this book, which is now before all English-speaking nations, Mr. W. Bachmann has made a very good job of the translation, while the presentation and illustrations leave nothing to be desired.

Mr. Walter Bachmann, who for many years was associated with the development and progress of the

West End Fancy Bakery Company, Ltd., London, has wisely selected from a new Swiss Manual of the Baking and Confectionery Craft prepared for bakers, pastrycooks, confectioners, and restaurateurs such recipes as he thinks will meet with wide demand in all English-speaking countries, and which can be adapted to modern conditions here.

All Continental systems of weights and temperatures have been converted into everyday English practice.

The book is divided into various sections, the first part dealing with raw materials, the second with patisserie, and so on to pies and pastries, spiced honey cakes, ices and iced drinks, sugar boiling and confectionery work, fermented buns and fancy breads, and, in conclusion, miscellaneous hints are given on the correct procedure and economic use of raw materials.

Some confectioners will find particular interest in the chapters devoted to gateaux, where the clean-cut, modern-type decorations adopted on the Continent are profusely illustrated and details of build-up clearly demonstrated. Colour work on these gateaux adds to the appeal of the finished article.