

What it Ought To Look Like, and I didn't detect any of those irritating extras not mentioned in the recipe that sometimes appear in lavish illustrations. The book does not take itself too seriously, but one is left in no doubt about the integrity of the writing and the dedication of the author. I enjoyed it.

PAT PHILLIPS

Peter Bazalgette, ed.: *Egon Ronay. The Man who Taught Britain how to Eat*. Newbaz Ltd., 2011, 136 pp., hardback, £25.00.

This is a most enjoyable funeral book, in memory of the Hungarian restaurateur and guidebook entrepreneur about whom, when he was in full flow, one may have had very mixed feelings. But this little compilation of affectionate essays works the miracle of the best obituaries: it makes you wonder at the man's determination, good intentions, pleasant nature and all round good-eggness. Most of the contributors are members of Egon's club of gastronomes – another thing about which one has very mixed feelings – and some were employees, colleagues and restaurant inspectors. It is, therefore, very interesting, though not as 'interesting' as it could be, about the compilation and composition of these guides. Quite frankly, the Ronay guides were a curate's egg of an operation (as are most such guidebooks), but that's not to say their influence was bad. I enjoyed particularly the pieces about his Hungarian years, but all of it is a delightful way to spend a couple of hours, glass in hand and memory working overtime.