

explain regional differences, for example, that between chili powder in the US and the UK.

Although this is not a recipe book, there are many illustrative attractive recipes which do not appear frightening. And what have I learned from skimming through the volume? Well, how to skim skilfully for one thing. But I have also been deprived of one emotional outlet: for ages I've taken my murderous kitchen cleaver and smashed my peeled clove of garlic with it (admittedly I've then had to search for redolent scattered slivers). And now more coolly, I shall get out the recommended chef's knife, and set the flat side on top of the clove and strike it with my fist.

I did wonder, in the very full discussion of eggs, whether I would find any mention of salmonella. I didn't spot any, did I miss it?

Readers in the USA need to know that the book has a different title in its US edition: *La Varenne Pratique*. J.M.D.

George Lassalle: *The Fish in My Life*: Macmillan, London, 1989: 227 pp, b/w drawings, index, £14.95.

*The Adventurous Fish Cook*, published over ten years ago, and written by Mr Lassalle has become a firm friend. Slim, full of common sense, it is just what I need for inspiration, especially when I'm short of time. *The Fish in my Life*, although not exactly a companion volume, is also pleasantly slim. Mr Lassalle has lived in various Mediterranean countries; autobiographical witty reminiscences of his life are followed by a clearly laid out selection of recipes. The author tells us he is approaching 80; his tales and his recipes combine happily together. J.M.D.

Anton Mosimann: *Cooking with Mosimann* — 'The Cookbook of the TV series': Macmillan Papermac, London, 1989: 213 pp, numerous colour plates, £6.99.

The recipes are a model of visual clarity and thus wonderful to work from in the kitchen; the print size is generous and the designer, Geoff Hayes, has devised an ingenious system of distinguishing between each step of the recipe and grouping the ingredients and method next to each other. Many of the recipes are old English favourites, with a Mosimann touch. The braised cabbage is flavoured with onion, bacon and carrots and is not over cooked. Baked apples are stuffed with sugar, raisins and cinnamon, to be baked in a lake of white wine. Sadly, there are occasional lapses in the copy-editing. Thus the apples are shown with a dusting of icing sugar and a decoration of mint sprigs but there is no mention of this in the recipe, while the poached pear has a garnish in the recipe but none in the picture. C.D.