deal primarily with men. Hence the book is not likely to appeal to the few boys who dare to attend ballet classes, nor will it give girls confidence in the ability of their sex to exert power in an art form whose practitioners and audience are largely female. And while I sympathize with the author’s desire to help young Anglophones understand the French terminology of ballet, in several instances the translation fails to foster communication. *Rond de jambe* is rendered as “round of the leg” when “leg circling” would be clearer; *grand battement* is awkwardly translated as “large beating” rather than “high kicking.” On the other hand, providing the derivation of the terms *fondu* and *cou-de-pied* would make them more comprehensible. In the last section, “The stories of famous ballets,” Ptak might have included more than the five ballets he describes and devoted less space to each one. Canadian children are less in need of five pages (including illustrations) describing the familiar story of “Cinderella” than of synopses of “Coppelia,” “Romeo and Juliet” and “Don Quixote,” which they may also have the opportunity to see.

However, the above comments are all reviewer’s quibbles. It would be a shame if potential readers were deterred by the book’s lack of glossy pictures in colour, for its illustrations show that dance can be well served by the subtle texture of good black and white photography.

*Carole Gerson* lives in Vancouver, where she teaches, researches and writes about Canadian literature.

**COOKERY, KIDS AND COMPREHENSION**


A friend of mine who collects cookbooks loves food and possesses the impressive ability (to me, at least) to gauge how a recipe will taste from the ingredient list alone. For my part, many cookery instructions remain unintelligible unless accompanied by copious illustrations. Food is still basically a fuel to me, I guess, and I have yet to be bitten by the gastronomic
bug. So it is from this stance that I embark upon these reviews.

The kids bakebook devotes a good portion of its length to a chapter on “Baking Basics,” which fronts recipes for breads, muffins, and cookies. They appear yummy and fool-proof — for even an inexperienced (metric or imperial) baker. The 14 cm by 22 cm, plastic spiral-bound format couples convenience with practicality and the index is thorough without being redundant.

Ferrier and Shuttleworth have used the same illustrator, Hans Zander, for Bakebook as for their previous Kids in the kitchen, More kids...etc., and The kids food cookbook. The peculiar, diagonal slant in Zander’s cartoony style lends visual fun and action to the cover illustration; but the interior “filler” pictures are uninspired line sketches. I also question whether these people on the cover (who look more like fourteen to eighteen-year-olds) could properly be termed “kids”. However, the consistent use of the illustrator is a pleasing contribution to the series’ “look” and its recognition level in the stores. (fig. 1)

The intriguing story behind the culling of recipes from the personal files of Lucy Maud Montgomery (who, it seems had a considerable sweet tooth and a matronly figure to match), is only hinted at in the cloth edition of The Anne of Green Gables cookbook. The recipe titles make liberal use of Anne references (“Marilla’s plum pudding,” “Miss Ellen’s pound cake,” and “Chocolate goblin’s food cake,”) and are interspersed with appropriate quotations from Montgomery’s stories. (fig. 2)

The undeniable charm of this cookbook’s design is somewhat marred, though, by Barbara Di Lella’s rather insecure figure drawing. A meandering line allows mismatched eye size and placement as well as other miscalculated details. The simple but accurate drawing of people remains as one of the most challenging tasks any illustrator can undertake. Despite the happy mood created by the decorative frames featuring houseplants, garden flowers and homey kitchen items, Di Lella’s figure work leaves a disappointed feeling.

In spite of that drawback, this delightful and attractively arranged cookery book will undoubtedly become a must on the shelves of anyone who enjoys rich, fun food and is captivated by the “Anne” mystique.

Angela Clubb’s Fun in the kitchen unfortunately takes the sweet tooth route further. The cover photograph displays alarmingly dayglo coloured
sprinkles on cupcakes, and amongst the gumdroptopped sweets lies a roll of yellow and red-brown dough-like material too much like plasticine to be remotely appetising...how much was the child paid to pose and grin as she consumes whatever-it-is?

This is not an auspicious beginning for a book which offers a few creative recipes (the Chocolate Peanut Butter Bunnies look like fun) but has a simple text poorly matched to illustrations by Paddy Benham. The illustrations on page 87, for example, simply do not match the procedure on page 86. No cut-line or label in the diagram clears the mystery; and the reader has to search the text to fashion some sort of match-up. The lack of text and picture co-ordination would suggest a re-titling to Frustration in the kitchen...at least for those who wish to use the diagrams intelligently. Surely, if an author is aiming for children, success is a vital priority. (fig. 3)

There is also an uneven quality in the line drawings (pages 78, 117), an inconsistent use of white space where some pictures are plainly out of balance or too close to a heading, or suffer a severely cramped margin (pages, 21, 35, and 63 to cite a few).

Despite all this, a warm undertone in Clubb’s writing reflects her practical experience with her topic. It’s a pity the illustrations in this otherwise potentially useful, large (22 cm by 27.5 cm), wide spiral-bound book, detract from what should be relaxing and enjoyable activity.

Robin Baird Lewis is a free-lance illustrator who has published four children’s books (Red is best to Aunt Armadillo), and is currently teaching art and English in a Kitchener secondary school.

VISITE À LA GALERIE D’ART
