

Ordos Desert, the, 267, 315, 322
Oren Valley, 55, 57
Orton, 335
Osiris, 127, 223
ovens, 318
oxen as draught animals, 233
 domesticated, 90, 124
 pictograms, 89
Oxus, 84

European neolithic, 331, 332,
349-50
European Bronze Age, 351
European Iron Age
Indian, 220

ring, Knossos, 206, 227
Tiryns, 217
ritual magic, 26, 27-8, 39
ritual vessels, Shang dynasty, 259,
260

domesticated, 90, 124
pictograms, 89
Oxus, 84

ALPHABETICAL SUBJECT INDEX

(1963) _____

tion (

[illegible]

Pan P'c
 Pan Sha
 paper, in
 Papyrus,
 Paseniah,
 295
 passage gra
 pastoralists,
 352, 355
 Pazarli, 183,
 Pazyryk, 312-
 pears, cultivate
 peas, cultivated,
 Peckatel, 339
 pediform axe, Inc
 Peking Man, 21, 3
 Pepy I, 118, 128,
 Pepy II, 119, 128,
 Persians in India,
 pestles, 40, 56
 Petsofa, 100, 222

rock crystal, 62
rock-cut tombs, 349, 233
rock-drawings, pre 6313
rock-shelters, 75, O 18, 174
Rodenbach, -F., O 18, 871
Rome, 20 d Mrs. 1962, Ag 22, 33
Rome, 20 d Mrs. 1941, Ag 7, 173
Roquefort, R. 1951, N 14, 312
Rogers, Herbert S. 1947, D 11, 333
Rogers, Hiland P. 1964, O 15, 391
Harvey, J. J. Jr. 1964, O 15, 391
Harvey, J. Harry Mrs. 1954, Mr 1, 25
Harvey, Jack, 1960, S 20, 315
Harvey, Jack, 1960, S 1, 234; 1954, 195
Harvey, James A. 1938, M 6, 15; 1941, 195
Harvey, James Clarence, 1917, S 21a, 293
Harvey, James J. 1946, M 6, 235; 1954, 195
Harvey, James J. Mrs. 1944, Je 28
Harvey, James J. Mrs. 1955, My
Harvey, James V. 1965, J 16, 27
Harvey, James V. 1965, J 10, 91; 19
Harvey, John, 1920, F 10, 91; 19
Harvey, John A. 1940, N 5, 253
Harvey, John A. 1944, My 8, 19;
Harvey, John E. 1938, J 7, 95
Harvey, John E. 1943, Mr 29, 1
Harvey, John S. C. Mrs. 1957, 195
Harvey, John S. C. 1961, Ap 5, 37
Harvey, Joseph C. 1953, O 3, 1
Harvey, Joseph R. 1962, Ag 1
Harvey, Julia M. Mrs. 1942, 195
Harvey, Julien H. 1960, Mr
Harvey, Julien Mrs. 1954, O 188
Harvey, Katherine, 1962, O
Harvey, L. 1949, J 16, 271
Harvey, Lanning, 1942, Ag 6
Harvey, Lawson M. 1920, 195
Harvey, Lee F. 1950, Ap 2
Harvey, Lee F. 1958, Mr
Harvey, Leon A. 1942, Ag
Harvey, Lester M. 1964,
Sagay-Harvey, Lilian, 1968, J 12
see also STEYER, Lilian J. 1939, S
1943, S 2
Sargon I, 76, 77, 87, 91, 94, 174,
188, 324
Sarmatians, 309; 324, 328
Saurashtra, 249, 250, 251
Saurveterian culture, 40
Sawan Kalok, Thailand, 280
saws, bronze, 226

Phaistos, 201, 222, 225	economist,
phallic images, 39	o. Map 36
Pharaoh cond.	Eng. romantic
Philippines, 280	
Philistines, 155, 228 1/2	
Philo of Byble	The next meet
Phoenicians, 1	
Phrygians, 183	
pictographic s	
192-3	
Indus Valley	at C.S.I.R.O.
Mesopotamia	
Piedras Negras	
'Pillar Temple	
pisé, 59, 62	
piston-bellows	Sherry
pit-graves, 319	
Pithamas, Prin	
<i>Pithecanthropus</i>	The
'pithos' burials	
plaster floors,	
Platanos, 224	(1) Considera
Pleistocene, ?	Affiliati
ploughshare	
pole-termin	(2) Address b
Poliochni,	Head, Dep
Polycrates	Melbourne
P'ong Tu'	on The co
Popudni	
porthole	
pottery	

The next meeting of the Society will be held on

WEDNESDAY, May 11th

at C.S.I.R.O., 314 Albert St., East Melbourne

at 8p.m.

Sherry will be served at 7.30p.m.

The programme will include

- (1) Consideration of the proposed Terms of Affiliation with the Society of Indexers.
- (2) Address by Bruce F. Yuill, BEd., PhD., FAIM., Head, Department of Management, Royal Melbourne Institute of Technology on The consumer's view of indexing.

010 01.64
020
027.7
027.8
029
030
050
052, 268, 269, 270, 272,
05
Corded Ware, 311
Cretan, 64, 201, 205, 221-2, 224

Data processing -----
 Computers -----
 Bibliography -----
 Library science, 372, 385
 College S. E. Asian, 269, 294
 Sch Sumerian, 87
 religious art, 83
 'reserve heads', 112, 13
 Rhages, 84
 Rhine, 349
 Rhône, 349, 356

be held on	108, III ff.,
Melbourne	15, 247
p.m.	ff.
	eals
	f, 246
rms of	
Indexers.	
PhD., FAIM.,	quoise
Royal	
Y	
g.	Quetzalcóatl
	19
shadow-theatre, Javanese, 287	
shaft-graves, 224-5, 319	
Shahi Tump, 96, 250	
Shah Tepe, 95, 96	
Shalmaneser III, 95	
Shalmaneser V, 157	
Shang dynasty, 256-7 267, 269-71	
322	
Sharma, 175	
shell-mounds, 378	
shell ornaments, 39, 45, 56, 58, 62	
'Shepherd Kings of Egypt',	

AUSTRALIAN SOCIETY OF INDEXERS

Office bearers - 1976-77:

President: Clyde Garrow, C.S.I.R.O., 314 Albert Street,
East Melbourne.

Vice-President: John Simkin, City of Moorabbin Library,
161 Jasper Road, Bentleigh.

Treasurer: Joyce Korn, Librarian, Australian Society of
Accountants, 49 Exhibition Street,
Melbourne.

Secretary: Sylvia Ramsden, 62 Don Road, Healesville, 3777.

Committee members: Jean Hagger, Department of Librarianship,
Royal Melbourne Institute of
Technology.

John Hawker, 26 McIlwrick Street, Windsor.

Ed Lewis, 1 Psychological Research Unit,
Commonwealth Department of
Defence.

Coral Muntz, C.S.I.R.O.

Newsletter editor: John Simkin, City of Moorabbin Library,
161 Jasper Road, Bentleigh,
Victoria, 3204.

The Editor writes:

Bitter experience has demonstrated the poor quality and/or lack of indexes in many fields. For example, a friend who owns a restaurant asked me to find him a few recipes for the preparation of snails. My search through about 30 cookery books convinced me that there is room for much improvement in indexing recipes and sent me to a librarian friend, who is a keen reader and user of cookery books, for her comments. These are reproduced on pages 8-11

I hope that this will be the first of a series of assessments of indexing in particular fields.

The speaker for the next meeting will be Dr. Bruce Yuill, Head of the Department of Management, Royal Melbourne Institute of Technology, and the author of several books on management. Dr. Yuill will present the point-of-view of one who has indexed his own books and who has formed opinions on the indexing of textbooks.

Keith Sandford, Librarian of *The Age* describes the current indexing work undertaken in his library on pages 6-7. In future issues he will describe the history of newspaper indexes in Australia and the problem in compiling and publishing a current index to an Australian newspaper.

Please let me have your suggestions for other articles on indexing in particular subjects, especially if you can provide the copy, or, at least, a suggestion of someone who is experienced in the field, whom I can interview. I am also interested to hear of gaps in the range of indexes which members have identified. These will be published under the heading - DESIDERATA.

John Simkin, Editor.

AFFILIATION WITH THE SOCIETY OF INDEXERS

After some negotiations the Executive Committee of the Society of Indexers and the Australian Society of Indexers have approved the terms of Affiliation drawn up by the Society of Indexers and approved by their legal advisor.

At our general meeting of 11th May, the terms will be put before the meeting for approval by members. If you are unable to attend the meeting but would like to register your opinion, please send your comments to Hon. Secretary Mrs Sylvia Ramsden, 62 Don Road, Healesville 3777 by 5th May, 1977.

PROPOSED TERMS OF AFFILIATION
WITH THE AUSTRALIAN SOCIETY OF INDEXERS

The Society of Indexers founded in London, England, in 1957 (hereinafter referred to as the Society) and the Australian Society of Indexers (hereinafter referred to as the Australian Society), agreeing that in affiliation between the two Societies would promote the objects of the Societies and would be in the interests of the members thereof, further agree as follows:

1. The Australian Society may indicate in its name or title that it is "affiliated to the Society of Indexers founded in London, England, in 1957".
2. The official journal of the Society, at present entitled *The Indexer*, shall also be and indicate that it is the official journal of the Australian Society.
3. The members of each Society shall enjoy the right to attend meetings of the other Society, but without a reciprocal right to vote or hold office.
4. The Australian Society shall pay to the Society, in advance on or before the 1st January of each year, an affiliation fee equal to four per cent of the Australian Society's income from membership subscriptions during its financial year ended on the 30th September preceding, as reported in its final accounts for the year.
5. On payment of this affiliation fee, the Australian Society shall enjoy the right, for that year, of not less than two pages in each issue of *The Indexer* for the publication of official reports, announcements, and other official Australian Society matters.
6. The Society shall despatch by surface mail to each member of the Australian Society, in accordance with details of names and addresses prepared by the Australian Society, one copy of each issue of *The Indexer*.
7. The Australian Society shall pay to the Society, at the time of supplying membership details in accordance with Clause 6 above, a sum equivalent to the current journal price per copy in respect to each of its members named in the said details.
8. Additional copies of any issue of the journal may be purchased by the Australian Society for resale or for other purposes, at such rates of discount as may be agreed between the two Societies.
9. The Society shall be entitled to accept direct journal subscriptions from persons or institutions in Australia not being members of the Australian Society, but only after recommending such persons to join the Australian Society.

10. The Society shall refrain from soliciting new members in Australia and shall refer enquiries from Australia to the Australian Society. The Australian Society shall refrain from soliciting new members in countries other than Australia and shall refer enquiries from other countries to the Society; except that enquiries from the United States of America and from Canada shall be referred to the affiliated American Society of Indexers.

11. The Australian Society shall be entitled to appoint one of its members to act in liaison with the Editor of the journal. The Society shall retain the unfettered right to accept or reject at its discretion contributions from whatever source offered to *The Indexer*.

12. This agreement shall come into effect on its approval by the respective General Meetings of the two Societies, each held in accordance with its constitution.

13. Amendments to this agreement may be made at any time by common consent, provided that such amendments are approved in accordance with the provisions of clause 12 of this agreement.

14. This agreement may be terminated by either of the two Societies on giving twelve months notice to the other.

WHEATLEY MEDAL

Members whose work has been published in the United Kingdom may be eligible to enter for the Wheatley Medal awarded by the Library Association. Recommendation forms may be obtained from the Editor of Publications, Library Association, 7 Ridgmount Street, Store Street, London WC1E 7AE. The closing date for applications each year is in February. The conditions of the award are as follows:

a. The award to be called the Wheatley Medal and to take the form of a gold-plated medal with suitable inscription.

b. Indexes published in the United Kingdom, during the preceding three years, to be eligible; printed indexes of any type of publication may be submitted for consideration.

c. The index must include all headings that common sense would expect, and scholarship need to find in an index.

d. The index must be the best possible for the work of which it forms part, and attention will be paid to features novel to standard indexing which serve a useful purpose.

e. Recommendations for indexers to be entered for the award are invited from members of the Library Association and of the Society of Indexers, publishers and others. A number of selected libraries have been invited to submit indexes in their special subject fields. All recommendations should be submitted on a form available from the Library Association. This will include notes for guidance and a list of criteria which should be satisfied.

f. The recommendation on the award to be made by a panel consisting of three representatives of the Library Association Cataloguing and Indexing Group, and three representatives of the Society of Indexers, with power to co-opt. The final decision will be subject to confirmation by the Chairman of the Library Association Publications Committee.

CORRESPONDENCE COURSE IN INDEXING:

a report based on experience by Sylvia Ramsden.

At the present time there is no institution in Australia which runs a corresponding course in indexing, but anyone who wishes to take such a course may enrol with the Rapid Results College, London, who conduct a very comprehensive course in book indexing. The course has been prepared with the assistance of the Society of Indexers and the tutors are members of that society and experienced book indexers.

The course consists of 13 lessons with approximately two weeks allowed for each one. Each lesson includes printed notes and an exercise to be submitted for marking. The exercise is returned to the student before the next lesson is attempted.

The first lessons deal with basic problems such as alphabetical order - (word-by-word or letter-by-letter), the entry of names - foreign names, compound surnames, titles, etc., the same single name, persons and places with the same name, and societies. This may seem very obvious to an experienced librarian or indexer, but even with library cataloguing experience I found that the lessons brought to light many problems which could arise. The early lessons also deal with selection of appropriate entries - how to find the main subjects, the use of sub-headings and *see* and *see also* references.

This takes the course to lesson 6. - Revising the index after completion; the things to check for e.g. the method of alphabetisation used, the coverage of the major divisions of the text, split entries (subject entered under different headings e.g. Russia, USSR, Soviet Union), the *see* and *see also* references, ensuring the key word used, singular or plural use, incomplete entries - wherever possible always look up, full name of people indexed.

The later lessons deal with indexing longer passages, illustrating different situations that can arise. How to deal with authors and titles and quotations, biological and chemical terms and whether there should be more than one index in any one work. The lesson referred to the Bible under this heading but discouraged the use of separate indexes of one work in general indexing.

A lesson is included on deciding the length of an index. This will vary according to whether the book is a general work or of a specialist nature, but the basic guide is given of 4% - 6% lines of index to total number of lines of text, for general works, and up to 15% for specialist books.

The final test consists of a 73 page short book to be indexed fully, putting into practice all that has been learnt from the course.

With each exercise returned, the tutor sends what he considers the correct index, though all through the course it is stressed that indexing is very much a subjective practice, depending on circumstances and on the personality of the indexer. No two indexers will produce identical indexes for the same book except where names and only names, are to be indexed.

I can recommend this course to anyone interested in book indexing and I would be pleased to put them in touch with the college. The last time the Australian Society of Indexers was in contact with the Rapid Results College the fee for the course including their airmail postage costs, was £28 sterling.

NEWSPAPER INDEXING -

as practised in The Age by Keith Sandford*.

Take a daily newspaper - preferably *The Age* - cut into its component articles and file. A simple set of instructions that become more and more complicated as you divine their true meaning.

At *The Age* Library we take not one daily newspaper but 24 each day, six days each week, together with ten copies of the weekend press, which is beginning to approximate 8000 newspapers per year.

Such is the basic resource of *The Age* Library and given the manpower the original instructions are still relatively simple to follow.

It is the intellectual activity applied to the raw material that converts it into an information resource, and it is the intellectual input that makes for the quality of retrieval to which we aim.

In essence the subject files into which each article is classified can be seen as a very rudimentary index to *The Age* - any one file containing all our published material on any one subject from the past years - as well as containing supportive articles taken from the other newspapers available in Melbourne.

Our subject terminology is of our own making, the basic subject headings lists tend to be unsuitable in our need for very concise simple subject terms with few, if any, sub-divisions.

The media is somewhat renowned, some say infamous, for inventing catchwords or phrases for a current story, requiring the library to tread a careful line between the immediacy of the catchword and the longterm position of the story related to others of similar nature.

Nevertheless it is more appropriate for us to raise a new subject term than to continue classifying a story into two overlapping files. A simple example is that of the unexplained deaths of a number of babies during sleep. The phenomena became known as the cot death syndrome but our files were only capable of holding the material in the broad terms of *BABIES*, *DEATHS* or *INFANT MORTALITY*. In common with our philosophy a file with the subject term *COT DEATH SYNDROME* was raised and used to collect all the available material together.

With this philosophy there is little collocation of similar interest files, but browsing is not a normal pastime of our users and the ease of use of a single topic file far outweighs such disadvantages.

As an avowed and unrepentant fan of Charles Amin Cutter I am happy to apply his dictum that 'usage ... is the supreme arbiter, the usage in the present case not of the cataloguer but of the public in speaking of the subject'. 1

In working with this kind of subject term the need to subdivide arises mainly with the volume of material collected and so our subdivisions are mainly geographic or chronological and sometimes both. Our file on *WAGE INDEXATION* is divided geographically and the Australian file is again divided by year, such is the volume of material.

As well as the subject files we maintain biographical files on all and sundry, complete files on the by-lined articles of each staff journalist and complete files on each of our regular columns, the latter two being also classified into the appropriate subject files.

Access to the various review articles is gained through a series of card indexes maintained in the library. Film reviews are indexed by title from 1954; theatre reviews by title from 1960; book reviews by author and title from 1961; car road tests, restaurants, Insight articles and Age Poll are of more recent vintage.

Because of the need for immediate information, often late at night, we are continually building lists of miscellaneous knowledge, especially groups of people not readily documented elsewhere. There is not, as far as I am aware, a readily available list of Justices of the Peace in Victoria, we are building ours from the Government Gazette appointments and resignations lists. These lists are well used by journalists and assist in the authority of reportage in the paper.

The story of the input into the system is all very well, but without efficient retrieval, the effort is wasted. We are pleased that usage of the library by our journalistic staff is increasing and that fewer and fewer requests are receiving a negative reply. We still suffer the constraint of the journalist not calling for information until the last minute with the result that if the information is not to hand the journalist does without. We also try to make the resource available to members of the public, either through their school or municipal library or by allowing access to the extent to which we can offer this service, but I believe we have such an extraordinary resource virtually unavailable elsewhere that it is a pity if it is not more used.

Newspaper libraries are the most special of the special libraries. Their scope of knowledge is almost as wide as a municipal library yet they work in an atmosphere of immediacy where tomorrow is the unknown and yesterday is history.

Newspaper librarianship is an insular craft, challenging, often exhilarating, sometimes irritating, but affording satisfaction in being part of the daily miracle of the publication of a newspaper.

1. CUTTER, Charles A. *Rules for a dictionary catalog.* 4th ed. Washington, Government Printing Office, 1904. p. 69

* Keith Sandford has been Librarian of *The Age*, Melbourne since 1973. He is a graduate of Royal Melbourne Institute of Technology and an Associate of the Library Association of Australia. He is the compiler and publisher of *The public opinion, 1975-6: a subject index to the published results of Australia's main public opinion polls.*

Copies are \$5 and are available from Keith Sandford, 46 Baldwin Avenue, Montmorency, 3095.

INDEXING OF COOKERY BOOKS AND RECIPES:

record of an interview with Vida Horn, Librarian, dedicated cook and graduate of a course at the Cordon Bleu School in London.

There are two types of "cookery books".

(1) Those to be read for pleasure. These range from the novels, *The passionate epicure* by Marcel Rouff, and, *High bonnet* by Idwal Jones to the works of the members of the Society of Gourmets, *Cooking for bachelors*, *Oh for a French wife*, *Oh for a man who cooks*, and others.

(2) Those which aim to instruct the would-be or advanced cook.

Books of the first type are not usually indexed. Indeed they are often so entertaining that their valuable information stays easily in the memory. In these books cooks will often create their own indexes or abstracts on flyleaves and covers.

Books of the second type aim to cover a broader range usually. The traditional arrangement of these books has an introductory section on kitchen knowledge, sections on the courses, usually in the order of the meal, and a final section on menus, special diets, wines and other accessories. Where the approach is international there will be glossaries of terms with translations.

The ideal cookery book index will provide at least 5 types of access in one alphabetical sequence.

(1) Specific dishes - titles will be indexed in all variants, e.g. *Poissons a la meuniere* as well as *Fish fried in butter*.

(2) Ingredients - this applies to all main ingredients, e.g. *French fried eggs with ham* will be indexed under *Eggs* and *Ham*.

(3) Courses - *Appetizers, Soups, Hors-d'oeuvres*, etc.

(4) Techniques - *Roasting, Broiling, Grilling, Frying*, etc.

(5) Cross references, e.g. *Preserving* see also *Bottling, Canning, Freezing*.

There are four other types of access which should be considered.

(6) Utensils - especially where special equipment is used, e.g. *Pressure cooker, Blender, Chafing dish, Barbecue*. Many of these utensils have their own books for the use of cooks with various degrees of skill and many are supplied with their own instruction manuals.

(7) Situations to which particular dishes apply, e.g. *Low-calory diets, Convalescence, Parties*. There are also many individual books gathering recipes for such situations.

(8) Country of origin - this applies where the book is international.

(9) If the book is illustrated the illustrations should be indexed in as much detail as the recipes, e.g. if the illustration demonstrates a particular dish, using a particular utensil, both should be indexed.

Existing cookery book indexes fall into three types.

(1) "Indexes" which supply an expanded table of contents as a substitute for an index. (See Example A). In the example illustrated there is neither alphabetical nor other order.

(2) Indexes which are alphabetico-classed under the names of courses or ingredients. (See Example B). This gives only one form of access - usually that of (2) or (3) above. It takes no account of composite dishes such as *Pasta*, or of ingredients which cannot be grouped easily, such as *Snails* (which are to be found as *Shellfish* or *Miscellaneous* in some indexes).

(3) Indexes which attempt at least all of the five essential means of access in one alphabetical sequence. The best of these include all access words, e.g. *Curried rabbit pie* will be indexed under *Curry*, *Pie* and *Rabbit*; *Devil's food butter cake* will be indexed under *Butter*, *Cake* and *Devil's food*. (See Example C).

Others will frustrate the user by being selective about their entries, e.g. by entering *Smoked turkey* under *Turkey* with no entry entry under *Smoked*; or by entering *Chicken croquettes* under *Chicken* but not under *Croquettes*. (See Example D)

There remains the question as to whether there is a need for a general index to recipes. The Gale Research Company has issued *Recipe index* for 1970 and 1971, compiled by John Forsman. Fourteen popular American magazines are indexed. They include 13,500 recipes which are indexed by recipe name, by key ingredients, by nationality or ethnic group, by type of dish or course, by preparation method, and by special diet use.

Perhaps the slowness of this project indicates that it is an unrealistic job, attempting to answer a need which does not really exist. Perhaps what is really needed is an English, and perhaps layman's version, of Dagouret's *Abrege de cuisine* - a compilation of abstracts of French recipes which the French chef keeps in his pocket for ready reference.

Fish which only ask to jump from the pan into your plate		Moules marinière 77	
Whiting 68		Moules poulette 78	
Skate with black butter 68		Mussels with saffron 78	
Haddock 70		Shellfish	
Cod with tomato sauce 70		Hot shrimps 79	
Halibut sauce Mornay 70		Dublin Bay prawns à l'Americaine . . . 79	
Fried herring 70		Lobster with mayonnaise 80	
Fried mackerel 71		SOME VEGETABLE AND OTHER ACCOMPANIMENTS	
Fresh sardines 71		Potatoes	
Truite meunière 71		Potatoes in their jackets 82	
Boiled trout 72		Sauté potatoes 83	
Fillets of sole with mushrooms . . . 72		Potato salad 83	
Plaice meunière 73		Potatoes with bacon 83	
Fried whitebait 73		Potatoes en ragoût 83	
Fried whiting 73		Potatoes in Béchamel sauce 84	
Fillets of cod viennoise 74		Fried potatoes 84	
Boiled cod 74		Peas	
Creamed cod 74		Green peas with butter 84	
Biscay cod 75		Green peas with bacon 85	
Fried cod 75		Green peas with ham 85	
MOLLUSCS AND SHELLFISH		Green peas with cream 86	
Molluscs		Beans	
Oysters and sausages 76		Beans maître d'hôtel 86	
Snails 76		Beans in cream 86	

Index of Recipes

MEAT

- Beef** BEEF BOURGUIGNONNE 171
DANISH "FRENCH" BEEF, LEMON-PARSLEY BUTTER 119
FILET OF BEEF EN CROÛTE (COLD) 89
FILET MIGNON AU POIVRE 59
HAMBURGER PROVENÇALE 192
STEAK SANDWICH, ROQUEFORT BUTTER 193

- Chicken, Duck, Poultry** BREAST OF CHICKEN, DUMI-DEUIL 177
BREAST OF CHICKEN, HERB-ROASTED 69
DUCKING, OVEN-BABELED, CHINESE STYLE 135
SQUAD EN COCOTTE, PEAS AND WHITE ONIONS 110

- Ham** HAM STEAK, PAN-FRIED WITH GINGER 62
HAM, FRIZZLED 216

- L-m's** BARY LAMB CHOPS, GRILLED, YOGURT SAUCE 214
SHIRAZ Kebab 133

- Veal** SCALOPINI PIGNANTE 184
VEAL BIRDS, STUFFED AND SAUTÉD 152

- Miscellaneous** CALF'S LIVER AND BACON 214
CASSOULET CASTELNAUDARY 195
CHICKEN LIVER FÂTÉ WITH PISTACHIOS 131
FRANKFURTERS IN TOMATO SAUCE (HOT) 98
PROSCIUTTO AND FIGS 182
SMOKED TONGUE, BOILED AND SLICED 67

MISCELLANEOUS

- CURRY CONDIMENTS 50
PASTRY DOUGH 90
PECAN WAFFLES 213

- PANTRY SHELF AND REFRIGERATOR PICK-UPS 161, 163

Index of Recipes

PASTA, POTATOES, RICE

- Pasta** EMERGENCY SPAGHETTI, AGLIO-OLIO (GARLIC-OIL SAUCE) 82
GNOCCHI AL PESTO 182
- Potatoes** GNOCCHI AL PESTO 182
POMMES ALLUMÉES 120
POTATOES DAUPHINOISE 60
- Rice** LEMON RICE 50
RICE WITH MUSHROOMS AND CHIVES 134
RISOTTO PIEMONTESE 152
TURKISH PILAF 144

SALADS (See also, Appetizers—vegetables for additional salads)

- COURGETTES, RAW AND MARINATED 153
DANDELION OR LETTUCE 111
ENDIVE AND WATERCRESS 61
MUSHROOMS, RAW, IN WHITE WINE MARINADE 68
ORANGE AND GRAPEFRUIT SALAD, MINTED 214
SPINACH AND ONION 132
STRING BEANS, VINAIGRETTE 184
VEGETABLES, MIXED WITH TARRAGON MAYONNAISE 90
WATERCRESS SALAD 120

SANDWICHES, Hot and Cold

- COTTAGE CHEESE AND FRENCH TOAST (HOT) 215
CROQUE MONSIEUR (HOT HAM AND CHEESE) 194
CUCUMBER ON BLACK BREAD 68
HAM AND CHILSE (HOT) CROQUE MONSIEUR 194
HAMBURGER PROVENÇALE 192
PISALADIERE, ON SOFT ROLL 193
PIZZA, ON FRENCH BREAD 193
STEAK SANDWICH, ROQUEFORT BUTTER 193

SAUCES

- AL PESTO (FOR PASTA) 183
BAGNA CALDA (FOR RAW VEGETABLES) 49
HOLLANDAISE 215

220 Example B: From *The seducer's cookbook* by Mimi Sheraton.

221

INDEX

- Broccoli—*Continued*
buttered, 126
buying, 41, 75
freezing, 65
general data on, 527
with lemon sauce, 527
nutritive values, 78, 79
soup, 228
storage of, 74
timbales, 328
Broil, to, 6, 280
Broth, Scotch, 229
Brown (Espagnole) sauce, 505
long method, 506
short method, 506
Brownies
fudge, 881
peanut butter coconut, 882
Brunswick stew, 594
Brush, to, 6
Brussels sprouts, 528-529
buying, 41, 75
in celery sauce, 148
with cheese, 529
freezing, 65
general data on, 528
with sour cream sauce, 122, 528
storage of, 74
Bûche de Noël, 149
quick, 854
Buckwheat groats
general data on, 599
kasha varnishkis, 602
Butter, Continental, 101-104
Bundt cake
lemon, 875
spiced, 875
Buns
egg glaze for, 704
honey, 702
hot cross, 703, 704
Burgundy beans, 572
with beef, 957
Burgundy whip, 1011
Butter
beurre noir, 159
brandy, for apple brown Betty, 745
buying, 76
cakes, 837-842
Boston cream, 842
carrot, 839
chocolate chip lovelight, 838
dark devil's food, 838
devil's food, 837
general data on, 837
gold, 839
hickory nut, 840
marble, 840
pound, 841
special tips, 833-835
spice, 841
techniques for, 832-833
Texas pecan, 840
white, 837
clarified, 512
cookies, 895
equivalent amounts, 26
freezing, 60
garlic sauce, 525
herb, 958
lamb chops with, 342
mocha, for bûche de Noël, 150
nutritive values, 77, 79
sauce, 512
sauté, for broiled fish
steak, 425
butter, 512
clarified, 512
herb, 512
lobster tails in, 445
maitre d'hôtel, 512
parsley, new potatoes in, 125, 555
savory, for artichokes, 520
wine, for broiled fish steaks, 425
storage of, 71
strawberry whipped, for French toast, 680
vanilla syrup, 672
whipped maple, 672
Butter-cream frosting, 875
almond, 876
browned, 876
cherry, 876
chocolate, 876
coffee, 876
lemon, 876
maple-nut, 876
mocha, 876
orange, 876
peanut, 877
peppermint, 877
Buttermilk
-strawberry frosted, 259
substitute for, 29, 838
Butterscotch
candy, 923
-chocolate bars, 882
cookies, 898
meringue pie, 820
-oatmeal cookies, 890
sauce, 785
Cabbage, 529-531
amandine, 530
buying, 41, 75
Chinese
freezing, 65
general data on, 604
freezing, 65
general data on, 529, 604
in mustard sauce, 530
nutritive values, 78
red
general data on, 529
sausage and, 530
with wine, 531
slaw, 615
hot, 531
with pineapple and mustard dressing, 130
with sour cream dressing, 615
steamed buttered, 529
storage of, 74
warm India, 530
Caciocavallo cheese, 491
Caesar salad, 607
Café
brûlot, 247
Chantilly, 248
au lait, 247
Café
Borgia, 248
cappuccino, 247
cioccolaccino, 241
Cakes, 930-879
apricot party, 867
banana-rum cream, 126
bûche de Noël, 149
butter, 837-842
Boston cream, 842
carrot, 839
chocolate chip lovelight, 838
dark devil's food, 838

[1018]

- devil's food, 837
general data on, 837
gold, 839
hickory nut, 840
marble, 840
pound, 841
special tips, 833-835
spice, 841
techniques for, 832-833
Texas pecan, 840
white, 837
calorie counts, 81
carbohydrate gram counts, 87
cheese, 849-851
fruit glaze for, 851
general data on, 849
pineapple, 851
Hawaiian pineapple, 100
supreme, 850
velvet, 849
cherry-almond angel, 132
chocolate refrigerator, 771
cutting, 835
foam, 849-849
angel food, 847
daffodil, 848
feather sponge, 847
golden chiffon, 847
maple pecan chiffon, 849
special tips, 846
sugared orange chiffon, 848
freezing, 55
Frostings, 875-879
almond butter-cream, 876
brownie butter-cream, 876
butter-cream, 875
caramel, 877
caramel (quick), 877
cherry butter-cream, 876
chocolate butter-cream, 876
coconut whipped cream, 879
coffee butter-cream, 876
four-minute fudge, 877
general data on, 855-856
Hungarian, 878
Lady Baltimore, 879
lemon butter-cream, 876
lemon cream cheese, 878
maple swirl, 878
maple-nut butter-cream, 876
mocha butter-cream, 876
orange butter-cream, 876
peanut butter-cream, 877
peppermint butter-cream, 877
swirl, 878
wine mountain, 879
fruit, 861-866
baking, 862
bourbon-pecan, 864
decorating, 862
extra rich dark, 865
general data on, 861-862
glaze for, 864
golden honey, 865
pans for, 862
refrigerator, 865
storings, 862
white, 862
general data on, 830-832
glazed gingerbread cupcakes, 859
glazes
fruit, 864
peppermint, 874
pineapple, 851
honey, 865-876
maple, 865-876
mocha, 865-876
orange, 865-876
peppermint, 865-876
pineapple, 865-876
vanilla, 865-876
white, 865-876

[1019]

- Cakes—*Continued*
one-bowl, 845-845
banana, 844
devil's food, 843
gingerbread, 844
golden yellow, 844
Lady Baltimore, 843
quick spice cake, 845
tomato soup, 845
white, 845
pineapple chiffon, 104
quick mix, 848-875
angel food surprise, 868
apricot trifle, 869
blitz torte, 870
broiled nut-topped, 870
chocolate nut, 872
dobos torte, 871
double chocolate frosted, 875
high Boston cream, 871
ice-cream-filled, 869
lemon bundt, 875
Lord Baltimore, 872
special tips, 855-855
spiced bundt, 875
wedding, 874
rolled, 852-855
chocolate cream, 852
general data on, 852
peppermint cream, 855
pineapple, 855
raspberry jelly, 854
quick bûche de Noël, 854
storage of, 71
tea, 868-868
tortes, 837-861
blitz, 870
chocolate cream, 857
chocolate-almond, 857
dobos, 871
general data on, 857
meringue strawberry, 859
mocha, 858
St. Honoré, 860
upside-down, 855-856
cherry, 855
chocolate, 856
pineapple, 856
See also Coffeecake; Shortcake
Calcium, nutritive values, 78-79
Calf's brains
au beurre noir, 369
general data on, 279
à la king, 570
Calf's liver
with bacon, 365
broiled, 365
pan fried, 365
Calico bean hot pot, 961
California
cheese rolls, 172
punch, 264
seafood casserole, 982
Calorie counts, 79-86
Cannenhart cheese, 492
soufflé, 476
Canadian bacon
glazed, with sweet potatoes, 339
piquant glazed, 339
Canapés, see Appetizers
Candy, 912-931
caramel counts, 81
carbohydrate gram counts, 89
easy, 911-921
apples, marzipan, 918
apricot-coconut balls, 917
bananas, marzipan, 918
lemon, 918
mixed citrus peel, 913

Example C: From *The Redbook cookbook* edited by Ruth Fairchild Pomeroy.

Chicken, Bordelaise Style .. 367	Chicken, Regency Style Bal- .. 383	Cold Sweets ..	Confection, Nougat Timbales .. 618	Crayfish .. 222
— Carve* Roast Chicken .. 373	— Lotine of Chicken .. 383	— Hired Cream .. 608	— Paris or Brown Nougat .. 648	— au Gratin I .. 273
— Champoux Style Sautéed .. 369	— Richelieu Style Chicken .. 395	— Nesselrode Cream .. 605	— Sautéed Almonds .. 648	— au Gratin II .. 274
— Chicken .. 381	— Roast Cockerel .. 412	— Primitiva Cream .. 607	— Sugar Almonds .. 647	— Modern Style Crayfish .. 279
— Chaudfroid of Chicken .. 380	— Rosamond Style Chicken .. 398	— Royal Cream .. 608	— Le Touron .. 649	— Mousse .. 222
— in Brown Tarragon Sauce .. 365	— Sautéed Chicken with .. 367	— Small Cream Pots .. 606	— Vanilla Caramels .. 648	— Sandwiches .. 273
— Croquettes .. 379	— fine Herbs .. 367	— Snowballs on Chocolate .. 607	— Virginias .. 648	— Swimming Crayfish .. 273
— Curry .. 379	— Spatchcocked Cockerel .. 374	— Snow Eggs .. 607	— Volunteers .. 643	— Creams .. 551
— A la King .. 408	— Supreme of Chicken Mary- .. 377	— with Chocolate Sauce .. 607	— Consummation Alice .. 91	— Almond .. 551
— Ite .. 378	— Stanley Style Chicken .. 365	— St. George Cream .. 606	— Arlette .. 91	— Almond Praline .. 554
— Quenelles in Tarragon .. 395	— Viscountess Style Chicken .. 365	— Cold Sweets with Fruit .. 608	— Aurora .. 91	— Beau-Rivage Cream .. 558
— Ragout in Shells .. 390	— White Chicken .. 398	— Asamio Style Peaches .. 609	— Celine .. 91	— Bourdieu Cream .. 552
— Rissoles .. 391	— Chicory or Belgian Endive .. 483	— Aurora Puree .. 608	— Chateau .. 91	— Buttercream .. 552
— Zephyrs in Cream Sauce .. 395	— Chicory au Gratin .. 483	— Banana Puree .. 608	— Cold Madril .. 96	— with Kirsch .. 553
— Demidoff Style Sautéed .. 368	— Braised Chicory .. 483	— Cardinal Style Pears .. 609	— with Cheese Biscuits .. 95	— with Meringue Mix- .. 552
— Chicken .. 370	— Flemish Style Chicory .. 483	— Cardinal Style Straw- .. 609	— with Cheese Straws .. 95	— Chocolate Buttercream .. 553
— Dijon Style Chicken in .. 370	— Choc'lo .. 492	— Carmen Style Pears .. 609	— with Morels .. 96	— Chocolate or Celice But- .. 553
— Father Lathuille's Cocker- .. 360	— Cinnamon Almond Cakes .. 617	— Favourite Mousse .. 670	— with Tarragon .. 96	— Mocha Buttercream .. 553
— in Cocotte .. 360	— Cockles and Small Shellfish .. 150	— Joville Style Pears .. 609	— Diable .. 95	— Praline Buttercream .. 553
— Farner Style Sautéed .. 368	— Cocktail Buffet .. 71	— Orange and Banana Salad .. 609	— Diana .. 94	— Buttercream with Vanilla .. 552
— Chicken .. 368	— Cocktails .. 72	— Richelieu Style Apples .. 609	— Minosa .. 95	— Cream for St. Honoré .. 551
— Florentine Style Chicken .. 300	— Bacardi .. 72	— Singapore Style Straw- .. 609	— Monachine .. 95	— and Cream Buns .. 551
— Forester Style Sautéed .. 368	— Bloody Mary .. 72	— Venetian Style Pineapple .. 609	— Nice .. 94	— Chocolate Cream Buns .. 553
— Chicken .. 368	— Dry Martini .. 72	— Tumbale .. 670	— with Pearl Barley .. 92	— Chocolate Granules .. 553
— Fricassee .. 365	— Manhattan .. 72	— Vanilla Cold Sweets .. 670	— with Rice .. 94	— Custard Liquid .. 552
— Giblets with Rice .. 397	— Medium Martini .. 72	— Black and .. 670	— with Royale .. 92/93	— Thick .. 552
— with Turnips .. 397	— Milk with Tomatoes .. 73	— Chocolate Mousse .. 670	— with Spring Vegetables .. 93	— Diplomat 555 .. 555
— Greek Style Sautéed .. 369	— Paris Style Egg Noug .. 73	— Conchard Cream .. 670	— with Tapioca .. 92	— Foam Buttercream with .. 552
— Chicken .. 369	— Pineapple Thirstquencher .. 72	— Fruit with Vanilla Cream .. 671	— Theresa .. 94	— Sugar Syrup .. 552
— Grilled Chicken with .. 370	— Side Car .. 72	— Melba Sauce .. 671	— Three Fillet .. 94	— Trappist Cream .. 554
— Devil Sauce .. 370	— Strawberry Ice Cream .. 73	— Melon Surprise .. 671	— with Vegetable Strips .. 93	— Gamache Cream .. 554
— Hauteburg Italy Chickens .. 370	— Soda .. 73	— Monse Cream .. 671	— with Vegetables sliced .. 93	— Icing Candy .. 554
— Hot Chicken Paste .. 396	— Cod .. 210/227	— Oriental Style Ice Melon .. 671	— Cooking Fish, Meat, Poultry, .. 202-204	— Royal for Decorating .. 554
— Housewife's Style Cocker- .. 369	— Benedictine Style Dried .. 233	— Raspberry Monachine .. 670	— Game, etc. .. 202-204	— with Water .. 554
— rel .. 369	— Cod .. 233	— Raspberries with Sour .. 671	— Corn .. 493	— Ice-Zabaglione .. 553
— Hungarian Style Chicken .. 368	— Biscay Style Dried Cod .. 234	— Cream .. 670	— in the Col .. 493	— Nougat Mixture .. 554
— Hunter Style Sautéed .. 368	— Brandade of Dried Cod I .. 234	— Strawberry Mousse .. 671	— Tractors .. 560	— Pastry Cream .. 551
— Chicken .. 368	— Brandade of Dried Cod II .. 234	— Tartan with Vines .. 670	— Sweet Corn in Cream .. 493	— Praline .. 554
— Infanta Style Chicken .. 365	— in Cream Sauce .. 227	— Confectionery (Symbol) .. 645	— Sauce .. 493	— Vanilla Flavoured Whip- .. 553
— Indian or Crode Style .. 367	— with fine Herbs .. 227	— Palmiers .. 647	— Cornets with Hardboiled .. 169	— Cream .. 553
— Isabella Style Quenelles .. 394	— Deep Fried Cod with Tar- .. 227	— Brasilians .. 646	— Eggs .. 169	— Whipped Cream .. 553
— of Chicken .. 394	— Dried Cod with Brown .. 231	— Candied Angelica .. 648	— Coupes .. 568	— Zabaglione .. 553
— Ivory Style Chicken .. 366	— Butter .. 231	— Orange and Lemon .. 648	— Dauphine .. 568	— Croquettes .. 556
— Jacqueline Style Cockerel .. 368	— English Style Dried Cod .. 234	— Peel .. 648	— Marinella .. 568	— Chestnut Croquettes .. 556
— Jellied Galantine of .. 332	— English Style Fresh Cod .. 210	— Canoncats .. 645	— Monique .. 568	— Rice Croquettes .. 556
— Chicken .. 332	— Housewife Style Dried .. 233	— Caramel Cherries .. 647	— Dechoupe Coupe .. 569	— Semolina Croquettes .. 556
— Louise Style Sautéed .. 368	— Cod .. 233	— Confectionary Chocolate Ci- .. 648	— Peach Coupe .. 569	— Croustade .. 452
— Chicken .. 368	— Mistral Cod .. 233	— Croquettes .. 648	— Pineapple Coupe .. 568	— Croustade .. 271
— Marango Style Chicken .. 377	— Sailor Style Dried Cod .. 324	— Chestnuts in Pique .. 648	— Venetian Ice Coupe .. 568	
— Marigny Style Chicken .. 398	— Cold Cuts .. 324	— Chocolate Nuts .. 648	— Courgettes (Baby Marrows) .. 487	
— Sausages .. 398	— Cold Sweets (Bavarian .. 665	— Pistoles .. 648	— or Aubergines .. 476	
— Mireille Style Sautéed .. 368	— Cream .. 665	— Cutting Caramels .. 645	— Deep Fried Courgettes .. 487	
— Chicken .. 368	— Chocolate Cream .. 665	— Filled Chocolate .. 645	— Fried Courgettes .. 487	
— Mornay Style Chicken .. 396	— Coffee Cream .. 665	— Drops .. 645	— Oriental Style Courgettes .. 476	
— Mornay .. 396	— Coffee Cream .. 665	— Glazed Chestnuts .. 648	— Provencal Style Cour- .. 487	
— Original Chicken Fillet .. 367	— Frachio Cream .. 665	— Orange Slices .. 647	— Cucumbers .. 143	
— Parmontier Style Sautéed .. 376	— Praline Cream .. 665	— Tangerines .. 647	— Alsatian Style .. 143	
— Chicken .. 376	— Strawberry Cream .. 666	— Winter Cherries .. 645	— Danish Style .. 142	
— Patti Style Small For- .. 398	— Vanilla Cream .. 666	— Marquises .. 646	— Repassant Style .. 143	
— meat Moulds .. 398	— Blanc Ma ge .. 666	— Mocked Hazelnuts .. 646	— Salad .. 142	
— Peasant Style Cockerel .. 369	— with Orange .. 666	— Noisettes .. 646	— Currant Buns .. 616	
— Portuguese Style Sautéed .. 377	— Caramel Cream .. 665	— Nougat .. 646	— Crab .. 274	
— Chicken .. 377	— Diplomat Cream .. 666	— Nougat Tartlets .. 647	— Money Crabs .. 274	
	— French Cream .. 666		— Plait of Crabs .. 274	
			— Russian Style Crabs .. 279	

708 Example D: From Modern French culinary art by Henri-Paul Pellaprat.

DESIDERATA

1. 'Index to Australian children's poetry'
 - to identify poems in anthologies, periodicals, newspapers, by author, title, subject.
 - (Suggested by Margaret Aitken, Children's Librarian, City of Moorabbin Library).
2. 'Australian illustrations index'
 - an index to illustrations of Australian subjects in sources likely to be available through public and school libraries.
 - (Suggested by Margaret Dunkle, Children's Library Officer, Public Libraries Division, Library Council of Victoria).