

Go Go and Girls

"Cricket Smith," by Monte Linkletter (Harper, 308 pp. \$3.95), is a novel about the painful, hilarious, and touching business of growing up. Nathaniel Benchley is a short story writer and novelist, whose latest book is "One to Grow On."

By Nathaniel Benchley

ONE of the most difficult types of novel to write is that which purports to be the reminiscences of a teen-age boy. It requires a sure ear, a deft sense of humor, a deep understanding of the problems and fantasies that beset these harried creatures caught in the vacuum between boyhood and manhood, and it also requires an extra touch of what, for lack of a better word, can only be called magic. Among the recent writers, J. D. Salinger and Robert Lewis Taylor have been able to work this magic (although Taylor had the Gold Rush and several hundred Indians in his corner as well), but not many other names come immediately to mind.

All of which is a roundabout way of saying that Monte Linkletter's "Cricket Smith" has just about everything except the indefinable quality that makes a superior teen-age novel. It is warm, it is amusing, and it has its share of social satire and broad, slapstick farce; it may, in fact, have such a profusion of elements that it tends occasionally to sag under the very mass of their numbers. Whatever its faults might be (and brevity is by no means one of them), it has

most of the attributes necessary to please admirers of this genre.

It tells of the coming-to-manhood of Cricket Smith, an orphan who lives with his clergyman uncle in a small town in Iowa. Cricket and his friends (Fatsy Lumly, Stinking and Drooling Swartz, Snick Phibbs, and Hopeless MacGuire, to name just a few) are torn between, on the one hand, the local girls, whose charms they are tentatively and fumblingly beginning to explore, and, on the other hand, the coach of their church baseball team, Go Go Boff, who holds the insane belief that fifty push-ups are better for a boy than a short scuffle with a girl on the parlor sofa. Go Go is obviously fighting a losing battle from the start, and to the dismay of the congregation he fields one of the most inept baseball teams in the history of the parochial leagues. Gradually, the spirit of Christian brotherhood is replaced by a burning desire to smash the other denominations—a desire that burns more fiercely in the breasts of the spectators than in the players—and the upshot is an interfaith Donnybrook of such staggering proportions that the baseball program is abandoned altogether.

From this, Cricket learns something of the hypocrisy of the adult world, but his maturing process is much more significantly speeded by his romance with Madgey Evans, a talented and beautiful girl from The Wrong Side of the Tracks, with whom he accomplishes the ticklish feat of conceiving a child in a canoe. Her eventual departure from his life leaves him wiser, more thoughtful, and with a nervous apprehension of what next may be in store for him. He is, in short, no longer a child; he is a full-grown, frightened adult. His ultimate desire, which is to be an invulnerable,

immutable, cigar-store Indian, is a desire shared by a lot of older and more experienced people than Cricket Smith.

SOCIETY CRIED, "SAVAGES": In Peter S. Jennison's novel, "The Mimosa Smokers" (Crowell, \$3.50), four young children met in Juan-les-Pins and choked on little clay pipes filled with dried mimosa buds and hoped for an intangible that didn't eventuate. Turi and Roz Cave, orphaned that year, and Carol Chase were brought to France by Carol's mother, and there they met Hugh Seton, illegitimate and "unrecognized" son of a British politician. The too shockable, smaller-than-life society presented to us at the beginning of the book cried, "Savages"; and Hugh, with a Nanny in hot pursuit, was finally whisked away from the "corrupting" influence of his new friends.

Turi, Roz, and Carol return home to Rhinebeck, New York, where Turi's and Roz's parents have left them a house and many unresolved conflicts. As they grow up, one has the pleasure of seeing an unrealistic and sometimes inarticulate book gather meaning and stature. Hugh is now a painter, living in Paris. He makes few moral judgments; but his social emancipation only enlivens the somewhat bizarre trap in which he frolics. Carol's avowed dedication to freedom is exchanged early in life for security and, one suspects, power. Neither Roz nor Turi can grow beyond their house and its riddle of early love and rejection. In the midst of the fire that destroys the house, Roz's incestuous longings toward her brother reach the surface.

The nature of these emotionally disturbed lives is never really probed or shaped, although a perfunctory twentieth-century romp around the psyche is made. When the mimosa smokers are reunited at the end of the book, one sees clearly how destructive, toward themselves and toward others, are these human beings whose sources and outlets for love have been tampered with. By this time, Mr. Jennison has gained momentum noticeably.

—MARJORIE WELTNER.



Your Literary I. Q.

Conducted by John T. Winterich

TIP THAT TONGUE!

Every character, incident, or passage noted below is to be found in one of the paired titles. Please determine which one. Answers on page 39.

1. Is the Jabberwock in "Alice" or "Looking-Glass"?
2. Is Mrs. Malaprop in "The Rivals" or "The School for Scandal"?
3. Is Samson in Joshua or Judges?
4. Is Elizabeth Bennet in "Pride and Prejudice" or "Sense and Sensibility"?
5. Is Parson Adams in "Joseph Andrews" or "Tom Jones"?
6. Is the Lord's Prayer in Matthew or Mark?
7. Is Sairey Gamp in "David Copperfield" or "Martin Chuzzlewit"?
8. Is Lennie Small in "The Grapes of Wrath" or "Of Mice and Men"?
9. Is Philip Carey in "Cakes and Ale" or "Of Human Bondage"?
10. Is Injun Joe in "Huckleberry Finn" or "Tom Sawyer"?
11. Is Michael Henchard in "Far from the Madding Crowd" or "The Mayor of Casterbridge"?
12. Is Reginald Bunthorne in "Patience" or "The Pirates of Penzance"?

CIRCUS MYSTIQUE: A few years back, when Henry Miller was best known as the author of "Tropic of Cancer" and "Tropic of Capricorn," it would have seemed as likely for him to produce a mystical fairy tale as it would for the devil to be author of the Bible. But one devil, at least—Voltaire—produced another mystical-philosophical fantasy, "Candide," so Miller should not be considered out
(Continued on page 37)

SR GOES TO THE KITCHEN

Travel has toned up our taste buds; our palate is acquiring breadth and discernment. That America is becoming a melting pot for cosmopolitan viands is nowhere more evident than in the cookbooks published during the past several months. Because, by and large, these will be bought by the help-less, their practicability is assessed below by SR's working wives and spinsters.



THE BOOK

THE RECIPES

TOOLS, SKILL, TEXT

OPINION

"Polish Cookery: The Universal Cook Book," by Marja Ochowicz-Monatowa (Crown, 300 pp. \$3). Not illustrated.

Excerpts from the "bible" of Polish cookery, first published at the turn of the century, this version has been translated and adapted by Jean Karsavina. Included are such delicacies as fruit soups, stuffed herring, and calf's lungs in wine sauce. The recipes (generally for 6 to 8), are Hungarian, German, Italian, French, Jewish, Russian, and Mideastern, as well as indigenous. And if you've always wanted an egg in your beer, directions are included.

The competent cook will suffer no anxiety with these dishes, provided guests are not due in a half hour. Characteristic ingredients in the many hearty dishes are Maggi extract, soy sauce, dill, sour cream, juniper berries, and caraway seeds. A preface explains the Polish approach to food and traces various influences, but there's no superfluous gabbing.

A good source for zesty Eastern European dishes not found in the average cookbook, offering as well an introduction to the Polish language. For instance, *Zupa Pomidorowa* is *Minestra Pomodoro* in Italian. And anyone knows that's tomato broth.



"Beer and Good Food," by Myra Waldo (Doubleday, 264 pp. \$3.95). Few decorative illustrations.

International dishes, mostly meant to be eaten with beer as a beverage. Everything from appetizers to dessert, but heavy on the calories. Most recipes serve 6 to 8 people.

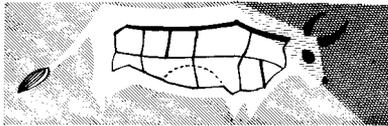
Recipes do not take much time or skill. The bulk require beer; many use large amounts of heavy cream and butter. Provides interesting material on the history of beer and its uses from the time of the Babylonians, when it was part of the religious rites.

This book is especially interesting to men, since its recipes are virile and filling.



"Cooking Afloat," by Katherine Pinkerton (Barrows, 264 pp. \$3.50). Amusing line drawings of the sea-chef precede each chapter.

350 recipes for use aboard a cruiser based on canned and processed foods. Cornish game hens and zabaglione are included for the gourmet.



Selected from trial-and-error experiences of Mrs. Pinkerton, recipes require average cooking skill—much patience if galley space is limited. A detailed guide for equipment is provided. Information covers everything from galley gear (sticking to the necessary and most compact items for a cruiser) to stowage and ship's stores. Scintillating anecdotes offer good reading while the "soup's on." A good deal of research has been done on general food for aboard a cruiser.

Invaluable to the seafaring man or woman who cannot properly organize a galley. Recommended for voyages lasting several days or weeks, though suggestions are provided for week-end cruising. Many a career woman with a small kitchen will also find this book useful.

"Treadway Inns Cookbook," by Ann Roe Robbins (Little, Brown, \$5). Inside covers contain road maps showing where you will find Treadway Inns.

Treadway Inns are known for old-fashioned hospitality, good cheer, and a cuisine that is legendary. Mouth-watering dishes such as Spring Mountain Trout on water cress with almond butter, skillet corn bread, and desserts for the discriminating bring the secrets of chefs into your home. A chapter on beverages includes the recipe for the famous "Syllabub." Proportioned for 4 or more.

Recipes have been adapted for family uses, and the accuracy of each guarantees successful results for even the inept. Basic tools and ingredients. A short but concise report on wines has been included; the general information is excellent, and each chapter is interspersed with fascinating peeks into the kitchens of the Inns, as well as accounts of legends which surround them.

If you have been to a Treadway Inn you will remember the wonderful game dishes and tasty Frogs' Legs Chablis—yes, these are included. Your rating as a cook will rise after a workout with this book.