ton published in 1885, and a Spanish translation in 1950 by Adrián Recinos, an eminent Guatemalan scholar and a former ambassador to Washington. There are also others. The present English version of Recinos’ 1950 translation appears to be more accurate than the earlier ones and is much needed. It is preceded by an excellent introduction, and the wealth of clear and concise footnotes cover both linguistic and ethnological problems.

The Title of the Lords of Totonicapán is a Quiché historical narrative, originally written in that language in 1554 but known to us only through a Spanish translation made in 1834. It agrees in part with the Popol Vuh. The Tula origin of the Quiché is mentioned, but the history ends with the reign of King Qikab in the fifteenth century.

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In 1946 the author of this work read a paper in the Sociedad Folklórica de México entitled “Influencia de Andalucía, en la cocina mundial.” Obviously piqued because the contribution was not reproduced in the Boletín Anual of the Society (p. 5) the author sought other means of publication, and this enormously expanded and documented volume is the result. It is a curious olla podrida of facts and quotations drawn primarily from standard sources, poorly organized, and verbose. The principal subject matter has to do with the food contributions of Spain to America and from America to Spain. A detailed study of the times and means of this great cultural interchange would be of the greatest value. The reviewer, therefore, approached this book with high hopes, but it soon became apparent that the definitive study is still to be written. The following is typical of the information given the reader:

1. Zanahorias.—Gonzalo Fernández de Oviedo nos cuenta que las “zanahorias hágense acá: pero no tales como en Castilla, ni granan, é son aguanosas é desgraciadas.” Hay que reconocer que, de entonces acá, se han conseguido riquísimas y jugosas zanahorias. (p. 127).

In contrast to this short note, eight pages are devoted to the chumbo, the tuna, but all one learns is that it is not native to Spain. It would be wrong to say that this book is without value, but for a busy reader the returns are distressingly small for the time invested.

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