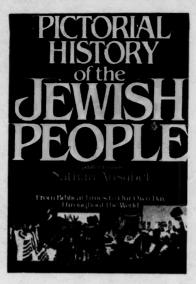
Book Review

PICTORIAL HISTORY OF THE JEWISH PEOPLE: From Biblical Times To Our Own Day Throughout The World. By Nathan Ausubel. Updated by David Gross. Crown, One Park Avenue, New York, NY 10016. 1984. 448 pages. \$19.95

Reviewed by Rita C. Mond

What a treat for me to have been asked to review this superb volume of a full history of our Jewish people from all over the world, from Biblical times to the present. The 1953 text has been splendidly expanded as have the pictures (more than 200 additional) which greatly enhance this new edition.

The last three decades of Jewish history have been thoroughly researched by Mr. Gross, who completely covers the development in education, population and demography. The Holocaust commemorations, the 6-Day War, Entebbe and the invasion of Lebanon are just a few of the events in



our history that are excellently surveyed.

The photographs, though all in black and white, embellish the text. I, for one, believe in the old cliche, "a picture speaks a thousand words."

For those who use this book for reference, it has an excellent index, making it easy to find information immediately.

Probably the greatest thrill is to read through a book and discover that your family is represented in some way. I received a double dosage of this, as I discovered a picture of my cousin, Saul Tchernichovsky, the Hebrew poet, was included in the section on Jewish literature. Not to be outdone by my side of the family, my husband's cousin, Sir Alfred Mond, is also pictured. What a nice thing to show to our children, and eventually their children. But you don't have to have your family represented to enjoy this book which is for young and old alike.

Those who are well versed in Talmud will include it amongst their other volumes; those who know little about Judaism, its history and tradition, will find it a welcome addition to their library. Pictorial History of the Jewish People is a book that belongs in every Jewish home, and a bargain at less than 5¢ a page.



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