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editor on this more recent collaborative volume. The roll-call of contributors is impressive: Toby Barnard wrote the foreword, Leslie Fitzpatrick from Chicago the preface, transcriptions of and introductions to the individual sets of inventories come from Jessica Cunningham and Rebecca Campion, Edmund Joyce and Alec Cobbe, and the publisher himself offers excellent appendices identifying books in various libraries described in the inventories as well as the exhaustive index. Readers of *PPC* may understandably be most interested in the kitchens and sculleries and their contents, not to mention the endless notes of dining accoutrements and china. The range of properties is impressive – from the ducal and vice-regal Dublin Castle, Kilkenny Castle or Carton House, Co. Kildare, to Captain Balfour's town house in Dublin in 1741/2, and the banker and property developer Luke Gardiner's house on Henrietta Street in Dublin in 1772. There is so much information that recitation here would be exhausting, but for sheer extravagance, exuberance and breath-catching detail, the domestic and service sections of the Carton House inventory from 1818 take some beating, and the same might be said about the lists from a very different sort of household, Newbridge House, Co. Dublin, the home of the Cobbe family, dating here from 1821. In the Newbridge library are listed two cookery books, one unidentifiable, the other possibly Mrs Rundell's, but it is surprising that no other cookery books appear in the several library lists of other properties, not even in the housekeeper's rooms. I was very impressed by the cellar list of the Countess of Ormonde, the bottles all destroyed by the rebels in 1798 at Castlecomer, Co. Kilkenny; just as I swooned at the astonishing collection of moulds, patty pans and turnip scoops at Hillsborough Castle, Co. Down in 1777. In the kitchen at Morristown Lattin, Co.. Kildare in 1773 (the home of the Lattin family) there are listed '3 Copper Toss pans' which I take to be the English for sauté pan. At Mount Stewart, Co. Down, the home of Lord Castlereagh, 2nd Marquess of Londonderry, in 1821, there are listed '2 Copper Sottee pans'. I feel that we should have retained the description 'toss pan', it's somehow more evocative. Such minutiae are legion in this book: it repays close study.

Emma Kay: *Fodder and Drincan: Anglo-Saxon Culinary History*: Prospect Books, 2022: 224 pp., paperback, £20.00.

We have long relied on Ann Hagen's pioneering works on the Anglo-Saxon kitchen so a fresh approach such as Emma Kay's is most welcome. The difficulty writing about Anglo-Saxon food is the variety and disparity of the source material. There is no master text, simply myriad small allusions, potential inferences, possible conclusions which have to be drawn together to make a coherent narrative. Not easy, and bound perhaps to be reflected by a text that may sometimes seem jumpy, and is itself a host of disparate observations. But Emma Kay has read widely and has been highly observant in her reading

– every page yields an intriguing notion, sometimes derived from a legal text, a chronicle, a piece of archaeology or philological speculation. She also intersperses her account with practical recipes, understandably often drawn from sources beyond the literal Anglo-Saxon. The result is one of those books which provokes thought, provokes ideas and impossible theories. Extremely stimulating.

E. Wesley Reynolds III: *Coffeehouse Culture in the Atlantic World, 1650–1789*: Bloomsbury Academic, 2022: 258 pp., hardback, £85.00; paperback, £28.99.
We have long since accepted the critical role of coffee consumption and coffeehouses in the social and intellectual infrastructure of the Arab world as well as early-modern Europe and America. Many people went to them, many people had conversations, dealings, fights and reconciliations without the accepted parameters of social intercourse then current. To cap it all, the product consumed affected behaviour, either because the drink was hot (encouraging heated exchanges) or stimulating (ditto). Dr Reynolds has examined the phenomenon and its manifestation in both England and North America and the part it played in creating a homogenous transatlantic culture, promoted empire, acted as a medium of communication and exchange, and hothoused the revolution of 1776. The text is dense, the arguments too; there is a great deal to ponder on Anglo-American social and commercial networks, the role of such enterprises in creating a cultural sphere of influence.

Liz Copas and Nick Poole: *The Lost Orchards – Rediscovering the forgotten cider apples of Dorset*: Little Toller Books, 2022: 204 pp., paperback, £18.00.
If you love Dorset Cider and are curious about old Dorset orchards or simply want to know what cider apples to plant when you buy your next manor house or smallholding, then this is the book we have all been waiting for. Liz Copas, the last pomologist from the renowned Long Ashton 'Cider' Research Station has teamed up with Dorset cider maker Nick Poole of West Milton and over the last twenty years they have beavered away on their painstaking cider research. A labour of love which has taken them to all four corners of the county. The initial pilot research project was funded by 'Chalk and Cheese' and in those early days very few Dorset cider varieties were known. Yet over 200 years ago, in 1793, John Claridge reported that there were 10,000 acres of orchard in Dorset. Every parish and every farm had large orchards. Where have they all gone? Where indeed… Since the 1950s farms slowly became larger and the number of farm workers dwindled. Lager, breweries and best bitter also took their toll. Pub chains could not handle scrumpy. After the Second World War Dorset cider went downhill and almost disappeared without trace. But Dorset cider *was* kept alive in several 'secret' locations. Captain Thimbleby's at Wolfeton House outside Dorchester was one, as well as bespoke cider clubs