

– 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