

green ointment for doing just that but has lately been withdrawn from sale), this is the book for you. Excellent stuff.

Mark Dawson, Laura Mason and Janet Pickering, eds: *Moulded Foods: Leeds Symposium, 2021*: 154 pp., paperback, £10.00.

I recall waiting for these papers from the 2006 symposium so that they could be published as part of Prospect's ongoing series of Leeds Symposium volumes. They never arrived, so full marks to the present editors for bringing them together and finally producing them in print, published by the Symposium itself. The subject is intriguing, combining as it does material culture, recipes and foodstuffs. The three principal authors, Ivan Day, Peter Brears and Robin Weir, are all stand-out collectors of kitchen goods and keen and eager experimenters at the stove, so the combination works. There is an excellent gathering of apposite contemporary recipes (contemporary, that is, to the artefacts) by the late, lamented Laura Mason, to whose memory this volume is dedicated. The categories of foods covered are jelly, puddings, fritters, pies, gingerbread, biscuits and ice-creams – although Robin Weir concentrates more on the career of Mrs Marshall than on her moulds, but of course they get an outing. This would have also made rather a good Shire album. Collectors will be wild for it. It is a useful thing to have at hand when studying an old recipe and finding yourself unable to comprehend how it might have actually worked. This book, together with an earlier volume on the domestic dairy, is available directly from the Symposium at a cost of £10 plus £2.50 UK postage if you email <leedsfoodhistory@gmail.com>

Adam Robinson and Roger Jardine: *A Book about Bread: The Glenwood Bakery, Durban, South Africa, 2020* (glenwoodbakery.co.za): 83 pp., paperback, 225 Rand, plus postage. Order online via <aaboutbread.company.site>.

There was no happier restaurant in early-'90s London than Adam and Kate Robinson's Brackenbury, off the Goldhawk Road: happy in every sense. Robinson moved to South Africa some years since and after a stint of further, and punishing, restaurant cooking has reconstructed himself as a top-line baker in the Durban suburb of Glenwood. From what one can read, the place is equally felicitous. This short but highly instructive book (in which the co-author Roger Jardine provides the photographs and the design) allows punters to have a stab at recreating the master's product. The prose is pithy and no-nonsense, but confident in its knowledge. The recipes are for sourdoughs of all sorts using grains of all sorts: hard and soft wheat flours, rye flour, and in one case oatmeal porridge. The final flourish is for a sourdough burger roll and some bagels. The photographs are enticing and instructive too. There are wise words on storing breads. Had you never baked, with this book in hand, given time, you could master the craft.