

restaurants, and she acknowledges the generosity of friends in Arezzo and the surrounding countryside in sharing their cooking heritage.

Romer is not unaware of the effects of the blandishments of the international food industry, and its devastating effects on how we shop and cook, and on agriculture and the landscape, and the response from the Slow Food movement to all this. Her books tell of how Tuscan food used to be, and in some places still persists. Both can be dipped into, or devoured as a full-course meal, but whenever Beppina's rich offerings and their surrounding erudition might call for some respite, the clear practical cooking of Silvana is the ideal foil. The sumptuous broth of urban Arezzo absorbed in the sturdy crumb and crust of rustic bread. A very fine *zuppa* indeed.

GILLIAN RILEY

Peter Brears: *Carry on Curating*. Charles David Books, 2020: 270 pp., paperback, price unknown, to be sought via the author, 4 Woodbine Terrace, Leeds LS6 4AF.

Many readers will know and respect Peter Brears' contribution to the study of British food history, whether through its architectural and physical context, the make-up and execution of actual dishes, the study of its artefacts, or in the elucidation of the documentary, literary, historical and societal background. He is a man of astonishing energy, knocking out books, papers, consultancy reports, the odd banquet and pig roast as readily as we mortals contemplate a daily trip to the newsagent. These are his memoirs, recounting a Yorkshire childhood and education, stalwart service in museums at Alton, York and Leeds, and later literary and consultancy work (such as that described in his article on the *Great Britain*, above). Peter takes no prisoners, instead lining his foes against the wall and polishing each of them off with a swipe of his claymore. It is an invigorating read which had me grateful not to be an elected representative in York or Leeds, or a limp-wristed hands-off museum administrator with no desire to dirty my hands with actual curating. It is a call to arms for those who love folk museums, teaching by example, historical re-enactment and actually handling the objects in your charge. It's a great read and highly recommended. I must ask Peter for his recipe for a long and *active* life.

Anne Willan: *Women in the Kitchen: Twelve Essential Cookbook Writers Who Defined the Way We Eat, from 1661 to Today*. Scribner, 2020: 306 pp., hardback, £20.00.

Anne Willan, the cover note informs us, has written more than thirty books, and, as we all know, has trained countless students who have gone on to glittering careers or made their families happier and better fed. Throughout her career, she has paid attention to food history, not least in *The Cookbook*