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dining-room was in the sauce bottle or condiment dish: in the store sauces that relied on soy sauce, or the chutneys and relishes that might have used cucumber rather than mango, but nonetheless had the sniff of an alien world.

But Professor Bickham is correct in underlining how foods, once accepted, can begin to take on meanings and be spurs to action that were never originally intended. His exemplar sugar is perhaps the best case in point although, were the reader American, tea would come close, for it was tea and the civil disobedience that it prompted that precipitated the American Revolution just as sugar and the boycotts that were provoked at the end of the century led eventually to the abolition of the slave trade.

Entertainingly written, with blessedly little historiographical jargon, amusingly illustrated with a wealth of contemporary caricatures, this book allows you to ponder the interpenetration of consumption and social action. Great stuff.

Christel Lane: *From Taverns to Gastropubs. Food, Drink, and Scoiality in England*: Oxford University Press, 2018: 230 pp., hardback, £31.99.

Christel Lane's previous book about chefs and high-end restaurants in England and Germany lent on the sociologist's tools of interview and questionnaire to deliver some interesting insights into restaurant ecosystems. Now, she has turned her attention to a lower level of gastronomy, the tavern or the public house. The book is divided into two: the first half is a history of tavern-eating (or, in the main, inn-eating); the second looks at the rise of the gastro-pub from 1990 to the present day. Restaurant history is plagued by problems of nomenclature and classification. Categories are often fluid. Was John Fothergill running a gastro-pub, an hotel, a restaurant with rooms, an inn or a tavern? Even when it is clear what he was doing, many of his friends and rivals might have been doing the same thing but in slightly different premises: did that mean they were pursuing different ends? Compare, for instance, the Spread Eagle at Thame to the Beetle and Wedge at Moulsford. But even when you can split hairs about the exact category of an enterprise, the broad lines remain valid. However, the creation of a strict compartment labelled 'gastropub' in some ways muddies the waters. There have been plenty of pubs in the English provinces offering excellent food all my lifetime. There were also myriad pubs or alehouses offering zero food, or no more than a packet of crisps and a sandwich. The secular tendency, since the '60s at least, has been for the first category to increase and the second to decline. While the food offered was often pedestrian, it allowed the publican a higher profit margin (when he was battling a diminishing margin from beer and the like) and was available in more and more places. The gastropub 'movement' simply raised the standards. It also offered the increasing number of chefs who wanted to open their own establishment a low-capital route of entry and permitted a very sensible re-use

of potentially redundant real estate. Gastropubs, unlike pub premises that are converted to restaurants, are not a paradigm shift: you can still drop in for a pint if you want. They are, it's true, an *embourgeoisement*, but that is true too of most socio-cultural institutions in modern England. Professor Lane gives the whole business a thorough discussion.

Annie Gray: *Victory in the Kitchen. The Life of Churchill's Cook*: Profile Books, 2020: 392 pp., hardback, £16.99.
Annie Gray has become a familiar face in cooking circles: a regular on the Radio 4 food brainstrust *Kitchen Cabinet*; an important part of the team that made the historic reenactor-cooks of Audley End YouTube stars; author of a most entertaining study of Queen Victoria's food habits; now here presenting a commentated life of the cook who served Winston and Clementine Churchill from 1940 to 1954. Georgina Landemare was born in service in 1882, her father a coachman. She learned the craft of cookery and improved on her country-house skills when she married a much older French chef in 1909. They worked as special-event cooks or short-term servants, always (or mostly) living-out in their own accommodation. After her husband's death in 1932, Mrs Landemare continued working, earning herself a fine reputation for her efficiency, sangfroid and cookery for the quality. In the '30s, this quality certainly included the Churchills, both in London and in their country house at Chartwell. She was taken on permanently in 1940, while Churchill was still at the Admiralty, and migrated to Downing Street not long after. By the time she retired, she was 72 and must have found the demands of her employers, and their style of life, exhausting. But the family's memories of her were always fond and full of respect. She wrote a book of recipes in 1958 and the manuscripts of her memoirs (mostly destroyed, alas) and her recipe collection had been treasured by her grand-daughter Edwina Brocklesby, to whose efforts we are indebted for this biography. Dr Gray has fleshed out the skeleton of Georgina Landemare's career with a mountain of material putting her life, her styles of cooking and her various professional situations in detailed context. This makes for quite a long book, but it is entertaining as well as instructive.

Tania Lewis: *Digital Food. From Paddock to Platform*: Bloomsbury Academic, Contemporary Food Studies Series, 2020: 206 pp., paperback, £21.99 (hard covers, £65.00).
Tania Lewis is co-director of the Digital Ethnography Reserarch Centre and Professor of Media and Communication at the Royal Melbourne Institute of Technology University in Australia. She has written a wonderful book that will drag anyone who is slightly out-of-date or distant from the world of today towards the shining light of modernity. Everything that's digital and food-related is covered here, from social media, the Internet as a source of