

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 braintrust *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 Research 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