

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

recipes, 'appativism', the role of TV chefs and cooking programmes, using the Internet and digital platforms to mobilize local initiatives such as backyard permaculture, improving the consumer's ability to understand the origins of the food they are buying, and much else besides. It's all put down in an effective, comprehensible manner and is informed by wide reading and extensive acquaintance with the issues. Really grand.

Kim Walker and Mark Nesbit: *Just the Tonic. A Natural History of Tonic Water*. Kew Publishing, Royal Botanic Gardens, Kew, 2019: 144 pp., hardback, £18.00.

A most attractive book, almost an album, of pictures, paragraphs, recipes and enlivening graphic design that lays bare, in a wholly entertaining fashion, the history of the bark of the cinchona tree, quinine, and its eventual repose in tonic water, the eternal partner of gin. The various facts that lurk within its pages are too amusing to detail here (I was especially fond of Charles Ledger's herd of 619 alpaca which he drove across the Andes to Chile for transportation to Australia in the 1850s – the venture did not earn money – but Ledger subsequently earned our gratitude for his collecting seeds of the *Cinchona ledgeriana* which transplanted successfully to south Asia and is our chief source of quinine). But there is so much here about the early history of tonic water, the inclusion of quinine in various liquors, and the steady rise of gin and tonic as the sacred pairing, that I recommend the book as a fruitful bedside companion, or bathroom stalwart, guaranteed to produce a fact you never knew before.