

exploring the whole depressing episode through court records. As might be expected, much of this is shot through with gender questions as well as how best to make a sausage, etc. This is a good book, helpful to those who want to see the relationship of food to the bigger picture.

Beth A. Dixon: *Food Justice and Narrative Ethics. Reading Stories for Ethical Awareness and Activism*: Bloomsbury Academic, 2018: 178 pp., hardback, £85.00.

Another £85 will get you this from the same publishers. Providentially, jargon is kept at bay, perhaps because this is 'narrative' ethics rather than those pursued by the likes of the late Derek Parfit. The author seeks to develop our ethical skills with regard to food justice by telling stories of food systems and access to food and identifying those points in the story where justice or the lack of it can be described and, perhaps, remedied. Whether you need to be a philosopher to work all this out, or whether you need merely to be a normal person, I don't know. But the message I get from this book, worthy though it might be, is never, ever think that 'Food Studies' will be worth it. Go to university and pick some other discipline. Then eat, cook and think yourself round your meals all by yourself.

Laura Mason: *Sweets and Candy. A Global History*: Reaktion, 2018: 168 pp., hardback, £10.99.

Heather Arndt Anderson: *Berries. A Global History*: Reaktion, 2018: 174 pp., hardback, £10.99.

Two more of The Edible Series from Reaktion: and two of the more entertaining and informative. Laura Mason is always good on sweeties, and she continues that here; Heather Anderson ranges far and wide in the berry world and comes up with lots of things you never knew. Flush as I am with the glories of forest gardening, I can't wait until spring to buy some of the more outlandish bushes and see what happens.

Karen Christensen, ed.: *Asian Cuisines: Food Culture from East Asia to Turkey and Afghanistan*: Berkshire Publishing, 2018: 158 pp., paperback, \$39.95.

This is a succinct survey-volume, combining some material already published (particularly in Berkshire's *Encyclopaedia of Modern Asia*, 2001, with Scribner) with new matter to round out the picture. E.N. Anderson, Paul Buell, Darra Goldstein and Katarzyna Cwiertka are pre-eminent among the contributors. Each country (or group thereof, as e.g. Central Asia) gets a rapid survey and a few stand-out recipes. It will be a useful volume for those enrolled in the Department of Food Studies.