

the Italian-ness of Leggo's products in Australia, 'authentic' Italian cooking in America, and some interesting material on gender and gendering in Italy today and in Italian advertising. The contributors are *sans pareil*: Ken Albala, Rachel Ankeny and Massimo Montanari to name but three. For once, this is a set of proceedings that seems to hang together and whose topic is ultra-relevant. Worth exploring. It is a pity that the text is set in a sans-serif typeface that tired eyes will find impossible, especially when paying 39p for every page (including blanks).

Christianne Muusers: *Het Verleden op je Bord – Vijf eeuwen receptuur uit de culinaire collectie van de Koninklijke Bibliotheek*: Karakter Uitgevers BV, 2016: 160 pp., hardback, €29.99.

'The Past on a Plate – Five centuries of recipes from the cookery collection of the Royal Dutch Library' is the latest offering from the indefatigable Christianne Muusers, whose website <www.coquinaria.nl> is a tremendous resource for historical recipes and Dutch food history. In this handsome book (alas my Dutch is founded on Google translate) she presents a chronological sequence of recipes from the Middle Ages to 1900. Not all her sources are echt-Dutch. Reasonably enough, foreign literature has taken its place in the Dutch canon: Platina, Marx Rumpolt, la Chapelle and Gouffé get a look in. But there is lots of interest for the English reader, especially the influence of the Orient on Dutch cookery, and it is so attractively presented that it makes one want to settle down with Google to elicit the details of the recipes. Ms Muusers has carefully interpreted each original for the modern cook, but the first version of the recipe is presented in an appendix, and the bibliography is as it should be. A model of this particular culinary art-form.

Bridget Ann Henisch: *Food for Thought*: published by the author, 2017: 134 pp., paperback, n.p. (contact <bahenisch@gmail.com> for copies and details). Readers of *PPC* will by now have enjoyed two of the essays contained in this collection. As she puts it so well in her preface, 'The essays in this cluster touch lightly on a few of the ways ... in which food has been used, whether as an image to catch the essence of an idea, a state of mind, a person, a building, a landscape, or as an actual construction material with which to model some miniature simulation of the familiar world.' A lifetime's attentive reading has contributed to pieces about table decoration, early photographic albumen paper and its by-products, custards and custard castles, confectionery architecture, the word 'pudding', 'Patty-pan' Birch Lord Mayor of London, and Benson E. Hill and the *Epicure's Almanac* of 1841. Each is a delight, revealing a score of facts new to most of us. Reading it might be likened to drinking a nice dry Champagne: reviving, pleasing, and tempting us to more.