

BOOK REVIEWS

Such is the press of worthwhile essays and contributions that we have no space for book reviews in this issue. They will return. One title that will probably not find a place among any future notices is Pete Brown's *Pie Fidelity: In Defence of British Food* (Particular Books, £16.99). I cannot confess to owning it, but I did read Jonathan Meades's demolition of it in the *Guardian*: a *tour de force* which absolves us from any further action.

FUNDACIÓ APEL·LES FENOSA

Nicolas Gray has circulated a report of the issue of a new book by the Fundació Fenosa celebrating the international circle that enjoyed the hospitality of this Catalan artist and sculptor at Vendrell. This included Irving Davis, the author of *A Catalan Cookery Book* which Prospect republished a few years ago, ornamented by engravings by Fenosa's wife Nicole. A short film about Fenosa and this new book can be seen at <<http://www.rtvendrell.cat/el-baix-penedes-arcadia-pels-artistes-gracies-a-fenosa>>. It includes a photograph of Irving Davis and closes with an image of his book's cover, designed by Patience Gray's daughter-in-law Corinna Sargood. This is excuse enough for me to reproduce a photograph by Maggie Armstrong of the Fenosa bronze *La Tempête pourchassée par le beau temps* at Spigolizzi, Patience Gray's former home.



It is also an excuse to brag of the forthcoming induction of Patience Gray's *Honey from a Weed*, and of Alan Davidson's *Oxford Companion to Food*, into the International Association of Culinary Professionals' Culinary Classics' Cookbook Hall of Fame at their annual conference in Santa Fe later this year.

IEHCA SUMMER SCHOOL

As so often with notifications in the pages of *PPC*, this one is behind the times, but may be a spur to readers to think about next year (we operate on a very slow cycle here in south-western England). The Institut Européen d'Histoire et des Cultures de l'Alimentation holds a summer school dedicated to food and drink studies in co-operation with the University of Tours. This year's directors are Pierre-Antoine Dessaux from Tours and Sara Pennell from our own University of Greenwich. The school will consider, 'What are the major interests and issues currently explored in anthropology, classics, gastronomy, history, literary studies, sociology and other disciplines? Which general trends have emerged over recent years? How can our understanding be further advanced in the future?' It is held from 25 August to 1 September. Consult <<https://summerschool.iehca.univ-tours.fr/2019/2019-edition-406679.kjsp>> for more details.

DUBLIN GASTRONOMY SYMPOSIUM, 2020

Here is an announcement in good time: Mairtín Macconiomaire and his colleagues at the School of Culinary Arts and Food Technology have posted the theme of the Symposium as 'Food and Disruption: What shall we eat tomorrow?' The dates of the meeting are 26–27 May; the locale, the campus at Cathal Brugha Street; the deadline for submission of abstracts of proposed papers, 14 September, 2019. It's a good event, well worth the voyage.