

or indeed the whole human race out of Africa? We have somehow strayed out of anthropology into US politics. Still in the US, the hotdog is declared (24) to be so American that it is not 'considered part of the larger category of sausages': more on this please. The author covers humour and metaphor very well, including Aristophanes' sausage play, *The Knights*. There is no mention, though, of the Greek sacrificial system, in which marrow bone goes to the gods and sausages to the human beings. The author claims a global renaissance of artisanal charcuterie: does he mean in fact in the wealthy West, or in China and say Sudan? I think he means the US and Europe, which is his declared hunting ground in this global endeavour.

The author is on much stronger ground on the difficult definitions of sausage and other products and on sausage vocabulary. In my own patch, I was pleased to see hog's pudding as a speciality in south-west England; less convincing are the *cevaps* of the Balkans which are said (60) to contain 'no pork, of course' after a list of countries composed of Christians and Moslems. Why don't Serbians eat pork? There is no mention of wind-dried sausages to be found in numerous regions of China, according to Fuschia Dunlop. This is because, I suspect, the global history has not explored sausages in the many languages of China.

There are some errors: if Petronius' Trimalchio is a poet (30) he is an execrable one and not in the league of Dante, also named as a poet later. *Lucanica* (one of the Roman sausages) is, according to the *Oxford Latin Dictionary*, first in Varro and Cicero, 400 years before Apicius (32).

The author may view this as the most bad-tempered review he has ever received. Nevertheless, despite my reservations about title and methodology, I like this slim volume. It is not possible to list every sausage in the world. This book is enjoyable to read, on an excellent topic, and written with verve and wide interests.

JOHN WILKINS

Annemarie Jordan Gschwend and K.J.P. Lowe: *The Global City: On the Streets of Renaissance Lisbon*: Paul Holberton Publishing, 2015: 296 pp., hardback, £40. This splendid book is framed around two re-discovered sixteenth-century paintings of Lisbon. This is an unexpected place to find a great deal of information about the arrival of the turkey in Europe. The story, entitled 'On the Turkey in the Rua Nova dos Mercadores' (pp. 179–185) is written by Shepard Krech III, Professor Emeritus of Anthropology at Brown University, Providence, Rhode Island. He must be regarded as the expert on turkey history. One of the paintings of the Rua Nova illustrates a turkey about to be gnawed by a dog. How did a turkey come to be in the major commercial street in Lisbon in the late sixteenth century and how was it perceived at the time, the author asks.

The facts of the turkey case are well established by the turkey entry in the *Oxford Companion to Food*, but what is new is the citing of new, or little-known, sources to demonstrate the turkey's existence in most of western Europe in the early 1500s. These sources constitute an excellent representation of the history of the turkey in European countries. We are also informed why the name for a turkey in India is *perulpiru* which Portuguese merchants must have brought to India. The 'etymological thicket obscuring the names for this bird' is very well explained.

MARK CHERNIAVSKY

Joel S. Denker: *The Carrot Purple and Other Curious Stories of the Food we Eat*. Rowman & Littlefield, 2015: 316 pp., hardback, £24.95.

This is a volume in the publisher's food history series, edited by Ken Albala. Joel Denker, a familiar face at the Oxford Symposium, writes about food in various American newspapers as well as being a university teacher of a wide range of subjects, including labour studies. Arranged as an alphabetical excursion through the vegetable kingdom, from Anise to the Watermelon, it takes in the big (coffee) and the small (capers). However, it soon becomes plain that no vegetable has a 'small' history: each has giant ramifications in the history of the world's trade, the exchange of appetites and flavours, in the fate of kingdoms. Not one is what it seems. Each single plant chapter takes us for a breakneck ride through aeons of history and cookery, all expressed nicely, with plenty of real-life experience, anecdote and information. It might be objected that the wood is not seen for the trees, and that a vegetative metatheory is crying out to be adumbrated, but in the meantime, read and enjoy.