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discusses how our interest in food, particularly foreign food, is rewriting some of the accepted hierarchies of taste. That all seems quite a lot to get between two covers – not helped by the poor typographical and production choices of the publisher (have they never considered how difficult faint sans-serif typefaces are to read?) – and if you discount the heavy academic superstructure, there are gems of information, facts and opinions about American taste, American restaurant history, and selling Oriental (and Latin American) food to a Western audience.

Jim Chevallier: *August Zang and the French Croissant. How Viennoiserie Came to France*: Chez Jim Books, N. Hollywood, CA, 2009: 86pp., paperback, £6.26.
Tamara S. Wagner and Narin Hassan, eds: *Consuming Culture in the Long Nineteenth Century. Narratives of Consumption 1700–1900*: Lexington Books, 2007: 290 pp., paperback, £24.95.

These two items are together because Jim Chevallier, the author of the first, has an essay in the collective volume that is the second. Christopher-August Zang (1807–1888) was an Austrian artillery officer who emigrated to Paris and set up a Viennese bakery in 1839 before returning home ten years later to found *Die Presse* newspaper (in the image of Paris's *La Presse*) which transformed Austrian journalism. A man of parts, then. Viennese bread was a fine, white, light, luxurious bread. It transformed French *boulangerie*. And it came with great flour from Hungary, a resolute affection for yeast as the raising agent, very special ovens (some, indeed, of Zang's design) which imparted a fine gloss to the thin crust and two excellent forms: the *kipfel* and the *kaisersemmel*. The *kipfel* was horn- or crescent-shaped, the *kaisersemmel* is the kaiser roll. The *kipfel* was the progenitor of the croissant as we know it, although at that point still made with bread dough, not puff paste. As Chevallier remarks, the modern croissant is a modern invention. But without Zang, it would have not existed. This short book is an entertaining canter through the Paris years of Zang and their aftermath. Full marks. Its author also contributed an entertaining essay on the eighteenth-century French (mainly) breakfast to the other volume – which has a funny idea of the 'long' nineteenth century. I am not sure that John Locke would have thought of himself as proto-Victorian and the title might have been better expressed as lots of essays on the nineteenth with a few relating to the eighteenth centuries. The authors' choice of titles is eye-catching: 'Vegetable Fictions in the Kingdom of Roast Beef'; 'Consuming the Maidservant'. The actual content is perfectly all right, mainly literature-based observations of food and feeding: vegetarianism in Victorian novels; Anglo-Indian cookery books and relations of rulers and the ruled; cooking and class in Dickens; indigestion and Kant; food and rumpy-pumpy in Hawthorne. I enjoyed Helen Day on Mrs Beeton and middle-class aspiration and Tamara Ketabgian on north-country proletarian diet (tea) with plenty from Mrs Gaskell. Christine Rinne is interesting on Prussian servants.