

- that it is sexually invigorating) by contemporaries Philip Massinger and Francis Quarles. Massinger, *Believe As You List: a Tragedy* (c. 1623), ed. T. Crofton Croker, first printed edition (London: Percy Society, 1849), Act IV, Scene 1, 65–9; Quarles, *The Historie of Samson* (1631), in *Complete Works in Prose and Verse of Francis Quarles*, ed. Alexander B. Grosart, 3 vol. (Edinburgh: Chertsey Worthies Library, 1881), ii, 149. Beliefs in the strengthening powers of viper wine or broth still had some currency in the Victorian period: see for instance ‘Viperidae’, in Society for the Diffusion of Useful Knowledge, *The Penny Cyclopaedia*, 27 vol. (London: Charles Knight and Co., 1835-1843), xxvi, 347–354, 349.
4. Digby, *Choice and experimented receipts in physick and chirurgery as also cordial and distilled waters and spirits, perfumes, and other curiosities.... Translated out of several languages by G.H.* (London: printed for H. Brome, 1668), 245–9, 250, 253.

JANE STEVENSON & PETER DAVIDSON

[J. Rey]: *How to Dine in Style: The Art of Entertaining, 1920*: Bodleian Library, 2013: 160 pp., hardback, £12.99.

This attractive book is an abridgement of *The Whole Art of Dining*, published in London in 1920. The original was some 450 pages long, half of which were occupied by a dictionary of menu French; it also contained several illustrations, some in colour, which are not included in this present edition. The discussion extends to hotels and restaurants, perhaps even concentrates on those institutions, and does not restrict its observations to England alone – indeed, its most amusing passages are stereotypical views of foreign (and English lower-class) dining habits: Germans ‘talk coarsely to the waiter, eat with their knives, and are noted for being beer swillers.’ It is also interesting on the subject of tipping (largely anti). That momentary glimpse of sense and social justice apart, the text might drive its readers to revolution.

[Peter Hunt]: *The Food Lovers’ Anthology*: Bodleian Library, 2014: 298 pp., hardback, £20.

This is a reprint of a compilation by Peter Hunt ‘of Provincetown, Mass.’ entitled *Eating and Drinking. An Anthology for Epicures*, with a foreword by André Simon, first published by Ebury Press in 1961. The new version comes without the foreword. It is an acceptable anthology (including a fair number of items from *Wine and Food*, hence, perhaps, André Simon), indeed often amusing, although it is unclear why the Library chose to republish this above all others. It lacks any helpful bibliographic information beyond the most basic title list (without dates). The most interesting thing about this book is its compiler. On him the Bodleian is silent, but he seems to have been the American artist and decorator Peter Hunt who produced painted *naïf* furniture from his workshops in New England and was all the rage in the States from the 1930s. He died in poverty in 1967. Among his most popular books were *How to Transform Old Furniture* (1943) and *Transformagic* (1945). He also wrote *Peter*

*Hunt's Cape Cod Cookbook*. His peasant-style painted furniture is top-notch. The Bodleian would have been better advised to have pursued that.

Marco Malvadi: *The Art of Killing Well*, translated by Howard Curtis: MacLehose Press, 2014: 192 pp., hardback, £12.99.

The hero of this whodunnit is Pellegrino Artusi: he of *The Science of Cooking and the Art of Eating Well*. There is murder and mayhem in the somewhat run-down *castello* of the seventh Baron di Roccapendente and Artusi does the business with style and charm. If you have eaten just a little too much and need to while away the afternoon in a large armchair before a blazing fire, this will make you smile all the way to teatime.

Edward Abbott: *The English & Australian Cookery Book*, together with a Companion Volume to the Sesquicentenary Edition by Some Australian Aristologists: The Culinary Historians of Tasmania, Hobart, 2014: 2 vols (1 in facsimile), xxxii + 292 + xii pp., and 124 pp, hardback, boxed set, AU\$75.00, available by emailing the publishers <info@tasfoodbooks.com>

My bookroom is ornamented by an artist's rendering of the front cover stamp of this volume: one of my absolute favourites (the frontispiece to this current issue). This was Australia's first cookery book, appearing in 1864, and its subtitle was 'Cooking for the Many as well as the Upper Ten Thousand'. Despite everything, however, it was published in London. Its author was a Tasmanian grazier and potato breeder, born in Sydney, who became a magistrate, newspaper proprietor, elected representative, and the warden of Clarence municipality (his coat of arms being three wardens [pears]). If he has a literary model, it has to be Kitchener, of *The Cook's Oracle*, and his book is every bit as entertaining. Barbara Santich, in her contribution to the Companion Volume, also cites Edward Tombs, Mrs Beeton and Alexis Soyer as important sources. Australians thrill to the sight of recipes for emu, kangaroo, possum and wombat, and for the generously miscellaneous information that he imparts about local food and drink in lengthy footnotes and asides. Of course, it is not all Australian; there is an overflowing measure of English and French aristology, gastronomic wisdom, what have you, not to mention brazen adoption of material from English cookery manuals (and that's not to mention the wholesale copying of Lady Montefiore's *Jewish Manual*). But this to cavil. The book is a great read. The facsimile is clean and decent. The production of the Companion is witty, and the essays instructive (from Michael Symons, Tony Marshall, Bernard Lloyd, Barbara Santich and others). The whole package is a delight.

Christel Lane: *The Cultivation of Taste. Chefs and the Organization of Fine Dining*: Oxford University Press, 2014: 368 pp., hardback,

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