

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,

Christel Lane has been Professor of Economic Sociology at Cambridge and

is now a fellow of St John's. She is to be congratulated for having written a sociological study that we all can understand. In essence, she has interviewed a bunch of Michelin-starred chefs in Britain and Germany and reports to us their comments on how to run a restaurant, in what style they cook their dishes, their views of France and the wider world, how they relate to their customer-base, their work and employment practices, their profitability, their relations with suppliers and, perhaps most importantly, their attitude to the Michelin guide. It should be stressed that this is a book about fine dining (i.e. high-end French restaurants and guides, even if the French part of the equation is now on the wane), not good food. Sometimes the food is good in these establishments, but they are not the only place where good food is found. This is often overlooked by people in the trade. The restaurant is a very specific environment. Certainly a neophyte would find much useful information here towards a better understanding of the sector. It is possible that were the sector framed in a wider sociological and economic context it would be possible to assess the significance of the findings to society as a whole. Did, for example, the fine-dining restaurant increase its power and influence at the end of the last century because of its innate brilliance, or because we got a bit richer, or because we changed our working patterns?