

admit that this is likely an academic conceit, comparable to complaining about the lack of a page dedicated to a note about the font – many readers are unlikely to care – but it would have rounded out well what is otherwise a commendable and important book. The book's website, [www.extravirginity.com](http://www.extravirginity.com), is a great additional research tool which extends and complements the book. Highly recommended.

ZACHARY NOWAK

Jean-Marc Carité: *Pourriture Noble et Vengeance Tardive*: Utovie, 2010, 248 pp., paperback, €11.40; *Araignée Rouge et Cigogne Noire*: Utovie, 2011, 231 pp., paperback, €11.40.

Alcohol in some form has always had a role in detective fiction, but these two titles represent a new and unique genre in which misdeeds and murder mix with organic viticulture, a dash of sex and the occasional aroma of regional cuisine – *poulet rôti aux Sauternes, poêlée landaise*.

In each book the plot, which advances largely through dialogue, pits the forces of good (scientifically rationalized organic practices) against the forces of evil (represented by producers and distributors of agri-chemicals along with dishonest wine companies and local government officials), with the former triumphant at the end. In *Pourriture Noble* the dashing, wine-loving detective Lecoanet is called in to investigate the sudden death of a head of an old wine-making family (discovered in a vat of Sauternes); in *Araignée Rouge* he helps discover the reason for sterility problems in vignerons in the fictional region of 'Coteaux de Maillan' in south-west France.

There's plenty of detail of vineyard management, winemaking and wine appreciation, even if the text at times comes close to back-label winespeak, and although the crime component might sometimes be seen as subordinate to an *éloge du bio* it is also good-natured entertainment.

BARBARA SANTICH

Hattie Ellis, *What to Eat? 10 Chewy Questions about Food*: Portobello Books, 2012, 440 pp., paperback, £14.99.

*What to Eat?* taps into the increasing middle class paranoia over what we should be eating. It explores questions such as 'what is sustainable fish?', 'does any diet work?' and 'what is a green kitchen?'. Hattie Ellis has gained a glowing reputation for her investigative journalism (her book *Planet Chicken* won the Derek Cooper Award for investigative writing in 2008) and *What*

*to Eat?* demonstrates a return to form. Each question has been researched from a variety of angles such as considering different ways to reduce our carbon footprint beyond recycling food packaging (for example, by eating less meat and fewer dairy products). The information is delivered in an insightful, easy-going manner with a smattering of personal anecdotes on her own experiences of trying to become a more conscientious food consumer. At the end of each chapter there are three suggestions on how we can become more ethically, nutritionally and sustainably food aware with increasing levels of commitment. In the chapter on the green kitchen these include *easy* ideas which can be put into practice on any high street (cooking seasonally). The next level of commitment is *worth the effort* such as preserving seasonal gluts of fruit or vegetables. The culmination are *hopes and dreams* of how today's problems could be solved in an ideal world (environmentalism will one day be appreciated for its creativity rather than its denial). She has used a variety of sources for her research including interviews with suppliers and campaigners. Although a selected bibliography is supplied an appendix of the organizations that helped Ellis scrutinize the answers to these questions would not have gone amiss.

SAM BILTON

Laura Gosalbo & Henri-Pierre Millescamps: *Celebrity Chefs. Food Entertainment History*: Gastronomía Activa, 2009, 455 pp., hardback, €50.

This is so far a privately published volume, but the authors hope that a commercial house will take them up. The subject is a good one; the photography are aplenty; there are useful tables and facts and figures; and the coverage is estimably international. So bravo for effort and one hopes they are adopted, when some unevennesses might be ironed out without effort.

Faramerz Dabhoiwala: *The Origins of Sex. A History of the First Sexual Revolution*: Allen Lane, 2012, 484 pp., hardback, £25.00.

This is an excellent book covering the transition from a society that imprisoned or executed adulterers to one that discussed them; from one which frowned upon harlots to one that embraced them however ambivalently; from one that had little concept of private to one where it was accepted. The transition, you might say, from medieval to modern,