

added separately have worked as well? – and would have welcomed rather more comparative description of the finished cakes, especially the differing textures of the crumb. What some describe as ‘moist’ is sometimes, to my taste, too soggy and the excellent photographs of cut cake suggest a range of density that is not always identified in the text. However, the remedy for this is obvious, and also welcome: I shall have to get baking!

PAM GEGGUS

Abbie Rosner: *Breaking Bread in Galilee – A Culinary Journey into the Promised Land*: Hilayon Press, Israel, 2012, 238 pp., paperback, \$15.00.

The power of food to unite as well as divide is nicely illustrated by this account by a Jewish author of her travels around Galilee observing, studying and recording modern, yet infinitely traditional food habits, shared of course by Arab and Jew alike. Her starting point was edible wild plants; her backstop was the Old Testament; her range extended from the harvest of the desert to bread baking, fig eating, and olive growing. Her account is eloquent and will yield you some good information on the *tabun* clay oven and the making of *freetkeh*, as well as the use of wild plants *zaatar*, *luf*, asparagus and mandrake. Both mandrake and *luf* are of course poisonous. The mandrake can be unmanned by removing the seeds, and the *luf* can be neutralized by sucking on lemon (it’s also possible that sorrel can help). It was, however, quite difficult to discover which plant was meant by *luf*. She never tells us and diligent Internet search yielded little. It may be *Arum palaestinum*, but then again it may not. Anyway, it was jolly interesting.

Amy Goldman: *The Heirloom Tomato. From Garden to Table*: Bloomsbury, 2008, 260 pp., hardback, £25.00.

The bibliography of the heirloom tomato accumulates at a surprising rate. Those of you with long memories will recall our approval of Mark Harvey, Steven Quilley and Huw Beynon’s *Exploring the Tomato*. Then there is David Gentlecore’s new history noticed on another page, as well as Andrew Smith’s account of the tomato in America (and we shouldn’t forget Lindsey Bareham’s *Big Red Book of Tomatoes*), and now this volume which was recommended to me in the books pages of that estimable journal, *Hortus*. There, Joe Eck chose Amy Goldman’s book as ‘one of his three favourite books to have been published in the past 25 years.’ The book is

largely and handsomely illustrated. It contains a long catalogue of tomato varieties and sixty pages of tomato recipes. It does not have much on tomato history. The author has also done books on squashes and melons. The work is enthusiastic and informative enough to make one wish to go in for heritage seed growing. Good stuff.

Barbara Santich: *Bold Palates. Australia's Gastronomic Heritage*: Wakefield Press, 2012, 336pp., hardback, A\$49.95.

Studying the food history of Australia (if, for the sake of argument, you exclude the thousands of years before Europeans arrived) has many attractions because it's something like a controlled chemical experiment: put ingredients A, B and C in situations D, E and F and observe the reactions. Because all this happened in the era of copious written documentation, we have every chance of discovering the truth. It's not exactly evolutionary anthropology. That's not to say that Australians, indeed Antipodeans in general, don't have their debates and disagreements, but they do have a head start on the rest of us for establishing the truth. Few writers have contributed more to our understanding of Australia than the distinguished and redoubtable Barbara Santich. In this book, she addresses head-on the general history of food in Australia. An informative text is enriched with a remarkable collection of delectable illustrations and a cornucopia of quotations from all sorts of sources. It makes for a heady mixture and a readable one too. You will find chapters on bush tucker, picnics, barbecues, lamb and mutton, cakes, pies, and the food industry. So potent is the mix that it makes ideal bedtime reading.

Peter Brears: *All the King's Cooks. The Tudor Kitchens of King Henry VIII at Hampton Court Palace*: Souvenir Press, 2011, 192pp., paperback, £15.00.

This is just a note to mark a second revised edition of Peter Brears' important study of the Hampton Court kitchen. It must be the most extended account of Tudor offices available today, generously decorated as usual with Peter's handsome drawings. It is equipped with some useful Peter-style recipes which he subtitles 'A Practical Approach'. Practical they certainly are. I'll be roasting a peacock tomorrow. Good on Souvenir Press for keeping the flame alive, much like our Olympic torch relay artistes (except the Devonian who let it go out).