

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).