

Joyce Molyneux and Gerard Baker: *Born to Cook: Angel Food*: Adam White, 2011, 149 pp., paperback, £14.95.

This book appeared in late 2011, ready to make a timely appearance as a Christmas gift both on its own merits and also because all the profits go to the Save the Children Fund. Anyone attracted by the author's name, and also as in my case, by very pleasant memories of calm and delicious lunches at the Carved Angel in the 1970s, will find much of interest.

Prue Leith's enthusiastic introduction rightly draws attention to the wide range of cuisines drawn upon for the contents. She also refers to the author's extensive experience of teaching the skills and enjoyment of her craft.

The authorial tone is indeed gentle and encouraging; however, many of the recipes are sophisticated and require a degree of technical competence which may be somewhat daunting for the average, if keen, domestic cook. Similarly, depending on your resources, some ingredients may not be easily available. However there is also a good choice of simpler recipes, and in any case the format of the book will certainly help. The large pages are helpfully laid out, frequently with a brief description of the dish, followed by the method, and the list of ingredients highlighted to the side. Each recipe is contained within a single page, and the book remains conveniently open and flat(tish) on the kitchen work surface. Many dishes are accompanied by a colour illustration. If you wish to have an idea of what you are trying to achieve, then some are more useful than others. The depicted slice of apple and cinnamon tarte Tatin (p. 129), for example, shows clearly what you might hope to take to table, whereas the photograph accompanying the roast pheasant (p. 109) is at somewhat of a remove, being of several birds still in their feathers.

In her final paragraph Prue Leith declares that she personally wishes to cook everything in the book: all can share in its interest and aspiration.

JENNIFER STOREY

Andrew Webb: *Food Britannia*: Random House, 2011, 560 pp., hardback, £25.00.

Barny Butterfield is an artisan cidemaker who has recently won CAMRA's Champion Cider award. As you approach the farm where the cider is made the scent of fermenting apples reaches you down the muddy track giving a very clear clue as to what goes on there. But like many small food and drink