

PPC

I regret that the production of PPC slowed a little in 2005 due to my involvement with the revision of Alan Davidson's *Oxford Companion to Food*, a new edition of which is set to appear this autumn. I have, therefore, an unused capital of articles and contributions to fill this issue, leaving no space for either book reviews or notes and queries. They will return with issue number 81.

SHEEP

The ovine tendency of the cover illustration and frontispiece is coincidental but allows me to promote the weblog of Sally Vincent (at www.rainingsideways.com) recording in words and photographs life and food on a Devon farm. She and her husband Paul live at Bramble Torr in Dittisham, a house once occupied by Henry Francis Lyte, the poet-priest who wrote the hymn 'Abide with Me'. They have a flock of Dartmoor whiteface sheep, pictured by Paul in our frontispiece, and breed very good beef (which is cooking for lunch as I write these words). The literature of smallholding and farming is rewarding: this blog is an ornamental addition. Its combination with food (rather than philosophy) is, of course, particularly of our time – though early harbingers such as Alison Uttley in Britain or Della Lutes in America should be celebrated (and here a word in praise of William Ellis, England's earliest farmer-cook). Sally herself was once a professional cook (at Nick's Diner in London in the 1960s) and her recipes are eminently cookable.

LEEDS SYMPOSIUM, AT YORK

The twenty-first symposium organized by the Leeds group of food historians is to be held at the Friends Meeting House, Friargate, York, on Saturday 1st April, 2006. The subject is 'Moulded Foods, Moulds, and Mould Makers'. The speakers will be Ivan Day, Laura Mason, Peter Brears, John Gauder and Robin Weir. Enrolment is done through C. Anne Wilson, c/o The Brotherton Library, University of Leeds, Leeds LS2 9JT. The fee is £15.00

THE OXFORD SYMPOSIUM

The next Oxford Symposium on Food and Cookery is scheduled for 2–3 September 2006. It will be held at St Catherine's College, a great improvement. The subject this year is 'Eggs'. Full details are available on the website www.oxfordsymposium.org.uk. Here you can also find information about the Sophie Coe Awards (£1,500 to deserving work). The registration fee for the meeting is £135. We have taken on the publication of the proceedings after a gap of two years. The next volume is now available. It relates to the Symposium of 2004 and the title is *Wild Food*.

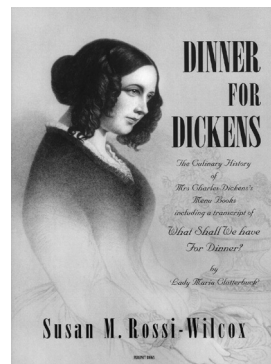
THE AMELIA AWARDS

I received a letter from Cathy Kaufman about this prize, awarded annually by the Culinary Historians of New York, as well as about their scholarship program, with grants of \$1,000 or more (as funds permit) to worthy applicants working in the field. More information should be posted on their website, although not at the time of my writing this (www.culinaryhistoriansny.org). Enquiries about study grants should be made by e-mail in the first instance to [<scholarship@culinaryhistoriansny.org>](mailto:scholarship@culinaryhistoriansny.org).

PROSPECT BOOKS

It is more than a year since we gave any news of our publishing activities so I report recent publications and anticipate those which are imminent.

At the beginning of 2005 we published *Dinner for Dickens* by Susan Rossi-Wilcox. This is a transcript of Catherine Dickens's menu book issued under the pseudonym 'Lady Maria Clutterbuck' entitled *What Shall we Have for Dinner?* in 1852, with subsequent editions until 1861. Susan Rossi-Wilcox has freighted this slight production with a very extensive commentary on the Dickens family's domestic arrangements. She also makes extensive use of the food journalism of the Dickens circle in the 1850s and 1860s – an area which would repay further investigation. The price is



£25.00.

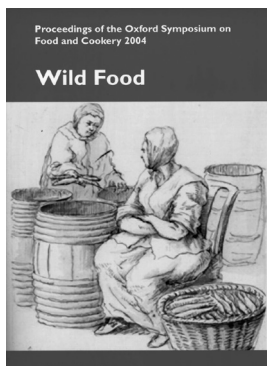
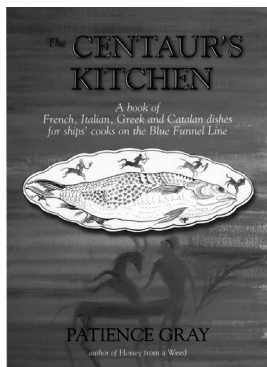
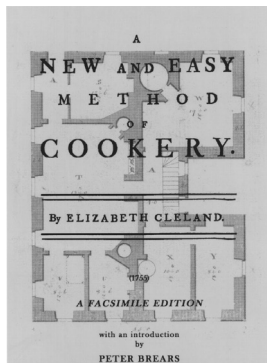
At the same time we issued a facsimile reprint of Elizabeth Cleland's 1755 book *A New and Easy Method of Cookery*, introduced by Peter Brears. This was the second printed cookery book published in Scotland, the author having a school in Edinburgh. This most attractive manual was published jointly by ourselves and The Paxton Trust, which looks after the Adam mansion, Paxton House, in Berwick upon Tweed. The price is £25.00.

At the beginning of 2005 we also reissued, in paperback, our transcription of John Evelyn's *Acetaria*, price £12.00

In the summer we managed to complete the printing of Patience Gray's *Centaur's Kitchen – A book of French, Italian, Greek and Catalan dishes for ships' cooks on the Blue Funnel Line* (£20.00). This is ornamented with handsome illustrations by Patience's daughter, Miranda. Some are of mythological import, others are scenes from the life of Patience, executed when Miranda was visiting her at various spots on the Mediterranean. This is the first book we have printed in full colour throughout.

It was at this time that we took in a small number of copies of the Leeds Symposium production, *The Country House Kitchen Garden 1600–1950*. The paperback of this useful volume (£8.99) was being pulped and it seemed reasonable to keep it alive for a few more years. We are planning further Leeds volumes but we await the texts from the several editors.

We have already mentioned our 2004



Oxford Symposium papers, *Wild Food* (£30.00), which does include some good stuff. We look forward to undertaking the next instalment (2005), *Authenticity in the Kitchen*.

I have sent to press Terence Scully's magnificent translation of, and commentary on La Varenne's *The French Cook*, *The French Pastry Chef* and *The French Confectioner* under the title *La Varenne's Cookery* (£40.00). This will afford historians, both English- and French-speaking, a positive goody-bag of perceptive explanations.

And now we turn to Sally Grainger and Chris Grocock's edition and translation of and commentary upon *Apicius* (£40.00). Much like the Scully, this will answer many questions. It should be in print before the summer. A companion volume, called *Cooking Apicius*, is being written by Sally Grainger. It will be a short paperback (£10.00) of modern adaptations of recipes from the original text.

Also forthcoming is the companion to Ria Loohuizen's book about the elder, this time on chestnuts. And we have nearly got ready for the reprinting of *Medieval Arab Cookery*, which has not been available for a few months. I am preparing for work on C. Anne Wilson's history of early distilling, called *The Water of Life*. This should be finished by the autumn. About the same time as I hope to have ready the collected papers of Johanna Maria van Winter on medieval food. This is called *Spices and Comfits* and ranges widely over northern Europe, particularly the Netherlands and Germany.

