

ALIMENTUM

This is a new journal subtitled *The Literature of Food*. I came across it when visiting for the first time the second-hand cookery-bookshop of Bonnie Slotnick at 163 West Tenth Street, New York, NY 10014 (212-989-8962, bonnieslotnickbooks@earthlink.net). This is a most excellent shop and Ms Slotnick a sympathetic and expert guide. The subscription to *Alimentum* is \$18 for one year or two issues (a single issue has a cover price of \$10). There is a website, www.alimentumjournal.com. The postal address is PO Box 776, New York, NY 10163. The format is that of *PPC*, the page count 128. When it says 'Literature of Food', that is what it means: recipes and historical discussion yield priority to poetry, short stories and creative writing. The named editors are Paulette Licitria, Peter Selgin and Cortney Davis (poetry).

CHRISTOPHER DRIVER

The poem that is printed as the *amuse bouche* of this issue was sent me by Tessa McKirdy of Cooks Books in Rottingdean. I am grateful to Tessa and to Christopher's widow Margaret for permission to publish. It was written after the Oxford Symposium of 1986, the chosen topic of which was the cooking medium. 'Alan' and 'Mike' refer to the late Alan Davidson and the late Mike McKirdy. Christopher was an inveterate versifier: sometimes allusive and learned, sometimes playful.

CALVEL'S TASTE OF BREAD

A reprint of the English translation of this essential work (by James MacGuire whose review of Andrew Whitley's book is found below) is, I am informed by the bookseller Steven Simpson, available at £54 plus postage. Email info@stevensimpsonbooks.com.

PPC SUBSCRIPTION

From 2007 I am introducing a variant subscription rate for institutional subscribers dealing through subscription agents. Henceforth, their annual subscription will be £40. Libraries and other bodies who subscribe direct through me, and of course private subscribers, will still be charged the standard rate.

CHARCOAL

Simon Levy, the son of Audrey Levy whose piece about quinces is printed below, is a charcoal burner in Richmond. From the *Daily Telegraph* I learned that most charcoal in Britain today is airfreighted, often from unsuitable and fragile eco-systems. I can only remark that importing charcoal seems close to bonkers and that all of us should read the labels of origin before firing up our next barbecue.

ELIZABETH DAVID

'May, 2007 will mark the fifteenth anniversary of the death of Elizabeth David. In his article on Mrs David in the *Guardian*, Richard Boston wrote, "It is no exaggeration to say that for middle-class British people of the second half of the century, she did more to change their way of life than any poet, novelist or dramatist of our time." Terence Conran, the founder of Habitat, has said, "Elizabeth David opened British eyes and tempted British palates to the tastes and flavours of France, Italy and Spain and the traditional food of Great Britain. ... Her influence has revolutionized what we eat at home and in restaurants, and what we buy in supermarkets up and down the land."

'In the light of those comments, the Portico Library in Manchester is planning an exhibition to be held in May 2007, an exhibition which will celebrate Elizabeth David's life, her books and her influence. The exhibition will include material on loan from the Elizabeth David Bequest at the Warburg Institute, London, the National Portrait Gallery, the Elizabeth David archive at Harvard University and Jill Norman, Elizabeth David's editor and literary executor. We would like to compile a record of individual recollections of how or why people were influenced by Mrs David. These will be added to other such recollections and will be available to be read during the exhibition. If you have such a recollection, or a favourite recipe from one of her books, we would be delighted to hear from you.

'If you do not wish to contribute a recollection, we hope that you will visit the exhibition which will be open to the public from 2 May to 31 May 2007.'

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AUSTRALIAN GASTRONOMY

The 15th Symposium on Australian Gastronomy has been announced. Its subject is 'Beyond the Supermarket – Learning to Overcome Gastronomic Poverty'. The dates are 29 April to 2 May 2007. the locale is Dover in Tasmania (a relocation, it was going to be in the Far South Wilderness Lodge). Accommodation will be in B&Bs throughout the small town and the price of Au \$550 per person includes wine, food and all that, but not the price of the bed. Anne Ripper is the Registrar <anne.ripper@peopleplanners.com.au>.

BULLETIN OF THE FOOD ETHICS COUNCIL

The Food Ethics Council, 39-41 Surrey Street, Brighton BN1 3PB issues this quarterly journal at £25 per annum. The articles chew over those hoary questions of right and wrong on the plate and good or bad in the mode of production. The contents list of the issue I have before me touches on matters such as fish farming, 'industrial' organics, social marketing, supermarkets and corporate reporting: Grist to the mill for the left-leaning diner.

THE FOOD MAGAZINE

In something of the same vein, the Food Commission's quarterly, which has reached its 75th issue, should also be mentioned, as it appoints a new editor in Jessica Mitchell. Its subscription of £24.50 can be obtained from Freepost KE7564, London N1 9BR. The remarks made above might apply to this, though the tone is more populist.

BLACKAWTON PRIMARY SCHOOL

It is gratifying to report that our village primary school has scooped the national award for school dinners made by the Soil Association. The policy of school-produced meals, cooked from fresh, organic and local (for the most part) ingredients was brought to fruition while my wife Sally was chairman of the governors. Jolly good, I say.