

Petits Propos Culinaires 83

To Harriet Jaine and Leon Wilson,
a daughter,

SYLVIE PATIENCE WILSON

26 April, 2007.

Whoopee.



Another portrait of pig Alice with newborn litter. Photograph courtesy of Toby Coulson.

Petits Propos Culinaires 83

Essays and notes on food, cookery and cookery books



Prospect Books July 2007

THE COVER ILLUSTRATION is a photograph of a wood-fired oven in Dunedin, New Zealand, constructed by David Parker. More photos are at pages 11–13.

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In case it was not self-evident, any unsigned contribution to this journal is written by Tom Jaime.

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CONSTANCE B. HEATT is the author of *An Ordinance of Pottage*, published by Prospect, as well as editing and writing about medieval food and cookery during a long career as scholar and teacher. She is professor emeritus at the University of Western Ontario.

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KARIN VANEKER graduated from the AKI Academy of Visual Arts in Enschede, The Netherlands with a degree in art. She writes for numerous Dutch magazines and specializes in the cultural and other histories of ingredients and cuisines.

KAREN HESS (1918–2007)

It is with regret that we heard of the death in New York of this bold and stalwart culinary historian. Her edition of Martha Washington's *Booke of Cookery* is usually at the right hand of anyone working on 17th- and 18th-century cooking texts. Her writings, which were never less than forceful, have often adorned the pages of *PPC*. Constance Hieatt remarked to me, 'She was the scholar whose approval meant the most to me, in this field, and a very good friend to the end.' My own few encounters with Karen were always invigorating and the sound of her voice and her letters will be much missed.

ALICE ARNDT †2007

Sadly, we also heard of the death of Alice Arndt, whose most recent book, *Culinary Biographies*, is another essential and entertaining candidate for every food-lover's bookshelf. There is a nice appreciation of her work and influence on Sandra Oliver's *Food History News* website.

MA IN CULINARY ARTS

I have received from Rosie Stark a press release about the first academic course in gastronomy to be offered in Britain (outside those courses that serve as professional and vocational training). The text reads: 'The University of Brighton is the first in Britain to offer an MA in Culinary Arts, the greatest stride forward yet in British food education. The Brighton MA course, to be launched in October 2007, is aimed at would-be culinary professionals as well as those already embarked on a career in the food business. The syllabus has been designed flexibly to enable students to build a learning schedule to suit their own needs. Full-time intensive study can lead to graduation in one year, or the degree programme can be undertaken part-time, over a period of up to six years. Brighton's Culinary Arts MA syllabus consists of seven 20-credit modules from a choice of eleven on offer, each requiring around 200 hours of private and tutor-led study. Much of the tuition will be delivered on-line, requiring attendance on campus for no more than three two-day tutor-led study blocks per 12-week module; these will be taught in the purpose-built Culinary Arts Studio at the University's Eastbourne campus. The final element of Brighton's MA Culinary Arts degree programme (carrying a value of 40 credits) offers a

threefold choice: the academically traditional Dissertation; a Culinary Arts Project for the more practically focused; or, for those who intend, to set up a food business after graduating, a Culinary Arts Enterprise Plan. Students not wishing to complete the full MA course may study a number of individual modules to accumulate credits towards either a Postgraduate Certificate or Postgraduate Diploma in Culinary Arts.’ The curious may look further at <http://courses.brighton.ac.uk/course.php?cnum=831>.

OXFORD SYMPOSIUM ON FOOD AND COOKERY 2007

This year’s Symposium will be held on 8th–9th September at St Catherine’s College, Oxford. The subject this year is Food and Morality. The cost is £285 including meals and residence. There is lots of information on the website, oxfordsymposium.org.uk.

APPLE DAY 21 OCTOBER 2007

The charity Common Ground has been holding Apple Days for 18 years: an interesting example of the rapid embedding of a new tradition. As Prospect Books celebrates its own publication of essays on the life of Edward Bunyard in *The Downright Epicure*, edited by Edward Wilson, we should signal our support of this new angle on merrie England.

ANISSA HELOU ABROAD

You may want five or so nights of epicurious travel under the tutelage of Anissa Helou, with expeditions to Marrakesh, Damascus, Sicily, Istanbul and Fez in the calendar for 2007/8. If you want to know more you can e-mail Anissa at ah@anissas.com.

CAROLIN YOUNG IN PARIS

The fine art of gastronomic tourism is evidently burgeoning and for those of you who would like to have guided walks and *grandes bouffes* in Paris with food historian Carolin Young should go to the website contextparis.com for plenty of details. The programme is ambitious and the visits will doubtless be revealing.

SEASONED PIONEERS

We can't be the only fools who sit poring over the catalogue of this spice supplier. Perhaps it is our country situation, but no shop round here can possibly stock their whole range, so mail-order is the answer. The website is seasonedpioneers.co.uk. There's no more fun than rummaging in our box of their packets for some numbing or inspiring spice-blend to titivate a lunch.

STUART PEACHEY

Some of you will know the Stuart Press, the brainchild of Stuart Peachey (www.stuart-hmalt.d.pwp.blueyonder.co.uk). The Press publishes many A5-sized books or booklets on aspects of 16th- and 17th-century English life. They serve as instruction manuals for historical re-enactors, one of whom is of course Stuart (and his company, Historical Management Associates Ltd). The most famous project that Stuart has undertaken has been the reconstruction and restoration of a 17th-century farm on the Welsh borders, a task which has occupied the last 20 years. I mention this not only to remind people of the farm's existence and the utility of practical trials in elucidating early culinary techniques but also to record the immense enjoyment I had from reading Stuart's book about this reconstruction, *The Building of the Green Valley*, published in 2006 by Heritage (www.heritagemp.com). Not only is it a rivetting account of active archaeology but it is of great interest to students of the planning process. Stuart has an ingenuous and artless way of introducing his emotional history into what might be a dryas dust narrative. One senses that very little is dry when Stuart is around.

BOOK REVIEWS

This issue contains for the first time a remodelled book review section masterminded by Michele Field. She brings to the table a wider knowledge of and interest in current publications spanning the whole spectrum of food and food politics. The notices are inevitably short, but the greater spread and coverage that readers will get makes brevity a useful quality. Michele wishes that these reviews should be published under the Creative Commons licence. She urges, indeed, that the whole of PPC should be thus published. I confess that in general my view of copyright is so relaxed that I barely see the need to join the game, but she may have a good point.

NEW TITLES FROM PROSPECT

The back cover of this issue gives some indication of forthcoming titles but we ought also to mention those things we have published in the recent past. The proceedings of the Oxford Symposium 2005, *Authenticity in the Kitchen* were published in the autumn of last year. After that, we issued C. Anne Wilson's account of the early history of distilling, *Water of Life*. We have also produced the next volume in the series from the Leeds Symposium, a set of essays entitled *The English Kitchen*. Our most recent publication is the biographical study of Edward Bunyard, *The Downright Epicure*, edited by Edward Wilson. I was unable to fit any information on the back cover about a fifth title in preparation which is a welcome re-issue of *Culinary Jottings for Madras* by 'Wyvern' with an admirable introduction by Leslie Forbes. Full details of these and other books from Prospect can be found on our website. The sterling labour of Andrew Gosling who maintains and builds the website, should perhaps be here acknowledged. I would be limbless without him.

CULINA MUTATA

The tercentenary of Linnaeus is prompting an explosion of conferences and events in Sweden and elsewhere. This three-day event is the most relevant to food studies. It takes place at the Swedish University of Agricultural Sciences at Uppsala 3–5 September 2007. The price is something like 4,500 Swedish Kronor, but everything can be pursued and resolved on the website <<http://www-conference.slu.se/culinamutata>>.