


Research Centre for the History of Food & Drink

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Symposium on Children and Food

On 4 June the Research Centre will host a Symposium on Children and Food to honour Eva Gullberg, the Swedish food historian currently in Adelaide researching the history of school meals in Australia. The Symposium will take a multidisciplinary approach to the topic, and we already have tentative offers of papers from scholars in several disciplines. These include Eva Gullberg with preliminary results of her

research, A. Lynn Martin on children and alcohol in traditional Europe, Sarah Black on children and community cookbooks, Kay Richardson on food education, Yolanda Martins on the psychology of taste, Heather Morton on television advertising, and Eva Calvaresi of CSIRO's Division of Health Sciences and Nutrition.

If you would like to present a paper at the Symposium, contact A. Lynn Martin before 1 March.

Congratulations

Culinary historians Philip and Mary Hyman (Americans in Paris) have been awarded grants from the National Endowment for the Humanities (NEH) to pursue their research on the history of French cuisine, a project that will culminate in the publication of the encyclopaedic *Oxford Companion to French Food* (Oxford University Press). The NEH is an independent grant-making agency of the United States government dedicated to supporting research, education, preservation, and public programs in the humanities. Philip and Mary, who presented papers at the symposium Gastronomic Encounters organised by the

Research Centre in 2002, have been researching French culinary history for many years and were major contributors to the series of food inventories (*Inventaires du patrimoine culinaire de la France*) for the various regions of France. Their contributions to French culinary culture have been recently acknowledged by L'Association des Amis de l'Esprit Alimentaire and, together with food writer and critic Patricia Wells, they were awarded one of the Trophées de l'Esprit Alimentaire (The French Food Spirit Awards) 2004 at a ceremony in Paris in December 2004.

A RESEARCH CENTRE
OF THE
FACULTY OF HUMANITIES AND
SOCIAL SCIENCES



More Congratulations

Barbara Santich, Manager of the Graduate Program in Gastronomy at the University of Adelaide, was promoted to Associate Professor. Such promotions are awarded only to those academic staff who have a distinguished record of scholarship, teaching, and service to the community and the profession.

Yet More Congratulations

Gastronomica was awarded the Prix d'Or, the highest honour in the food magazine category, at Gourmet Voice, the World Gourmet Media Festival held in Cannes from November 14-16. The citation said that, "*Gastronomica* draws together a rich variety of academic investigations, accessible features and luscious imagery, all focused on food as an important source of knowledge."

The Sociology of Food: Syllabi and Instructional Materials

Denise A. Copelton (dcopelton@yahoo.com) and Betsy Lucal (blucal@iusb.edu) are editors of this collection. Their deadline for submissions was 31 October 2004, but I include their appeal for material in case members are interested in the final product. Syllabi and related course materials are now being accepted for possible inclusion in the new edition of the American Sociological Association's Teaching Resources publication "The Sociology of Food: Syllabi and Instructional Materials." The sociology of food encompasses a wide variety of courses that examine various facets of the production, distribution, preparation, and consumption of foodstuffs. This volume will bring together syllabi and other course materials that focus, from a sociological perspective, on one or more aspects of food and food systems. Submissions for consideration may include but are not limited to syllabi, classroom exercises, individual and group assignments, course projects, evaluation and assessment tools, bibliographies or annotated bibliographies, video and film suggestions, full-length articles or short essays on teaching about the sociology of food.

The Seagram Visiting Chair in Canadian Studies

This is another notice that arrived too late to meet the deadline, 31 December, but it's a good sign that food studies are gaining increased academic respectability. For 2005-2006 the McGill Institute for the Study of Canada will offer the Seagram Visiting Chair in Canadian Studies to an academic with an expertise on the study of Canada and a focus on food studies, who can enrich McGill University with fresh perspectives. The holder of the chair is expected to teach one course at the Institute and another course in her/his corresponding department; to deliver the annual Seagram Lecture during the fall or the spring term, and to play a key role in organizing the MISC conference on Canadian Food Policy in February 2006. Past holders have accepted to speak at other universities and have taken opportunities to share in Montreal's intellectual life. Funding may either take the form of a salary or a research grant.

Applications should be sent, together with a current curriculum vitae and references, to Professor Antonia Maioni, Director, The McGill Institute for the Study of Canada, 3463 Peel Street, Montreal, Quebec H3A 1W7

Food of the Gods

The article "Food of the Gods: Cure for Humanity? A Cultural History of the Medicinal and Ritual Use of Chocolate," written by an interdisciplinary group of scholars from Mexico and the University of California at Davis, is at

<http://www.nutrition.org/cgi/content/full/130/8/2057>

Conferences

30 April-3 May 2005, San Francisco
2nd International Conference on Culinary Tourism
The deadline for submissions was 20 December 2004.
For those who wish to attend see www.culinarytourism.org/conference. You can join the Association as a member (www.culinarytourism.org/join) or as a business partner (www.culinarytourism.org/partnerships). For book speeches (*sic*), seminars and educational summits go to www.culinarytourism.org/education. To start a regional affiliate group see www.culinarytourism.org/affiliates. To sign up for free

CuisineScene newsletter apply at
www.culinarytourism.org/newsletter.

9-12 June 2005, Portland, Oregon
Joint 2005 Annual Meetings of the Agriculture, Food,
and Human Values Society and the Association for the
Study of Food and Society

The joint meetings bring together two
multidisciplinary professional and scholarly societies
for the purpose of discussing contemporary research
and issues about food and agriculture. The theme for
this conference is "Visualizing Food and Farm."
Farming, the rural landscape, and food serve as
powerful symbols in most cultures, and images of
these are widely represented in visual media. Proposals
for sessions are due by 18 February. Rather than print
here the lengthy and complicated rules for proposals,
we suggest that you contact the program chair: Gil
Gillespie, Department of Development Sociology,
Warren Hall, Cornell University, Ithaca, NY 14853-
7801; afhvs2005@cornell.edu.

20-25 September 2005, Berlin
9th Symposium of The International Commission for
Research into European Food History
The theme of this Symposium is "Food and the City in
Europe since the Late Eighteenth Century: Urban Life,
Innovation and Regulation." For more information
contact Peter Lummel: lummel@domaene-dahlem.de.

3-4 November 2005, Montreal
What's for Dinner: The Daily Meal Through History
The daily meal is site of continuity and dramatic
change in the long twentieth century. This two-day
interdisciplinary conference, organized jointly by the
McCord Museum and McGill University's Institute for
the Study of Canada, will bring together scholars in
food history, nutrition, anthropology, sociology,
cultural studies and material culture to discuss aspects
of culinary history as reflected in the daily meal.
The conference will focus on but not be limited to
Canadian topics, with a particular focus on Montreal
and Quebec, especially those touching on the historical
impact of Canadian food policy on the daily meal,
regional and cultural diversity, and the impact of
mechanical, packaging, and product innovation.
Themes that extend beyond the borders of Quebec and
Canada might include the way food practice in France,
Britain and the United States influenced the daily meal
in Canada, points of intersection and divergence
between food practice in Canada and the United States,
the relocation of the daily meal from domestic to
public space, and the outsourcing of responsibility for
preparing that meal.
The deadline for submissions is 1 March 2005: Prof.
Nathalie Cooke, McGill Institute for the Study of

Canada, nathalie.cooke@mcgill.ca; or Melanie
Martens, McCord Museum of Canadian History,
melanie.martens@mccord.mcgill.ca

1-4 December 2005, Paris
Water and Civilization: 4th Conference International
Water History Association
The International Water History Association (IWHA)
invites panel proposals and individual paper abstracts
for IWHA's fourth biennial conference. The program,
which will address diverse topics related to water and
history, will bring together scholars and practitioners
from a variety of disciplines and different parts of the
world. In the process, IWHA hopes to help advance
the theoretical and methodological quality of water
history as a research field and to thereby increase
understanding of the role of water in history and
development. Specifically, the panels and
presentations will dovetail with the long-term
IWHA/UNESCO project to publish a seven-volume
series on "Water and Civilization."

The program is organised around the following main
themes and aspects: The Control of Water, Water and
Religion, Water and Climate, Water and Conflict,
Water and Health, River Basins—A Comparative
Perspective. Submissions are due by 1 March. For
information see [http://iwha.polaire.net/cgi-
bin/2005/submit.cgi](http://iwha.polaire.net/cgi-bin/2005/submit.cgi).

January 2006, Philadelphia
Annual Conference of the American Historical
Association
Kathleen Nutter is attempting to put a panel together
for this conference. In keeping with the conference
theme of "Nations, Nationalism, and National
Histories," her paper will focus on the American
chocolate bonbon industry and the way in which the
National Confectioners Association sought to establish
national brands, often utilizing patriotic, even
nationalist rhetoric throughout the 20th century,
especially in the post-WWII era. Nutter would like
anyone interested in being a part of a panel (as either a
presenter, commentator or chair) that looks any aspect
of food and nationalism (in any nation) to contact her
at: Kathleen_Nutter@fitnyc.edu The deadline for
proposals is 15 February 2005.

Publishing Opportunities

Edible Ideologies: Representing Food and Meaning
Kathleen LeBesco, Associate Professor of
Communication Arts at Marymount Manhattan
College, and Peter Naccarato, Assistant Professor of
English at Marymount Manhattan College, are seeking
submissions for an interdisciplinary collection devoted

to the examination of how representations (literary, filmic, artistic, etc.) of food and foodways serve as vehicles for the transmission of ideologies about gender, sex, race, class, age, ethnicity, disability, and a host of other identity constructs.

Possible topics for consideration include the politics of class, race and/or ethnicity as represented in dietary practices or rituals; the enforcement or resistance to religious ideologies and/or codes of morality through food; food practices that challenge dominant ideologies and/or cultural practice (e.g., cannibalism); food-related texts (e.g., culinary magazines, cookbooks, food-related television shows) that reinforce or resist dominant ideologies, including normative ideologies of sex and gender; literary, filmic and/or artistic representations of contemporary debates about food and foodways (e.g., genetic modification of food, the raw food movement, vegetarianism, organic food).

Submissions are due by 1 June 2005. For more information contact the the editors at klebesc@mmm.edu and pnaccarato@mmm.edu.

New Website: Eating China

Stephen Jack has launched a new website called *Eating China* that explores Chinese food, concentrating on food history and culture and somewhat less on recipes and cooking methods. <http://www.eatingchina.com>

The Art of Rice: Spirit and Sustenance in Asia

Copia, The American Center for Wine, Food, and the Arts, hosted an exhibition on The Art of Rice from 3 September to 29 November 2004. The exhibition drew on the research of 17 international scholars and materials from 14 Asian countries to take a comprehensive look at the deep significance and meaning of rice in Asian civilisation. More than 200 objects, from ancient ceramics and rare textiles to contemporary paintings and festival decorations—including shadow puppets, rice goddesses, harvesting tools, vessels, furnishings, a “festival theatre,” a pair of Han dynasty funeral jars, an ancient scroll printed from stone tablets, and a bridal robe decorated with sake imps (*shojo*) sipping from giant cups—showed how the grain is central to individual identity, social organisation, religions, ceremonies, and artistic expression, as well as daily diet.

Marketing Wine with a Museum

With a wine as famous as the Brunello di Montalcino made here—and with a million tourists who come each year because of it—you might expect the museum that opened in this ancient Tuscan hill town in November to be a shrine to luxury and prestige. But the exhibits are more ordinary: how local cobblers or dressmakers lived; a rustic pitchfork carved from a branch; records of Jews who settled in this part of Tuscany at least since the 13th century.

“Maybe you like Brunello, maybe you don’t,” said Stefano Cinelli Colombini, one of the top producers of the wine, who is opening the museum at his winery here, Fattoria dei Barbi. “But Brunello is unique. What we want to show is the connection between the wine, the territory and this culture. Brunello was created here by these people, who wore these dresses, who used these tools. Brunello cannot exist without them.”

Sounds simple enough, but like the wine itself, it’s a little more complicated: Mr. Colombini’s quaint museum is also a craftier version of the sales pitch that Italian wine producers throughout the country’s varied regions are making to revive the sagging demand for Italian wine: that, as some of them say, you are buying Italian culture in a bottle.

In the last few years, Italian wine exports have fallen by about 10 percent, a problem caused by a mix of the ever weaker dollar against the euro, which makes European products more expensive abroad, and continuing competition from good, less expensive wine from countries like Chile, Australia and South Africa. High costs in Italy—and, some argue, greed on the part of winemakers—make cutting prices difficult. So the Italian wine industry is deep in a campaign not to compete directly on price or quality, but to emphasize what is distinct, and distinctly Italian, about its wine: how certain Italian wines go with Italian food; the life and history in the places, like here in Montalcino, where wine is made; the almost uncountable strains of grapes particular to Italy.

“Ottavianello!” declared Umberto Benezzoli, a wine expert, as he swirled a glass at a conference of more than 1,000 winemakers in Turin in October.

“Personally, I’d never heard of it until yesterday. It was on its way to extinction!” Ottavianello, it turned out, is the name of an obscure grape that a wine producer from the southern region of Apulia, Academia dei Racemi, found neglected in its vineyard and decided to turn into a varietal wine of its own, rather than blending it with others. The company’s exports to the United States, an important market, have dropped in recent years from 30 percent of what it produces to less than 10 percent, and like other winemakers at the conference, it is looking for an edge by selling wine that could come only from Italy. “This

kind of grape tastes of our territory,” said Cosimo Spina, 43, the company’s winemaker, whose hands were stained purple. “You can’t say the same of cabernet. That’s French. It can’t represent us.”

The notion of marketing Italy as a land of unique history and culture is not exactly new. (James Joyce, living unhappily in Rome, once likened the nation’s hawking of its past to a man “exhibiting to travelers his grandmother’s corpse.”) And, certainly, it is no guarantee of success. The almost fetishistic devotion to Tuscany among foreigners has not faded, but wine sales still have dropped. Some experts say that what Italy really needs is a more organized effort to cut prices and to simplify for foreign drinkers an already too complicated range of wines. “People are put off,” said Michele Shah, a wine consultant and writer who helped organize the Turin conference. “They don’t know what they are drinking.”

Here in Montalcino, sales do not seem to be an immediate concern for Mr. Colombini, even if this question of culture and wine certainly does. It was a change in that culture that first inspired the museum two years ago. Montalcino, a town nearly emptied after a distant highway built in the 1960’s replaced one that had enriched it since Roman times, has been flooded in the last two decades with outsiders as Brunello developed into one of Italy’s best and most expensive wines, fetching \$50 a bottle and up. Half of the 300 producers of Brunello, he said, are foreigners, as are half the town’s 5,000 residents.

“We had more or less an invasion,” Mr. Colombini said. “Now our problem is to save the tradition and character of our community and to share our culture with the newcomers. We want them,” he added. “But we need them to be a part of our culture.” So with the help of residents who scoured their attics, he collected 10,000 photographs of old Montalcino; the contents of typical houses of middle-class families and workers; tools from blacksmiths, cobblers (especially important on a stop along the old Roman road) and, of course, winemakers.

The new museum, which also will include a room for a bottle each from the 300 producers of Brunello, this month, provides a further attraction for a winery that already draws some 50,000 visitors a year. Those are numbers that few Italian wineries can boast, yet each claims a local grape and a unique tradition in pressing, aging and bottling it. Italian vintners are banking on that singularity to attract new drinkers, shape tastes and, they hope, eventually lift sales.

“It is impossible to think of the wine without the culture that generated it,” Mr. Colombini said. “That’s the mistake of most technicians. They think that a wine is like a wheel, like a car you can build anywhere. They think wine is a technical thing. But it’s not true. You can produce a superb cabernet anywhere,” he

added. “It’s not a problem. But you can’t produce this wine somewhere else.”

Ian Fischer, reprinted from the New York Times, 10 December 2004.

Barbara Santich Reviews Two New Books

Gay Bilson, *Plenty: Digressions on Food* (Camberwell: Penguin, 2004).

Blue is my least favourite colour, so my heart fell when the long-awaited book was taken from a shelf and passed across the Imprints counter. A momentary dismay, because Gay Bilson’s beautifully crafted prose immediately obliterated such superficial sentiments. Take this paragraph, from the beginning of the section “Restaurants” (p.9):

It has always seemed fitting to me that newspapers and the flightiest magazines are repositories of the little histories of restaurants. What we read today and this month is replaced the next by the shape of different news. Restaurants come and restaurants go. The paper is pulped, restaurateurs and cooks move on. The conversations and litres of wine have become, irretrievably, the compost of living. The review or article makes comment only on the digestions of food and suggestions of service, the comfort of the critic’s derriere, and the cost to his, or rather the newspaper’s, purse.

This first section of the book, illustrating through the histories of three restaurants (one really, a kind of three-in-one trinity) the evolution of cuisine and restaurants in Australia, or more specifically Sydney, holds the most interest for me. The three, Tony’s Bon Goût, Berowra Waters Inn and Bennelong, could never be said to epitomise the Sydney restaurant scene of the 1970s, 1980s and early 1990s, but Gay’s honest, heartfelt and eloquent accounts are far more meaningful than others that have tried to summarise the rise and fall of all the influential restaurants and chefs of those same decades.

Digressions on Food is the book’s subtitle, but it could more accurately be described as a kind of autobiography, beginning with childhood, recreating almost thirty years of restaurant life from the 1970s to the late 1990s, then retiring into “middle-age” contemplation and gardening. Food, however, is a constant, whether focus or background, even in the chapter on nests, where Gay’s meticulousness comes to the fore. Her quest for perfection in her restaurants is one of the themes of her first section; she describes the finest restaurant or dining-room service as having “the eye of an eagle, the invisibility of the tiniest of

birds and yet leaves the sense of care hovering over the table” (p. 97).

While there are many books about food in libraries and bookstores, *Plenty* is distinguished not only by the quality of its prose but also by its insights; it has been written not by an observer or critic but by a practitioner, a professional who has experienced the joys of cleaning grease traps and of perfecting a dish such as brioche with poached bone marrow and red-wine butter. Gay’s descriptions of food are instantly evocative: sorrel soup is an “adult dirty-green hot smoothie of a soup” (p. 124), monkfish liver has the “velvet richness of foie gras” (p. 73), and brisket beef is “almost like short, deep-brown tagliatelle” (p. 160). In the final chapters (in the section “Books and Cooks”), when she writes about cooking, cookbooks and cooks (in particular Janni Kyritsis), Gay’s passion and commitment shine through.

Most of the pieces in this book have been previously published, but I would have expected them to have been updated before publication. There is a reference to Alan Davidson as “the revered Alan Davidson (the 79-year-old compiler of the *Oxford Companion to Food* ...)” (p. 111), but he died almost a year before the book was launched. The Willunga Farmers’ Market began in 2002 and therefore had been in operation for almost three years by the time the book appeared, yet it is described as “now a year old and edging towards legitimacy” (p.120). These significant inaccuracies should have been corrected at the editorial stage.

Throughout *Plenty*, Gay refers to and acknowledges many friends and colleagues, yet some, such as W., the poor artist, and K., visiting from London, have the benefit (or the shame) of anonymity and others, such as Gerry and Alicia, are properly introduced. I find this coy device irritating; if names are to be concealed, then I would have preferred a bolder strategy: my friend – let’s call him Bob, a poor artist – As another minor quibble, I found the discontinuity and lack of direction in some chapters confusing and ultimately unsatisfying, although the book is subtitled *Digressions*, and digressions are meant to wander. For example, the final chapter begins by introducing John Berger’s book *Pig Earth* and discusses other accounts of peasant life and connections to food, then suddenly switches to ways of cooking witlof (p. 291).

At the conclusion of this chapter and after many enjoyable digressions, the reader is brought abruptly to attention with an ending reminiscent of Voltaire’s *Candide* when the young Candide elects to effectively withdraw from the wider world, saying “Il faut cultiver notre jardin.” Gay’s final statement, “It had its moments,” after nearly thirty years of restaurant life, makes me realise the relevance of her preferred title for the book: *Clearing the Table*.

John Burnett, *England Eats Out: a Social History of Eating Out in England from 1830 to the Present*. (Edinburgh Gate, Harlow: Pearson Longman, 2004). All too often “eating out” is taken to mean “fancy dining” in a restaurant that probably has tablecloths. Refreshingly, John Burnett takes a literal interpretation; eating out is simply the antithesis of eating in, of eating at home. His latest book, *England Eats Out*, is emphatically *not* a history of restaurants. Rather, it makes the point that eating away from home is very often a matter of necessity, as it was for workers in the early nineteenth century who started at 6.00 am and for the women working in munitions factories during World War II. By December 1944 the number of meals eaten outside the home represented an average of four for every man, woman and child. Indeed, a constant theme in his book is the gradual transition over almost two centuries from eating away from home as a necessity to eating out for pleasure, partly a consequence of greater affluence and leisure. While it documents the French-style *haute cuisine* of the grand hotels, particularly around the turn of the century, *England Eats Out* is more concerned with ordinary food and basic sustenance, from the “fast foods” of mid-nineteenth-century London (hot eels and pea soup, sheep’s trotters and plum duff) to the simple meals of the emergency feeding centres and “British Restaurants” created during World War II, where offerings included sausages and mash, egg and chips, beef and dumplings and innumerable cups of tea. Indeed, the chapters on wartime life are among the most fascinating of this totally absorbing book. I had imagined sumptuary laws to be obsolete in the twentieth century, but Burnett describes England’s Cake and Pastry order introduced during World War I that “outlawed crumpets and sugar icing and specified the permitted ingredients of cakes, buns, scones and biscuits;” the manufacture of ice cream was also prohibited (p. 176).

Even though the country was better prepared the next time round, the Establishments Order of 1942 prohibited the serving or consumption of more than three courses at a meal in a restaurant (previously, dinners had as many as six courses) and imposed a price limit of five shillings (though later restaurants were allowed to charge an additional “house charge” and a supplementary fee for extravagances such as caviar and oysters). Of all the wartime innovations, however, the most significant was the British Restaurant that developed out of the emergency feeding strategies set up during the Blitz. Burnett describes them as “publicly-run, non-profit-making eating places, open to all—in effect, state cafés” (p. 245). In 1943 there were 2,160 British Restaurants serving breakfast, midday meals and evening meals, with many also offering a takeaway service. By this

time over half the working population was eating midday meals away from home. In Burnett's view, war democratised eating out and eating in public "was coming to be enjoyed as a recreation of the many" (p. 263).

A principal theme in the book is the increasing prevalence of eating out as eating out became more affordable, though at the same time, when the workplace was increasingly distant from the home, there was greater need to do so, and as workers were granted more leisure. It is salutary to be reminded that holidays with pay are a relatively recent development, dating from 1884; paid holidays were not made statutory until after WWII. At the same time new transport facilities offered increased mobility, enabling workers to use their greater spending power and leisure (even if only on bank holidays) to travel further afield, to Blackpool for example, which by the late 1870s had many cheap eating places. Burnett also shows how the increased popularity of eating out was associated with other forms of entertainment—theatres, concerts, art galleries—in the major cities, and with dancing; hotels introduced the "dîner dansant" in the 1920s and restaurants featured late-night cabarets. Even cinemas opened restaurants serving afternoon tea and evening meals, sometimes adding dance floors as well.

The term "value-adding" might be of recent introduction, but Burnett shows that the concept was implicitly recognised about a century and a half earlier when tea and coffee importers established teashops and coffee houses, and the Aerated Bread Company set up a chain of ABC cafés. Department stores also saw the benefits of in-store tearooms and restaurants. In this environment Joseph Lyons founded his first teashop in Piccadilly in 1894; twenty years later the Lyons total

reached 180. Burnett attributes the growth in these teashop chains, primarily associated with a brief break during the day rather than with recreation, to a decrease in working hours (to nine hours per day, with Saturday a half-day) at the end of the nineteenth century.

It is impossible, in a brief review, to do justice to the scope of *England Eats Out* and to the extraordinary range of information that John Burnett has compiled. He points out, for example, that the rapid growth in Chinese and Indian restaurants in England occurred in the 1950s, after Indian Independence (1947) and after Mao Tse Tung came to power in China. He shows that the average number of meals eaten out per person per week—three—has remained constant from 1976 to 1996. He reports that in the 1940s Britons ate whalemeat and in restaurants were limited to one-twelfth of an ounce of butter—just over two grams—with a meal.

This is a very different book to Rebecca Strang's *The Invention of the Restaurant* (2000) and Jean-Paul Aron's *Le Mangeur du XIX^e Siècle* (1973) (*The Art of Eating in France*), in that it covers all manners of eating away from home. Restaurant histories (though not the two just mentioned) can often be boring recitals of names—names of chefs, of diners, of dishes, of wines. Burnett's focus on, and empathy with, the ordinary people yields a far more interesting work which is not only a history of eating out but also of the "hospitality industry," a vague and rather uncongenial term that embraces all establishments supplying food, drink and lodging to people away from home, whether at work or at play, in luxury resorts or Butlin's holiday camps. In summary, this one of the most enjoyable and rewarding food history books I have read.

Gastronomy Growing at the University of Adelaide

Roger Haden

This year marks the beginning of the effort to more closely associate the Graduate Program in Gastronomy at the University of Adelaide (<http://www.adelaide.edu.au/humss/gastronomy/>) with the Research Centre for the History of Food and Drink and its newsletter. In 2005 the numbers of postgraduates enrolling in Gastronomy has increased significantly. We welcome postgraduate Sarah Black to the program. Sarah, who is currently finishing her PhD on the subject of community cookbooks, will be tutoring in Gastronomy. Actively involved in research during their course of study, Gastronomy students are advantaged by the brilliant research tools and material provided by the University of Adelaide's Barr Smith

Library (see

<http://www.library.adelaide.edu.au/guide/hum/history/Gastronomy.html>) as much as by the links and information which the centre provides. A closer cross-referencing between the two will enhance what is already on offer. The library's collection of gastronomy-related material has swelled in the last few months with two major donations of book collections (including many rare 19th century texts), with the most comprehensive being generously donated by leading Australian gastronome, Graham Pont. These collections are presently being catalogued.

The library's gastronomy web page also has second-to-none links which keep pace with the rapidly expanding resources now online for the food scholar. E-books, in particular, are a rapidly expanding format which has made many medieval and historical facsimile texts but a click away. Treasures like *Le Ménagier de Paris*, *The Forme of Cury*, and *Le Viandier de Taillevent* (click link on the centre's site: Medieval and Renaissance

Food: <http://www.pbm.com/~lindahl/food.html>), for example, and many hard to come by works of gastronomic interest from all periods, together with a profusion of illustrations are now freely available. The transfer from paper to electronic formats continues apace. With the help of students who daily comb the web in pursuit of research material, the newsletter and website will seek to provide as up to date information on such links as possible.

From 2005, students of Gastronomy will also automatically become members of the centre and receive the newsletter. I have commented in an earlier newsletter on the plan to involve them more in the

centre's activities, including writing for and editing the newsletter.

The website is overdue for an update and from February it will be monitored and updated by a new web manager. The indefatigable Lynn Martin will continue to edit the newsletter, with contributions from the Gastronomy students, myself, and of course, members. One plan for this year is to expand the reviewing of new books.

Any one interested in monitoring new publications and managing/editing submitted reviews please contact myself or Lynn.

I wish everyone a Happy New Year, and may 2005 be a productive period for the centre and its supporters.

Calendar of Significant Events in 2005

4 June, Symposium on Children and Food, Adelaide.

Contact Lynn Martin:

lynn.martin@adelaide.edu.au

26-29 June, The 14th Symposium of Australian Gastronomy at Beechworth (North East Valleys of Victoria). Contact Pippa Campbell:

pippa3@bigpond.com

21-30 October, Tasting Australia, Adelaide.

For the latest developments check out

www.tasting-australia.com.au