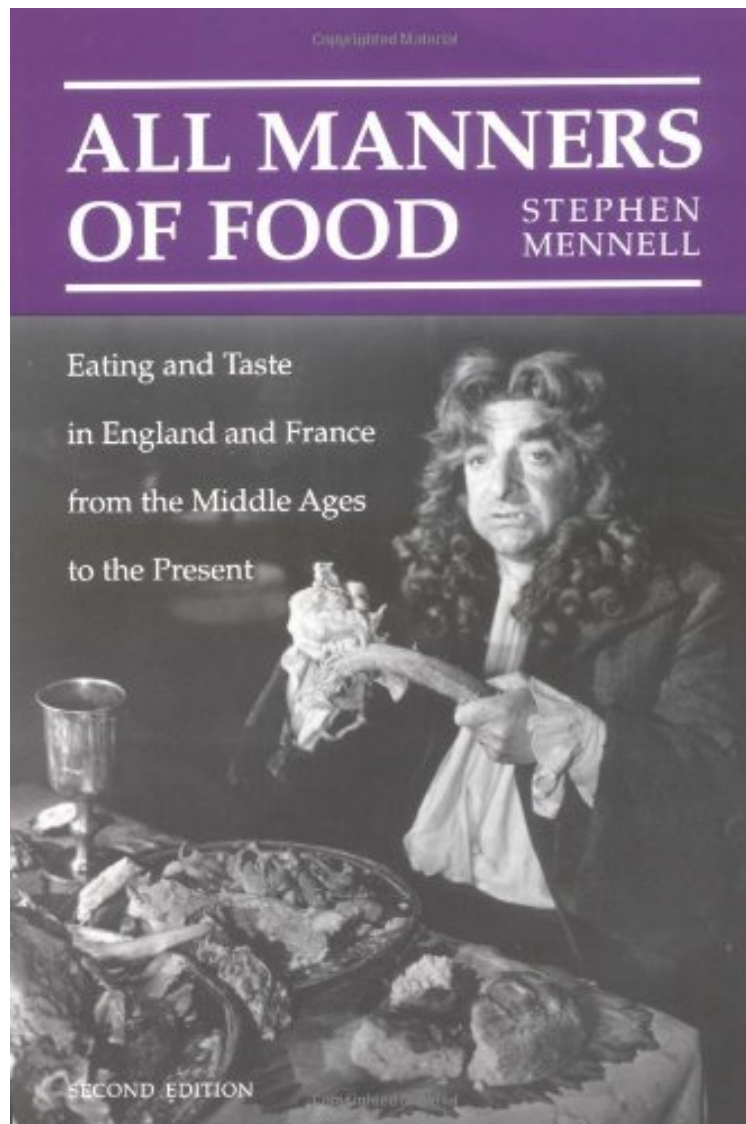


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# All Manners of Food: Eating and Taste in England and France from the Middle Ages to the Present

*Stephen Mennell*

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reviewer expects in a book; sure this isn't a pop survey, but it's intelligent, thorough, and interesting. It is more of a scholarly history, so if you're after something simple try another book. This is very well researched, and if you're interested in the history of cooking as I am, it's an absorbing read. 13 of 14 people found the following review helpful. still a classic  
By Peter G. Buckley  
This is a first class academic work. I have been assigned this book for my social history of food class for over ten years now. The students find it tough going. It is fairly "dry" but that's because it contains what many books on food do not .... an argument.  
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By Werner Kattinger  
Although the book's jacket cites a lot of flattering comments like "fascinating" and "to our pleasure, amusement ..." - unfortunately this is simply not true. The book is - for the average reader - overly scientific, dry and boring.

Including pictures, anecdotes and recipes from an enormous range of sources, this volume presents an innovative history of cooking and eating in England and France, aiming to demonstrate that the cuisines of these two countries have been closely entwined for over a millennium. The book won the 1986 International Grand Prix for Gastronomic Literature.

From Library Journal  
This stimulating book is a welcome addition to the new academic discipline of food history. The author does not merely describe the differences in the tastes in England and France. Instead, he takes on the more difficult task of trying to explain those national differences, and to understand "how social groups develop standards of taste." His topics include "Fasting, Gluttony, the Church and the State," "Puritanism and Food," "Male Chefs and Women Cooks," "Women's Magazines," and a really masterly discussion of early English cookbooks and manuscripts. This book is well written, scholarly, and provocative; no reader interested in food history could ask for more. Joyce S. Toomre, Russian Research Ctr., Harvard Univ.  
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