

BIBLIOGRAPHY OF JANE GRIGSON'S PUBLISHED BOOKS

Compiled by Isobel Holland, Lynette Hunter, Geraldine Stoneham

This bibliographic effort is merely an introductory note to what must be a far more extensive description. Throughout the 1970s and '80s, most of us were aware of the figure of Jane Grigson writing classic books, appearing in television series, contributing articles, advising, being consulted, and giving support to a new generation of writers on food. But the sheer breadth and substance of her activity only begins to emerge as one starts out on the bibliographic trail. What follows only describes British editions, with a few impressions, of her major books and some of the more easily available of her contributions.

However, even this brief bibliography can sketch in outline Jane Grigson's concerns as a food writer, and her responses to the two main countries she lived in and to the changing needs of her wide public audience. The bibliography also charts a small book history over nearly a 25 year period during which the activities of publishing companies were radically altered, and the way that books were designed and produced underwent a technological revolution.

As a writer, Jane Grigson was involved in an unusually wide range of working patterns: single authorship, journalism, script creation, contributions to compilations, introductions and forewords, co-writing with one or two other people, and design team production. We have tried to describe in some detail books written wholly by her, and those to which she made a substantial contribution. A number of books including translations, collaborations with Geoffrey Grigson, and other works associated with her name for which she wrote forewords and introductions, are listed with only brief descriptions. What comes across from the variety of her work is not only the continual pressure on a freelance writer, but also, given that pressure, the immense generosity of this woman who was able to collaborate on so many projects and work with so many people.

As this initial set of chronologically arranged descriptions indicates, Grigson was interested from early on in engaging with her readers. The polemics of her introductions comment pointedly on the poor quality of cookery teaching in English schools, on the ruthless isolation in the training of French chefs, on the disastrous effects of the manufacturers' focus on profit and insensitive government regulations on the quality of produce, on the importance of husbanding our agricultural heritage and understanding that of others, on the for higher standards for and wider access to foods and

foodstuffs. Polemics apart these books remind us not only of the high quality of Grigson's recipes, of the originality of organisation and presentation, and of the accessibility of her writing style, but also of her humour, enthusiasm and wit.

When we started gathering information about these books, we naively assumed that there would not be many problems getting hold of them. However surprisingly few public libraries, including the copyright libraries, have good collections; none are comprehensive. On asking at one national lending library why so few of the books were available, the reply came back that they were frequently borrowed and often 'nicked'. No one was stealing the Plato.

Not only this, those people who had bought the books when they came out, were certainly not letting them go: Secondhand bookshops had copies of books by most other food writers but not by Jane Grigson. In the event we would like to thank the following for all their help: Abson Books, Alan Davidson, Edinburgh National Library, Leeds-Bradford Public Libraries, Oxford Polytechnic Library, Thomas Danby College Library, and the Brotherton Library, University of Leeds Special Collections.

On the way we discovered interesting things about Penguin imprints since 1986 which are described here out of interest but also as a help in reading the bibliography: Since 1986, instead of resetting the title-page verso of a reprinted text so say what impression it is, Penguin includes a line of digits 1 3 5 7 9 10 8 6 4 2 centred on the line below the edition information. Each time they produce an impression they simply knock off the lowest number; the resulting lowest number is that of the current impression. When they get to the 11th impression, they run through from 11 to 20 in the same way. But no date is given.

Should you be curious, The International Standard Book Numbering Agency has a set of guidelines concerning the change of an ISBN number for a book which is in fact identical to an earlier edition: The most frequent change of ISBN occurs when a book moves to a different publisher, or when it enters a new series as several of Grigson's books did when they went into the Penguin Cookery Library Series. And for those fascinated by the arcane world of bibliography, an apparently completely new catalogue descriptor has had to be invented for a Grigson book: 'sd' to describe the seeds attached to the backs of her books *Spinach* and *Carrots*.

The descriptions that follow offer normalised transcriptions of full titles and imprints of the editions and impressions we have so far been able to look it. The typeface area is given largely because with new technology many 'new' editions are shrunk or enlarged versions of old film; several of the recent Penguin reprints are from film of appallingly low quality. A fairly large amount of information is given about the illustrations, jackets and covers of the books, partly to give a sense of the way in which pictorial

ed for reasons of identification and demonstration as
 out partly because Jane Grigson was so interested in the
 ration of her books, about which she has commented in a
 ces. The dedications are included because however much her
 may have and still does treat her as a family friend, she had
 amily of friends and her work is, as she herself was, a product of
 community.

adnote: Although we found ourselves pooling professional experience as
 editor, copy-editor and bibliographer, we took up these descriptions largely
 because we wanted to contribute something to the work of Jane Grigson,
 which work has affected our lives in an immediate way. It is in that collabo-
 rative spirit that we would welcome any additional material that *PPC*
 readers would like to send in for inclusion in a more comprehensive
 description.

Isobel Holland, Lynette Hunter, Geraldine Stoneham

CHARCUTERIE & FRENCH PORK COOKERY

London, Michael Joseph, 1967

ISBN None on book or jacket Hardback

216 x 136 (168x101) Pp [1-5] 6-308

Illustration: Black and white illustrations by M. J. Mott, see notes.

Jacket: Designed by Bernard Knight, see notes.

NOTES

Copyright: 1967 Jane Grigson

Contents: Introduction, Picnic guide to the charcuter's shop, Charcuterie equipment,
 Herbs and seasonings used in charcuterie, Sauces and relishes, Terrines, pâtés
 (cold and hot), and galantines, Sausages and white puddings or boudins blancs,
 Salt pork and hams, Fresh pork cookery, Extremities, The insides, The fat of the
 pig, Blood and black pudding or boudins noirs, Index.

The introduction by the author is signed 'Broad Town and Troo, 1966'.

Illustration: The black and white line drawings are of goods, dishes, equipment,
 graphs and techniques. Title page has a line drawing of apples, pork chop, parsley
 and herbs. There are 2 pp illustrating the difference between English and French
 cuts of pork, and 7 pp illustrating charcuterie equipment including some in the
 context of a kitchen. The only representation of a person is of a woman stuffing a
 black pudding.

Jacket: The front and spine are in maroon with white and black lettering. The back,
 with notices of Elizabeth David's *French Provincial Cooking*, is in white with
 black and some maroon lettering. There is no biographical information about Jane
 Grigson given on the jacket.

Publication: This book, the first cookery book by Jane Grigson, has been reprinted many times. The classic text has been left virtually unaltered, while the packaging of the cover has been changed to suit the fashion of the book-buying public; many of these details are described below.

The book was also translated into French, and has been published in the United States as 'Art of charcuterie', New York, Knopf, 1968, and again in the US as 'The art of making sausage, pâtés and other charcuterie', New York, Knopf, 1976.

Charcuterie / & / French pork cookery

Harmondsworth, Penguin, 1970

ISBN 1 404 46158 2 Paperback

177 x 109 (148 x 88) Pp [1-7] 8-347 [348-52]

Illustration: As 1967.

Cover: Colour photograph of charcuterie goods, by Alan Spain, see notes.

NOTES

Half-title: Descriptive detail about Jane Grigson's life and work.

Cover: The photograph is on a black background with white lettering. Both white spine and white and yellow back have black lettering.

Publication: This is the first paperback edition. It is substantially the same in contents as the hardback of 1967. The book has been reset, the final 4 pp are of advertisements for other Penguin books, and the back cover notes that it sold for 40p or 8/-. It was made and printed in Great Britain by C. Nicholls and Co Ltd; set in Monotype Baskerville.

Charcuterie / & / French pork cookery

Harmondsworth, Penguin, 1975

This is a reprint of the 1970 paperback. There are a few details that are changed in the fore- and end-matter. For example, information about Jane Grigson's 'Mushroom feast' which was printed in this year, are included in the half-title material. The price is 75p.

Charcuterie / & / French pork cookery

Harmondsworth, Penguin, 1978

Cover: See notes.

NOTES

Illustration: Photograph by Robert Golden, in colour, of items needed in charcuterie cooking: a large hachoir and cassoulet, meats, herbs and spices. The photograph wraps round from the front to the back, with black lettering. The usual back cover material is printed on the front cover verso.

This is a reprint of the 1970 paperback, with a different cover but few other changes than the price of 95p. The half-title introductory matter on Jane Grigson now mentions that the book has been 'translated into French, a singular honour for an English cookery writer'; it gives more details on her other books, and notes 'Jane Grigson is married to the poet and critic Geoffrey Grigson'. The final 4 pp of

advertisements include information about Grigson's 'Good Things' and 'The Mushroom Feast'.

Charcuterie / & / French pork cookery
Harmondsworth, Penguin, 1981
Cover: See notes.

NOTES

Illustration: From a detail of 'The pork butcher' by Pissarro (Tate Gallery), on black background with white italic title. The spine and back are printed black on white. This book is a larger format reprint of the 1970 paperback, measuring 197 x 129 overall, with a small reduction of 2 mm over the typeface area. The larger margins give the book a more easy-going feel. The price is £2.95. The impression is printed by Richard Clay (The Chaucer Press) Ltd Bungay Suffolk. The half-title matter gives more information on Jane Grigson herself rather than her books, but the end advertisements contain far more mention of the books she had published in Penguin during the 1970s.

Charcuterie / & / French pork cookery
Harmondsworth, Penguin, 1970
ISBN 0 14 046792 0 Paperback

NOTES

Illustration: The cover illustration is from 'The pork butcher' by Pissarro, on a cream front with black, red and blue lettering. Back and spine are in cream with black, red and blue lettering, and a box at the head of the back saying 'Penguin Cookery Library'.

This book is a large format paperback version of the 1970 edition. The overall size is 215 x 140, with a typeface area of 160 x 100 which represents an expansion from the original setting. The price is £8.99. The impression is again printed by Richard Clay. The fore-matter indicates that it is printed after the death of Geoffrey Grigson in 1987, but gives no further reference as to the date, but notes the sequence: 7 9 10 8 6, hence it is the sixth impression.

The end-matter includes addresses of Penguin outlets, including those in Europe and Japan, as well as advertisements for books in the Penguin Cookery Library.

GOOD THINGS

Good things / Jane Grigson / illustrated by M.J. Mott
London, Michael Joseph, 1971
ISBN 0 7181 0728 4 Hardback
230 x 155 (180x110) Pp [1-6]7-323[324]
Illustration: Line drawings by M.J. Mott, see notes.
Jacket: Three-quarter page colour reproduction of 'Still Life: Flowers and

Fruit' (c. 1633-44), a painting attributed to Francisco De Zurbaran, see notes.
Dedication [4]: For Geoffrey

NOTES

Copyright: 1971 by Jane Grigson

Price: £3.80 [on jacket]

Half-title: Good things

Contents: Introduction and acknowledgements; Fish: Kippers and other cured fish, Lobster, Mussels and scallops, Trout; Meat and game: Meat pies, Salting meat, Snails, Sweetbreads, Rabbit and hare, Pigeon, Venison; Vegetables: Asparagus, Sweet carrots, Celery, Chicory, Haricot beans, Leeks, Edible woodland mushrooms, Parsley, Parsnips, Peas, Spinach, Tomatoes; Fruit: Apple and quince, Gooseberries, Lemons, Prunes, Strawberries, Walnuts; Dessert and fruit liqueurs: Five French cakes, Water and cream ices, Fruit liqueurs and ratafias; Index of recipes. There is an introduction to each section, giving general background details, and information on purchase and preparation.

Illustration: three-quarter-page line drawings of domestic country scenes on chapter title pages; half-page line drawings of relevant materials, fish, etc. on chapter title pages; three drawings detailing food preparation and procedure; several decorative illustrations.

Jacket: Title and author's name in black lettering on white top-quarter page band; black lettering on spine. Book has advertisement for Charcuterie and French Pork Cookery with review quotations from Margaret Costa, the Sunday Times and Elizabeth David, on a white background. The front flap has a description of the book and jacket illustration credit; the back flap is a photograph of the young Jane Grigson.

Publication: First edition, printed in Great Britain by Unwin Brothers Ltd, at the Gresham Press, Woking; bound by James Burn at Esher, Surrey; set in Walbaum type, eleven point leaded.

This book was published in the Penguin Handbook paperback edition and has been reprinted many times. In 1990, on the death of Jane Grigson, Michael Joseph reprinted the first edition with an introduction and personal memoir by Paul Bailey.

Good things / illustrated by M.J. Mott

Harmondsworth, Penguin, 1973/1977

ISBN 0 14 046191 4 Paperback

195 x 130 (150x90) Pp [1-10] [11]12-382 [383-4]

Illustration: As for 1971 edition.

Cover: Colour photograph, a collection of foodstuffs (kippers, walnuts, lemons, celery, pork pie, prunes) by Alain Spain, see notes.

Dedication [6]: For Geoffrey

NOTES

Copyright: Jane Grigson 1971

Price: £1.10

Half-title: Penguin handbooks/Good things; biographical details about author
 Contents: As for 1971 edition; Weights and measures and oven temperatures; Index of recipes. The introduction is as for 1971 edition.
 Cover: Title and author lettered directly over in white; black and red lettering on white background on spine; series title and book description on white background on back.
 Publication: This is the fourth impression, 1977; reset and redesigned in a smaller format and for Penguin handbooks series, i.e. chapter, section and recipe titles separated from text with rules above and below. Printed in Great Britain by Cox & Wyman Ltd, London, Reading and Fakenham; set in Intertype Lectura
 The book is in the Penguin handbook series.

Good things / with a new introduction by Paul Bailey / illustrated by M.J. Mott
 London, Michael Joseph, 1990
 ISBN 0 7181 0728 4 Hardback
 230 x 155 (180x110) Pp as for 1971 edition
 Illustration: As for 1971 edition.
 Jacket: As for 1971 edition, see notes.
 Dedication: As for 1971 edition.

NOTES

Copyright: 1971 by Jane Grigson; Introduction 1990 by Paul Bailey
 Price: £15.99
 Half-title: Good things
 Contents: Introduction to 1990 edition by Paul Bailey; author's introduction and acknowledgements; as for 1971 edition. Paul Bailey's introduction is inserted in place of original introduction title page and illustration; introduction as for 1971; weights and measures table omitted.
 Jacket: Redesign from 1971 edition, title, author's name and description of new introduction in black and orange lettering on white top-quarter-page band; black and orange lettering on spine. There is a photograph of Jane Grigson by John Wildgoose, and obituary tributes from Elizabeth David, Alan Davidson, Frances Bissell and Paul Levy on the back.
 Publication: Third impression September 1990, reprinted using film from 1971 edition by Hollen Street Press, Slough. Bound by Butler and Tanner, Frome, Somerset.

FISH COOKERY

The International Wine and Food Society's guide to / fish cookery
 London, The International Wine and Food Publishing Company/David and Charles, 1973
 ISBN 07153 61007 Hardback
 255x190 (205x145) Pp [1-8] 9-288

Illustration: Eight colour plates of which six are of prepared dishes, and two of shellfish and preserved fish, by Kenneth Swain.

Jacket: Colour photograph of French fish-market stall, with stall-holder and customers.

Dedication [5]: For Geoffrey / a record of / Wednesdays in Montoire / Fridays in Oxford / and a journey to Nantes

NOTES

Editor: Betty Shepherd

Copyright: by Jane Grigson 1973

Price: £4.95

Half-title: Fish cookery

Contents: Other books in series; Acknowledgements; List of colour plates; Introduction; Choosing, cleaning and cooking fish; Courts-bouillons, sauces and butters; Fish stew and soups; The flat-fish; More fish from the sea; The great fish; Fish caught in fresh water; Shellfish and crustaceans; Cured and preserved fish; Comparative cookery terms and measures [British with American equivalents]; Glossary of fish names; Index. There are introductions each chapter and section giving general information on background and preparation techniques, and to many individual recipes.

Jacket: Front to back wrap-round. Lettered over in blue and white with publisher, title and author's name; white and blue lettering on spine. Blue panel on back left-hand side with advertisements for other books published by the Society and review quotes.

Publication: First edition, designed and produced by Rainbird Reference Books Limited, Marble Arch House, 44 Edgware Road, London W2. Printed by A. Wheaton & Co., Exeter, Devon.

This book was published in the Penguin Handbooks Series and has been reprinted many times: a copy bearing the number 10 below the publication date indicates the tenth impression. In the introduction, the author is typically forthright in her comparisons of fish cookery in Britain and France.

A revised edition is planned for 1993 by Michael Joseph.

Fish cookery

Harmondsworth, Penguin, 1975/1987

ISBN 0 14 046216 3 Paperback

195 x 130 (150x90) Pp [1-8] [9]10-423 [424]

Cover: Colour reproduction of a detail from 'The Fishmarket', a painting by Emmanuel de White, see notes.

Dedication [5]: As for 1973 edition.

NOTES

Copyright: Jane Grigson 1973

Price: £5.99 [on back]

Half-title: Penguin handbooks / fish cookery; biographical details about author

Contents: Acknowledgements, Introduction; as for 1973 edition.

Cover: Title, author's name and brief description of book lettered in cream on dark brown oval panel; black and brown lettering on spine; full description of book and review quotations lettered in black on back.

Publication: Eighth impression 1987; reset and redesigned in a smaller format for the Penguin handbooks series. Printed in Great Britain by BPCC Hazell Books, Aylesbury, Bucks.

This edition is in the Penguin handbooks series.

ENGLISH FOOD

English food / an anthology / chosen by Jane Grigson/with drawings by Gillian Zeiner

London, Macmillan, 1974

ISBN 333 12513 1 Hardback

215x135 (155x100) Pp [i-viii] 1-322

Illustration: Woodcut illustrations by Gillian Zeiner, see notes.

Jacket: Colour photograph, see notes.

Dedication: For Geoffrey and Sophie, and for my / parents in whose house I first learnt / about good English food

NOTES

Copyright: 1974 by Jane Grigson

Price: £2.95

Half-title: English food

Contents: List of illustrations; Acknowledgements; Introduction; Soups; Cheese and egg dishes; Vegetables; Fish; Meat, poultry and game; Puddings; Cakes, biscuits and pancakes; Stuffings, sauces and preserves; Metric conversion tables; Some source books; Index.

Illustration: Title page woodcut of flour, bird, pie, tin of anchovies; similar illustrations at start of each chapter; five drawings detailing food preparation and kitchen procedure; three descriptive illustrations of materials and equipment; graph of cooking times for salt pork and hams; facsimile reproduction of advertisement for The Original Cake Shop, Banbury.

Jacket: Colour photograph of casserole, cider jug [?], chops, gooseberries, pie on wooden table; title and author's name letter in white on green background; white and black lettering on spine and back.

Publication: The book was printed by A. Wheaton and Co, Exeter.

This book has been published in two editions, the first of which was published in paperback and reprinted many times and in two different formats which are detailed below. It won the Glenfiddich Award for the cookery book of the year, 1974. The introduction outlines the author's idea of good English cooking and suggestions as to why it is in decline. She also notes that the great English cookery writers, unlike the French, have been women.

In the 1979 edition, the introduction to 1974 edition has been extended by polemic on the state of English cookery in 1979, commenting particularly on the need for better home economics teaching in schools. A reprint of the revised and enlarged 1979 edition with illustrations is planned for Spring 1992, to be published by Century Publications.

English food / an anthology chosen by / Jane Grigson / with illustrations by Gillian Zeiner
 Harmondsworth, Penguin, 1977
 ISBN 0 14 046243 0 Paperback
 195 x 130 (155x100) Pp [i-viii] 313-22 [323-8]
 Illustration: As for 1974 edition.
 Cover: Colour photograph of prepared meal by Robert Golden, see notes.
 Dedication: As for 1974 edition.

NOTES

Copyright: Jane Grigson 1974

Price: Not available

Half-title: Penguin handbooks / English food; biographical details about author

Contents: Acknowledgements; Introduction; the rest as for 1974 edition; advertisements [323-8]. Introduction as for 1974 edition. Comments on recipes and terms follow instructions.

Cover: Front to back wrap-round. Title and author's name lettered directly over in white; white lettering on spine; series title; review quotation from Pamela Vandyke Price, in the Spectator, on back.

Publication: This is the second impression of the first paperback edition, 1979. Made and printed in Great Britain by Richard Clay (The Chaucer Press) Ltd, Bungay, Suffolk; set in Linotype Baskerville.

This book was published in the Penguin handbooks series.

English food / revised and enlarged edition with drawings by Gillian Zeiner
 London, Macmillan, 1979
 ISBN 0 333 26866 0 Hardback
 235 x 160 (175x115) Pp [1-13] [14]18-382
 Illustration: Eight colour photographs of produce. Woodcut illustrations by Gillian Zeiner as for 1974 edition, see notes.
 Jacket: Colour reproduction of a detail from 'The Market Stall', a painting by H. C. Bryant 1812-1881, see notes.
 Dedication [5]: As for 1974 edition.
 Quotation [6]: Rev. James Woodforde, 29 February 1788 [description of preparations for and menu of dinner party]

NOTES

Copyright: 1974, 1979 Jane Grigson

Price: £9.95

Half-title: English food

Contents: List of illustrations; Acknowledgements; Introduction; Soups; Cheese and egg dishes; Vegetables; Fish; Meat, poultry and game; Puddings; Teatime: bread, cakes, griddle and pancakes, biscuits; Stuffings, sauces and preserves; Some source books; Index. There are many new recipes; introductions to individual recipes; a new chapter title: 'Teatime: bread, cakes, griddle and pancakes, biscuits' to reflect extended recipe collection. Metric conversion tables have been omitted.

Illustration: Colour photographs by professional food agencies, British Tourist Authority, Mick Duff. Chapter heading illustration is reproduced on separate chapter title pages. [Endpapers: The Royal Kitchen at Windsor 'drawn by permission' for The Wife's Own Book of Cookery by Frederick Bishop, London, 1852.]

Jacket: Lettered directly over in white 'Jane Grigson's English food'; white lettering on green background on spine; solid green with inscription: 'The first edition of English food was awarded the Glenfiddich Award for the cookery book of the year 1974' on back.

Publication: Reset, revised, metricated and enlarged edition. Printed in Great Britain by Butler & Tanner Ltd, Frome and London

English food / an anthology chosen by / Jane Grigson / with illustrations by Gillian Zeiner

Harmondsworth, Penguin, 1977/1988

ISBN 0 14 046784 X Paperback

215 x 135 (160x100) Pp as for 1977 edition

Illustration: As for 1974 edition.

Cover: Colour painting and photography montage by Paul Dunn, see notes.

Dedication: As for 1974 edition.

NOTES

Copyright: Jane Grigson 1974

Price: £7.99

Half-title: Penguin cookery library / English food; biographical details about author

Contents: As for 1977 paperback edition. Introduction as for 1974 hardback edition; revised biographical material on half-title page reflects Grigson's subsequent work and her increased reputation, as well as her recent widowhood.

Cover: Front to back wrap-round. Author and title lettered directly over in green; yellow lettering in green panel; series title; review quotation as for 1977 edition on back

Publication: Sixth impression 1988, reprinted using film (slightly stretched) from 1977 edition, in a larger format giving more white space around text area.

This book has been republished in the Penguin cookery library series.

THE WORLD ATLAS OF FOOD

The world atlas of / food / A gourmet's guide to the great / regional dishes of the world

London, Mitchell Beazley Publishers Ltd, 1974

ISBN 0 85533 038 4 Hardback

292 x 225 (262 x 200 including header) Pp [1-3] 4-319 [320]

Illustration: Designed by Mitchell Beazley Publishers Ltd.

Jacket: Designed by Mitchell Beazley Ltd.

NOTES

Editor: Glorvya Hale

Copyright: Mitchell Beazley Ltd, 1974

Half-title: The world atlas of food / A gourmet's guide to the great regional dishes of the world

Contents: Introduction; An epicurean journey by James Beard; The good ingredients: Fish of the deep, Shellfish and unusual seafood, Fish of ponds and rivers, Fish, smoked, dried and cured, Strange delicacies, Beef and veal, Lamb and mutton, Pork and hams, Sausages and pâtés, Game birds and animals, Poultry and eggs, The green salad, Vegetables of the Orient, Vegetables of the old world, Vegetables of the new world, Mushrooms and truffles, Grains, the staples of life, Potatoes and pasta, Breads of the world, Berries, wild and cultivated, Fruits of the orchard, Fruits of the tropics, Fruits of the vine, Nuts, The world of cheese, Salt and Pepper, Fruit of the olive tree, Mustard and vinegar, Butter, cream and yoghurt, Onions and garlic, Seeds for flavour, The spices of life, Herbs, Sugar, honey and syrup, Tea, Coffee, Chocolate; The World of Food: British Isles, Netherlands, Denmark, Norway, Sweden, Finland, Germany, Belgium, France, Switzerland, Italy, Iberian Peninsula, North African Coast, Arab World, South Africa, Israel, Iran, Turkey, Greece, Yugoslavia, Romania and Bulgaria, Austria Hungary and Czechoslovakia, Poland, Union of Soviet Socialist Republics, Pakistan, India, Indochina, China, Japan, Indonesia, Australia and New Zealand, South Pacific, Canada, United States, Mexico, Central America, South America, Caribbean; General index, Recipe index, Acknowledgements. The acknowledgements include names of researchers, the indexer, artists and photographers, studio services, embassies and high commissions, and mention of sources such as the Marketing Boards or Bee Research.

Illustration: Art editor, Ed Day. Profusely illustrated with maps, photographs of places, people and foodstuffs, engravings of produce, etc. Relies heavily on map representation of places and locations of foods and dishes; cartographic consultant, Harold Fullard. Also provides in colour many realistic representations of foods, impressionist illustrations of places, and technically precise illustrations of animals, fish, etc. There are large numbers of insets, diagrams, different shapes and borders of boxing, and varieties of grey tone illustration.

Jacket: The jacket consists of an illustration taken from a painting of a variety of foodstuffs, in full colour, wrapped round on a white background extending to the flaps; the logo of: 'World Atlas of Food ...' is here as elsewhere placed in a beige and brown oval with black lettering on the white background, with a decorative orange ribbon across the foot of the oval. In black lettering at the foot of the front cover: 'Contributing Editor Jane Grigson'; on the back cover there is a general description of the book, again in black lettering. On the front flap there is information about the contents comparing this book with the World atlas of wine; on the back flap there is an engraving, and a picture of the young Jane Grigson

accompanied by a brief biography of her as the contributing editor.

Publication: The book is very much the product of team design strategies emerging in the 1960s and 1970s. It came boxed, and the box is covered with the same illustration as the jacket. There are two place-marking ribbons, orange and red, bound into the top of the binding; the endpapers are red.

This book was reprinted in 1988 and 1989, London, Spring Books.

THE MUSHROOM FEAST

The / mushroom / feast / a celebration of all edible fungi / cultivated, wild and dried varieties / with more than 100 recipes to choose from

London, Michael Joseph, 1979

ISBN 0 7181 1253 9 Hardback

210 x 125 (185 x 105) Pp [1-2] [i-xi] xii-xix [xx] [1] 2-305 [306] [i-ii] iii-xx

Illustration: By Yvonne Skargon, see notes.

Jacket: See notes.

Dedication [7]: for Geoffrey, remembering Maurice

Quotation [ix]: Three stanzas from Pasternak's 'Going Mushrooming'.

NOTES

Copyright: Jane Grigson 1975

Price: £7.95

Half-title: The / mushroom / feast / Jane Grigson

Contents: Conversion chart, Introduction, The best edible mushrooms, Preserved mushrooms, sauces, stuffings and soups, Mushroom dishes, Mushrooms with fish, Mushrooms with meat, poultry and game; The main mushrooms of Japanese & Chinese cooking, Appendix: five basic recipes for reference, Index. There is an acknowledgements page on [xviii]. The introduction is signed 'Broad Town and Troo, 1974'. This book has a list of Grigson's other works on the verso of an additional leaf at the front of the book [1-2].

Illustration: Many line drawings of fungi, vegetables, birds, fish and other food-stuffs. Title pages, half title and title page for each section include illustrations of fungi, with variety of accompanying details. Decorative and for identification of various fungi.

Jacket: Front designed by Nick Sutton based on line drawings of fungi and flowers by Yvonne Skargon. Overall design of jacket brown on beige background, with white and brown frame. Art-Nouveau-style lettering and decorative italics. The spine has brown lettering on cream. The back jacket has brown printed drawings of fungi on cream background.

Publication: Second impression following 1st of 1975. This book notes merely that it was printed and bound in Great Britain. The text was brought out in the United States in 1975 by Alfred A Knopf. Inc.

The mushroom feast
 Harmondsworth, Penguin, 1983
 ISBN 0 14 046 273 2 Paperback
 195 x 125 (175 x 100) Pp [i-xi] xii-xix [xx] [1] 2-305 [306] [i-ii] iii-xxii
 Illustration: As Michael Joseph 1979.
 Cover: Photograph by Robert Golden, see notes.
 Dedication [5]: For Geoffrey, remembering Maurice

NOTES

Copyright: Jane Grigson 1975

Price: £4.95

Half-title: Jane Grigson / the / mushroom / feast / illustrations by / Yvonne Skargon

Cover: Colour photograph of various fungi, cooked and raw, on dishes and work-top with knife. Photograph covers front, spine and back cover.

Publication: Second reprint of the first edition, 1978, the first being 1981. Made and printed by Hazell Watson & Viney Ltd, Aylesbury, Bucks.

The contents and layout are identical to Michael Joseph 1978, with the exception of the index, which is identical but covers more space.

The full cover title of the Michael Joseph edition is not repeated in the Penguin edition. 1st page gives literary biography of Jane Grigson. End matter advertises books by Elizabeth David and Indian Cookery by Dharamjit Singh.

The / mushroom / feast
 Harmondsworth, Penguin, 1987
 ISBN 0 14 046793 9 Paperback
 215 x 140 (185 x 105) Pp [i-xi] xii-xix [xx] [1] 2-305 [306] [i-ii] iii-xxii
 Illustration: As Michael Joseph 1979
 Cover: By Liz Moyes, see notes.
 Dedication: as Michael Joseph 1978

NOTES

Copyright: Jane Grigson 1975

Price: £7.50

Half-title: Jane Grigson / the / mushroom / feast / illustrations by / Yvonne Skargon

Cover: Illustrated by Liz Moyes, the front is a colour still life of bread, wine, herbs and spices with fungi. The spine and back are plain white, with black, red and cream writing.

Publication: Printed by Richard Clay Ltd, Bungay, Suffolk. The details are as the Penguin 1983, but the biography is slightly rewritten and the end-matter advertises the Penguin Cookery Library, of which this book is one, which may explain the change in ISBN. The advert lists Jane Grigson's Penguin books and a general selection. The impression coding indicates that this is the fourth reprint of the first edition 1978.

COOKING CARROTS

Cooking carrots compiled by: Jane Grigson

Bristol, Abson Books, 1975

ISBN 0 902920 19 7 Paperback

160 x 90 (135 x 75) Pp [1-4] 5-35 [36]

Illustration: Two decorative black and white line drawings 34, 35, one showing a garden plot with seedlings, the other with mature vegetables.

Cover: see notes.

NOTES

Copyright: not given.

Price: 50p

Half-title: Cooking Carrots compiled by Jane Grigson

Contents: There is introductory material with information on choosing, buying and preparing carrots, 37 carrot recipes, growing instructions for carrots.

Cover: Top half has first two words of title in orange san-seraph blocks' other words are in green san-seraph small case. The price is printed in light green in the top right hand corner. Top half of back has a brief biography of Jane Grigson; the lower half is brown.

Publication: Printed by Burleigh Ltd at the Burleigh Press, Bristol.

The final page advertises three books by Anne Pazienja: Cooking courgettes, Cooking broccoli & cauliflower, Cooking aubergines and a list of Other Abson Books. The above books and 'Cooking carrots' include growing instructions and a packet of seeds.

COOKING SPINACH

Cooking spinach: compiled by: Jane Grigson

Bristol, Abson Books, 1976

ISBN 0 902920 243 3 Paperback

160 x 90 (135 x 75) Pp [1-4] 5-35 [36]

Cover: see notes.

Dedication [2]: For Sophie, who loves spinach

NOTES

Copyright: not given.

Price: 50p

Half-title: Cooking spinach Compiled by Jane Grigson

Contents: There is introductory material with information on picking, buying and preparing spinach, 37 spinach recipes.

Cover: Bottom half print of a spinach leaf in 2 shades of green on light green back-

Marriages of Fruit and Wine', 'Mixed Fruit Recipes', 'Fruit Preserves', 'Pastry, Biscuits, Bread, etc', 'Creams, Sugars, etc', Index. The introduction is signed 'October, 1981 Broad Town & Troo'.

Illustration: Full-page pen-and-ink drawings precede the fruit section and the appendix. Each fruit entry has a pen-and-ink illustration of its fruit. The former is decorative, the latter informative and decorative.

Jacket: The front and spine have title in modern decorative black lettering. The back is in white with quotations from reviews of Jane Grigson's cookery books.

Publication: This is the second impression, first 1982. Phototypeset in Linotron 202 Times by Western Printing Services Ltd, Bristol. Printed by Hollen Street Press, Slough. Bound by Dorstel Press, Harlow.

Winner of the 1982 Andre Simon Memorial Fund Book Award

Jane Grigson's fruit book

London, Penguin, 1983

ISBN 0 14 046535 9 Paperback

200 x 130 (165 x 95) Pp [i-xviii] [1] 2-508 [509-510]

Illustration: Yvonne Skargon (as Michael Joseph 1982). Full-page illustration reduced and used for half-title page.

Cover: Colour reproduction of 'October' from Furber's Fruits, designed by John Gorham.

Dedication: As Michael Joseph 1982.

NOTES

Copyright: Jane Grigson, 1982

Price: £3.50

Half-title: Jane Grigson's fruit book illustrated by Yvonne Skargon

Contents: The contents are identical to the 1982 hardback. The book includes a brief literary biography of the author. End-papers advertise Penguin Books.

Cover: The front has title and a quotation from Paul Levi's review of the book. The spine is orange with black lettering. The back is plain cream with quotations from reviews of Jane Grigson's cookery books.

Publication: This is probably the first Penguin edition. Printed by Richard Clay (The Chaucer Press) Ltd, Suffolk. Photoset in Linotron 202 Times.

Jane Grigson's fruit book

London, Penguin (date not given)

ISBN 0 14 046 795 5 Paperback

215 x 140 (175 x 105) Pp [i-xviii] [1] 2-508 [509-510]

Illustration: As Penguin [1983]

Cover: See notes.

Dedication: As Michael Joseph 1982.

NOTES

Copyright: Jane Grigson 1982

Price: £9.99

Half-title: As Penguin [1983]

Contents: The contents are the same as the 1983 paperback, although the literary biography is an extended version. A penultimate paragraph has been added, giving more details about Jane Grigson's reputation as a cookery writer.

End papers advertise Penguin Books, and list and describe the Grigson cookery books they publish.

Cover: The front, spine and back have a colour photograph by Paul Dunn, showing fruit and cake stand with painted back-drop. The lettering is black.

Publication: No edition/impression date is given, but it was bought in 1991, and this book is part of the Penguin Cookery Library. Printed by Richard Clay Ltd, Suffolk. Photoset in Linotron 202 Times.

YEAR OF THE FRENCH

Year / of the / French / six recipes by / Jane Grigson / from the BBC2 Series
London, Warren Editions, Christmas 1982

ISBN 0 9505969 65 Paperback with jacket

160 x 100 (112 x 75) [1-16]

Illustration: By Glynn Boyd Harte, see notes.

Jacket: Red and white check, see notes.

NOTES

Copyright: Jane Grigson, 1982

Contents: January, March, May, July, September, November. Each section has one recipe with 1-2 pages of introductory description by Jane Grigson relating the recipe to a person or a type of person in France, e.g. The High-Speed Railwayman. The recipes derive from films in the BBC2 series 'Year of the French'. Each month represented gives the credits for director, assistant producer, film cameraman and film editor. Additional credits are listed for series editor, narrator, production assistants, sound recordist, camera assistant; the directors of the other 6 shows, not represented here, are given at the start.

Illustration: Frontispiece of 12 small illustrations, representing the 12 months of the year, and with a French theme, e.g. an accordion for January, a gendarme's hat for February, a glass of wine for September. The recipe for each month is also illustrated by representations of appropriate foods.

Jacket: The red and white check presumably represents a cafe tablecloth. It is wrapped round from front to back, with the title inset two-thirds up front.

Publication: The edition is of 475 copies; printed by Dawes Press, 68 Dawes Rd, London, SW6. The recipes were originally printed in slightly shorter versions in the Radio Times during November and December 1982; they are here reprinted with the permission of the Radio Times. The book is designed by Jonathan Gili, who also directed the BBC2 shows of March, May, September and November.

THE OBSERVER GUIDE TO EUROPEAN COOKERY

The Observer guide to / European / cookery / Jane Grigson

London, Michael Joseph, 1983

ISBN 0 7181 2233 X Hardback

255 x 185 (230 x 170 incl header over top rule) Pp [1-7] 8-256

Illustration: Illustrated throughout with colour photographs, see notes.

Jacket: Front colour photograph by Peter Myers, see notes.

NOTES

Editor: Polly Pattullo; book editor, Caroline Schuck

Copyright: Text, 1982/3 with Jane Grigson; illustrations, 1982/3 with The Observer

Price: £12.95 [on jacket]

Half-title: The Observer guide to European cookery

Contents: Acknowledgements, Introduction, American measurements, Greece, Italy, Spain, Portugal, France, Great Britain, Scandinavia, Germany, Austria and Hungary, Russia, Bibliography, Index.

The section on Russia is compiled by Pamela Davidson. The index brings together people and foods into a single list.

Illustration: Picture editor, Colin Jacobson; photo stylist, Mary Hamlyn; home economists: Ann Page-Wood and Claire Ferguson. There is a full-page illustration at the start of each section, otherwise usually half-page or less; illustrations of animals, goods, tools, dishes, and people in context of food.

Jacket: The front jacket photograph is of group of representative foods on circular dish with white lettering, in colour; stylist, Mary Hamlyn; spine and back in white with black lettering, with photograph of man in field of artichokes at head of back, by George Wright.

Publication: Typeset by MS Filmsetting Ltd, Frome, Somerset. Printed and bound in Belgium by Brepols, Turnhout.

This book appears to be an extended and edited version of the collected magazine articles Jane Grigson did for The Observer during 1982-3. The magazine articles have some different pictures, but all the recipes also appear in the book. Both the magazine and the book are designed with contrasting coloured boxes for text to describe special recipes or points of interest. The sections relevant to each country are slightly differently organised, for example the book includes a description of Italian cheeses which is not found in the magazine; however the book does not include the inserts on 'drink' by Derek Cooper that appeared in the magazine.

THE OBSERVER GUIDE TO BRITISH COOKERY

The Observer guide to / British / cookery / Jane Grigson

London, Michael Joseph, 1984

ISBN 0 7181 2446 4 Paperback

260 x 190 (220 x 160) Pp [1-5] 6-231 [232]

Illustration: Illustrated throughout with colour photographs, see notes.

Cover: Colour photograph of Jane Grigson in kitchen by Richard Houghton, see notes.

Dedication on [9]: For all the producers and sellers of good things / for all the chefs / for all the friends and colleagues / who have helped so generously / with this book.

Followed by wood engraving of 3 apples on a bed of grass and leaves, with trees in foreshortened background.

NOTES

Editors: Polly Pattullo and Naseem Khan

Copyright: Text, 1984 with Jane Grigson; photographs, 1984 with The Observer Ltd

Price: £8.95 [back cover]

Half-title: The Observer guide to British cookery

Contents: Acknowledgements, Introduction, How to use this book, The South-West, London and the South, The Midlands, East Anglia, The North-East, The North-West, Scotland, Wales, Ireland, Appendix: Consumer guide / Hotels and restaurants / Bibliography, Index of recipes, General index, Photographic credits.

The acknowledgements contain a rationale for the need to use other people's recipes. The General index separates out names of people and places from foods and recipes. The Consumer guide provides addresses of suppliers, hotels, museums and miscellaneous resources. The book cover notes that this printing is part of a group published as 'Mermaid Books'.

Illustration: Photographs by George Wright, Conrad Hafenrichter, Barry Lewis, Roger Scruton, Christopher Cormack, Glyn Slatterly; studio photography by Angus Forbes; wood engravings by Chris Wormell; stylist Roisin Nield; home economist Clare Ferguson. Illustrated throughout with colour photographs of dishes, goods, shop fronts, machinery, people in context, e.g. man in turmeric warehouse all yellow. A few black and white wood engravings mainly of animals and fruit or vegetables, including one on the title page.

Cover: The cover is dark blue background wrapped round from front to back, with white lettering on front, back and spine.

Publication: Filmset by BAS printers Ltd, Over Wallop, Hampshire. Colour separation by Columbia Offset, Singapore. Printed and bound in Great Britain by W. S. Cowell Ltd, Ipswich.

This book is apparently written as a whole, from which supplements were extracted by the editor Naseem Khan for publication in The Observer during 1984. The design of both book and magazine incorporates contrasting colour boxes and insets with information on special foods, on people's reactions to foods, and other notes of interest. The book separates out Ireland from Wales, and the magazine provides an edited text that is more assertive, with only a selection of recipes. Perhaps the most obvious difference is in

the illustrations: the magazine uses more woodcuts and reproduces them far more successfully than the book; it also carries many illustrations of advertising designs from the late nineteenth and earlier twentieth century, relevant to products advertising in the magazine supplement itself.

EXOTIC FRUIT & VEGETABLES

Exotic fruits / & vegetables / text by Jane Grigson / illustrations by Charlotte Knox

London, Jonathan Cape, 1986

ISBN 0 224 02138 9 Hardback

270x190 (220x145) Pp [1-6] 7-128

Illustration: Full-colour illustrations by Charlotte Knox, see notes.

Jacket: Colour illustration of exotic fruits and vegetables, knife and chopping board, see notes.

Dedication [4]: To Joe / and in memory of Geoffrey

NOTES

Copyright: Text by Jane Grigson; illustrations by Charlotte Knox

Price: £12.95

Half-title: Exotic fruits & vegetables

Contents: Acknowledgements; Introduction; Fruits; Vegetables; Glossary; Bibliography; Index.

The individual introductions for each fruit and vegetable give background information about the item, including alternative names, plus cooking instructions and recipes. Illustrations creatively interspersed with the text, frequently bled into white space and off page.

Illustration: Details from drawings on half-title, title and chapter title pages; comprehensively illustrated in colour with illustrations and text interspersed plus many full-page drawings.

Jacket: Front to back wrap-round. Colour illustration of exotic fruits and vegetables, knife and chopping board on lower two-thirds; upper third white with grey-and-black lettering of author, illustrator and title; black-and-white lettering on spine.

Publication: First edition. Printed in Italy by New Interlitho SpA, Milan; photoset by Rowland Phototypesetting Ltd, Bury St Edmunds, Suffolk.

THE BOOK OF INGREDIENTS

The book of / ingredients / introduction by Jane Grigson

London, Michael Joseph, 1980

ISBN 0 7181 1915 0 Hardback

278 x 211 (250 x 190) Pp [1-5] 6-296

Illustration: Many colour plates photographed by Philip Dowell, see notes.

Jacket: Colour photograph by Philip Dowell, see notes.

NOTES

Written by: Adrian Bailey, Elisabeth Lambert Ortiz, Helena Radecka.

Copyright: Dorling Kindersley Ltd, 1980

Price: £10.95

Half-title: The book of ingredients

Contents: Introduction, Herbs, Spices and seeds, Flavorings, Seasonings, preservatives and extracts, Pickles, chutneys and pastes, Mustards, Oils, Vinegars, Sauces and dressings, Sugars and syrups, Honey, Jams, marmalades, and jellies, Fats and milk products, Cheese, Eggs, Vegetables, Dried pulses, Mushrooms and truffles, Fruit, Dried fruit, Nuts Cereals, Baking goods, Pasta, Noodles and dumplings, Fish, Seafood, Preserved fish, Poultry, Game, Offal, Sausages and preserved meats, Coffee, Tea, Wines, beers and spirits, Index, Acknowledgements.

Each section begins with an overview of specific points to be made about the particular ingredient, and moves on to detailed description of the types of the ingredient. The index includes the Latin classification of many plants. The acknowledgements thank several people involved in the production process as well as suppliers of ingredients used in the preparation of the material.

The introduction, on p 6, is written by Jane Grigson. She takes the opportunity to comment upon the way that food users are at the mercy of manufacturers and government regulators which often restrict the available goods.

Illustration: The book has colour plates from pp 9-208; numerous pen-and-ink drawings of foodstuffs, tools, people.

Jacket: The jacket colour photograph is of foods, laid out in a design, presumably by Philip Dowell; with front and back printed on white background with black and dark brown lettering, and spine and flaps printed dark brown on white with lettering in white.

Publication: The book is the product of a skilled design team, listed on the title-page verso. Typesetting is by Contact Graphics Ltd, London; reproduction by F. E. Burman Ltd, London; printed and bound in Spain by Graficromo, S. A. - Cordoba. The endpapers are printed in light orange with a representation of a pear, melon and courgette.

CONTRIBUTIONS TO BOOKS

Jane Grigson also contributed a foreword, of about 1600 words, to Patrick Rance's book about French cheese, listed below. Her foreword occupied pp [ix]-xii. The legend 'foreword by Jane Grigson' appeared on the dust jacket of the book and on the title page, but the foreword was not the subject of a separate copyright notice.

Patrick Rance. *The French cheese book*. London, Macmillan London Ltd. 1989.

In the foreword to the translation of a 16th-century Italian text on food by Giacomo Castelvetro, Jane Grigson describes her acquaintance with his work and with the paintings of Giovanni Garzoni which figure largely in the illustrations to this edition. She underlines her interest in the detail of visual representation, and the translator Gillian Riley designs this book with considerable skill and care. The foreword is found on pp 7-[14] and is given a separate copyright notice; the jacket carries the words 'Foreword by Jane Grigson'.

Giacomo Castelvetro. *The fruit, herbs & vegetables of Italy an offering to Lucy, Countess of Bedford*, foreword by Jane Grigson, translated and with an introduction by Gillian Riley. London, Penguin Group, Viking. 1989.

TRANSLATIONS BY JANE GRIGSON

The first two books published by Jane Grigson were translations from the Italian.

Giovanni A Cibotto. *Scana Boa*, translated by Jane Grigson. London, Hodder and Stoughton. 1963.

Bonesana Beccaria. *Dei delitti e delle pene*, translated by Jane Grigson in Manzonì, Alessandro: *Storia della colonna infame*, translated by K Forster. London, Oxford University Press. 1964.

COLLABORATIONS WITH GEOFFREY GRIGSON

Geoffrey Grigson and Jane Grigson. *Shapes and Stories*. London, John Baker, 1964.

Geoffrey Grigson and Jane Grigson. *Shapes and Adventures*. London, John Marshbank. 1967.

ITEMS YET TO BE TRACKED DOWN

A chapter on fish cookery in *The cookery year*, published by Readers' Digest in 1978.

Two books for Sainsbury's, *Dishes from the mediterranean* (1984), and *The cooking of Normandy* (1987).

[? A contribution to] an American book on Christmas.

[A contribution to] a book edited by Barbara Kafka as a tribute to James Beard.

ground. The name of the artist is not given. First two words of title in dark green - script block capitals and rest in light green - script small case.
 Price is printed in light green on top right hand corner.
 Top half of back has brief biographical details about Jane Grigson, top half white, bottom half green.
 Publication: Printed by Burleigh Ltd at the Burleigh Press, Bristol; there is one later impression of 1977

Final page lists other books published by Abson Books, including 'Cooking carrots' Jane Grigson. The 1977 'Cooking spinach' is the only book still in print. All the above cookery books originally included a packet of seeds of the vegetable named in the title. Cooking spinach no longer includes such seeds. There are no other changes to the second impression.

VEGETABLE BOOK

Jane / Grigson / vegetable book
 London, Michael Joseph, 1978
 ISBN 0 7181 1675 5 Hardback
 230 x 155 (185 x 110) Pp [1-15] 16-607 [608]
 Illustration: Yvonne Skargon's line drawings precede each vegetable entry.
 Jacket: see notes.
 Dedication [5]: For Geoffrey / who introduced me to John Evelyn / and gardenage
 Quotations: 'Every book is, in an intimate sense, a circular letter / to the friends of him who writes it. They alone take / his meaning; they find private messages, assurances of love, and expressions of gratitude, dropped for them in every corner.' R.L. Stevenson
 'Most people spoil garden things by overboiling / them. All things that are green should have a little / crispness, for if they are overboiled they neither / have any sweetness or beauty.' Hannah Glasse

NOTES

Copyright: Jane Grigson 1978
 Price: £10.00
 Half-title: Jane Grigson's / vegetable book / illustrated by / Yvonne Skargon
 Contents: Acknowledgements, Introduction, Alphabetical entry for vegetables, Appendixes on cutting vegetables, steaming and blanching, stocks, savoury butters, sauces, stuffings, batters, Index.
 The introduction is signed 'Broad Town & Troo, 1978'
 Jacket: Front, spine & back carry a reproduction of 'Cuisine Provencale' by Antoine Raspal (1738-1811). The title is printed in white.
 Publication: First edition. Phototypeset in VIP Times by Western Printing Services Ltd, Bristol. Printed and bound by Redwood Burn Ltd, Trowbridge & Esher.

The first American edition was published by Atheneum in 1979, with a new Introduction, Glossary, and Tables of Equivalents. This book went on to win the Glenfiddich Writer of the Year Award for 1978, and the Andre Simon Memorial Book Award.

Jane Grigson's / vegetable book
 Harmondsworth, Penguin, 1986
 ISBN 0 14 046352 6 Paperback
 195 x 125 (165 x 95) Pp [1-7] 8-618 [619-624]
 Illustration: (as Michael Joseph 1978)
 Cover: Front - reproduction of 'Cuisine Provencale' by Antoine Raspal, see notes.

NOTES

Copyright: Jane Grigson, 1978, 1979

Price: £4.95

Half-title: Jane Grigson's / vegetable book / with a new introduction, glossary, / and table of equivalent weights and measures / for the American edition / illustrated by / Yvonne Skargon

Contents: As Michael Joseph 1978, but with addition of the Introduction to the American Edition, Glossary and Equivalent weights and measures.

Cover: Title in white superimposed on reproduction; spine and back have cream background black print. The back includes the information that Jane Grigson won the Andre Simon Memorial Fund Book Award.

Publication: The text described is the 4th imprint based on Penguin 1980 edition made and printed by Richard Clay Ltd, Bungay, Suffolk.

Jane Grigson's / vegetable book
 London, Penguin [date not given]
 ISBN 0 14 046859 5 Paperback
 215 x 135 (180 x 105) Pp [1-7] 8-618 [619-624]
 Half-title: As Penguin 1986.
 Illustration: As Penguin 1986.
 Cover: As Penguin 1986, with extended collection of review quotations on the back cover.

NOTES

Copyright: Jane Grigson 1978/79

Price: £10.99

Contents: As Penguin 1986.

Publication: This printing is the seventh impression, and the book has become part of the Penguin Cookery Library. The biography refers to Jane Grigson's death in March 1990. Printed by Clays Ltd, St Ives plc.

FOOD WITH THE FAMOUS

Food / with the / famous

London, Michael Joseph, 1979

ISBN 0 7181 1855 3 Hardback

240 x 160 (175x110) Pp [1-8] [9]10-256

Illustration: Nine full-page black and white photographs of the subjects either alone or with others, plus a full-page reproduction in black and white of 'Le Déjeuner' (1872) by Claude Monet.

Jacket: Colour reproduction of a detail of Claude Monet's 'Le Déjeuner sur l'herbe', see notes.

Dedication [5]: For Anthony Ellis / who thought of the idea

NOTES

Copyright: 1979 by Jane Grigson

Price: £7.50

Half-title: Food with the famous

Contents: List of illustrations; Introduction and acknowledgements; John Evelyn (1620-1706); Parson James Woodforde (1740-1803); Jane Austen (1775-1817); Thomas Jefferson (1743-1826); Rev. Sydney Smith (1771-1845); Lord Shaftesbury (1801-1885) and Lady Shaftesbury (1810-1872); Alexandre Dumas (1802-1870); Emile Zola (1840-1902); Claude Monet (1840-1926); Marcel Proust (1871-1922); general index 249; index of recipes 252. Introduction includes acknowledgements and note on quantities. Each chapter has individual introduction to the famous person followed by recipes.

Jacket: The reproduction is in colour with off-white lettering, wrapping round onto the spine. The back has several quotations praising the book.

Publication: First edition. Printed in Great Britain by Hollen Street Press, Ltd at Slough, Berkshire.

A new edition is planned for 1992, by Grub Street Press, with a completely new design and an introduction by Claudia Roden.

Food / with / the / famous

Harmondsworth, Penguin Books, 1981

ISBN 0 14 046444 1 Paperback

196x129 Pp [1-9] 10-256

Illustration: As for 1979 edition.

Cover: Colour reproduction of 'Le Déjeuner sur l'Herbe', a painting by Claude Monet, see notes.

Dedication [5]: As for 1979 edition.

NOTES

Copyright: Jane Grigson

Price: £2.50

Half-title: Food with the famous; biographical detail about author

Contents: As for 1979 edition.

Cover: Front to back wrap-round. Title and author's name in white lettering on dark brown oval panel, with brief description similar to back cover.

Publication: First paperback edition 1981. Printed in Great Britain by Richard Clay Ltd, Bungay, Suffolk; set in Linotype Baskerville.

THE SHELL GUIDE TO FRANCE

The Shell guide to / France

With an introductory essay by Jane Grigson

London: Michael Joseph, 1986 (see notes)

ISBN 0 7181 2255 0 Paperback

234 x 148 (197 x 122) Pp [i-iv] [1-7] 8-464 [465-468]

Illustration: Eight colour plates, numerous other illustrations, see notes.

Cover: Front colour photograph by Ronald Sheridan, see notes.

NOTES

Editor: Edward Young

Copyright: Rainbird Publishing Group, 1979; Maps copyright: Shell Francaise.

Price: £8.95

Half-title: The Shell guide to France

Contents: Editor's foreword; Introduction; Food in France, Wines of France, The caves of prehistoric man, A brief history of France, Architecture in France, Paris, Paris environs, The north, The northwest: Normandy and Brittany, The northeast, The Loire valley and Poitou-Charentes, The southeast, The massif central, Burgundy and the Rhone valley, The French alps, Languedoc-Roussillon, Provence, Corsica (Corse), Glossary, Historical chronology, Bibliography, Tourist information, Maps, Index.

The guide opens with 5 introductory essays, the first of which 'Food in France' is by Jane Grigson. It is found on pp [18] 19-23, and covers charcuterie, boucherie, poissonerie, patisserie, boulangerie, epicerie, supermarche, le self-service. The text is descriptive and focuses on the different foods and foodstuffs available from these shops. The section also carries two photographs, one of a market and one of the interior of a cheese shop.

Illustration: Numerous black-and-white photographs, some black-and-white drawings, reproductions of paintings, line drawings of places; maps.

Cover: The cover photograph is of 'A view of the Dordogne at La Treyne southeast of Souillac', with dark blue lettering and Shell logo; dark blue cover wrapped round spine onto back, with white lettering.

Publication: The copy described is the third impression of May 1986, taken from the revised edition of 1983 (second impression, March 1984). Printed and bound by Ebenezer Baylis Ltd, Worcester; maps based on the l'Institut Geographique National Paris. The title-page verso presents information inconsistent with the book itself: for example, the ISBN on the tpv is 0 7181 1809 X, and credit is

given to J. Allan Cash for a back cover photograph of 'A corner of the old town of Annecy' which is not on the back cover of this impression. It seems likely that these two items of information relate to the format of the revised edition of 1983.

The pp [i-iv] and [465-8] are insets of heavy blue paper with maps in lighter blue on [ii-iii] and [466-7].

The book is designed by George Rainbird Ltd, and maps are produced by Recta-Foldex.

THE OBSERVER FRENCH COOKERY SCHOOL

The Observer / French cookery school

By Anne Willan with a kitchen anthology by Jane Grigson

London, Macdonald, Macdonald Futura Publishers, 1980

ISBN 0 354 04523 7 Hardback

260 x 194 (230 x 168) Pp [1-9] 16-305 (see notes)

Illustration: Photography by Victor Watts, illustrations by Pamela Dowson, see notes.

Jacket: Front jacket photograph of utensils in jug, by Oliver Hunter, see notes.

Dedication: Anne Willan: For my colleagues, family and friends / whose advice I have freely borrowed and whose / tastes I have so candidly exposed / to the public view. My warmest / regards and thanks. Jane Grigson: The anthology of French food which / follows I offer as a tribute to all those - / including Anne Willan - who are not upset / or made jealous by the thought of the / excellence of French food.

NOTES

Editing: Judith Hill; Research and recipe drafting: Faye Levy

Copyright: In the text from The Observer series, Anne Willan and Jane Grigson.

New material, Anne Willan and Jane Grigson. Photographs and illustration, The Observer 1980. One photograph by Roger Phillips, PBC Publishing Ltd. Chart of egg sizes, by permission of The Eggs Authority.

Price: £12.95

Half-title: The Observer French cookery school

Contents: Introduction, The style of La Varenne, Boiling, poaching and steaming, Boning, Braising and stewing, Choux pastry, Consommé, Crêpes, Deep frying, Eggs, Frozen desserts, Gelatine, Genoise and 'Biscuit', Grilling and barbecuing, Main course soups, Meringues, Nuts, Pasta, Pâté brisée and pâté sucrée, Pâtés and Terrines, Petits fours, Puff pastry, Roasting, Salads, Sauces, Sausages, Sautés, Souffles, Stocks, Vegetables, Water bath (Bain Marie), Yeast doughs, An anthology of French cooking and kitchen terms, Useful conversions, Bibliography, Index.

The introduction by Jane Grigson, on [8], is a brief comment on Anne Willan's teaching style at La Varenne, where she encourages questions and gives support

to the students. Her 'Anthology of French cooking and kitchen terms', on pp 247-94, is an alphabetic listing of descriptions written in condensed but detailed prose full of personal observation.

Illustration: Full-page colour photographs throughout of made dishes and cooking procedures; smaller photographs, in colour, inset throughout within the three column format, of preparation techniques. A few black and white illustrations of particular equipment, e.g. mandolines, fish poachers, etc.

Jacket: The back jacket photograph of Anne Willan and staff from La Varenne is by Victor Watts. Both front and back photographs are in colour, inset into a light green background wrapped round from front to back and flaps; lettering in black and dark green.

Publication: The book is printed and bound by Purnell and Sons Ltd, Paulton (Bristol) and London.

The book uses material largely unedited from The Observer series of the same name, also published in 1980 and designed by Graeme Murdoch. The design of the book which uses the same typography as the magazine pull-out, is by Sue Carter, who also incorporates many of the magazine's photographs. The book contains substantially more new material in the form of additional recipes in sections, as well as 14 new sections; but the book does not include the illustrations incorporated into the 'Kitchen Anthology' sections, by Lars and Lois Hokanson.

JANE GRIGSON'S FRUIT BOOK

Jane Grigson's fruit book

London, Michael Joseph, 1983

ISBN 0 7181 2125 2 Hardback

235 x 150 (185 x 110) Pp [i-xviii] [1] 2-508 [509-510]

Illustration: By Yvonne Skargon, see notes

Jacket: Colour reproduction of Andre Bauchant's Le Fruitier (1956)

Dedication [p. 5]: For Geoffrey Sophie Laure & Jean-Sebastien

Quotation: 'A handsomely contrived, and well furnished Fruit / Garden is an Epitome of Paradise, which was a most / glorious place without a palace.'

John Evelyn

'Boats have entered harbour heavy with the ripe fruits of / lands unknown to us. Quick, set them ashore, for us to / enjoy at last.' Andre Gide

NOTES

Copyright: Jane Grigson 1982

Price: £14.95

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Contents: Acknowledgements, Introduction, Quantities, Entry for each fruit in alphabetical order, Appendices on 'The Best Fruit Shop', 'Edward Bunyard's