

**TASTE: THE STORY OF BRITAIN THROUGH ITS  
COOKING**

Noelle Nicole Ripplinger

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The rise and fall of the vegetable and the increasing and decreasing fondness for "things in tins" was interesting to watch over the long haul. Aug 29, Sherry Mackay rated it really liked it.

ElizabethDavidoncetoldtheOxfordFoodSymposiumthatyoushouldnevertak  
It would help to already be familiar with some British dishes, as the author doesn't always explain what they are. I most certainly do not read cookery books. D-Day is the true example of British-American closeness.

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