

Jurado offers a compilation of texts of all sorts on the virtues and medicinal properties of olive oil. He has made some unexpected finds, such as the "Treatise on the Evil Eye" by the Renaissance writer Marqués de Villena, which discusses how the evil eye can be detected by the olive oil test. With plenty of photos, engravings and illustrations, the book is structured in three parts. One on supernatural cures, sacraments, miracles, prayers, folk healing, incantations and the evil eye. Another on natural medicine, cures over the centuries, medical and pharmaceutical treatises and curative and cosmetic formulae. The last part covers present-day medicine, cuisine and cosmetics, with proverbs and a full bibliography.

(Edita Comunicación Gráfica, S.L.; cgedicion@arrakis.es)

Varietades del olivo en España (Olive varieties in Spain). Several authors. This book is a compendium of the studies carried out on olive varieties in Spain over the last thirty years, with photos and illustrations. No such studies were carried out until the 19th century. The 1970s saw the start of systematic study and cataloguing and, more recently, the focus has turned towards genetic improvement and biotechnology.

(Ministerio de Agricultura, Pesca y Alimentación; centropublicaciones@mapa.es; Mundi-Prensa Libros, S.A.; libreria@mundiprensa.es; www.mundiprensa.com)

Culture and literature

Saberes y sabores del legado colombino. Gastronomía y alimentación en España y

América s. XVI-XXI

(Knowledge and flavors, the legacy of Columbus. Gastronomy and food in Spain and America from the 16th to 21st centuries). Julio Valles Rojo. This book reminds us of the importance of the discovery of America for our current diet. It gives full, documented information on the supplies carried by the ships sailing to the new continent, the products exchanged, references made by the chroniclers at the time, recipes, weights and measurements (with their equivalents), and a glossary. America was quick to adopt Spanish products such as grapes, wheat, lemons, pigs, beef cattle and horses. This was not the case with products imported into Spain, such as potatoes, chocolate, tomatoes, turkey, pepper, pineapple, vanilla, avocado, corn, strawberries, sweet potatoes, sunflowers, peanuts, tobacco, and many others, which took a long time to catch on.

(Ayuntamiento de Valladolid; www.ava.es; Lidiza; info@lidiza.es)

Lo que hemos comido (Things we have eaten). A book of digressions on the subject of food, with chapter headings that include "A few good things – caviar, oysters..." and "Romesco sauce". Josep Pla was one of the great Catalan writers. This full edition of his gastronomic works is surprisingly up-to-date, even though he died 25 years ago. Essential reading for those interested in Mediterranean cuisine in general and Catalan cuisine in particular because of its enlightened opinions and insightful commentaries. The prologue is by chef Santi Santamaría and the photos by

Catalá-Roca. (Ediciones Destino, S.A.; www.edestino.es)

Léxico científico gastronómico, las claves para entender la cocina de hoy (A scientific and gastronomic lexicon. Keys to understanding cuisine today). Authored by elBullitaller and the Alicia Foundation (for food and science), this publication helps us understand the role of science in cuisine. ElBullitaller was created in 1997 with the aim of separating culinary creation from the daily work of the restaurant. Its directors are Albert and Ferran Adrià. The idea of the lexicon is that it should continue to grow. If readers have suggestions, they can send them to: lexico@alimentacioiencencia.org (Editorial Planeta, S.A.; www.editorial.planeta.es)

Comer con Isabel de Castilla. La cocina en tiempos de la Reina Católica (Eating with Isabel of Castile. Cuisine at the time of the Catholic Queen). Julio Valles Rojo. The ingredients, influences, utensils, etiquette, service, religious considerations and customs of a traveling court. (Excmo. Diputación Provincial de Valladolid; angel-pedrosa@dip-valladolid.es)

La salazón de pescado, una tradición en la dieta mediterránea (Salted fish, a tradition in the Mediterranean diet). Lorena Gallart Jornet, Isabel Escriche Roberto, Pedro Fito Maupoey. A bilingual, Spanish-English publication which includes recipes covering historical and technical aspects of a process that is still largely a manual one. Salting makes it possible to preserve very perishable foods for a long time and to trade with them. Since ancient times, the

Spanish eastern coast has been an important center for salting food. Some of the products subjected to salting are cod, tuna, bonito, ling, meager, sardines, mackerel, anchovies, smooth-hound and octopus. The parts of the tuna that are salted are the loin and roe, and salted tuna tripe is considered a delicacy. (Editorial UPV, Universidad Politécnica de Valencia; www.editorial.upv.es)

Palabra de cocinero, un chef en vanguardia (As good as his word, a chef on the cutting edge). Santi Santamaría, 3 Michelin stars. This publication offers a selection of articles printed in the *La Vanguardia* newspaper between 2002 and 2005, reflecting the writer's interest in improving consumer information and the quality of our food.

(Salsa Books, Grup Editorial 62; correu@grup62.com)

Porca memoria. Recuerdos de comida y cocina de un par de verracos (Porca memoria. Memories of eating and cooking by a couple of hogs). Hasier Etxeberria and David de Jorge. A writer responsible for a literature program on TV and a writer/chef have put together a very personal, hilarious and sarcastic book. Their recipe book was reviewed in the previous edition of *Spain Gourmetour* for May-August 2006. (RBA Libros, S.A.; rba-libros@rba.es; www.rbalibros.com; www.porcamedia.com)

The chef and the restaurant

One day at Mugaritz Restaurant. A trilingual publication in Danish, English and Spanish. The