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## Editorial

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## Editorial

### Authors

Michelle Share, Dorothy Cashman, and Máirtín Mac Con Iomaire

## EDITORIAL

### A Note from the Editors

Welcome to the second issue of the *European Journal of Food, Drink, and Society*.

As 2021 draws to a close, we, as editors, are very pleased to bring you the second issue of the journal. We remain in very challenging times on several fronts, and this is reverberating through our world on many levels. However, we have been heartened by the positive response from our readers to the first issue and have enjoyed working with the contributors to this issue.

Reflecting on what this year has meant to us, several thoughts come to mind. The reality that we are a global community and interdependent for our welfare is a lesson surely learned. This complex interweaving of the global and the local is very apparent in the research conducted by Hui Zhi and Huan Chen in **Dependent or Independent: Exploring the Culture of Local Coffee Shops in China**. The phenomenon of the coffee house has been scrutinised by scholars across a range of academic disciplines; Hui and Huan's research focuses on owners of independent coffee shops in "the homeland of tea — China." It is not without some irony that the existence and success of the independent coffee house in China may in some part be attributable to transnational corporations such as Nestlé and Starbucks; a deeply felt need for the local and the personal in the face of the global sweep of these corporations.

Nothing could be more deeply personal than the subject matter of Tina Sikka's paper. She provides an analysis of media coverage of food events that are increasingly observed as part of end-of-life rituals for those undergoing a medically assisted death. In **Food, Comfort, and Community: Media Coverage of Last Meals for the Dying**, Tina illustrates how such media coverage provides us with insights into the social, cultural, and gendered significance of food in the context of a death which has been planned. Tina reminds us that while medically assisted dying is accessible to just a small number of relatively privileged individuals in a few countries and states, new commercial activities in the form of end-of-life parties are promoting new forms of commodification and consumerism. Such events, in the context of food and eating, provide a rich source of symbolic meaning worth further study. It remains challenging to get people to think and talk about death – particularly their own. With the projected growth in the proportion of older people, and more diverse societies than ever before, there will be a need to expand the range and type of research in this area. We envisage that Tina's paper will prompt researchers of death and dying to consider the role of food at the end of life.

Priscilla P. Ferguson's argument for gastronomy as a cultural field and the importance of realist fiction writers within that context is the premise of Liz Wilson and Anke Klitzing's analysis of "**This Wizard of the Cooking-Stove**": **How P.G. Wodehouse Contributed to the Field of Gastronomy through Anatole, the French Chef, in the Jeeves-and-Wooster Series.** Liz and Anke's analysis presents evidence that a comedic genre does not preclude an appreciation of the ethnographic accuracy of Wodehouse's recreation of Edwardian England. Some fifty years ago in a lecture delivered at University College Cork, the eminent historian Oliver Mac Donagh noted the ability of literature, specifically the novel, to "yield insights and possibilities of recovering special portions of the past, for which we shall search in vain in any other matter." It is unlikely that Professor Mac Donagh could have foreseen the exponential rise of food studies and the blurring of boundaries between academic disciplines, an interdisciplinarity that has released a vast amount of academic energy very evident in this analysis of Wodehouse and his realisation of an Edwardian world.

COVID-19 continues to shape our lives in unexpected ways. In their teaching practice note, **Silence in the Kitchen: How Students Innovated and Created despite COVID-19**, Anna Cruickshank and Pauline Danaher describe how a group of students and their lecturers at the School of Culinary Arts and Food Technology, Technological University Dublin, rose to the challenges posed by the lockdown here in Ireland last January. In the face of an unprecedented educational challenge, what emerges is a remarkably uplifting story of innovation and personal growth.

Three books have been reviewed for this issue of the journal. Claudia Kinmonth's beautifully written and illustrated *Irish Country Furniture and Furnishings 1700-2000* is reviewed by Clodagh Doyle, Keeper-Irish Folklife Collection, National Museum of Ireland.

Professor Martin Caraher, Emeritus professor of food and health policy at City, University of London has reviewed Tim Lang's *Feeding Britain: Our Food Problems and How to Fix Them*. Many of our readers will have listened to Tim's stimulating keynote address delivered at the Dublin Gastronomy Symposium last year: <https://tinyurl.com/2p9ajk6e>.

Corey Lee Wrenn's *Animals in Irish Society: Interspecies Oppression and Vegan Liberation in Britain's First Colony* is reviewed by our own Dr Máirtín Mac Con Iomaire and will no doubt nudge many of us further along the path of sustainable vegetarianism.

Many of our readers will be familiar with the work of Laura Mason not least for the book she co-authored with Catherine Brown and which was published in 1997 as *Traditional Foods of Britain. An Inventory*. It was with great sadness therefore that we learned of Laura's death in March. Tom Jaine has written an appreciation of Laura for this issue of the journal.

**A note about our house style**

As an online, cross-disciplinary journal we as editors recognise one of the most vexatious issues when submitting your paper is what style guide to follow, and specifically what citation form to use. To this end, we have adopted the Chicago Referencing Style (as detailed in the *Chicago Manual of Style*, 17th edition). This allows you, as authors, to use a **numbered note** (footnote/endnote) variant or an **author-date** variant. Bear in mind also that we welcome visual content, once all the legal niceties are observed.

And last, but by no means least. A heartfelt “thank you” to our reviewers. We know the stress and constraints under which you are operating. We deeply appreciate your willingness to participate in the peer-review process, and we cannot thank you enough.

***Guíonn na hEagarthóirí Nollaig shona agus athbhliain faoi mhaise dár léitheoirí.***  
**Wishing all our readers a happy Christmas and a peaceful New Year.**

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