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Editorial

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Editorial

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EDITORIAL

A Note from the Editors

Another year draws to a close and we are delighted to bring to fruition this, our third issue of the *European Journal of Food, Drink, and Society*. It has been a pleasure to work with our contributors on this issue and we are sure that it will be of interest to a wide audience.

Against a backdrop of ‘mindful drinking’ and the health impact of excessive alcohol consumption, there has been a marked increase in the range of no and lo alcoholic drinks in retail outlets. Through her ethnographic study of the UK’s first alcohol-free off-licence, our opening article by **Claire Davey** informs us about who is consuming lo-no alcohol drinks and why.

Richard Tobin is an Independent Researcher whose professional background is brought to bear on his research of bakeries, ovens, and shop-bought bread in nineteenth and early twentieth century Ireland. His analysis shows us that such commercial ovens were more common than might be popularly thought, yet they have left relatively little trace in the folk memory. This is explored through personal and archival documents and the Schools’ Collection, digitally available to explore at <https://www.duchas.ie/en/cbes>

Not surprisingly, given the environmental consequences of greenhouse gas emissions from unsustainable food production and consumption practices, there has been expansion in higher education programmes concerned with environmental sustainability. One such programme, the EU funded 18-month MSc in Global Challenges for Sustainability, which offers a distinct food theme, is the subject of a report from **Megan O’Brien** and **Pien Barnas**. Megan and Pien reflect on their experiences of participating in the pilot phase of the programme which involves an alliance of five European universities. We are sure that their reflections will be of interest to other students who wish to pursue the degree in the future and to educators involved in multi-institutional challenge-based programmes.

Environmental and sustainability themes, this time within the context of the visual arts, connects the above article with **Zaena Sheehan’s** reflections on A Growing Enquiry– Art & Agriculture, Reconciling Values, a group exhibition held at the Royal Hibernian Academy in Dublin during Spring 2022. Zaena Sheehan, is a London Arts & Humanities Partnership (LAHP)-funded PhD student at University College London. Her research on the role of the visual arts in the context of the ecological crisis allows for a very illuminating perspective on this timely exhibition.

We have three book reviews which will be of interest to our readers.

Mary Farrell reviews *Cheffes de Cuisine: Women and Work in the Professional French Kitchen*, by Rachel E. Black (Champaign, IL: University of Illinois Press, 2021). Mary's doctoral research was [A Critical Analysis of Gender Inequality in the Chef Profession in Ireland](#), research which allows for a thorough analysis of this very pressing topic. She concludes that Black does an excellent job of identifying the patriarchal systems and processes that continue to create barriers for women chefs.

James Fox reviews Charlampos Giousmpasoglou, Evangelia Marinakou, Anastasios Zopiatis, and John Cooper's *Managing People in Commercial Kitchens: A Contemporary Approach* (Abingdon, Oxfordshire: Routledge, 2022). James describes *Managing People in Commercial Kitchens* as an informative resource for culinary students, researchers, head chefs, hospitality managers and aspiring professional cooks who will benefit from this authentic appraisal of current issues experienced in many professional kitchens across the globe.

Anke Klitzing reviews Nicola Humble's *The Literature of Food: An Introduction from 1830 to the Present* (London: Bloomsbury Academic, Hardback 2020). As Anke notes in this wide-ranging review, *The Literature of Food* is an engaging read, appealing across a wide spectrum of readers. We are sure it will find a place on many a bookshelf belonging to our readers.

Finally, we wish to thank most sincerely the reviewers that worked with us during the year, without whom it would be difficult to produce the Issue. Their work is highly valued by the contributors and the editors.

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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