

As I got to know the Members of the Editorial Board better and better and discovered their personal interests, I found that, Professor Nicholas Kurti of Oxford and Professor Heinz Maier-Leibnitz of Munich, were both eminent physicists and gourmet cooks, who had published cookery books under their own name. Maier-Leibnitz had even invented a method of combining cooking and chairmanship of a committee, which I have already fully mentioned on Title 291. His most advanced book, together with Traude Cless-Bernert, *Mikrowellen-Kochkurs für Füchse*, Piper 1989, introduced microwave cookery to German and Austrian recipes.

Maier-Leibnitz of course knew my own interest in good food, and on two occasions cooked a lunch for me. While he was chairman of the DFG, the German Research Association, an appointment which demanded all his attention, such meals were considered a great honour which a scientist could receive. For both menus he chose cooking in rock salt, once a chicken and once a small leg of lamb, both delicious. I had never heard of, nor tasted the results of this culinary technique which preserves all natural juices in the meat, or the fish, if such is the meal.

At another occasion, Maier-Leibnitz was a speaker at a symposium in the humanistic world, entitled "The Culture of Eating". It was a rare event for a professor of physics and he told me of its interdisciplinary character.

What was even more important, he suggested a colleague who would be prepared to write it up for ISR. The three-day meeting took place in Selb, Bavaria, was sponsored by the Rosenthal Company, the manufacturers of fine porcelain, and was supported by the D.F.G. The report for ISR was written by Professor Dr Trude Ehlert from the Department of Germanistics, the University of Bonn. I do not know if the proceedings were ever published.

I realised how all-embracing the subject of 'eating' was considered, and I regretted that I had not been invited to report it. Nietzsche's philosophy of nutrition, the importance of dinner parties in Kant's daily life, a cultural psychology of taste and the aesthetic pleasures of eating, were the opening themes. The vast literature of eating was next considered, including talking about eating, table manners, German culinary neologisms, and the ideal cookery book was defined by Maier-Leibnitz. After-dinner speaking was demonstrated in a talk about its history and function after a festive dinner, and finally the different cultural aspects of the subject of 'Tourism and Eating' were analysed. All speakers were eminent academics from German Universities, and it was finally agreed that only interdisciplinary studies of eating could act as a basis for future research in this important subject.