

EATICAL CLEARANCE

Someone once said: If you steal one person's words, it's plagiarism. If you steal several people's words, that's research. An older version of these definitions was proposed by Rev. Charles Caleb Colton in 1820:

If we steal thoughts from the moderns, it will be cried down as plagiarism; if from the ancients, it will be cried up as erudition.

And this recipe book is full of serious research and awe-inspiring erudition. This statement is corroborated, confirmed and even condoned by Holmes and Hall (2020):

“Preparing, cooking and devouring food is a process, and one which involves a series of embodied skills and visceral repertoires, as well as material engagements” (p. 84).

This recipe book is not intended to facilitate the following:

As raw materials are transformed into commodities – for example tea leaves into tea bags, or blackberries into jam – the monetary value of the material increases. This process of accruing value in a material object, food or otherwise, as it moves through a series of production and consumption practices has been of intense interest to social scientists, particularly for how it intersects with ideas about workers' rights and labour conditions, waste and resource use, and the cultural place of consumer goods in everyday life. (Holmes & Hall, 2020, p. 85)

So we're not about commercial use. This recipe book is just for making nice stuff in your kitchen. Sorry, restaurateurs.

And how can that not be perfectly ethical?

Holmes, H., & Hall, S. M. (Eds.). (2020). *Mundane methods: Innovative ways to research the everyday.* Manchester University Press

