

(XVIII). This welcome addition to encyclopedic reference scholarship has already been awarded the 2010 Dartmouth Award Honorable Mention and a place in RUSA's Outstanding Reference Sources for 2010. Available editions also include an e-book version and inclusion in the Gale Virtual Reference Library database. Pricing for these options is available from the publisher. Highly recommended for any general public or academic reference collection, essential for any library supporting Asian/Chinese studies.—*Jenn B. Stidham, Public Services Librarian, Houston Community College-Northeast, Texas*

Encyclopedia of Organic, Sustainable, and Local Food. Ed. by Leslie A. Durham. Santa Barbara, California: Greenwood, 2010. 462 p. alkaline \$95 (ISBN 978-0-313-35963-7). E-book available.

There is certainly no shortage of articles, books, and other information on the organic food movement. While the concept of organic and local food has been around for many years, it seems to have exploded in the general consciousness with the publication of Michael Pollan's *Omnivore's Dilemma* (Penguin, 2006), Alice Waters's Edible Schoolyard program, the rise of community-supported agriculture, and the proliferation of organic food products in the market. This one volume encyclopedia introduces broad and basic concepts about organic, sustainable and local food to the general reader. The question is whether such an encyclopedia serves a purpose since information on these topics is so readily available elsewhere.

Editor Leslie Durham is a professor and chair of the Department of Geography and Environmental Resources at Southern Illinois University and has authored a previous book on the organic movement, *Good Growing: Why Organic Farming Works* (University of Nebraska Press, 2005). She has put together this encyclopedia, containing approximately 140 entries from more than sixty contributors.

The volume starts out with a chronology of food related events in the United States, beginning in 1862 with the creation of the USDA and ending in 2009 with the creation of the White House vegetable garden. In between, we find out that Rudolph Steiner published *Agriculture* in 1924 in which he describes the basics of biodynamic farming; in 1940, the word "organic" is used for the first time to describe a dynamic, holistic, sustainable agricultural system; *Silent Spring* is published in 1962; community-supported agriculture is brought to the United States in 1984 from Switzerland; and in 1999, Restaurant Nora in Washington, D.C. becomes one of the nation's first certified organic restaurants.

Instead of a table of contents, there is a list of entries but no page numbers are included. There is also a topical list of entries that includes such topics as "Activism, Movements and Community," "Agriculture; Animals, Fish and Seafood," "Education," "Environment," "Food," "Health," and "Sustainability."

The articles are arranged alphabetically and range in length from a few paragraphs to several pages. All articles are signed and end with a listing of further readings. The listing

of readings includes articles, books, and websites. There are "see also" references. For example, under "Local Food," the "see also" includes "Agriculture, Alternative," "Community-Sported Agriculture," "Family Farms," "Farmers Markets," "and "Slow Food." The articles are very interesting and informative and provide clear overviews of such broad topics as agricultural subsidies, heirloom seeds, free trade, natural food, slow food, and water quality.

An extensive index is included at the end of the volume. There are four appendixes. Appendix 1 contains the Report and Recommendations on Organic Farming, 1980; appendix 2 has the Organic Foods Production Act of 1990; appendix 3 lists the report U.S. Organic Farming Emerges in the 1990's: Adoption of Certified Systems, 2001; and appendix 4 has a USDA document, Recent Growth Patterns in the U.S. Organic Foods Market, 2002. The back of the volume also contains a selected bibliography as well as information about the contributors.

Perhaps because there is such a wealth of information to wade through on these topics, this source would be a very convenient starting point for a beginner reader on the subject. Recommended for high school, public, and undergraduate library collections.—*Stacey Marien, Budget and Finance Manager, Information Delivery Services, American University, Washington, D.C.*

Encyclopedia of Perception. Ed. by E. Bruce Goldstein. Los Angeles, Calif.: Sage, 2010. 2 vols. acid free \$375 (ISBN 978-1-4129-4081-8). E-book available (ISBN 978-1-4129-7200-0), \$465.

Encyclopedia of Perception, edited by E. Bruce Goldstein of University of Pittsburgh (Emeriti) and University of Arizona, is the first encyclopedia dedicated to perception. Goldstein is an excellent choice as editor, and his experience as both a textbook author and professor are evident in this readable and comprehensive encyclopedia. The list of contributors contains notable international figures in academia and institutional research, with the advisory board featuring more than two dozen scholars representing a variety of universities and institutes.

The editor's goals for the encyclopedia are to provide a reference work on perception that provides: "1) broad coverage, 2) authoritative entries, and 3) entries that are accessible to a general audience" (xxviii). The encyclopedia achieves all three goals and manages to be readable for a general audience and useful to an expert as well as provide a comprehensive overview of topics. In many cases, to connect with multiple audiences, there is repetition of ideas in which concepts are first explained using advanced terminology and in-depth descriptions and then restated in more general terms. Although this may seem redundant, it is one of the many strengths of this encyclopedia. Many of the entries read much like a well crafted lesson that first demonstrates the complexity of a concept and then illustrates how to understand the content. It is expected that a reference work on perception would have a