

American Dissidents: An Encyclopedia of Activists, Subversives, and Prisoners of Conscience. Ed. by Kathlyn Gay. Santa Barbara, Ca.: ABC-CLIO, 2012. 2 Vols. Acid free \$173 (ISBN 978-1-59884-764-2). Ebook available (978-1-59884-765-9), call for pricing.

This biographical reference source has 152 essays on a wide variety of American dissidents who promoted causes or opposed government or social policies during the twentieth century through the present time. The people chosen for examination were active in movements for the rights of African Americans, women, the disabled, labor, ethnic groups, the gay community, and Native Americans. Other activists were involved with the environment, peace, politics, religion, social justice, and political prisoners. The dissidents may represent various strains of the political and social left, such as Howard Zinn, Noam Chomsky, and Anna Louise Strong, or the right, such as Lyndon LaRouche, Phyllis Schlafly, and Rush Limbaugh. Among the key players in the movements for civil rights, there are essays on James Baldwin, Martin Luther King, Jr., Rosa Parks, Bobby Seale, Betty Friedan, Alice Paul, Barney Frank, Harvey Milk, Yuri Kochiyama, and Russell Means. Other subjects include anarchists Ferdinando Sacco and Bartolomeo Vanzetti, women's health advocate Margaret Sanger, socialist Charles Steinmetz, singer Pete Seeger, comedian George Carlin, labor activist Lucas Benitez, and human rights leader Eli Wiesel. Some individuals who became known in recent years for their activities are Al Franken, Glenn Beck, and Bradley Manning.

It is possible to find biographical information in other sources on all of the persons highlighted in this work, but this encyclopedia is valuable for its well-written, concise, and objective overviews of each dissident's life and contributions to the causes that they worked for or represented. Also, this work is up to date with many references to books, articles, and web sites from recent years and key references from previous decades. Some essays include a photo of the subject. There is a general bibliography in volume 2, a list of persons by their subject of activity, and a subject index. Each essay of approximately 2,000 words is written by one of the eight contributors, with most written by the editor Kathlyn Gay. Compared with the *Encyclopedia of American Activism, 1960 to the Present* (ABC CLIO, 1998) the new work covers a broader time period and is focused only on biography. *American Social Leaders & Activists* (Facts on File, 2002) is more narrowly focused than *American Dissidents* and it covers the entire period of American history in one volume. The selection criteria and emphasis of the works differ. For example the 2002 work above has articles on civil rights activist Jesse Jackson and peace activist Staughton Lynd, but neither appears in *American Dissidents* except in essays on other people. Lynd is not even mentioned in the index. Of course the new work has many entries for people who do not appear in the 2002 work. Certainly the index in *American Dissidents* could be improved, but some users will be using the searchable, digital version of the work thus lessening the importance of the index.

This work is recommended for adults and students in secondary and undergraduate school.—David Lincove, *History, Political Science, Public Affairs, and Philosophy Librarian, Ohio State University Libraries, Columbus, Ohio*

American Food by the Decades. Ed. by Sherri Liberman. Santa Barbara, Calif.: Greenwood, 2011. 250 pages. Acid free \$85 (ISBN 978-0-313-37698-6). Ebook available (978-0-313-37699-3), call for pricing.

For as long as human culture and society have existed humans have had an interest, if not an obsession, with the food they eat. Whether it was the star chefs of the kitchens of the elite in Ancient Rome or the gourmards and foodies of the last century one can see that people love their food. As such, food is not just to keep our bodies living but it is for social and spiritual nourishment as well.

Sherri Liberman's work, *American Food by the Decades*, covers the food related trends, brands, companies, technology, and celebrities of the United States in the 20th Century. The author states "what we consume says volumes about who we are as a people and nation" (vii). With this statement in mind Liberman takes us on a splendid, well researched tour of who we were and are. The book is compact at 250 pages, but succeeds in fulfilling the author's purpose in an easy to read and understand format.

The chapters of the book cover each decade of the twentieth century. Each chapter begins with a several page long introduction to the decade covering historical, cultural, and, of course, food trends. Following this is an alphabetical listing of entries of the important foods, brands, companies, technology, and notable people of each decade. Thus one can easily look up the origins of the muffuletta sandwich, Philly cheesesteaks, Cusinart food processors, or find out who is Bobby Flay. The chapters are concluded with a section of further reading on the topics covered. The end of the book includes a useful index.

While this book is not an encyclopedia per se, the second part of each chapter is laid out in encyclopedic fashion. Thus, I believe a good comparison can be made with Smith's *The Oxford Encyclopedia of Food and Drink in America* (Oxford, 2004). I do not believe this book to be a replacement for the Oxford but it may very well be a substitute because of its smaller size and cost to a library whose patrons do not require the depth of the Oxford publication. The individual entries are well written and researched much like their encyclopedia counterparts.

Sherri Liberman's work will be of interest to culinary students, historians, and the fans of the various television shows of channels like the Food Network and the Cooking Channel. Her work could be an excellent addition to a reference collection but may also be circulated by some libraries because of its smaller size and general appeal. Either way, I feel this book is a worth a look and a purchase by a public library and perhaps academic libraries whose host institutions have culinary programs.—Brian E. Cassidy, *Graduate Reference Assistant, Kent State University, Kent, Ohio*