Commire’s text. Even so, one might expect to see more entries in total from these areas; according to the geographic table of contents in Wayne’s text, “Northern and Western Europe” and “North America” together comprise 117 entries, while the six remaining areas listed (plus a section for UN documents) include only 86 entries between them. Finally, while the book provides coverage of significant intersections between feminism and issues of race, sexuality, and socioeconomics, feminist texts produced by activists working around transgender and disability issues are notably absent.

Overall, this source may be a useful tool for students new to the study of feminist discourses but does not provide the depth or breadth needed to support upper-level undergraduate or graduate research.—Madeline Vetch, Graduate Assistant, Sloane Art Library, University of North Carolina at Chapel Hill

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In his preface to this work, noted food scholar Ken Albala (Food and Faith in Christian Culture, Pancake: A Global History) characterizes his four volume encyclopedia as the culmination of the 20 volume Food Cultures around the World series, a project that he edited for nearly ten years. He and over a hundred food scholars, writers, and chefs expand on material previously covered by the series and add many new articles, as they attempt to summarize the world’s food culture. In large part they succeed on account of the resource’s treatment of “individual food cultures as discrete units of analysis” (x). Several high quality food encyclopedias, are currently available, but all lack this unique perspective. Katz’s Encyclopedia of Food and Culture (Scribner’s, 2003), is probably the most notable, but differs in that it is organized by topic. Albala’s work provides perhaps the only centralized scholarly resource for comparing a single food topic across cultures, making it a first stop for exploring questions such as, how does restaurant culture in Bulgaria compare with that in France?

The four volumes are organized predominantly around geographic and national distinctions. One hundred fifty-four signed, alphabetically organized entries cover Africa, the Middle East, the Americas, Asia, Oceania, and Europe. Most entries focus on countries, but when appropriate regional distinctions are made. For example the Basque territory in Europe has an individual entry, despite the fact that it crosses national boundaries. The entries themselves follow a fairly standard format and focus on food within the cultural context of the country or region in question. Entries begin with an overview the country or region. Sections on major food stuffs, cooking, typical meals, eating out, special occasions, and diet and health are included for most entries. Each also includes an engaging “Food Culture Snapshot” that describes a fictionalized native family and how they manage their day-to-day relationship with food. Most entries include at least one recipe for often times exotic sounding dishes like stuffed