listed sequentially in Danilov's book. Taking the example of the six museums associated with Edison, I might not be able to travel to New Jersey to visit the granddaddy of Edison museums—the Thomas Edison National Historical Park, but one of the others might be within driving distance. Using The Official Museum Directory, I probably would not realize that these other five existed. Finding them requires some prior knowledge as to their geographic location since many of the smaller museums that were treated as separate and distinct entries in Danilov's book are buried within other entries in The Official Museum Directory. Try looking up "Edison" in The Official Museum Directory and you will see why Danilov's book fills a gap. While you can look up museums by name, there is no index in The Official Museum Directory that correlates with the names of the people who built the institutions, themselves, or who are memorialized by those institutions. The Danilov directory is a recommended purchase.—Dana M. Lucisano, Reference Librarian, Silas Bronson Library, Waterbury, Connecticut

Food and Drink in American History: A "Full Course" Encyclopedia. By Andrew F. Smith. Santa Barbara, CA: ABC-CLIO, 2013. 3 vols. acid free \$310 (ISBN: 978-1-61069-232-8). E-book available (978-1-61069-233-5), call for pricing.

Food and Drink in American History is food writer and teacher Andrew F. Smith's latest encyclopedic exploration of the culinary tastes and habits of the American people, having previously edited *The Oxford Encyclopedia of Food and Drink in America* (Oxford University Press, 2004; 2nd edition 2013). Like the latter work, *Food and Drink in American History* follows an A–Z format tracing the historical developments of the American diet through individual articles, "American" in both works being almost exclusively the United States.

Food and Drink in American History is the product of a single author, though two other contributors are listed and acknowledged for the use of their work in 13 of the 664 entries. The 1,300 entries in *The Oxford Encyclopedia of Food and Drink in America* 2nd edition are the collaborative work of some 350 contributors, including Andrew F. Smith.

Unique to *Food and Drink in American History* are 285 recipes culled from cookbooks and other sources used as historical illustrations of specific ingredients, techniques, or food ways associated with a particular article as, for example, the recipe for "Corn Dodgers" that illustrates the encyclopedia's article on "Fair Food" (303). One Hundred twenty-nine reprinted primary source documents such as George Washington's notice "To the Inhabitants of the States of Pennsylvania, New Jersey, and Delaware" making arrangements for provisioning the Continental Army through its winter encampment (1067) reinforce the historical place of food in American life, as do the eleven articles tracing continuity and change in the American diet from PreColumbian food through the latest decade of the current century.

Articles in Food and Drink in American History provide

see also references to related material as well as references for additional reading. An extensive and up-to-date general bibliography in *Food and Drink in American History* extends the source references while the "Guide to Related Topics" (xxiii-xxxiii) repeated in volumes 1 and 2 serves nicely to supplement the see also references by pulling related articles together under broad topical categories such as "Ethnic, Religious, and Special-Interest Foods," "Government and Public Policy," and "Transportation of Food," to list a few such topical categories. Appendixes in volume 3 provide a listing of food history associations, organizations, and culinary history groups, a category also included in *The Oxford Encyclopedia of Food and Drink in America*.

The audience for which Food and Drink in American History is intended is "those interested in food and drink in American history, including students, foodies, and general readers" (xxxvi). Food and Drink in American History is suitable for high school, junior college, and public libraries that do not own either edition of *The Oxford Encyclopedia of Food* and Drink in America and find the price of the former better suited to their budget. College and University libraries as well as research public libraries and libraries with a special interest in the culinary arts will want to update to the second edition of The Oxford Encyclopedia of Food and Drink in America if they have not already done so and regard the addition of Food and Drink in American History as an optional supplement.—Sally Moffitt, Bibliographer and Reference Librarian for Anthropology, History, Philosophy, Political Science, Africana Studies, Asian Studies, Judaic Studies, Latin American Studies, Women, Gender, and Sexuality Studies; Cohen Library Enrichment Collection Langsam Library, University of Cincinnati, Ohio

Hats and Headwear from Around the World: A Cultural Encyclopedia. By Beverly Chico. Santa Barbara, CA: ABC-CLIO, 2013. 531 pages. acid free \$100 (ISBN: 978-1-61069-062-1). E-book available (978-1-61069-063-8), call for pricing.

This volume is an extensive study of headwear that discusses both the physical attributes of headwear and how it reflects the culture of the people who create and wear these items. Utilizing an A–Z list of entries, Professor Chico has compiled an informative and comprehensive guide to millinery from around the globe as a result of collecting and studying the subject for forty years. Although the topic is limited to hats and headwear, the book covers ancient and contemporary headwear from around the globe.

A positive attribute of this encyclopedia is that it covers a multitude of cultures and headwear without bias or prejudice. Her discussion of the Catholic Cardinal's red hat and the Islamic Burqa receive a similar treatment where a detailed description of the hat is provided and complemented with a background of the hat's historical and cultural significance. Additionally, Chico details the religious importance, historical events, and ethnic issues in her entries. Her objective observations and contextual information make this a compelling