

## SOURCES

strong “Further Reading” suggestions. To give you an idea of what I mean by “concise,” the entry on the “Federal Marriage Protection Amendment” takes up more than two and a half pages (approximately five columns).

The four appendices are nice additions, but only one, I think, is really exceptional. Appendixes A, B, and C consist of the text of the Constitution itself, the dates amendments were proposed and ratified, and a list of the number of proposed amendments by decade—good to have, but all just a Google search away. Appendix D, “Most Popular Amending Proposals by Year and Key Events, and Publications Related to Constitutional Amendments,” however, is a very helpful piece of supplemental material. Lastly, the bibliography is truly a work of art. Vile has had a long and distinguished career as scholar of the US constitutional amendments, and this compilation of important works would be the first place I would look if starting to help a student on any related research endeavor. I would recommend this reference to students from high school through college undergraduate, although the above-mentioned bibliography would be a score for students/researchers at any level.—*Todd J. Wiebe, Head of Research and Instruction, Van Wylen Library, Hope College, Holland, Michigan*

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***Foods That Changed History: How Foods Shaped Civilization from the Ancient World to the Present.*** By Christopher Cumo. Santa Barbara, CA: ABC-CLIO, 2015. 451 p. Acid-free \$100 (ISBN 978-1-1108-3536-0). Ebook available (978-1-4408-3537-7) call for pricing.

*Foods that Changed History: How Foods Shaped Civilization from the Ancient World to the Present*, is an expansive work with almost 100 entries that cover a wide range of foods that have had a major historical impact. The entries summarize the origin of the foods and then cover the periods in time that they were culturally significant to different societies for a variety of reasons.

It is important to note from the start that this work is intended as an introduction for students to the food studies field. Arranged in an encyclopedic format with alphabetic entries, it is easy to navigate and the entries receive equal treatment throughout. Students from a variety of disciplines would consider this a valuable tool when beginning their research because Cumo has done an excellent job of balancing the dry factual information with the more interesting analysis of how the different foods helped shape different cultures and at times served as the catalyst for major change or discovery. An example of this would be Cumo's entry on cinnamon that details its role in the spice trade that led to greater exploration on other continents by Europeans. He treats the topic objectively and describes both the positive effects these developments had on European society and the terrible injustices many of the native groups in the new world suffered at the hands of the European explorers.

While this work is interesting and does an admirable job of covering a large number of foods, it is certainly not the

only book to cover this topic published in recent years. *Fifty Foods that Changed the Course of History*, by Bill Price, was published in 2014 (Firefly Books), and covers several of the same foods as this book. The major difference between the two works is that Price uses a chronological format to frame his work, he has a lighter tone throughout, and he covers fewer foods. Each has its strengths, and selection should be based on your patron groups, potential audience, and budgetary constraints.

Overall, this work is an easy to use reference resource that provides an interesting historical overview of a wide range of foods that have directly impacted the development of modern day civilization. Considering the cost and the number of books recently published on this topic, I would recommend this work only for community college or university libraries supporting relevant majors.—*Marissa Ellermann, Head of Circulation Services Librarian, Morris Library, Southern Illinois University Carbondale, Carbondale, Illinois*

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***Ghosts, Spirits, and Psychics: The Paranormal from Alchemy to Zombies.*** Edited by Matt Cardin. Santa Barbara, CA: ABC-CLIO, 2015. 409 p. Acid-free \$89 (ISBN 978-1-61069-683-8). Ebook available (978-1-61069-684-5) call for pricing.

Producing a reference book about the paranormal presents a unique challenge. Various aspects of the phenomenon—under the rubric of “the supernatural”—have been and remain common to virtually all religions. Furthermore, as this work's “Introduction” notes, “the idea of the paranormal is ubiquitous and inescapable in American culture” and “is entrenched” (xix) throughout most of the rest of the world. Yet the actual existence of the paranormal is in very serious doubt, and authorities in most mainstream disciplines reject it as pseudoscience. As the “Introduction” suggests, however, a new paradigm that sidesteps this “skeptic/believer dichotomy” (xxiii) seems to be emerging.

To tackle this slippery topic, editor and college English instructor Matt Cardin has assembled 121 alphabetically arranged entries by 57 contributors, most of whom work in academia. Subjects range from individuals (Edgar Cayce, Carl Jung, and so on) to important institutions such as the Committee for Skeptical Inquiry and the Rhine Research Center and from paranormal “powers” such as telepathy to treatments of the paranormal in the arts and the media. Most entries run from two to four pages, are objective in approach, and are clearly written without being simplistic. Each concludes with “See also” references and a short bibliography, and some include short timelines and excerpts from key documents as well. Additional features include a “Guide to Related Topics,” a twenty-one-page chronology, a general bibliography, and an index.

Only two generally comparable works have been published in the last decade. Patricia D. Netzley's *The Greenhaven Encyclopedia of Paranormal Phenomena* (Greenhaven Press/Gale, 2006) contains nearly 300 entries, some of them