
Despite the awkwardness of the “cookbook” format off-putting; in certain places, it felt as though the editors were simply trying too hard to fit the content to the metaphor. Terms like “nutrition information,” “cooking technique,” “chef’s note,” and “allergy warning” were disconcerting and sometimes distracting. The idea came across as overdone (no pun intended), and it did not add to the book’s effectiveness. However, within this conceit, the content was useful, and I appreciated the clear outline of time required (“cooking time”), the number of students the activity was meant to engage (“number served”), and the necessary supplies (“ingredients”). This clarity and the clear, step-by-step instructions were an advantage, although some authors adhered to the format better than others.

Despite the awkwardness of the “cookbook” format, the lesson plans and advice contained in the book present an invaluable resource for university librarians designing a first-year experience program. This book does an excellent job of providing inspiration by showing librarians the variety of options available to them and giving clear instructions on how to implement these experiences. At colleges and universities of any size, librarians will be able to find activities within this book’s pages to suit their own budget, purpose, and personality.—Kyndra Valencia, Graduate Reference Assistant, University of Oklahoma Libraries, Norman, Oklahoma