REVIEW: Foodways: The New Encyclopedia of Southern Culture, Volume 7

Vanessa Cowie
Forsyth County Public Library

Follow this and additional works at: http://digitalcommons.kennesaw.edu/glq
Part of the Food Science Commons, and the Sociology of Culture Commons

Recommended Citation
Available at: http://digitalcommons.kennesaw.edu/glq/vol45/iss1/17

This Review is brought to you for free and open access by DigitalCommons@Kennesaw State University. It has been accepted for inclusion in Georgia Library Quarterly by an authorized administrator of DigitalCommons@Kennesaw State University.

In Willie Mays: Art in the Outfield, Mike Shannon gives a detailed account of the career of one of baseball’s greatest players. According to Shannon, Willie Mays not only dominated centerfield, he was also one of the original five-tool players, excelling in nearly every aspect of the game. Shannon describes Mays’ most remarkable plays in vivid detail, not only relying on his own words, but on accounts from witnesses of the actual events. The narrative text is heavily laden with baseball jargon but is readable by non-baseball enthusiasts as well. Fans of Willie Mays, the Giants, and baseball historians will enjoy Shannon’s summarized version of Mays’ career, complete with statistics and firsthand accounts. Baseball enthusiasts are taken for a tour down memory lane with quotes from many famous players, coaches, scouts and executives and reminders of the great ballparks of Mays’ day, like the famous Polo Grounds of New York. As an added bonus, Willie Mays: Art in the Outfield includes a 20-plus full color inset of artist renderings of Willie Mays at his best. The artwork includes everything from photographs to splatter painting and cartoons. A brief biography of each artist is also included. This book makes for a fun and interesting read for baseball fans and is appropriate for middle and high school readers. However, it must be noted that the book only contains a Works Consulted page with no bibliographical citations and that the author noted that the book only contains a Works Consulted section. For school and public libraries with a large sports biography section.

— Reviewed by Sandy Hester Fitzgerald-Ben Hill County Library


Foodways is a delicious repast, encompassing the regional specialties of Southern cooking from biscuits to benne, from Coca-Cola cake to stack cakes, and from collard greens to red beans and rice. The simple word “food” could not suffice to title a volume with African American, Appalachian, Cajun, Caribbean, Gulf Coast, Hispanic American, Jewish, Lowcountry, and New Orleans cuisine. Furthermore, cookery is merely the appetizer, because “foodways,” according to the introduction, is “the study of what we eat, as well as how and why and under what circumstances we eat.” Ritual cemetery cleanings, with their accompanying picnics; King Cakes, emblematic of New Orleans Mardi Gras; and lunch counters’ symbolic significance in the modern sit-in movement all get their due in this volume that weaves food with society. One learns that Duncan Hines was a true person and newspaper food critic before boxes wore his name, that charity cookbooks designed to raise funds are repositories of community history, and that raw okra pieces will adhere to the face “for a speedy Halloween mask.” Entries on Southern commercial specialties such as Goo Goo Clusters and Moon Pies share these pages with brief biographies of chefs and cookbook authors. The volume opens with a general introduction to the 24-volume encyclopedia, an introduction to Foodways, and an overview article, “Southern Foodways.” The bulk of the volume is twofold: There is a section of articles followed by a section of brief descriptions, with each section arranged alphabetically. All entries identify their authors and include source notes. There are no headings to distinguish the two types of entries, a fact that may confuse some readers. The volume is indexed, but it does not include cross-references to other volumes in the encyclopedia. This review refers to the hardcover edition; Foodways is also available in paperback (ISBN 978-0-8078-5840-0; $19.95). Recommended for academic and public libraries.

— Reviewed by Vanessa Cowie Forsyth County Public Library


Author David Kaufman uses tales of his urban adventure canoeing down parts of Peachtree Creek as a framework for a narrative history of Atlanta’s endangered watershed. Kaufman points out at the beginning of the book that attempting to navigate Peachtree Creek and its tributaries is a dangerous and not advisable undertaking because most of the waterway is not safely navigable due to fallen trees, trash, sewer pipe crossings and possibilities of flash flooding, not to mention extremely poor water quality. Kaufman undertook his canoe trips in the early 1990s and broke his journey into four parts: the South Fork and North Fork tributaries, Nancy Creek and finally an eight-