Book Review: Virginia at War 1863

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BOOK REVIEWS


Coeditors William Davis and James Robertson have reached the midway point of an ambitious five-volume series designed to capture the essence of life in Virginia during each of the Civil War years. This volume like earlier, well received releases covering 1861 and 1862 provides collections of insightful, detailed essays authored by notable Civil War historians and experts. This newest addition to the series follows a previously established pattern of beginning with an essay highlighting the year’s major in-state military campaigns to provide a framework for further essays exploring the social, economic, religious, and political effects of the war on civilian Virginians. Judith Brockenbrough McGuire’s wartime saga is also continued from the preceding two volumes through edited and annotated entries from her *Diary of a Southern Refugee During the War*. Each volume concludes with a selected bibliography and an index.

A. Wilson Greene ably begins with an overview of military events in Virginia in 1863 highlighted by the Battle of Chancellorsville which led to the momentous wounding and subsequent loss of General Stonewall Jackson at the hands of his own men. James Marten follows with a poignant look at the effect of the war on Virginia’s children of both races who were faced with dangers from nearby battles, severe economic hardship, erratic or no schooling, and the loss or absence of family members. Benjamin H. Trask explores the beginnings of formal education for eager former slaves aided by missionaries from the North in homes and churches in occupied areas of southeastern Virginia. James M. Prichard provides a chilling overview of William “Devil Anse” Hatfield’s wartime activities both as a Confederate officer and as a guerilla leader in the home guard along the volatile, mountainous Kentucky-Virginia (West Virginia) border to reveal circumstances preceding the famous start of the Hatfield-McCoy family feud in 1882. David Rolfs examines the consequences of the choice made by Virginia churches to politically and spiritually back the Confederate cause both in victory and defeat. Coeditor William C. Davis’ essay provides a brief history of scrapbooking and highlights the important role that scrapbooks filled with carefully selected newspaper and journal clippings played in preserving the civilian Confederate perspective as well as the only surviving articles from many defunct journals. Jared Peatman examines the failure of Richmond’s top newspapers to accurately cover Lincoln’s Gettysburg Address which was repeated by newspapers relying on reprints across the South leaving Southerners largely unaware of the famous speech. Coeditor James I. Robertson Jr. introduces and provides a selection of Judith Brockenbrough McGuire’s diary entries ranging from September 1862-March 1863 to close the volume with a contemporary, civilian perspective.

*Virginia at War 1863* is highly recommended for academic and public libraries with Civil War collections, Virginia libraries, and serious Civil War devotees. Libraries already committed to the series will not be disappointed with the latest collection of expertly researched and thought provoking essays.

*Sharon C. Parente*
Walker Library, Middle Tennessee State University


New Orleans has long been the American city most renowned for its cuisine, and since 2005 there has been renewed interest in the city’s culture and history. *New Orleans Cuisine* charts the development of New Orleans cuisine through fourteen quintessentially New Orleanian dishes.

The dishes include well-known fare as well as local specialties: Sazerac cocktail, French Bread (and the Poor Boy), Shrimp Remoulade, Oysters Rockefeller, Daube Glacee, Turtle Soup, Gumbo, Trout Amandine,