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Black Intellectual Thought in Modern America: A Historical Perspective

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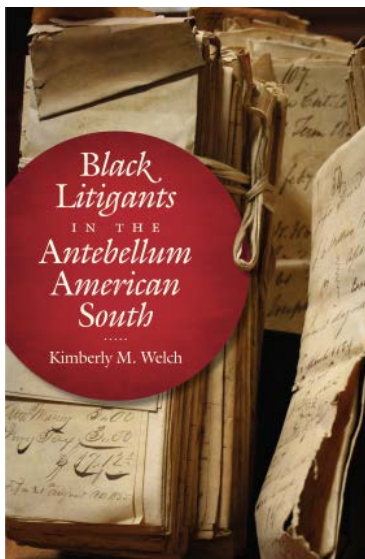
used *Black Reconstruction* to invert the tragic legend, showing how the real harm done to American democracy was not the rule of ‘black Republicanism’ but the reimposition of white supremacy, which both stymied the practical possibility of political progress and closed white Americans off to the historical self-understanding they needed to make sense of their own condition” (272).

The primary audience for *A Political Companion to W.E.B. Du Bois* is an academic one: upper level undergraduates through post-doctoral researchers and faculty members in African American Studies, Political Science, and American History. This title is recommended to college and university libraries collecting in these areas and perhaps to larger public libraries bearing in mind that the book is not really suited to the casual reader.

Having now reviewed this excellent volume, my interest in going on another W.E.B. Du Bois reading binge has been rekindled twenty years later.

Tim Dodge
Auburn University

Black Litigants in the Antebellum American South. Kimberly M. Welch. Chapel Hill: University of North Carolina Press, 2018. ISBN 978-1-6496-3643-6 (hard.: \$39.95), 978-1-4696-3645-0 (Ebook; \$29.99) 328 p.



Kimberly Welch piqued my curiosity simply by her choice of a title for her research, “Black Litigants in The Antebellum American South”. Was she going to paint a picture for us of “gloom and doom” for black litigants in those years?

In the years between the War of 1812 and the beginning of the Civil War in 1861, “so called The Antebellum Years”, in the Natchez district of Mississippi/Louisiana, Welch says “black people sued white people in all white courtrooms”.

Found legal documents revealed enforcement of contracts, unpaid debts, and damages for assault were brought to the courts and judges by black litigants. Often these cases were won by the black litigants.

Welch credits the language of storytelling with the success of the black litigants. Lacking training in legal language, the litigants were good storytellers and knew the white judges and juries could relate to the concept of property, damage of property and loss of property. Swaying a jury by focusing upon the damages the litigant suffered due to lost or damaged property was a concept judges and jurors of the time understood.

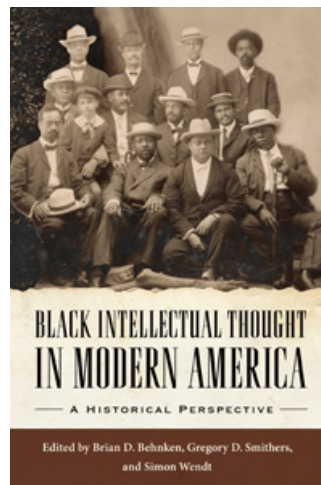
Welch uncovered in her extensive research over 1,000 court actions of free and enslaved black litigants who sought protection of their interests and redress of their damages. Welch’s research was conducted in courthouse basements, storage sheds, churches, and family histories.

Welch is an excellent storyteller and the research she provides is filled with stories of the cases she uncovered. There is very little “gloom and doom” in her stories. It is not painful to read but uplifting, highlighting the skill and ability of black litigants to express their rights to claim damages for the suffering they experienced.

This is an excellent book for academic and public libraries. I recommend it to be of particular interest to government, legal and archival societies.

Carol Walker Jordan, Ph.D. MLIS
Librarian and Research Consultant

Black Intellectual Thought In Modern America: A Historical Perspective. Edited by Brian D. Behnken, Gregory D. Smithers, and Simon Wendt. Jackson: University Press of Mississippi, 2017. ISBN 978-1-4968-1365-7. 240 p. \$65.00.



If you are a person who likes to read essays. This text brings focus and meaning to the major leaders of black

intellectual inquiry. Editors Behnken, Smithers, and Wendt provides them for you.

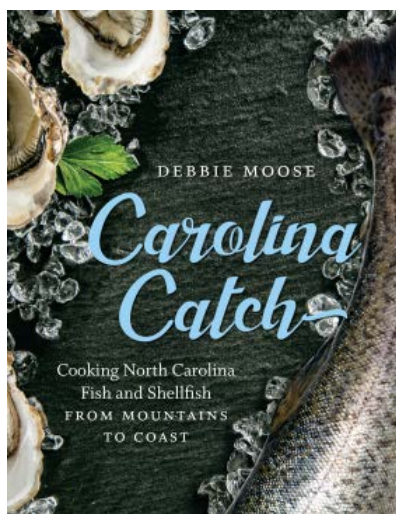
These essays cover thinkers and doers whose names are familiar and whose intellectual capacity demonstrated by their thoughts and actions significantly impacts American history: Stokely Carmichael, Shirley Chisholm, Angela Davis, Louis Farrakhan, Zora Neale Hurston, Alice Walker, Martin Luther King, Jr., Nelson Mandela, Barack Obama, Thomas Sowell, Condoleezza Rice, Oprah Winfrey, and Ben Carson.

While early black intellectual thinkers were wooed by white American historic thinkers, as time progressed more became interested in, studied and launched into theories and actions of their own design. These essays are examples of how those ventures into new intellectual thought among black scholars and black professionals matured their personal intellectual fervor.

This book is a good resource for academic libraries, public libraries and faculty who teach in Black and Women's Studies Programs.

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Carolina Catch: Cooking North Carolina Fish and Shellfish from Mountains to Coast. Debbie Moose. Chapel Hill: University of North Carolina Press, 2018. ISBN: 978-1-4696-4050-1 (cloth: alk.paper); 978-1-4696-4051-8 (ebook) 185 p. \$35.00.



Carolina Catch: Cooking North Carolina Fish and Shellfish from Mountains to Coast is a fantastic recipe book filled with delicious sounding concoctions utilizing fish and shellfish of North Carolina. The contents include Introduction, Best Basics, Think Seasonal, Appetizers, Soups and Salads, Main Dishes, Sides, Sauces, and Sassy Goodies, Acknowledgements, Index, and Profiles. The Introduction is "Celebrate the Bounty from the State's

Waters, and Learn What You Can Do to Help Sustain It (Hint: Eat It!)." Best Basics is "How to Pick top-Quality Fish and Shellfish, and How to Treat it Right." Think Seasonal is "Find the Best Fish and Shellfish Year-Round." Profiles include Dewey Hemilright, Wanchese Educating, Advocating, Protecting, Atlantic Caviar and Sturgeon, Happy Valley Raising Carolina Caviar, Locals Seafood, Salty Catch, Walking Fish Getting the Catch to the People, Sunburst Trout Farms, Waynesville Seven Decades of a Fishy Family Business, Hardy Plyler, Ocracoke Island Saving the Community Fish House, and N.C. Catch Working for Watermen. North Carolina fish festivals are noted encompassing Swansboro Mullet Festival, Rainbow and Ramps Festival, and Spot Festival. Best Basics excellently discusses Selecting and Purchasing, Tools, Freezing, and Prep Time: Get the Catch Ready to Cook: Cleaning Soft-Shell Crabs, Deveining Shrimp, Filleting Whole, Raw, Small- to Medium-Size Fish, and Opening Oysters or Clams. Cooking: Get Great Results Every Time teaches Boiling Shrimp or Whole Hard Crab, Steaming Oysters, Steaming Clams, Steaming Fish, Broiling, Curing, Frying and Sautéing, Filleting Whole Cooked Fish, Grilling, Poaching, Roasting and Baking, Smoking, and Sous Vide.

Think Seasonal lists and describes Wild-Caught Fish adorning the enchanting enjoyable recipes comprising amberjack, bluefish, catfish, cobia, croaker, dogfish (also called cape shark), drum, flounder, grouper, grunt, jumping mullet (also called fat mullet or striped mullet), mullet roe, mackerel, Mahi, monkfish, perch, pompano, porgy, rosefish, sea bass, sea mullet, sea trout, shad, shad roe, sheep head, snapper, speckled, brown, and brook trout, spot, striped bass (also called rockfish), swordfish, tilefish, triggerfish, tuna, and yellowfin tuna. The wild-caught shellfish used in the recipes listed consist of clams, crab, oysters, shrimp, and soft-shell crab. Farmed Fish and Shellfish in the recipes are listed as catfish, clams, crawfish, oysters, rainbow trout, and sturgeon. The masterpiece on North Carolina fish and shellfish shares forty-seven delectable and mouthwatering main dish recipes, eighteen appetizer recipes, sixteen tasty soups and salads recipes, and fifteen lip-smacking sides, sauces, and sassy goodies recipes. The easy to understand recipes provide how many the recipe will feed and substitute fish to apply. Interesting and charming facts are added in before each recipe like spicy red cabbage slaw uniquely consists of sour cream not the conventional mayonnaise and add buttermilk or milk for a lavish flavorful chilled cucumber seafood soup. For the health conscious, olive oil and broth are included for an astonishing creamy buttery taste in Ricky Moore's Chowan County shellfish "muddle."

North Carolina restaurants noted are Sweet Potatoes Restaurant offering a Carolina catfish burger with creamy slaw recipe provided and Piedmont Restaurant in Durham highlighting Dean Neff's Baked Oysters with Shrimp recipe furnished. Two other North Carolina eating places mentioned are Asbury Restaurant in Charlotte presenting Asbury's warm kale salad with mountain trout recipe given and Magnolia of Chapel Hill including a fish recipe with mayonnaise such as crunchy baked trout with arugula salad