SOURCES

This should be a standard for collections focused on education and educational theories. It may appeal to educators, architects, designers, and those with an interest in understanding how the spaces and objects we use came to be. This title would work well as a resource for courses that focus on American educational history and reform.—*Kelsey Forester, Science Research & Instruction Librarian, University of Georgia, Athens, Georgia*

When Science and Politics Collide: The Public Interest at Risk. By Robert O. Schneider. Santa Barbara, CA: Praeger, 2018. 228 p. Acid-free $60 (ISBN 978-1-4408-5937-3). E-book Available (978-1-4408-5938-0), call for pricing.

The importance and topicality of *When Science and Politics Collide: The Public Interest at Risk* can hardly be doubted. Author Robert O. Schneider, of the University of North Carolina Pembroke, has a respectable publication history on issues that demonstrate the collision of science and politics: fracking, oil disaster prevention, and emergency management, among others. He provides cogent discussions in areas where clarity and understanding are essential, such as the distinction between science and politics and how they interact in the development of policy.

Like many books lacking the characteristics of a reference work described in Bates's *Information Searching Theory and Practice* (Ketchikan Press, 2016, 325–327), this work could be used for reference. However, the structure and features of this work are not strong for that use. It is a better fit for Bates's "body of discourse" (322) with the entire book, rather than an entry, being the information "individual." As a result of this format, the scope is relatively narrow, but it has depth greater than much reference material. Indexing assists reference use where a discernible organizational ordering principle is absent, but it is not especially strong here. A full chapter is devoted to hydraulic fracturing, but terms like "natural gas" are completely absent from the index, for example. In addition, the entries under "hydraulic fracturing" differ from those under "fracking." Generous notes are provided, though they are located at the back of the book instead of the end of each chapter, which might facilitate reference use. The author cites a wide variety of types of sources, which could be perceived as a strength or weakness.

For an actual reference work in this area, Steel's *Science and Politics: An A-Z Guide to Issues and Controversies* (CQ Press, 2014) may be better suited to the task. Alphabetically arranged brief entries, each with a named author, bibliography, and further reading, cover a greater number and range of topics. From the publisher, *Science and Politics* is substantially more expensive than *When Science and Politics Collide*, but if alternate vendors are an option, the price may be comparable. The review Steel's work received in *Choice* (May 2015, 1481) was "optional," it should be noted, and it could benefit from an update.

The strengths above and a generally interesting and accessible style make *When Science and Politics Collide* worthy

of consideration for undergraduate general collections. Barrotta and Scarafile's *Science and Democracy: Controversies and Conflicts* (John Benjamins, 2018) and *When Ideology Trumps Science* by Wolters and Steel (Praeger, 2018) are examples of current publications of similar structure and subject as Schneider's that might be considered as alternatives.—*Lisa Euster, Librarian, Washington State Department of Ecology, Lacey, Washington*

We Eat What? A Cultural Encyclopedia of Unusual Foods in the United States. Edited by Jonathan Deutsch. Santa Barbara, CA: Greenwood, 2018. 339 p. Acid-fee. $94.00 (ISBN 978-1-4408-4111-8). E-book Available (978-1-4408-4112-5), call for pricing.

Fried crickets. Boiled pig intestines. Sautéed bull testicles. And that's just the sampler plate. Bon appetite! All joking aside, these and other—ahem—interesting food items are discussed and illustrated within the pages of this well-written reference work. Approximately 114 alphabetically arranged entries, each signed by its writer, cover mostly regional specialties, from alligator meat served in Florida restaurants to Whoopie pie, a sweet treat made in bakeries throughout New England. The writing style is straightforward; at once entertaining and enlightening, articles variously provide background on the derivation of the names for individual items ("fastnacht" is German for "fast night," referring to a "slightly sweet fried dough, similar to a doughnut, that is prepared and eaten on Shrove Tuesday, particularly in the Pennsylvania German [also known as Pennsylvania Dutch] community"[118]), how a particular food item found its way to these shores, and a smattering of botanical/zoological background ("Huckleberry ice cream is a regional and seasonal specialty of the Western United States, mainly found in the Pacific northwest, Idaho, and Montana, where huckleberries are a native plant species" [176]).

In his preface, the editor states that the impetus for creating such a work was to provide a companion volume to his well-regarded prior title, *They Eat That? A Cultural Encyclopedia of Weird and Exotic Food from Around the World* (ABC-CLIO, 2012). Both volumes are designed to explore the dichotomy of foodstuffs: what some regard as wholesome and everyday comestibles, others consider to be revolting. Everything is relative, it would seem, including that which we ingest.

A number of features stand out. While not a cookbook, recipes for selected dishes are included. Sidebar articles provide cultural and historical context. All entries conclude with a further reading list, in addition to a more lengthy bibliography at the end of this work. Many articles are illustrated with crisp black-and-white photographs.

The editorial team consists of general editor Jonathan Deutsch, PhD, contributing editor Benjamin Fulton, and recipe editor Alexandra Zeitz. All three are affiliated with Drexel University, Philadelphia. Contributors all possess advanced degrees in various aspects of food science.