Households

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New to this chapter in this edition are e-resources that can be offered as alternatives to print resources. While the e-resources may not be as comprehensive as the print resources, they can provide some good information in the event that access to print resources is not possible. All of the print resources listed are appropriate for a basic library reference collection or circulating collection and most are appropriate for home libraries. From cocktails to cockatiels, this chapter supports a wide variety of reader interests.

**Beverages**


Written by a bourbon expert, the first fifty-plus pages of this reference book are an introduction to bartending and include these sections: equipment, ingredients, glassware, basic garnishes, bartending techniques, drink-making techniques, stocking a home bar, and the cocktail party bar. Most of the book is 850-plus recipes arranged in alphabetical order by drink name. The book ends with tips for the professional bartender, a bartender's glossary, bibliography, and index. Although not as comprehensive as *Mr. Boston*, it has more information for use in a home. The "companion website" isn't very useful at this time.


Arranged similarly to *The Sotheby's Wine Encyclopedia*, the first sections are introductory and cover beer making, styles, and tasting. Most of the body of the book consists of sections on "Great Brewing Nations." Within each nation are smaller notable brewing regions, and within these are important breweries and their best beers. Information is succinct but attention grabbing. Includes a small glossary and index and very small print. Conveniently pocket-sized, it features a waterproof cover. A couple of small but informative high-quality photos are featured on each page along with occasional sidebars. Jackson, who died in 2007, is the world's best-selling author on beer.


This website, described as a best beer website in major newspapers, was founded in 1996 by brothers Jason and Todd Alström. Now the website boasts of 2 million unique visitors per month. The brothers also publish *BeerAdvocate* magazine and
host several beer festivals a year. Highlights on this website include a busy discussion forum and a beer ratings and reviews section. Also interesting are the beer travel guides and the beer events and festivals sections. All sections are searchable, some have advanced search options. The “Beer 101” section is an exhaustive “beer-education.” The website has minimal and unobtrusive advertisements.

748 Difford’s encyclopedia of cocktails: 2,600 recipes. Simon Difford. 492p. Firefly, 2009. $641.8
010 TX951
A big and beautiful book, this encyclopedia has color photos of every cocktail beside the recipe, of which there are six to seven per page. Bonus materials are the “Ingredients Index,” which lists all of the cocktails that use the photographed ingredient, and the huge “Ingredients Appendix,” which provides a photograph, a history, and a description of each ingredient. At the front of the book are chapters on bartending basics: techniques, equipment, glasses, garnishes, “14 Key Ingredients,” and “Fridge & Pantry Essentials.” Each succinct recipe provides this information: type of glass, garnish, and mixing method to use; list of ingredients; a comment about the drink and the origin of the drink. All recipes are rated on a scale of one (disgusting) to five (outstanding). The only missing content is nonalcoholic cocktail recipes. The author has been described as “a London-based bartender with a cult following among cocktail enthusiasts.” There’s a companion website (www.diffordsguide.com). Highly recommended for all libraries.

This classic reference for drink making, now in its seventy-fifth edition, was first published shortly after the repeal of prohibition. The first section of this current edition consists of an introduction called “Bar Basics”: equipment, glassware, what to have in stock, techniques, serving (including theatrical moves), measures (tables and lists of equivalents), and recipes for syrups and other staples of drink making. Next are recipes for “Cocktail Classics.” Then the 1,500 drink recipes are arranged alphabetically within these chapters: brandy, gin, rum, tequila, vodka, whiskies, cordials and liqueurs, shooters, frozen drinks, hot drinks, eggnogs and punches, wine and beer in mixed drinks, and nonalcoholic drinks. The book ends with a list of resources, a glossary, an index, and a list of recipes. Designed as a handbook, it is a must-have for any bartender. It will also be a great library resource.

The editor of this award-winning resource is Garrett Oliver, brewmaster at the Brooklyn Brewery, “veteran judge of professional brewing competitions,” and “one of the world’s foremost authorities on the subject of beer.” This is an encyclopedia with 1,000-plus A–Z entries in thirty-three subject categories including breweries and brewing companies, beers and beer styles, historically significant information about beer, biographies, and food and ingredients associated with beer. Entries are written by 166 of the “world’s most prominent beer experts.” A small section of color photos in the center of the book is pretty but not particularly informative. At the back of the book are these additions and appendixes: abbreviations; conversion tables; beer organizations and enthusiast clubs; beer festivals; websites, magazines, and newspapers; beer museums; directory of contributors; and an index. Highly recommended for all libraries.

Comprehensive and small enough to take to the wine shop with you, this guide has an encyclopedic A–Z listing of wines, producers, grapes, and wine regions. The author, an internationally known wine expert, is down-to-earth and injects his sense of humor into his writing. Highlights like “Best Producers” and “Best Years” make scanning easier. Some small black-and-white illustrations are included, but lack of color photos is not a problem. Lists and charts summarize information nicely. While symbols help keep text to a minimum, they are simple and easy to remember. The keys for symbols are on inside back and front covers for quick reference. There is cross-referencing throughout, a thorough index that takes up almost 10 percent of the book, and a glossary. Highly recommended for all libraries.
752 The Sotheby's wine encyclopedia. 5th ed. Tom Stevenson. 736p. DK, 2011. $641.2 TP548
Author Tom Stevenson has won Wine Writer of the Year three times. Updated every two to four years, this book is required reading for several wine expert exams, but it is arranged in a way that makes the information accessible to anyone interested in the topic. Font size decreases as information becomes more technical, so it is easy to get an overview by reading the biggest font. The first 100 pages are an introduction to winemaking techniques, history, and factors affecting making of wine. The rest of the book is broken down into the top eleven wine-producing regions of the world. Smaller regions and producers within the top regions are included. For wine producers, the entries include ratings and highlighted noteworthy wines. The graphics are information-rich and so are the sidebars. Ends with a “Guide to Good Vintages,” a micropedia (megaglossary!), and thorough index. This guide is highly recommended for all libraries.

With more than 6,000 recipes, this website has been published since 1995. It now features several search engines: drink search, ingredient search, advanced search (so that you can “search with extra parameters” and use Boolean searching—be still my librarian heart!), and “In My Bar,” where you tell the search engine which ingredients you have and it will produce a list of all possible drinks you can make. You can also browse drinks, see statistics (“a list of the most popular drinks, voting chart and other useless information”), and use an exhaustive bartender’s handbook. Recipes include alcoholic and non-alcoholic, hot and cold drinks, and punches. The website is all text, with no photographs or graphics of any kind, other than the few advertisements, but it is the most powerful searchable database of drinks found to date.

First published in 1957, the current edition has 12,500 entries and is the most comprehensive all-purpose annual calendar reference in print. Entries cover 4,000 “notable birthdays,” 1,400 “historical anniversaries,” 650 “national and international holidays,” 160 “religious holidays,” and thousands of additional days of note from all over the globe. The book starts with “Spotlight” sections covering events of particular interest for the covered year. The body of the book is arranged in January-December order and features occasional sidebars and black-and-white illustrations. Also included are 20-plus appendixes on topics such as looking forward, the Chinese calendar, wedding anniversary gifts, world map and time zones, astronomical phenomena, facts about the United States and its elected officials, facts about Canada and Mexico, and major awards for the previous year. Also included is a “fully searchable” CD-ROM (Windows only). McGraw-Hill hosts a free companion website that has daily selections from the book (www.mhprofessional.com/templates/chases/).

755 Earth calendar. Earth Calendar. www.earthcalendar.net. Free
Although the author of this noncommercial website is not readily apparent, this resource is listed on both the ipl2 and the Library of Congress virtual reference websites. It calls itself “a daybook of holidays and celebrations around the world.” Sections include today, holidays by date, holidays by country, and holidays by religion. The site has some advanced searching capabilities and can list holidays by day or month.

Construction

The publisher also offers Code Check books for individual systems. This book and the individual systems books are each a “condensed guide to the building portions of the 2009 International Residential Code (IRC) for One- and Two-Family
Dwellings." This complete guide is intended for professionals as well as do-it-yourselfers, though it would likely take some practice for do-it-yourselfers to use this book efficiently. In order to fit all of the information into this neat, spiral-bound, compact format, lots of abbreviations have been used. The key to the abbreviations is on one of the first few pages rather than in an easy-to-view place like the inside covers, which are sadly blank. Comprehensive coverage includes references for each check-boxed code, black-and-white cutaway illustrations, glossaries at the end of each section, numerous tables, sidebars (e.g., "Common Complaints"), and a detailed table of contents rather than an index.

According to the publisher's description, "This new second edition of Codes for Homeowners is current with most national codes in force for the period of 2012–2014." Opening with the basics of codes and permits, the body consists of chapters that cover building safety and design, structural components, exterior components, heating and air conditioning, plumbing systems, and electrical systems. Entries feature plenty of informational photographs. The instructions for meeting code are succinct and numbered. Also included is an appendix of common mistakes, a section on conversions, and a small index. Published in cooperation with Black & Decker.

Intended for homeowners, this is the fourth edition of a classic first published in 1980. The author is a founder of the American Society of Home Inspectors, one of several nationally recognized code organizations. Divided into "Interior Issues," "Exterior Issues," and "Other Issues," including energy considerations, environmental concerns, and green home technology. Each chapter is succinct, with clear headings, and has a checklist at the end. The checklists serve almost like bullet-point summaries of the chapters. Some black-and-white illustrations and photos add detail. An appendix explains the requirements for certified home inspectors and includes a sample quiz. Includes the occasional cross-reference and a glossary and small index. Highly recommended for all libraries.

This is the book that anyone considering building a house should read first. Even though the word green is not in the title it should be. The authors purposefully did not include the word because they think that in the near future green-ness will be assumed. The thirty-seven chapters in this book are divided into these parts: "Part 1: The Green Home," "Part 2: What to Build," Part 3: "How to Build It," "Part 4: Where to Build It," and "Part 5: Who Should Build It?" Making information easy to find are bullet-point considerations, lists of advantages and disadvantages to certain decisions, black-and-white illustrations, and a generous index. Highly recommended for all libraries.

Based on the current LEED Rating System (version 3) published by the U.S. Green Building Council, this reference is much like a catalog. Chapters cover site construction, wood and plastics, thermal and moisture protection, doors and windows, finishes, furnishings, special construction, mechanical, and electrical. At the back of the book are several indexes. Each entry gives the brand name of a product, what it is, where it can be used, why it is green, what LEED credits it gets, where to get more information, and any special consideration needed when using the product. Probably not many of these products are available off the shelf at local hardware stores, but this is still a useful guide to the wide array of innovative green products homeowners and builders might consider using.

National electrical code, 2010–2011, see 615.


This spiral-bound publication by the National Association of Home Builders could be a valuable resource for consumers who want to understand standard contracts and construction standards for home building. Guidelines cover site work and foundation; floors, walls, and roofs; plumbing and electrical, including interior climate control; interior and floor finishes; fireplaces and wood stoves; concrete stoops and steps; garages, driveways, and sidewalks; wood decks; and landscaping. Each entry for these sections lists a theoretical observation about the construction, a performance guideline, corrective measure required by contractor (if contractor is responsible), and variables that can affect the observation. Also included is a glossary at the end.


See the “Resources” section to download free reference guides, which include such titles as “LEED Reference Guide for Green Building Design and Construction: Healthcare Supplement with Global ACPs,” described as follows: “The comprehensive reference guide provides tools to achieve certification for new construction and major renovation projects, including schools and core & shell development.” These are large PDF documents.

764 The visual handbook of building and remodeling: A comprehensive guide to choosing the right materials and systems for every part of your home. 3rd ed. Charles Wing. 632p. Taunton Press, 2009. $690 TH4813

The author has a PhD from MIT, has written numerous house-building books, had a show on PBS, and has made hundreds of television appearances as a house-building expert. This book is a perfect companion to home construction books, which usually describe how to install materials correctly but don’t necessarily lay out all of the options available for materials. Wonderfully plain language is used sparingly, and most of the book’s content is presented in high-quality tables, charts, illustrations, and lists. Also included are sections on mortgages and financing, basic mathematics, conversions, and abbreviations, plus a glossary, sources, and a decent index. Highly recommended for all libraries.

Consumer Affairs

ALLDATA.com, see 619.


This website describes itself this way: “Visited by more than 11 million car shoppers each month, Cars.com is the leading destination for online car shoppers, offering credible and easy-to-understand information from consumers and experts to help buyers formulate opinions on what to buy, where to buy and how much to pay for a car.” Major sections include buy (sophisticated search engine), sell (place a free add), research (reviews), finance calculators (“What can I afford?” and “What will my monthly payment cost?”), and advice. A particularly valuable resource is the free Kelley Blue Book Values.


This is an extensive consumer protection website where “you can download or order a copy of the 2012 Consumer Action Handbook, access the
consumer directories, or file a complaint with government agencies." A link within this website called "Consumer Protection Publications" has these topics available: animals, cars, computers, consumer protection, education, employment, family, federal programs, food, going green, health, history, housing, money, small business, and travel.

767 Consumer Reports buying guide, 2013. 224p. Consumers Union, 2012. $640.73 TX335 From the publisher: "Arm yourself with our exclusive ratings and recommendations for more than 1,800 brand-name products. This 224-page guide brings you expert reviews and advice on electronics, home appliances, garden supplies, even supermarket items. Plus, you'll have fingertip access to brand repair histories and shopping strategies to help make the most informed buying decisions wherever you go." No longer indexed, each product reviewed has a QR code and a website to go to for more information.

768 Consumer Reports car buying guide, 2012. 264p. Consumers Union, 2011. $629.22 TL162 From the publisher: "This guide contains comprehensive advice to help you succeed, step by step: from determining your budget . . . to finding the right vehicle for your needs . . . to setting up the best financing . . . to avoiding dealer tricks . . . to getting the lowest price, even if you hate haggling." It includes ratings and reliability information on more than 270 vehicles.

769 Consumer Reports used car buying guide, 2012. 240p. Consumers Union, 2012. $629.22 TL154 From the publisher: "Best & worst models and exclusive reliability ratings and unbiased reviews of 276 models, 2002–2011." This guide is a single issue of an annual subscription to Consumer Reports magazine, which may not be accessible to all but is important enough that libraries should provide access to it for their communities.

770 Consumer sourcebook. 27th ed. Matthew Miskelly, ed. 3v. Gale, 2012. $$$ 381.33 HC110 From the publisher: "A subject guide to over 26,500 federal, state, and local government agencies and offices, national, regional, and grassroots associations and organizations, information centers, clearinghouses, publications, Internet resources, multimedia resources, media contacts, corporate contacts and related consumer resources in the fields of general consumerism, automotive matters, credit and personal finance, education, employment, environmental concerns, food and drugs, government performance, health care and promotion, insurance, legal affairs, manufactured goods and product safety, mass communications, real estate and construction, retail and commercial concerns, transportation and travel, utilities." From Reference Book Reviews: "This is an impressive and useful reference source for all libraries."

771 Household products database: Health and safety information on household products. U.S. Department of Health and Human Services. http://householdproducts.nlm.nih.gov. Free From the site: "This database links over 12,000 consumer brands to health effects from Material Safety Data Sheets (MSDS) provided by manufacturers and allows scientists and consumers to research products based on chemical ingredients." Users can use a simple or advanced search or browser. This data base can be searched or browsed by category (which includes auto products, inside the home, pesticides, landscape/yard, personal care, home maintenance, arts and crafts, pet care, and home office) or by an A–Z index to product names, types of products, manufacturers, and ingredients.

Cooking

TX714
This cookbook is spiral-bound, has moisture-resistant covers and pages, and has twenty-three easy-to-grab tabs for each section. It is clearly intended to be used where the action is. First published in 1950, this is another teach-yourself-to-cook classic that includes much more than recipes: basic lists of equipment needed and ingredients to have on hand, definitions of cooking terms and techniques, food storage tips and charts, and quick guides at the beginning of each section. There are informational charts, sidebars, illustrations, and beautiful color photographs scattered throughout. It also features a large index and conversion/equivalent charts on the inside covers. Highly recommended for all libraries.

This Wikipedia-like recipe website has untold numbers of recipes, and it is hard to imagine that you couldn't find any recipe you want here. A search box allows keyword searching of the full text for all recipes, but no advanced searching or limiting. Probably best used by cooks with some experience, since you must judge for yourself what the best recipe is from the myriad results from a search. There is a user rating system, but it didn't seem extensively used at this time. Some distracting advertising is present.

775 The cook's illustrated cookbook: 2,000 recipes from 20 years of America's most trusted food magazine. 894p. America's Test Kitchen, 2011. $641.59
TX715
A "compendium of greatest hits" from the twenty-year publication history of Cook's Illustrated magazine, this book could become as indispensable as the last huge recipe book from America's Test Kitchen, The New Best Recipe (2004). Critics say that it duplicates its predecessor too much but acknowledge that it does include more recipes with much less information about the recipe-developing process. This means less reading to get to the actual recipe, which could be a good thing after all. The spare black-and-white illustrations are clear and informative. Numbered "Test Kitchen Tip" sidebars give good hints for ensuring the quality of your cooking results. The target reader is a somewhat experienced cook, and no beginner cook information is included.

From the publisher of Gourmet and Bon Appetit magazines, this extensive recipe website offers browsing and basic or full-blown library-database-like advanced search options. It also hosts online classes from the Culinary Institute of America (for a fee). Also included is a section called "Articles & Guides," but extensive advertisements and an occasional pop-up in this section are just plain annoying. Most recipes are from the aforementioned magazines, but members can submit articles too.

TX715
Even lists of basic kitchen equipment needed for cooking are covered in this teach-yourself-to-cook classic. Also included are glossaries for wine, cooking terms, and ingredients. The body of the book contains the "triple-tested" recipes. Guides at the beginning of the chapters for meats, fruits, and vegetables provide valuable information about choosing, buying, storing, and preparing these items. Other chapters include basic overview information that is likely to be very useful for new cooks. Many colorful photos and sidebars complement the nicely arranged textual information. Besides an extensive index, conversion/equivalent charts are printed on the inside covers. Highly recommended for all libraries.

778 How to cook everything: All you need to make great food. 2nd ed. Mark Bittman. 1044p. Wiley, 2008. $641.5
TX714
Celebrating its tenth anniversary even though this is only the second edition, this book focuses on cooking what is "simple, straightforward, unpretentious, and easy" and strives not for what is brilliant but what is "good, wholesome, tasty, and varied." The first chapter is about kitchen basics and covers staple ingredients, equipment, and techniques. The remainder of the chapters consist of succinct but clear recipes. Back matter consists of sample menus for various meals, keyed techniques. The remainder of the chapters consist of succinct but clear recipes. Back matter consists of sample menus for various meals, keyed to recipes in the book, and a huge index. Tables, lists, sidebars, black-and-white illustrations, and cross-references add detail throughout. This would be perfect for a person who is brand new to cooking.

779 Joy of cooking. 75th anniversary ed.
Irma S. Rombauer, Marion Rombauer Becker, and Ethan Becker. 1132p.
Scribner, 2006. $641.59
TX715
This is the seventy-fifth anniversary and the ninth and latest revision of a classic that the New York Public Library has selected as "one of the 150 most important and influential books of the twentieth century." It has 500 new recipes plus "4000 of the most beloved Joy classics retested and updated." Besides having all the information anyone needs to learn how to cook, it includes a huge reference section and an index. The reference section features an A–Z ingredients encyclopedia with descriptions and substitutions. Highly recommended for all libraries.

TX349
First published in 1938, this was Julia Child’s favorite reference book, and for good reason. It contains an astounding number of A–Z entries, and 3,800 recipes are scattered throughout. New in this edition are more than a thousand educational color and black-and-white photographs and illustrations of foods that are likely to be accessible to home cooks. The entries include foods, terms, techniques, biographies, and advice on selecting, storing, and using as appropriate. At the back of the book are a general index and a recipe index.

641.01
TX651
Priced beyond most individuals’ budgets, this six-volume resource is probably one of the most beautiful sets of cookbooks ever. The photographs of food and food preparation are without compare. Volumes include History and Fundamentals (v. 1), Techniques and Equipment (v. 2), Animals and Plants (v. 3), Ingredients and Preparations (v. 4), Plated-Dish Recipes (v. 5), and Kitchen Manual (v. 6). Cooking enthusiasts everywhere should see this, which is why all libraries should get it if they can. If this set is out of budget, all libraries should consider the At Home version in the next entry. Nathan Myhrvold has two PhDs from Princeton University, was the first chief technical officer at Microsoft, and has served as “Chief Gastronomic Officer” for Zagat Survey.

641.01
TX651
From the publisher: "Modernist Cuisine at Home . . . is destined to set a new standard for home cookbooks." User reviews seem to confirm that this is true. This luscious book, full of beautiful photographs and great information, includes two parts: part 1, “Stocking the Modernist Kitchen” (recommended countertop tools, cooking equipment, and ingredients to have on hand); and part 2, “The Recipes.” Back matter includes further reading, a glossary of cooking terms, reference tables, step-by-step procedures, tables of “best bets,” and an exhaustive index. A bundled set is available that includes a "Kitchen Manual," a spiral-bound reprint all of the recipes and reference tables on waterproof, tear-resistant paper.

Etiquette

783 Disability etiquette in the workplace. U.S. Department of Labor, Job Accommodation Network. purl.fdlp.gov/GPO/gpo13206. Free
The Job Accommodation Network is a service of the U.S. Department of Labor, Office of Disability
Employment Policy. This succinct guide, only nine pages long, covers important information often neglected in other etiquette guides. Covering numerous general types of disabilities, the information is mostly bullet-pointed and succinct. Also included is a list of other publications that might be useful to those who are looking for more information on the topic.


First published in 1922, this eighteenth edition was written by three of Emily Post's great- and great-great-grandchildren. It is completely updated for current times and stresses that respect, consideration, and honesty should always be absolute priorities. The book is elegant and pleasingly arranged, from font styles, colors, and spacing, to clear headings, sidebars, and accent illustrations. Much of the information is presented in charts, bullet points, and numbered lists. Major sections are as follows: "Etiquette Every Day" (includes social networking), "Life in the Workplace," and "Life Stages and Special Times." Besides a large index, the book includes a resources section with names and titles, official forms of address, how to dress for the occasion, sample invitations and announcements, a guide to food and drink, and a wedding budget planning chart. Highly recommended for all libraries.

How to be a perfect stranger: The essential religious etiquette handbook, see 117.

785 Kiss, bow, or shake hands: The bestselling guide to doing business in more than 60 countries. 2nd ed. Terri Morrison, Wayne A. Conaway. 593p. Adams Media, 2006. $395.5

Content in this awesome reference book is arranged alphabetically by country. While it is intended for businesspeople, it would be a useful book to consult for anyone traveling internationally so that we might have fewer "ugly Americans" out and about. Sixty-two countries from Argentina to Vietnam are included. Each entry starts with a quiz with two or three questions called "What's Your Cultural IQ?" and then continues on with these headings: "Tips on Doing Business," which lists a few things about the country in general that you should know about; "Country Background," which includes history, type of government, and language, plus a section that tries to describe the population's gestalt, their cognitive styles, how they organize and process information, what they accept for evidence, and their value systems; and, finally, "Business Practices," which tells about punctuality, appointments, negotiating, business entertaining, greetings, titles/forms of address, gestures, gifts, and dress. Scattered throughout are short "Cultural Note" boxes that add context. Just before the short index is a guide to international electrical adaptors. Recommended for all libraries.


Former president Bill Clinton says in his foreword to this book that it is an authoritative user's manual for international relations [that] promises to become an indispensable reference—not only for those in Washington, but for all Americans in contact with people in other nations." This book is not simply a guide on how to address important people. Chapters titles include "Office of Protocol," "Order of Precedence Information," "U.S. Order of Precedence," "Titles and Forms of Address Information," "Titles and Forms of Address," "Official Visits with the President," "Official Entertaining," "Table Seating," "Flag Etiquette," "Ceremonies," "Conduct of Diplomacy," "Blair House," "Official Gift Giving," "Presidential Advance and Government Officials Information," "Internet Protocol," "Valuable Information" (facts about the United States), "Embassy Names and Other Office Information," and "Websites." Also included are a glossary and an index.

Festivals and Holidays

787 Holidays, festivals, and celebrations of the world dictionary: Detailing more than 3,000 observances from all 50 states and more than 100 nations. 4th ed. Cherie Abbey, ed. 1323p. Omnigraphics, 2010. $$394.26
Exhaustive coverage in this huge reference book includes extensive appendixes, indexes, and cross-referencing. Entries are for events for which people gather, and each entry has a paragraph or two describing the event and its history. Also provided for each entry are contacts (if available) and sources. Not included are birth or death anniversaries of individuals, unless an official event is associated with them.

**788 Holiday symbols and customs: A guide to the legend and lore behind the traditions, rituals, foods, games, animals, and other symbols and activities associated with holidays and holy days, feasts and fasts, and other celebrations, covering ancient, calendar, religious, historic, folkloric, national, promotional, and sporting events, as observed in the United States and around the world.** 4th ed. Helene Henderson and Sue Ellen Thompson. 132lp. Omnigraphics, 2009. $$

The enormous title says what this book is all about. It covers 323 holidays, the entries for which are arranged in alphabetical order. Each entry provides succinct information on name of holiday, type of holiday, date of observation and where celebrated, symbols and customs, colors, and related holidays. After this basic information, several pages follow providing details about the origin and symbols of the holiday and resources for more information. A true reference book, it includes five appendixes: "Calendars throughout History," "Tourism Information Sources for North America," "Tourism Information Sources for Countries around the World," "Tourism Information Sources for Individual Festivals," and "Entries by Type." Lack of graphics is not a problem, and the massive index is a bonus.

**Foods**

**789 Bowes & Church's food values of portions commonly used.** 19th ed. Jean A. T. Pennington and Judith Spungen. 480p. Lippincott Williams & Wilkins, 2010. $ 613.2

The authors of this edition, the nineteenth in over seventy years of publication, are a PhD RD and an RD. The value of this book is that it consolidates a number of data sources including the USDA's databases. The 6,300-plus entries are arranged alphabetically within thirty-two food group chapters, and each entry includes more than thirty columns of data in the following categories: weight (in grams and ounces), calories, macronutrients, minerals, and vitamins. An introduction has tables for DRI (Dietary Reference Intake), RDA (Recommended Dietary Allowance), and more; definitions; keys to abbreviations, symbols, and codes; and conversions and equivalencies. At the back, about 200 pages of supplementary data provide more information about the composition of foods, including things like amounts of amino acids, carotenoids, coenzyme Q, fatty acids, flavonoids, and more. While this book is intended for health professionals, the language is not overly scientific. Includes a searchable CD of all content.
"Hint," or "Confusable," to alert you to things you must know about the entry for safety or quality; pen-and-ink illustrations; or cross-references. A small index comes after an A–Z section called "Perfect Flavor Parings."


The unique content in this food dictionary, which has 6,100-plus entries, is the comprehensive inclusion of food additives that have strange, unpronounceable scientific names and can include chemicals, naturally occurring substances like vitamins or molds, and toxins that can be present in food occasionally. It lists international as well as common American food items. Diseases that can be affected by food are also covered. Adding value are eight appendices of charts and lists and the cross-referencing throughout. The author teaches biochemistry and molecular biology at University College London.

793 The food and culture around the world handbook. Helen C. Brittin. 384p. Prentice Hall, 2011. $394.1 TX353

This reference book’s content is arranged alphabetically by country and includes almost 200 of them. Each approximately two-page entry has very brief but thorough sections on geography; major languages; demographics; agriculture; natural resources; industries; history; influences on food; bread and cereals; meat, poultry, and fish; dairy products; fats and oils; legumes; vegetables; fruit; nuts and seeds; seasonings; dishes; national and other special dishes; sweets; beverages; and meals or street food or snacks. Includes a regional index for countries, grouping them by continent. Color world map on inside front and back cover has each county indicated.

794 The food substitutions bible: More than 6,500 substitutions for ingredients, equipment, and techniques. 2nd ed. David Joachim and Carol Sherman. 696p. R. Rose, 2010. $641.5 TX652

David Joachim won the International Association of Culinary Professionals award for the first edition of this book. All entries are alphabetically arranged and are also cross-referenced if appropriate. Each entry has introductory and reference information about the ingredient along with substitutions information. Many entries also have volume and weight measurement equivalents. Exhaustive coverage includes a guide to ingredients, which gives information about foods that have many varieties, like apples, beans, and chilies; and a guide to measurements, which includes equivalents for temperatures, can sizes, pan sizes, Imperial-metric conversions, common cooking volume and weights, and adjustments for high altitude.


Although it covers only 300 common foods, this resource contains some unique information. Besides the usual nutritional values and how to buy, store, and prepare the food, it also lists the most nutritional way to serve the food, diets that might exclude it, how processing affects it, medical uses and/or benefits, adverse effects associated with it, and food/drug interactions. Each entry is two to five pages long. An appendix contains charts of "foods high in specific nutrients for specific diets," and a good index is included, too. The author, a prolific food writer, has included an impressive list of resources in the bibliography for this book.

796 The Oxford encyclopedia of food and drink in America. 2nd ed. Andrew Smith. 3v. Oxford, 2013. $$641.59 TX349

The award-winning first edition of this title claimed to be "the most authoritative, current reference work on American cuisine." The three-volume new edition includes more than 1,400 entries covering American food consciousness in the twenty-first century. It adds more than 300 new entries on subjects such as food science and nutrition, molecular gastronomy, genetically modified foods, food controversies, regional foods, and food traditions of major American cities. The publisher states that all bibliographies and nonhistorical entries have been revisited.
This online resource gathers data from the USDA, FDA, and CDC as well as research from state government agencies and several "non-profit organizations that conduct studies on food storage and safety." It provides more information than just shelf life—for example, what to look for if the food may have gone bad. Users can use the search box to search for beverage or food names or browse by category. An FAQ section addresses common questions that aren't strictly about shelf life. Mercifully, the website also contains minimal and unobtrusive advertising.

Home Improvement

Library Journal says this book "presents strategies on letting go and organizing personal materials. Projects move from room to room throughout an entire house." The introductory chapter is short and sweet, describing first why clutter is a problem and then the basic techniques for dealing with it. While many of the techniques and storage ideas are not brand new, this book is unique in that it describes very succinctly the tried-and-true basics of home organization and also shows how to simply build storage solutions yourself. The projects mostly use off-the-shelf supplies, but some projects require more than basic carpentry skills. Each project includes lists of tools and materials needed and tables for the key components, with dimensions, quantities, and materials needed. Also included are plenty of informative color photographs, illustrations, and exploded diagrams. Published in cooperation with Black & Decker.

Beautiful and clear photos and colorful exploded illustrations are included for each of the forty projects. The projects are described by the publisher as fresh, stylish, sturdy, and inexpensive, yet require only simple tools and basic carpentry knowledge. Chapters include "Seating Projects," "Dining & Entertaining Projects," "Yard & Garden Projects," and "Yard Structures." Published in cooperation with Black & Decker.

This large book features many quality color photographs and illustrations, typical for this publisher. Graphics include sequence photos, tip boxes, cutaways and schematics, exploded illustrations, and more. Specific projects include additions and bump-outs and attic, garage, and basement conversions. The front of the book features guides to planning, designing, and preparing. The back of the book includes conversion tables and an index. Also included are appropriate codes and practices. Published in cooperation with Black & Decker.

This large book features many quality color photographs and illustrations, typical for this publisher. Graphics include sequence photos, tip boxes, cutaways and schematics, exploded illustrations, and more. A huge team of people worked to produce this reference, which includes "over 200 high-payback projects shown in complete detail." Covers home improvement skills and techniques, home improvement basics (like floors, walls, ceilings, windows, doors, and lighting), major remodeling (kitchen, bathroom, basements, and attics), and exterior improvements (roofing, siding, and trim). Also included are conversion charts and an index. Published in cooperation with Black & Decker.

Cassell, Peter Parham, and Theresa Coleman. 544p. DK, 2009. $ 643.72 TH4816
A typical graphically beautiful DK book, this reference includes quality photographs, colorful cutaway and exploded illustrations, and lots of ways to get information fast: checklists, charts, step-by-step photos and instructions, and sidebars highlighting special considerations. Comprehensive in coverage, this reference book could be used by beginning and advanced home improvers. The sides of the pages are color coded so that finding the major topics is easier. These include tools, equipment, and materials; alterations and repairs; kitchens and bathrooms; decorating and finishing; improving home performance; outdoor alterations and repairs; electrics; plumbing; and heating. Also includes a first aid and emergencies guide, a glossary, and an enormous index. Green alternatives are offered throughout. Highly recommended for all libraries.

The home improvement projects on this searchable website are divided into “parts of the house” (ceiling, doors, floor, roof, etc.) and “outdoors” (decks, garden, grill, patio, etc.). Projects include a time, complexity, and cost estimator; step-by-step instructions and photos; tools and materials lists; and user comments. The site is generously provided by the publishers of Family Handyman magazine, and so some advertising exists, but it is not obtrusive.

This large and heavy book features many quality color photographs and illustrations, typical for this publisher. Graphics include sequence photos, tip boxes, cutaways and schematics, exploded illustrations, and more. The sides of the pages are color coded so that you can quickly find the household system that the twenty-two chapters cover. The first sixty-plus pages are introductory, offering advice on safety and security, remodeling, and tools. The rest of the chapters cover everything from masonry to shelving and storage to unfinished spaces. The projects listed are also color coded for money-saving and environmentally friendly qualities.

Housekeeping

From the publisher of BackHome Magazine, this resource collects information known to previous generations but usurped by the latest and greatest products and gadgets: “formulas for effective cleaning, gardening, and home maintenance” and ways to save on heating bills, repairs, and maintenance. Cleaning and maintenance is covered in part 1: kitchen and pantry, laundry room and linen closet, bathrooms, bedrooms and guest rooms, and basement and attic. Part 2 is about special interests: pets, crafts, and holidays. Part 3 covers the outdoors: exits and entries; garage and workshop; decks; patios; porches; and outdoor rooms; landscaping; and growing fruits, veggies, and herbs. Includes a good index.

This compact, spiral-bound book provides educational material as well as stain-removal methods. The first chapter, “Laundry Lowdown,” talks about sorting, water temperatures, bleaches and enzymes, fabrics, leather, and laundry symbols. Chapter 2, called “First Aid for Stains,” is mainly a list of supplies and tools to have on hand for stain battles. Chapter 3, “The A to Z Stain-Removal Guide,” is the heart of the book at more than 200 pages. Chapter 4 discusses take-along stain treatments, aprons, bibs, door mats, headrest and armrest covers, storage, and mold/mildew. The last chapter covers caring for “heirloom textiles.” Includes pretty photographs, numbered step-by-step instructions, sidebars, and a small index.
From the author: “Home-Ec 101 is an attempt to reach average people and teach them the domestic arts that make life a little less expensive, a little easier, and a little more enjoyable. . . . The founder of the site is Heather Solos, a professional blogger and author.” Main sections on this website, which was launched in 2007, are called “Clean It,” “Cook It,” “Fix It,” and “Wash It.” Advertising is unobtrusive. Solos’ book by the same name was published in 2011.

The author of this blog, which was started in 1999, is apparently Jonas Stahr, CEO at Total Green Commercial Cleaning and Maintenance of Canada. Since it has been around this long, it should be a fairly stable website. Coverage is comprehensive and searching is good. Main areas covered include house cleaning, vehicles, animals, seasonal tips, recreational (e.g., barbecues), stain removal, and general cleaning. Some examples of interesting “How to Clean” entries: retainers, yoga mats, TOMS shoes, leaf stains on a driveway, and hamster cages.

Even though this is an older book, it has no current equivalent in content or scope. Chapter 2, called “Room by Room,” contains most of the content. It starts with checklists: “Six Things to Do Every Day” plus checklists for weekly, monthly, and seasonal housekeeping. Then exhaustive coverage of each room begins: suggested equipment and furnishings and how to choose, stock, organize, maintain, and clean everything you might find in the room. Chapter 3 describes routine cleaning and periodic maintenance. Chapter 4 covers all topics related to comfort and safety. Short chapters 5 and 6 are basically checklists and timelines for moving and an alphabetical household materials guide. Full of not only checklists but numbered lists, tables, and black-and-white illustrations and photographs, this reference book also has a complete index. For more information, see www.marthastewart.com.

Interior Decoration

Booklist states about this title: “Design expert Starmer claims to have sifted through 16 million color possibilities to produce 200 combinations fit for a king and queen and their royal family . . . . The only issue? Too many selections—and too few ways to cross-index and cross-reference.” Each entry features a main color, a few tonal varieties of the main color, accent colors (for an adjacent wall, woodwork, or upholstery fabric), and highlight colors (for a small injection of color). Included for each color scheme is an overview of the scheme, a description of it, what mood it evokes, and what inspired it. The first thirty-five pages introduce us to color: theory, light, emotions, inspirations, and design. Although this is apparently a reprint from the 2005 edition, it does not seem dated, and it fills a gap in its subject area.

811 Design ideas for your home. Alison Dalby. 176p. National Trust, 2013. $ 728 NA7208
From the publisher: “This guide demonstrates how to use color in the home, running through the palette from greens, blues, reds, and yellows to pastels and neutrals. It then moves on to using patterns—such as stripes or florals—in fabrics, wallpapers, and floors, and describes how to use light in a home to best advantage, with insider tricks for creating task, background, or mood lighting using windows, lamps, and mirrors.” It should be useful for home design ideas.

812 Step-by-step home design and decorating. Clare Steel. 400p. DK, 2012. $ 747 NK2115 Chapters cover kitchen, bathroom, living room,
bedroom, hallway, home office, laundry room, and outside space. At the beginning is a "Where Do I Start" section. Also includes a couple of appendixes (resources and calculations), project templates, and an index. The best sequence of steps for working in each area is numbered, and then each step is detailed with color illustrations or photographs of furnishing options in beautiful DK style. The publisher's description doesn't exaggerate: "Comprehensive in its scope and utterly practical, Step by Step Home Design and Decorating is an indispensable single-volume reference for anyone restyling their home." Recommended for all libraries.

### Maintenance and Repair

813 The complete guide to carpentry for homeowners: Basic carpentry skills and everyday home repairs. Rev. ed. Chris Marshall. 288p. Creative Publishing, 2008. $694 TH5607 Graphic intensive, this reference features many quality photographs of cutaways and cross-sections and some exploded illustrations of carpentry projects. Charts, tables, and lists throughout make it easy to get information quickly. Chapters include an introduction (safety, workshop basics, building a workbench, building a sawhorse) and cover materials, tools and skills, basic carpentry (installing interior doors, door and window trim, base molding; framing basement foundation walls; and more), advanced carpentry (removing walls, doors, and windows; installing attic access ladder; framing and installing windows, doors, skylights, and bay windows; and more), and cabinets and countertops. Includes glossary and index. Published in cooperation with Black & Decker.

814 The complete guide to wiring. 5th ed. 351p. Creative Publishing, 2011. $621.31 TK3284 This reference is "fully compliant with the most recent National Electrical Code." Chapters cover the basics of wiring (safety, how electricity works, and wiring components) and wiring projects (preliminary work, circuit maps, common wiring projects, and repair projects). There is also an appendix on home electronics and automation, common mistakes, and conversions and a small index. More color photographs and illustrations than text, the high-quality visuals in this resource make concepts clear. Lists, tables, charts, and numbered instructions add further detail. Also included is a DVD with the PDF contents of the book (with warnings about copyright). Published in cooperation with Black & Decker.

815 The complete photo guide to home repair. 4th ed. 560p. Creative Publishing, 2008. $643 TH4817.3 Now offered as a compact handbook, this dense little book covers major topics from the publisher's more specific guides, including plumbing, wiring, and carpentry. The specific guides, however, go into far more detail. This more general guide may work best for the less adventurous home repairer. The bulk of this book is a section called "Systems Repairs." It covers repairs to plumbing, electrical, and heating, ventilation, and air-conditioning systems. Bonus sections are "Security, Safety & Health Upgrades" and "Workshop Reference" (workshop organizing, reference charts, maintenance schedule, glossary, and index). This resource is as graphic intensive as the more specific guides by this publisher listed in this section. Published in cooperation with Black & Decker.


behind just about every major appliance and building element in your house. Clear, full-color drawings show you exactly how these things should be put together and how they function, including what to check if they don’t work.” Topics covered include electrical systems, heating and air conditioning, plumbing, major household appliances, foundations, framing, doors and windows, sustainability inside and outside the house, clock thermostats, ventless gas heaters, moisture and mold, and passive solar heating. Witten in sparingly used plain language, the bulk of the book is presented in wonderful informational graphics, lists, and sidebars (with titles like “Before You Call the Plumber”). Has an index and detailed table of contents.

**National electrical code, 2010–2011, see 615.**


From the publisher: “Everything that concerns a house or apartment owner is included, with information on planning ahead; decorating; repairs and improvements; security; infestation, rot, and damp; electricity; plumbing; heating; outdoor care; and tools and skills.” Color-coded chapters cover those topics, and there is a reference section and an index. Beautiful exploded and cutout color illustrations add detail, as do the photographs, charts, tables, and sidebars. Advice on prioritizing and codes is useful. This huge book seems to cover lots of unique issues—for example, repairing stained glass windows and plasterwork and installing a backup generator, a range hood, and a pond. Also included are aesthetics guides for things like painting and garden design.


This reference “complies with the latest plumbing codes” and includes quality photographs, cutout and exploded color illustrations, lists of tools and materials needed, and sidebars (tips, code details, ad green options). A safety guide is at the front of the book, and then guides to working with drain and vent pipes follow. Part 1 has chapters on toilets, sinks, faucets, tubs, showers, water heaters, sump pumps and softeners, septic systems, wells, and sprinklers. Part 2 covers fundamentals like codes, how plumbing systems work, how to plan changes and additions, and how drains, vents, and traps work. The back matter includes a resource guide, glossary, index, and metric equivalents.


This reference is being included because no overall homeowner’s carpentry guide includes the detail that this offers. Trimwork is almost always a highly visible aspect of a home, and so details on how to do quality trimwork may be important for home value. With plenty of color photographs and illustrations, charts, and lists, the book provides guides for putting trim on doors and windows, walls, floors, ceilings, columns, stairs, and mantels. Lots of sidebars accent important details. Additional useful sections include guides to safety, finishing, materials, tools, techniques, and resources; a glossary; and an index.

**Parenting**

**821 Ain’t misbehavin’: Tactics for tantrums, meltdowns, bedtime blues, and other perfectly normal kid behaviors.** Alyson Schafer. 288p. J. Wiley & Sons Canada, 2011. $649 HQ769

The publisher describes Alyson Schafer as “best-selling author, psychotherapist, and leading parenting expert on tackling any child’s worst behavior. . . . While acknowledging the daily reality that parents face, Schaefer’s humor and experience make this book a must for parents who want to preserve the peace and also the joy of raising a child.” The chapters are a laundry list of common behavioral concerns and advocate the “Democratic Approach” to solving problems. Lots of humor, examples, plain language, and insights into a child’s thinking make this book compelling reading. The last chapter is a best practices family checklist.

The first edition of this classic was published in 1946 and is now written by a Yale-educated pediatrician. The book is divided into sections on child development by age, from birth to eighteen years; food and nutrition; health and safety; “Raising Mentally Healthy Children”; “Common Developmental and Behavioral Challenges”; and “Learning and School.” It also includes a medication glossary, a resource guide, and a comprehensive index. Unfortunately, it is text heavy with very little visually displayed information other than checklists and some bullet points. A companion website can be found at www.drspock.net.


This authoritative and comprehensive reference book is broken into six parts: part 1, “Caring for Your Baby” (feeding your baby, diapers, bathing and skin care, clothing, sleep and sleep issues, comforting a crying baby, and understanding your baby’s temperament); part 2, “Baby’s Health and Safety” (finding the right care provider, checkups, vaccinations, child care, traveling, home and outdoor safety, and emergency care); part 3, “Growth and Development Month by Month”; part 4, “Common Illnesses and Concerns”; part 5, “Managing and Enjoying Parenthood”; part 6, “Special Circumstances” (adoption, caring for multiples, premature baby, delayed development, Down syndrome, and other newborn conditions). Easy to read, with clear headings, quality color photographs, sidebars, and an index. It is amazing that all this information fits into this compact book.

The Merck manual home health handbook, see 701.


This is the twenty-fifth anniversary of this award-winning title written by a PhD clinical psychologist who is a nationally renowned expert on child discipline and attention deficit disorder. Demonstrating a welcomed sense of humor to distressed parents, his parts and chapters have titles like “Controlling Obnoxious Behavior (Job #1).” The intended audience is parents of more difficult children for whom the usual behavior modification guides don’t seem to apply. He is upbeat and encourages a strong and positive relationship between parent and child. Examples of child behavior and conversations help to illustrate the problem and to show parents that they aren’t the only ones with these problems. Also included are “Quick Tip” sidebars, further resources, and a generous index.


This website describes itself this way: “Designed for parents and grandparents of children from birth through the teens, it provides feature articles with research-based information, video clips of parents and experts, breaking news and commentary, newsletters, and recommendations to the best parenting resources on the web.” It is divided into sections for infants, preschoolers, school-age children, and teens. Each section features a list of common concerns that link to a list of resources that in turned link to articles, news items, Internet resources, and videos. Each section also includes lists of “Newsworthy” items and “Internet Sources” covering general information about the age group featured. Includes simple and advanced search options.


The 2010 President of the American Psychological Association said that this book offers psychologically sound and sensible approaches for children from toddlers to teens, including advice on health, family, school, social and peer issues, as well as anxieties and fears, sexual issues, and unique stressors. The focus on coping, resilience, and recovery from the emotional crises many children encounter in growing up is unique. Each
chapter is clear and concise and includes a summary and a list of where to get more information. This book also covers many discipline problems and is written by a highly credentialed crowd of contributors.

Pets

827 The complete care of baby animals: Expert advice on raising orphaned, adopted, or newly bought kittens, puppies, foals, lambs, chicks, and more. 2nd ed., rev. and updated. C. E. Spaulding and Jackie Clay. 295p. Skyhorse, 2011. $ 636.08 QL83.2

Written by an experienced veterinarian with the help of an experienced veterinary field technician, this book seems to be the most current and comprehensive option for library collections. After a short introduction with a few stories about orphaned animals, sections 1–3 cover the animals. Section 1 is about farm animals and pets (foals, calves, piglets, lambs, kids, crias, pups, and kittens) and is clearly labeled that it is intended for wildlife rehabilitation centers or licensed breeders. Section 2 covers wild babies (fawns; fox, wolf, and coyote pups; bobcat and cougar kittens; raccoons and opossums; bear cubs; medium-sized and small rodents). Section 3 covers baby birds (raptors, song birds, shore birds, waterfowl, and domestic and wild poultry). Each of these sections explains how to approach, feed (even how to do feeding tubes!), house, and generally care for the orphan whether it is healthy or not (even how to give an enema!). Clear information stresses when to take the animal to a veterinarian. Includes feeding schedule charts and instructions on when to release wild orphans. Section 4 covers injuries to the animals caused by bites, cars, and guns and also discusses cuts and broken and amputated limbs. Section 5 covers exotic babies (monkeys, coati mundis, tamanduas, skunks, and armadillos). Multiple appendices and an index add value and usability. Highly recommended for all libraries.


Written by a prolific veterinarian author of pet care books, this book, with many beautiful color photographs, starts with the small mammals, providing for each an introduction (including a discussion of how the animal became a pet), health indicators, varieties, how to prepare appropriate housing (including simple construction directions), appropriate foods, handling, transporting, cleaning up, breeding, grooming, and, where appropriate, showing. A small section on small mammal health care precedes the next section, on birds. Information is arranged similarly for the rest of the animals. This book includes the full content from Alderton’s Exotic Pets book. Additional reading materials are listed for each animal. A glossary and index are also provided. Highly recommended for all libraries.


These free and comprehensive resources are based on the “Pet Owners” and “Veterinary Professionals” print editions, respectively. Merck provides these “as a service to the community”; and, in fact, “the online versions are updated periodically with new information and contain illustrations and audio and video material not present in the print versions.” Both include a search box and cross-referencing. Totally Awesome!

The “Pet Owners” version includes sections on birds, cats, dogs, exotic pets, horses, and special subjects (emergencies, diagnostic tests and imaging, infections, zoonosis, drugs and vaccines, poisoning, pain management, travel, and more). A glossary is also included.

The “Veterinary Professionals” version covers behavior, circulatory system, clinical pathology and procedures, digestive system, emergency medicine and critical care, endocrine system, exotic and laboratory animals, eye and ear, generalized conditions, and the immune system.

From the site: "Petfinder is an online, searchable database of animals who need homes. It is also a directory of nearly 14,000 animal shelters and adoption organizations across the U.S., Canada and Mexico. Organizations maintain their own home pages and available-pet databases." Its mission: "1. Increase public awareness of the availability of high-quality adoptable pets; 2. Increase the overall effectiveness of pet adoption programs across North America to the extent that the euthanasia of adoptable pets is eliminated; 3. Elevate the status of pets to that of family member." The powerful default advanced search engine offers many ways to narrow the scope of your search. Updated daily.

**Birds**

832 The ultimate encyclopedia of caged and aviary birds: A practical family reference guide to keeping pet birds, with expert advice on buying, understanding, breeding and exhibiting birds. David Alderton. 256p. Southwater, 2011. $636.68 SF461

This is a reprint of the unequalled classic by the prolific Dr. Alderton. From the publisher: this book "is an essential reference manual for bird-keepers of all levels—from the novice looking to keep a single pet bird indoors to the seasoned breeder wishing to extend an existing aviary collection. The first half of the book takes a practical look at the subject of bird care, including housing choices for different birds; constructing an aviary; buying birds and settling them in; feeding and handing; keeping birds healthy; exhibiting, breeding, and managing a stud. Every aspect of bird husbandry is discussed, and there are expert tips and step-by-step instructions to make learning new techniques clear and straightforward." Beautifully presented with high-quality color photographs, it also has further reading lists and an index. This book is highly recommended for all libraries.

**Cats**


This website describes itself as the "world's largest registry of pedigreed cats." Sections include breeds, cat care, cat shows, and for kids. The focus is almost entirely on information about breeds, so the best use of this website is to learn about cat breeds. The cat care section is inadequate.

834 The cat selector: How to choose the right cat for you. David Alderton. 176p. Barron's, 2011. $636.8 SF442

Most of this book, which is filled with beautiful and charming photographs of cats, shows all the varieties of cats there are: colorful, lap, large, small, gorgeous, working, wild, talented, high-maintenance, and so forth. For each variety listed, encyclopedic entries of the breeds included give a history, characteristics, "At a Glance" sidebars, and notes and comments, in addition to an amazing photo of the breed. Following a brief section on caring for cats are two unique tools: "The Human Selector," where you answer questions about yourself and see what kind of cat is recommended, and "The Cat Selector," which is a table of all breeds with columns for rating cat features like active nature, grooming needs, suitable for older owners, and suitable for families. Also includes a glossary and further reading list. The small index helps you find a particular breed you are looking for. Covers 120 cat breeds.


Dr. Fogle is another respected and prolific author of pet and pet care books. Starting off with a succinct "20 Essential Tips for a New Cat," these chapters follow: "Becoming a Cat Owner" (breeds), "A New Cat in the Family" (equipment and supplies needed), "Cats are Trainable," and "Cats Do What Cats Do" (a health care guide). Lots of beautiful photographs accent the informative text, tables, illustrations, and breed sidebars. It covers about 100 cat breeds. A thorough index is at the back.

**Dogs**

The website says this about its purpose: "AKC.org offers information on dog breeds, competition events, club search for training and services, dog ownership and registration to help you discover more things to enjoy with your dog." Includes information for puppies, dog owners, breeders, clubs and delegates, and dog shows and trials. The section for dog owners has good information on breeds, keeping your dog healthy, training and socialization, and finding a puppy. The focus is almost totally on purebred dogs.

This book got a starred review from Booklist, which said Fogle "may have produced the single best dog book of the decade." Dr. Fogle, an experienced veterinarian, describes in a conversational fashion his experiences with dogs. This title will be useful either in the reference or in circulating collections, and dog lovers may want to own a personal copy.

838 The dog selector: How to choose the right dog for you. David Alderton. 176p. Barron's, 2012. $636.7 SF426
This beautiful book is identical in layout to Alderton's Cat Selector, listed in the preceding section, all the way down to the number of pages and price. It covers 130 breeds of dogs.

This exhaustive resource covers about 420 breeds of dogs with quality photos and summary-type information for each breed: origin, height, weight, exercise level, coat care, organizations breed is registered with, and colors. A paragraph on the breed origins, a few comments, and several photographs wrap up each entry. The first 100 pages of the book are introductory and cover these topics: "The Nature of the Dog," "Dog Care," and "A Dog's Life" (characteristics of the major groups of dogs like working, herding, companion, etc.). At the back of the book are further reading lists, breed registries, a glossary, and an index.

This reference, also written by a veterinarian, is very similar to Dr. Alderton's Encyclopedia of Dogs, but it includes some unique information that Alderton does not. For each of the 420 breeds listed here is this summary-like information: height, weight, life span, origin, and then a rating for amount of exercise required, amount of grooming required, ease of training, and level of sociability. Each dog gets about half a page, two or three small, high-quality pictures, a few comments, and notable information. At the back of the book are a thirty-five page care and training section, a glossary, and an index.

Fish

841 Encyclopedia of aquarium and pond fish. David Alderton. 400p. DK, 2008. $639.34 SF456.5
This is a reprint of the 2005 edition, but it is still the definitive book on fish as pets. Detailed instructions on choosing, setting up, and maintaining the aquarium or pond is included. Beautiful photographs, charts, and summary boxes of species specifics (what they look like, food, species they cohabit with, how big they grow) cover more than 800 freshwater, saltwater, coldwater, and tropical fish. Advice on compatibility of fish combinations, options for plants and invertebrates, a section on illness and treatment, and a thorough index round out the comprehensive coverage.

Horses

From the publisher: "Equestrian expert Elwyn Hartley Edwards traces the evolution of the horse, covering every major breed of horse and pony as well as the contribution the horse has made to civilization. The Visual Breed Guide portrays more than 150 of the world's major breeds of horse and
pony photographed in specially commissioned full-figure portraits as well as hundreds of action shots. The origin, history, and uses of each breed are explained, and each breed is brought to life by historical anecdotes and fascinating, little-known facts." The first 100-plus pages give a fascinating history of horses and their influence on history. At the back of the book are short chapters on horse management and training and equipment plus a glossary and an index. Beautiful high-quality photographs, maps, and illustrations add tremendous value. Unique is the information on breeds. Highly recommended for all libraries.

843 The horse lover's bible: The complete practical guide to horse care and management. Tamsin Pickeral. 244p. Firefly, 2009. $ 636.1 SF285.3

Exhaustive coverage for horse owners and written in plain language, this reference includes chapters on emergencies, parasites, infectious diseases, the skin and coat, the eyes, the ears, the mouth, the feet, the musculoskeletal system, the respiratory system, the cardiovascular system, the urinary system, the nervous system, the digestive system, nutrition and feeding, sex and reproduction, pregnancy and foaling, pediatrics, geriatrics, drugs and medications, and alternative therapies. At the back of the book are two appendixes—"Normal Physiological Data" and "Laboratory Tests"—and a glossary, list of tables, and a huge index. The few black-and-white photographs and illustrations are all that are needed to clarify the information. Highly recommended for all libraries.

Tools

This classic book, which may have never had an equal, has an interesting history. The first edition was printed in 1988, and the content in the 2011 e-book cited here is still the same. The 1988 edition was reprinted as a paperback in 2002. In 2003 Ettlinger published an even bigger book, the 1,097-page Complete Illustrated Guide to Everything Sold in Hardware Stores and Garden Centers. All are still good reference books for this topic. Contents in this 2011 version include seventy-seven chapters divided into eleven parts, on common hand tools; power tools; general hardware; general materials; paint, stains, finishes, wall coverings, and related products and tools; wood and wood products; wall, floor, and ceiling materials and tools; plumbing hardware, materials, and tools; electric products and tools; masonry materials, products, and tools; and safety equipment. Each entry starts with an "About" section and includes parts, other names, description, types, use, use tips, and buying tips. Includes two appendixes and a comprehensive index. The table of contents links to the sections, and there is linked cross-referencing throughout. Includes more than 1,000 items and has more than 600 pen-and-ink-type illustrations.