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The World Cookbook for Students (Review)

Sue Polanka
Wright State University - Main Campus, sue.polanka@wright.edu

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By Susan Fichtelberg.

Author Fichtelberg has 19 years’ experience as a youth librarian and a strong interest in speculative fiction, a genre that includes fantasy, science fiction, and horror. This new addition to the Genreflecting Advisory Series is the first readers’-advisory guide devoted to speculative fiction for teens (grades 6–12). Most of the book deals with fantasy, which reflects the current publishing environment.

The book’s structure is similar to other titles in the series, providing chapters on subgenres with annotated bibliographies followed by appendices with indexes, lists, and resources. Following the pattern of Teen Genreflecting (2003), lists of highly recommended books appear at the end of each subgenre. The book also contains unique features, such as eight author interviews and an appendix on “Programming with Speculative Fiction.” A “Resources” section includes reference works and Web sites but no review journals. Authors, title, subject, and award indexes conclude the work.

One of the book’s greatest strengths is the amount of information for each item. Each citation contains the ISBN, additional formats (e.g., audio), awards won, and the recommended age range. Annotations are provided for all single titles. Series entries contain a group annotation. Fichtelberg uses the same age range—middle school (grades 6–8), junior high (grades 7–9), and senior high (grades 10–12)—as Teen Genreflecting. Some adult books are included (and identified with an A) even if they have sexually explicit or violent content.

Fantasy Literature for Children and Young Adults (5th ed., Libraries Unlimited, 2005) has a wider age-range scope and more comprehensive coverage of fantasy but does not include horror or science fiction. Public, middle-school and junior-high-school, and high-school libraries will find Encountering Enchantment a very useful addition to their reference collections. —Cynthia Crosser

YA/S: Though librarians are the primary audience, they can hand this book to teen readers to use on their own. MEQ.

The World Cookbook for Students.
By Jeanne Jacob and Michael Ashkenazi.

We’ve all had the assignment: make a dish from another country and bring it to school for the cultural potluck. The recipes in The World Cookbook for Students now make that assignment a piece of cake! In five volumes, hundreds of recipes representing nearly 200 countries and regions of the world can be found. Moreover, the authors go beyond listing recipes and offer students a glimpse of different ways of eating and preparing foods.

Arranged alphabetically, each country entry contains brief historical and geographic comments, lists of typical foods and dishes served, and a description of how and when foods are eaten. For example, the entry for Benin lists foodstuffs like goat, sorghum, gnembue (a vegetable), mangoes, and wamgabal (a tofufike cheese) and dishes such as akwa (cormmeal wrapped in leaves) and aga slain (a special-occasion stew).

The recipes in each entry typically include an appetizer, soup, main dish, dessert, and festival dish. At least one vegetarian dish is in each entry as well. Although five recipes are the norm, more are provided for the five “great cuisines” of the world. Each recipe includes when the dish is typically served, a list of ingredients in U.S. standard measurements, and directions. The recipes are designed for four people based on one-half pound of meat and vegetables per person. As for the U.S. recipes, pancakes, relish, meatloaf, fried chicken, ice cream, and brownies are represented.

Unfortunately, there are no photos or other visual guides to assist students with the preparation or to demonstrate the final product. This is disappointing considering the number of unusual ingredients and dishes included in the set. Several black-and-white sketches, found throughout the volumes, illustrate a food item or utensil. Volumes begin with a list of countries and the included recipes, but recipe names are not indexed nor are some key terms—rice, for example. Although volume 5 contains an extensive bibliography, including numerous Web sites, the glossary is paltry, defining only 12 terms.

Overall, the recipes and background information on countries are informative and creative, but the set lacks a much-needed visual component combined with a strong index and glossary. For public and school libraries. —Sue Polanka

The RA (Readers’ Advisory) Corner of Booklist’s Professional Reading section highlights titles of particular interest to readers’-advisory librarians.

Spotlight on SF/Fantasy

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