

her bad. The book wanders a bit and uses irritating housekeeping similes (e.g., "parenting anxiety eats at you like nail polish remover on a finely varnished dresser"). Also, Dunnewold's presentation could be stronger (e.g., she emphasizes the importance of quality time away from children, but then refers to this time as a "mommy play date"). Despite these quibbles, many will find Dunnewold's advice helpful. A perfectly acceptable acquisition for public libraries or consumer health collections needing an update.—**Julianne J. Smith, Ypsilanti Dist. Lib., MI**

Gathercole, Rachel. *The Well-Adjusted Child: The Social Benefits of Homeschooling*.

Maple tree. Jun. 2007. c.288p. index. ISBN 978-1-60065-107-6. pap. \$14.95. CHILD REARING

In his sociological study *Kingdom of Children: Culture and Controversy in the Home-schooling Movement*, Mitchell L. Stevens divides homeschoolers into two groups: those from the Christian day-school movement and those from the alternative school movement. First-time author Gathercole seems to be one of the latter and has here assembled the most common questions regarding the social aspects of homeschooling (e.g., "Don't the kids miss out on socialization?") and answers based in opinion, fact, and personal accounts from homeschoolers and their children. This formula works—Gathercole persuasively argues that homeschooling is not isolating but can be a sophisticated approach to socializing and educating children. The personal accounts especially challenge our cultural construct that school life is synonymous with childhood. While considering the social benefits of homeschooling, Gathercole also illuminates contemporary problems with public education. With a short list of web and print resources, this is not a how-to book, however. It is a successful albeit repetitious and elementary consideration of the topic intended for families in the initial stages of investigating homeschooling. Suitable for public libraries with large collections on the subject.—**Fran Mentch, Cleveland State Univ. Lib.**

Gurian, Michael. *Nurture the Nature: Understanding and Supporting Your Child's Unique Core Personality*. Jossey-Bass:

Wiley. May 2007. c.432p. bibliog. index. ISBN 0-7879-8633-X [ISBN 978-0-7879-8633-9].

\$24.95. CHILD REARING

Noted author Gurian (*The Wonder of Boys*) here advocates that parents reject what he calls the "social trends parenting system"—i.e., following popular parenting fads—and instead focus on the unique tal-

ents, proclivities, and temperaments with which children are born. He spends a good deal of the book laying out the scientific aspects of personality and temperament, delving into recent brain research that, for instance, shows how gender and other factors play a role in personality development. While Gurian's overall message is worthy, many parents may find some of his recommendations confusing and even alarming. He seems to advocate for specialized medical tests, such as brain scans and blood tests, in the absence of any real reason for performing them, treating them as tools to help parents better understand a child's "core nature." His use of that term itself is problematic, as it sometimes refers to personality and other times to medical issues. His statements about certain areas of research and popular culture are also inaccurate, e.g., he misunderstands the Myers-Briggs Type Indicator, equating shyness with introversion. Still, parents may be able to take away the important and liberating idea that knowing your child is the best parenting advice of all. Fans of Gurian's other books will be pleased; those who want to understand better how personality affects child development would be better served by Elizabeth Murphy's *The Developing Child*.—**Rachel Davis, Thomas Memorial Lib., Cape Elizabeth, ME**

Issenberg, Sasha. *The Sushi Economy: Globalization and the Making of a Modern Delicacy*. Gotham: Penguin Group (USA). May 2007. c.352p. bibliog. index. ISBN 978-1-592-40294-6. \$26. COOKERY

From Prince Edward Island to Tokyo's massive Tsukiji Market to California, the Bahamas, Argentina, Spain, Australia, and China—to refrigerated cases in grocery stores and food courts and walk-up counters and carts across Japan and the United States, sushi has evolved from a quick snack to the repast of high-powered businessmen to a cultural reference simultaneously mocking and worshiping at the altar of wealth and celebrity (see the Christina Aguilera roll at Hamasaku in Los Angeles). It exists both as a commonplace and as a luxury. Journalist Issenberg's beautifully written book reveals the complex web of commerce, culture, and culinary expertise that hauls fish from the sea, ships it around the world, and delivers it artfully to the plate. Sprinkled throughout with fascinating character studies of the many buyers, importers, sushi chefs, restaurateurs, critics, and diners who make the wheels turn, this work is solidly rooted in place—allowing one to tour four continents slowly. It makes enjoying sushi not only a delight for the palate but

also a thought-provoking repast for the mind. Recommended for all libraries.—**Courtney Greene, DePaul Univ. Lib., Chicago**

Kelly, Donna & Stephanie Ashcraft. 101 Things To Do with Chicken. ISBN 1-4236-0028-2 [ISBN 978-1-4236-0028-2].

Kelly, Donna & Anne Tegtmeier. 101 Things To Do with Tofu. ISBN 1-4236-0111-4 [ISBN 978-1-4236-0111-1].

ea. vol: Gibbs Smith. 2007. 128p. pap. \$9.95. COOKERY

These two spiral-bound books by child abuse prosecutor Kelly, massage therapist Tegtmeier, and writer Ashcraft (*101 Things To Do with a Cake Mix*) sport retro covers and provide simple chicken and tofu recipes, from Cranberry Chicken Spinach Wraps to Tripleberry Tarts. The most noteworthy is from *101 Things To Do with Chicken*: the Chicken Satay with Peanut Sauce features a fabulous marinade that is extremely easy and quick to prepare. Unfortunately, the small size of the books makes them difficult to use while cooking and results in a typeface that isn't very big either, so the farsighted will have problems reading. The notes section in the back is nice although not totally necessary. The content itself is arranged in an interesting order, with main meals in four separate categories.

Navigating the books, however, might have been easier if the mains were lumped into one group. Because chicken has been given the multiple-recipe treatment before, *101 Things To Do with Chicken* is not a necessary purchase. *101 Things To Do with Tofu*, on the other hand, will nicely expand the vegetarian cookbook collections of larger public libraries with its fast gems of recipes.—**Claire A. Schaper, Franklin Inst., Philadelphia**

Saulsbury, Camilla V. *Panna Cotta: Italy's Elegant Custard Made Easy*. Cumberland House, dist. by Andrews & McMeel. 2007. c.128p. photos. bibliog. index. ISBN 1-58182-595-1 [ISBN 978-1-58182-595-4].

\$16.95. COOKERY

Saulsbury has written several books on desserts (e.g., *Cookie Dough Delights*; *Puff Pastry Perfection*) as well as contributed recipes to such magazines as *Cooking Light* and *Southern Living*. In her latest cookbook, she shares her love of panna cotta, a versatile northern Italian dish that can be sweet or savory. It has a gelatin/cream base, and the ease of preparation makes it great for entertaining. Saulsbury chronicles the history of the dish, discusses the variety of ingredients used (from porcini mushrooms to chocolate), and supplies presentation tips. Mostly, she lets the recipes demonstrate

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