Against the Grain

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Book Reviews -- Monographic Musings

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From the Reference Desk
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*and Law* (2008, 978-1412951890, $350) is a subject encyclopedia that, as often is the case, attempts to define an emerging discipline. It assumes a broad mandate reflecting recent scholarship and practice from various fields of psychology as they relate to the law. At the same time it draws, “from the related discipline of criminal justice.” Accordingly, the result is a two-volume encyclopedia that tries to make sense of an “array of contemporary and historical psychology and law topics” with more than 300 entries.

Fortunately, lending organization to this set by pulling together related entries, there is a Reader’s Guide that lists individual articles under 17 categories. These categories range from Criminal Competencies to the Psychology of Policing and from Mental Health Law to Violence Risk Assessment. As a result, coverage runs from articles on the competency to stand trial and the capacity to waive Miranda rights, to those that discuss profiling, police stress, institutionalization, forcible medication and specific assessment tools like the Novaco Anger Scale and the Hare Psychopathy Checklist.

As you would expect, articles focus on both the legal and psychological aspects of the topic. For example the article on Competency for Execution discussed legal standards and constitutionality as well as assessment of, and treatment for, restoring competency. Each article has a useful bibliography and in addition to the Reader’s Guide mentioned above, there are “see also” references linking related articles. Although intended for scholarly and professional audiences, the articles are accessible to the informed lay reader.

As is common with reference works that try to bridge disciplines, the more time spent familiarizing yourself with the contents the more useful the resources becomes. *Encyclopedia of Psychology and Law* is no exception. Academic libraries that support criminal justice and psychology of law courses will want to consider it, as will interested professionals in need of background information.

Book Reviews — Monographic Musings

Column Editor: Debbie Vaughn (College of Charleston) <vaughnd@cofc.edu>

**Column Editor’s Note:** Let me offer you a hypothetical scenario: you are a reference librarian working your desk shift and a patron requests assistance with a research paper about the history of Mexican food. The caveat: your patron is not allowed to use Google (or any other free Web tool) to find information about said topic. Ahh — your patron has been given an exercise not only in writing, but in learning how to research “old school.” What is a librarian to do? Fortunately, Greenwood Press recently published *Latino Food Culture. Food Cultures in America* — something to consider when helping satisfy your patron’s research needs. *ATG* reviewer Phillip Powell examines this new title that covers Latin American cuisine and its history.

Continuing with our hypothetical scenario, as a reference librarian you are well aware that a patron request for help with any sort of paper is often accompanied by a patron request for assistance with citations. How convenient that the *Modern Language Association* has put forth a third edition of their popular and handy *MLA Style Manual and Guide to Scholarly Publishing*. Making her Monographic Musings debut, Jannette Finch, College of Charleston North Campus and Lowcountry Graduate Center Librarian, offers a valuable overview of the new edition and captures several of the differences continued on page 64

Reviewed by Phillip Powell (Reference Librarian, College of Charleston) <powellp@cofc.edu>

As Latin American immigration increases into the United States, we Anglos are learning there is a wide variation amongst people of Latin American origins. Even more importantly, for example, the foods offered in Argentina, Puerto Rico, and Mexico, range widely. There are foods and spices in large regions that are loosely duplicated, but it is not the case where there is a common thread throughout. Corn (or maize) predominates in Mexico and Central America. But in the Andes, countless varieties of potatoes comprise a significant part of the diet, and guinea pigs too! The people in the Southern Cone — Argentina, Uruguay, and Chile — love their beef and more European-oriented cuisines. No one can ever think of Latin America’s cuisines and *Taco Bell* — all respect intended, maybe — simultaneously.

For someone who is known for his love of food and for someone who really enjoys food from “South of the Border,” *Latino Food Culture* is a perfect read. Even though the main emphasis of the book is cultural, Ms. Janer also has a bit of *Julia Child* in her presentation. Not only does the reader learn the history of a country’s cuisine but also, Janer speaks at length about foods indigenous to a region. Just the idea of pepper varieties in Mexico is mind boggling or the use of yucca and plantain. The author makes it very clear how multifaceted the foods she has included. Some are possible to prepare with ingredients found in a typical Anglo American supermarket. Others really require seeking out a market specializing in Latin American foods. Additionally, there is considerable space devoted to cooking techniques, both traditional and modern.

A lot of this review has been devoted to food and its preparation, but Janer speaks of the occasions when all these foods are eaten, formal and informal. She goes from country to country telling about typical meals that are served at home. In addition, there is discussion about eating out. Most of this section regards eating out amongst Latins (and non-Latins) here in the United States. Finally, space is devoted to traditional menus in various countries for holidays and special occasions.

Considering food is the center of most occasions, whether important or not so important, *Ms. Janer* has done notable work allowing the reader to vicariously partake in the ways it is cooked and presented in the Latin American context. Now, after having read this, this reviewer wishes to partake and not vicariously either!


Reviewed by Jannette Finch (Librarian, College of Charleston and Lowcountry Graduate Center) <finchj@cofc.edu>

The Website announcement of the 2008 third edition of the *MLA Style Manual and Guide to Scholarly Publishing*, available for ordering in May 2008, promises “significant revision” of the *MLA* documentation style. While this may strike fear in the hearts of scholars and teachers, the next assurance may soothe. The guarantee of “simplified citation formats for electronic sources” may be music to our ears (MLA, Web).

Changes in the third edition emphasize the flexible nature of modern scholarship. The manual acknowledges that scholarship today extends beyond the monograph or scholarly article to include the world of digital publishing. The third edition is aligned with the times, with updates that include:

- Copyedited revisions are shown as tracked comments in a word processed electronic document. The previous edition showed handwritten corrections to a draft.
- The chapter on legal issues has been revised and updated.
- Italics are required for titles, replacing the dated-looking underline.
- The mystery of how many spaces to leave after a period is explained (it is one, not two, as it was in the typeset past).
- In Chapter 3, “Basics of Scholarly Writing,” the section “Further Guidance” uses the more modern term “nondiscriminatory language” to replace what was previously “nonsexist language” (142).
- The chapter on “Preparation of Theses and Dissertations” now includes “submission of electronic files” (160) and a section on publishing through Proquest which replaces publishing through University Microfilms (161).
- The medium of publication is provided in the cite. For example, a book is no longer assumed to be a book; it is specified that it is print. Other examples: DVD, Reading, Television, Map, CD-ROM, PDF file.
- Provision is made for electronic sources with no pagination. Basic works-cited-list entries are almost the same, with the addition of the publication medium mentioned above. Examples:


The section on citing Web publications has been updated to reflect the increased legitimacy of online sources. Inclusion of the URL is no longer considered absolutely necessary, although if possible give the complete address. Enough information should be given so that the reader can find it in a search, unless it is unlikely to be found in a search or the publisher requires the URL. The medium of publication (Web) is now provided in citation in the same way that the book’s medium is stated as print. The example below from the updated manual reflects these changes.


Stylistically, this reviewer prefers the table of contents in previous editions, in which the chapter is broken into sections with the page number of that section listed. The third edition chunks the sections into a group, saving space, but you have to page through the whole section before finding the specific rule you are interested in.

Recommended for academic libraries and libraries serving professional writers. The large print edition is available June 2008 (9780873522984, $37.50). The *MLA Handbook* is scheduled for release in spring 2009 and will incorporate the revisions.

**Works Cited**
