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# The Tim Burton Encyclopedia [review]

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**The SAGE Encyclopedia of Food Issues.** Edited by Ken Albala. Los Angeles: SAGE Reference, 2015. 3 vols. acid free \$395 (ISBN 978-1-4522-4301-6).

A wide variety of academic disciplines have recognized “food studies” as a legitimate area of study. Sociologists, historians, psychologists, nutritionists, media studies scholars, scientists, and culinarians—to name a few—have all published authoritative works in the realm of food studies. Because food studies encompasses such a broad range of topics, and the language of food studies varies from discipline to discipline, publication of a print food studies encyclopedia is an ambitious undertaking. Dr. Ken Albala, world-renowned food studies scholar, has taken up this challenge.

Albala is Professor of History and Director of the Food Studies Masters program at the University of the Pacific. He has authored or edited over twenty three books—several award winners—and several food studies book series, including *Food Cultures around the World* and the Rowman and Littlefield Studies in Food and Gastronomy series. His course *Food: A Cultural Culinary History*, is now available through The Great Courses website. Albala’s areas of expertise in food studies is food in history, medieval and Renaissance cooking in particular. Over the course of his research and publishing career, however, Albala has made hundreds of contacts around the world whose work span the entire spectrum of food studies. The list of contributors selected to collaborate on this publication include professional food writers, chefs, academics, and representatives from nonprofit organizations all thoroughly qualified to write on these topics. Amelia Saltsman, Signe Rousseau, Ken Smith, and Ulrica Söderlind are just a few of the established and up-and-coming food studies authorities who contributed to this encyclopedia.

This three volume encyclopedia includes nearly all topics under the food studies umbrella. In his introduction, Albala states that “this work is . . . intentionally inclusive and global in orientation, covering not only the food issues we hear about in the news, but what goes on behind the scenes. . . . It also includes . . . how religion influences food choice, the various different nutritional systems around the world, and how we communicate about food” (xxx). To help readers make sense of the resource, Albala provides a “Reader’s Guide” section that organizes the entries into sixteen general topic categories that span agriculture, gastronomy, the environment, religion, media, food processing, food safety, health, food science, hunger, labor, and the food industry. The index also gives readers more clues to find information on common topics, such as foodservice professionals.

*The SAGE Encyclopedia of Food Issues*, while comprehensive and authoritative, may prove overwhelming for high school students or undergraduates not enrolled in food studies-specific programs. Albala’s *The Routledge International Handbook of Food Studies* (Routledge, 2013) is a more concise, coherent work that provides brief histories of food studies within several academic disciplines, research methodologies and ideological or theoretical positions within

those disciplines, resources for research, and suggestions for further studies. Equally valuable is Pilcher’s *The Oxford Handbook of Food History* (Oxford University Press, 2012) that addresses historiography, disciplinary approaches, production, circulation, and consumption of food.

*The SAGE Encyclopedia of Food Issues* would be appropriate for academic library collections that support food studies programs.—Rachel Wexelbaum, Associate Professor / Collection Management Librarian, St. Cloud State University, St. Cloud, Minnesota

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**The Tim Burton Encyclopedia.** By Samuel J. Umland. Lanham, MD: Rowman & Littlefield, 2015. 283 pages. alkaline \$80 (ISBN 978-0-8108-9200-2). Ebook available (978-0-8108-9201-9), \$79.95.

The scope of this one-volume work covers most of the creative works produced by or related to Tim Burton. It also lists the names of actors, producers, artist, directors, among others who have worked with Tim Burton in one capacity or another.

The entries in the encyclopedia are listed alphabetically which, in this case, is a little confusing to the reader. Since the encyclopedia includes many different types of creative works, it is hard to distinguish each entry just from the title alone. A better way to have organized the entries may have been to categorize them by type of work and then lists those works alphabetically. Some entries for more prominent works in the encyclopedia include black and white images. These images add a pleasant aesthetic to the work, breaking up the text. The entries themselves range from one column to three pages depending on the work, or person being discussed. There are also references at the end of each entry which may be helpful if the reader wants more information on one of the topics.

The audience for this encyclopedia could range from the novice film student to the seasoned professional. The entries themselves are very easy to read and just long enough to keep the reader’s attention. Although many readers would enjoy this encyclopedia, the audience who I believe who would get the most from this work would be the ultimate Tim Burton enthusiast. It seems that the author has gone to great lengths to find almost every aspect of Burton’s creative process and has found a way to transform those aspects and ideas into the entries in this encyclopedia.

What seems to be different about this encyclopedia from other works about Tim Burton is that it covers all aspect of Burton’s creative ability and not just his films, which most readers are familiar with. The way this encyclopedia is designed, it allows the reader to view Burton as a story teller, a photographer, a director, producer, writer, artist, etc. Another great aspect of this work is that it highlights some of the lesser known works from Burton’s career that seem to be missing from other compilations. This work highlights Burton’s ability to connect with his audiences through many mediums which would be greatly appreciated by Burton fans of any age.

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## SOURCES

I would recommend *The Tim Burton Encyclopedia* for reference collections especially for schools or universities with a film or creative writing program. Although this item could be used in an academic capacity, it would also be a great read for anyone who enjoys Tim Burton's work. This encyclopedia gives readers a glimpse into the world of one of the most interesting and creative minds of today and would be a great addition to any collection.—*Jasmine L. Jefferson, First Year Experience Librarian, Kent State University, Kent, Ohio*

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### ***The Voodoo Encyclopedia: Magic, Ritual, and Religion.***

Edited By Jeffrey E. Anderson. Santa Barbara, CA: ABC-CLIO, 2015. 438 pages. Acid free \$100 (ISBN 978-1-61069-208-3). Ebook available (978-61069-209-0), call for pricing.

The most striking feature of this volume is its focus on Voodoo or Vodou as a belief system, replete with all the trappings one expects: rituals, ethical considerations, practitioners, and a full history. The preface immediately recognizes the stereotypes and connotations that have become entrenched in the word itself, and promises information on the “full-fledged” religion of Vodou. This resource delivers on its promise.

In preparing to review this work, I set out to discover similar reference works. A search of the catalog at my library, a private, Catholic liberal arts college (with a theology program), proved disappointing. The only incidences of Voodoo or Vodou I encountered were short entries in encyclopedic

works on world religions. A search in the consortia catalog yielded mixed, though not surprising, results: fiction, folklore, and several works with a singular focus on New Orleans and a few on Haiti. The most comparable item I discovered, authored by this volume's editor, Jeffrey E. Anderson, *Hoodoo, Voodoo, and Conjure: A Handbook* (Greenwood, 2008) was nearly eight years old. This volume proves the most current and serious scholarly treatment of this topic to which I have access. Further, the larger focus of this work encompasses Haitian and African roots of Vodou in addition to that which evolved in New Orleans. Additionally, this volume also covers the influences these traditions have exerted upon other cultures, belief systems, and modern practice which expands the usefulness of this volume. The volume contains alphabetically arranged, signed entries, a preface, a user-friendly list of entries by topic, a section of primary documents, and a fascinating collection of visual representations of Vodou and Voodoo. The bulk of contributors possess scholarly credentials in expected areas like anthropology, folklore, history, sociology, dance, and more. Notably, contributions were also made by practitioners of Vodou. It also includes an extensive bibliography that will assist researchers requiring more in-depth information. This volume will be a valuable addition to any undergraduate library, and particularly those serving programs in theology, comparative religion, anthropology, sociology, and history.—*Anita Slack, Reference and Instruction Librarian, Ursuline College, Pepper Pike, Ohio*