(D'Orlando). Another cluster of essays focuses on Montale, highlighting yet another fragment of his love story with Irma Brandeis (Tramuta), as well as the passion for contemporary Italian literature the poet pours over his extensive journalistic output (Maxia). A final cluster deals with the theme of travel or more broadly with artful explorations of space. Here one moves from Pascoli's vindication of the vanity of all travels, safe for those of a contemplative nature (De Poli) to Paul Auster's *The New York Trilogy*, illuminated through Walter Benjamin's observations on the city (Pala); and from Bufalino's inner journey leading to the rescue of memory through the encyclopedic model typical of Baroque literature (Caltagirone) to Eric Rohmer's successful attempt at staging a medieval notion of space in *Perceval* (1978) (Guglielmi); and finally to the presentation of *CARTADITALIA*—a scholarly journal and book catalogue sponsored by the Italian Institute of Culture in Stockholm—as 'vehicle' for a wider International circulation of contemporary Italian culture (Grossi).

All in all, this volume represents a substantial contribution to the field of Italian Studies, which may possibly leave the reader with the only regret of not having better tools to peruse it more efficiently (an index of authors may have been helpful in this respect). Particularly inspiring for its scientific rigor and its impressive polyglotism—bibliographical references in most essays are in two languages (Italian and French), on occasions also in English, along with ancient Greek and Latin—it stands as a remarkable example of what European *Literaturwissenschaft* is, at its best, and how culturally diverse it can be.

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***Edible Histories. Cultural Politics. Towards a Canadian Food History.* Edited by Franca Iacovetta, Valerie J. Korinek, Marlene Epp. Toronto, Buffalo, London: University of Toronto Press, 2012. Pp. 456. ISBN 9781442612839. \$ 34.95.**

In the wake of numerous recent conferences on the theme, the essays of this volume represent an extraordinarily welcome *vademecum* for all academics venturing into the field of food culture(s) and foodways, new, often controversial, but always fascinating. Not one of us can claim indifference to the discussions offered by the field. We all eat, enjoy, and critique our food. The world in all geopolitical and socio-historical categorizations has begun to pay attention to what we as humans ingest, how, why, where, when. In anticipation of the 2015 World Expo to take place in Milan and whose major focus is *Feeding the World, Energy for Life*, this volume of essays will hold interest also for Italianists including those whose fields of interest encompass Italian history, politics, literature, immigration, culture, gender studies, age studies—the list continues.

This anthology announces its Canadian perspective already in its title, but it certainly does not limit itself to topics solely relevant to Canada. It also offers, for example, the perspective of Italo-Canadian immigrants and second generation

Italians in Canada who have tended to adjudge what they eat and how they eat somewhat humbly, the food of the poor, the realm of the *mamma* or the *nonna*, assessing it almost apologetically without taking into account the engaging wealth of information, delight (both gastronomical and figurative) and self-identity in, for example, a Sunday *stracciatella* soup eaten with (extended) family among loud exclamations, laughter and clinks of glasses, clean table linens and the aromatic promise of more courses to come. The abundance of information found in all the chapters about HOW Canadians eat, over and above, WHAT they eat, is described in essays that are both objectively informative and subjectively engaging.

Thought-provoking contributions from twenty-four scholars have been divided into eight sections: *Cultural Exchanges and Cuisines in the Contact Zone*, *Regional Food Identities and Traditions*, *Foodways and Memories in Ethnic and Racial Communities*, *Gendering Food in Cookbooks and Family Spaces*, *Single Food Commodities Markets and Cultural Debates*, *Protests Mindful Eating and Politics of Food*, *National Identities and Cultural Spectacles* and lastly: *Marketing and Imposing Nutritional Standards*. These general themes only begin to indicate the complicated interplay and interdependence of food and foodways. The authors of the essays acknowledge this in their in-text references to each other's investigations and work. They have assiduously covered Canada from sea to sea, offering us an exciting array of topics. For example, the effect of the Catholic Church on food in Quebec will develop relatively easily into comparisons and contrasts with Italo-Canadian communities, and also with similar traditions in the gastronomic panorama of Italy. Italian scholars will find special interest in sections on food trauma, on the spaces of food, on standardization of foods (for Italy an inevitable result of EU policies), on the role of women as it reveals itself, for example, through cookbooks. The theme of establishing a written literature of cooking is dealt with over many chapters, and invites further studies of Italian cooking books from Janet Ross (*Leaves from my Tuscan Kitchen*, 1899) to Ada Boni (*Il Talismano della felicità*, 1929) to the numerous works of Fernanda Momigliano in the 1930s to Clara Sereni's more recent evocative memoir of recipes (*Casalinghitudine*, 1987).

The chapters of this volume address above all issues of identities (self, cultural, political) that present points of departure for studies of Italian foodways as a specific focus, in particular as Italy continues to undergo dramatic developments in its search for a contemporary national identity. It seems D'Azeglio was right; even after more than a century and a half, we must still discover how to make Italians; this ineluctable reality gives itself away even on Italian dinner plates. As I take notes for this review on a Siena-Firenze *Rapida* bus, I need look no further than outside my bus window for evidence. Just before the vehicle pulls into the station I see in front of me a bar *cum* restaurant boasting a carefully painted professional sign: "American BAR/*Istanbul kebab*/CAFFÈ MINGO". The restaurant owners would indubitably find an appropriate venue for their stories among the chapters of *Edible Histories*.

The authors of the essays must be lauded for their efforts to avoid stereotyping of ethnic cooking and eating practices and traditions. The respect for all kinds of Canadian traditions at table is demonstrated clearly and consistently. For exam-

ple, although one of the essays describes *potica* as a Slovenian sweetbread made for celebrating Easter (in reality it is for all special occasions, and the annual Potica Baking Contest is held annually in Toronto only after Easter, in May), the context and issues surrounding the example are correctly portrayed.

Each of the essays offers informative and engaging endnotes that elucidate further how food issues discussed find their place in Canadian communities. Nonetheless, a detailed index would contribute a valuable and needed resource for the volume. On the whole, however, this anthology provides a wealth of significant perspectives on food and foodways, from academic to informal; a modern food history that, outwardly Canadian, has much to offer scholars beyond the Canadian borders, including in Italy.

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Julia M. Cozzarelli. *Sentieri. Attraverso l'Italia Contemporanea*. Boston: Vista Higher Learning, 2011. Pp. 560. ISBN 9781605762586. N.p.

This creative and refreshing first-year Italian text is designed to be used in courses in a three- or four-semester system or a quarter system. The aim of *Sentieri* is to develop students' speaking, listening, reading, and writing skills so that they might express their own thoughts and ideas in real-life situations. A fifth skill, cultural competency, is learned through the presentation of the everyday lives of Italian speakers and the ample cultural information presented throughout the text.

Instructors may choose the traditional paper textbook and student activities manual or they may opt for a more technologically advanced alternative. The *Sentieri* "Supersite" includes an online Student Activities Manual (WebSAM) and a V-text. There are also class management tools, a gradebook, a voice board for announcements and discussions, and additional instructor resources (including exams and tests that can be given on paper or online).

The twelve chapters are divided into two *Lezioni* (A and B). Each *Lezione* contains *Contesti*, *Fotoromanzo*, *Cultura*, *Strutture*, *Sintesi*, and *Avanti* sections. *Contesti* provides a vocabulary unit of useful words and expressions. The *Comunicazione* and *Pronuncia e ortografia* sections then offer listening, speaking, and pronunciation activities which students complete alone or in pairs. The *Fotoromanzo* introduces new concepts and vocabulary, and the activities and exercises in the text that accompany it can be used in the classroom or at home. The colorful and visually-engaging *Cultura* division offers cultural information for the student. *Un piccolo aiuto* and *Attenzione* boxes give linguistic and cultural notes, and the variety of activities and exercises included in these categories help to enhance the learning process. The *Strutture* segment explains two or three grammar points using an original design in the textbook to aid in learning. For each grammar point, the explanation appears on two facing pages in outside panels, while two central panels contain student activities and exercises. *Sintesi* supplies