

For example, an early discussion of secrecy practices critiques the Department of Justice for advising its fellow cabinet-level agencies to limit FOIA release activities. It is worth pointing out, however, that the Freedom of Information Act was not written to apply to the legislative branch of government. This seems worth critiquing, given how legislators have themselves contributed considerably to the rhetoric, policies, and practices of the counterterror state.

That being said, *The Theater of Operations* is an engaging and lively read, evocative and often poetic. Readers are likely to find themselves asking what the citizen-subject can do to engage the tangle of priorities that has resulted from our national obsession with terrorism. Masco offers few concrete recommendations for effective engagement with the problems he has identified, but the issues he highlights certainly merit further articulation and, one hopes, sustained public attention.

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*Food in Zones of Conflict: Cross-Disciplinary Perspectives.* Paul Collinson and Helen MacBeth, eds. Brooklyn, NY: Berghahn Books, 2014, 252 pp. \$95.00, cloth. ISBN 978-1-78238-403-8.

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This collection of essays brings together a broad range of perspectives on the cultural, economic, political, and nutritional aspects of food or its scarcity in the context of war-torn zones throughout the world. It does so from historical and cross-disciplinary lenses, ranging from the impacts of the mid-eighteenth-century Irish famine in people's collective memories of trauma to critiques of international humanitarian interventions in food crises in contemporary Africa.

The geographical span of the volume is broad; however, a large number of chapters engage case studies from Africa and Europe. This focus reflects the large extent to which world conflicts affect the continent of Africa, as well as the attention given by history scholars to food issues during the First and Second World Wars. Forthcoming volumes may include case studies from Latin America and the Caribbean, which are absent from this volume.

The disciplinary scope of the volume's chapters is much broader. Authors examine the impacts of conflict in the material access and in the social and cultural dynamics surrounding food from socioeconomic, political, historical, anthropological, international development, medical, and nutritional standpoints. The evidence presented reflects a range of research methods and analyses across disciplines in the social sciences and humanities. Evidence authors use includes micronutrient

analysis of food rations in conflict zones (Asia and Africa), ethnographic narratives or testimonials of refugees or soldiers within and outside war contexts (Sierra Leone, Iraq), analyses of nutrition surveys conducted by international organizations (Sri Lanka), visual images depicting food in political propaganda posters during wartime (Germany), and personal knowledge of livestock production on the drug-war-torn U.S./Mexico border.

The novelty of the volume lies in the breadth of perspectives from which the relationships between armed conflict, food security, poverty, politics, globalization, and culture are examined. Some major threads connecting the chapters include the impact of conflict in fostering food insecurity through either displacement or the destruction of/lack of access to farmland; the use by governments and political groups of food and hunger as weapons in armed conflict and political struggle; the role of international and religious organizations in addressing food crises; and the nutritional as well as psychological and affective aspects of survival in contexts of food scarcity. The chapters offer a good balance between, on the one hand, the material, physical, and economic aspects and, on the other hand, the cultural, symbolic, and affective dimensions of food experiences in contexts of conflict.

For instance, Chapters 2 and 15 illustrate the direct impacts of and implications for food security, malnutrition, and mortality of international military interventions and commercial agreements, which derive from reduced access and control over farmlands in Africa. Chapters 3 and 8 present actual numbers on food insecurity through micro- and macro-nutrient analyses of food rations in refugee camps (Chapter 3) and population nutrition levels following a nationwide nutrition policy during World War II in Britain (Chapter 8). Yet, in light of the stark realities of starvation and death resulting from food insecurity and nutrition deficiencies presented in those chapters, Chapters 7 (Croatia), 9, and 10 remind the reader of the proverb, "Man does not live by bread alone." In those chapters, we are reminded of the importance of creativity as a common survival knowledge used by war victims and soldiers to fight dietary monotony and quench less-material but deeply emotional needs for love, home, and familiarity through food during the 1990s war in Croatia or the Western Front in World War I, the 1940s war in the Pacific, or the 2003 Iraq war. The combination of sophisticated and relevant theoretical analyses, first- and third-person narratives, and an interesting and refreshing discussion surrounding the idea of "enemy cuisine" makes K. Felicia Campbell's contribution (Chapter 10) noteworthy and my personal favorite.

Overall, this volume makes a unique contribution with evidence from multidisciplinary perspectives of the myriad complexities surrounding food in zones of conflict. With the exception of Chapter 4, the chapters do an excellent job of providing adequate context for the lay reader to situate the respective case studies. For this reason, the book would be an excellent choice for introductory and intermediate undergraduate courses in Global and International Studies. This volume would also

serve as a crucial resource for policy makers, advocates, and teachers around the world, providing evidence of the direct links between hunger, poverty, and death resulting from war.

PILAR EGÜEZ GUEVARA, *Comidas que Curan (Foods That Heal)*

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*Re-Orienting Cuisine: East Asian Foodways in the Twenty-First Century.*

Kwang Ok Kim, ed. Brooklyn, NY: Berghahn Books, 2015,  
310 pp. \$95.00, cloth. ISBN 978-1-78238-562-2.

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This volume examines the diversity and dynamism of Asian foodways, showing that cuisines, culinary traditions, and conceptual categories for foodstuffs are “invented” and imagined, shaped by the actions of individuals and groups that benefit from specific versions and representations. It also makes clear that such imagining is done with the requisite presence and participation of outside actors and their own foodways. Any scholar with an interest in contemporary Asian foodways will find something of interest in this volume and its diverse contributions by authors affiliated with academic institutions in the U.S., Europe, and Asia.

The book begins with an introduction by the editor, Kwang Ok Kim. An introduction can strengthen an edited volume by describing its context in terms of current events and the relevant scholarly literature, connecting individual chapters by pointing out how they relate to one another and to core themes, and building on this gestalt to explain the book’s significance and possible avenues for future research. This introduction does not accomplish these things especially well. Particularly problematic is that it overlooks the richness of the field of Food Studies, reducing it to “medicinal or nutritional studies,” in order to build a strawman against which to compare the volume’s contributions. Such a strawman is not necessary, as the chapters that follow provide thought-provoking ethnographic material and theoretically rich insights into cuisine, place, identity, authenticity, borders, and taxonomy in Asian foodways in the twentieth and twenty-first centuries. The essays in the first section, titled “National/Local Food in the (Re)Making,” probe the links between foodways and identities for communities of different scale, from the marketing of “local” Wudang Taoist tea (DeBernardi) and the expanded national appeal of “authentic” Korean royal court cuisine (Moon) to the role of rice in Korean foodways (Kim) and the historical formations of national cuisines in Malaysia and Taiwan (Hsiao and Lim). “Food Practice across Cultural Boundaries,” the second section, offers ethnographic analyses of foods and cuisines outside of the societies where they originated: Korean *ramyeon* noodles and their Chinese and Japanese counterparts (Han); Japanese cuisine as a lens through which to understand Taiwanese moder-