the uk market shifted to Western Europe, especially the Netherlands, and the bio-socio-economic tale of the tomato continues with a newer group of producers.

We also see in the modest tomato both the heightened sense of human fabrication of nature and probably the best example of human technological development as applied to food production. A sequence of developments—greenhouse environmental control, CO$_2$ enrichment, disease resistance and other cultivar characteristics, soil control with hydroponics, and industrial production of bumble bees for pollination—guarantees that today the common tomato is simultaneously “fresh” and “constructed.” The reach extends to the people who ensure that these “fresh” tomatoes arrive in the supermarket quickly enough to maintain immediate consumer availability and retain shelf life. The consolidation of supermarkets and the creation of regional delivery centers (RDCs) have created an entirely new breed of worker contract. To handle the vagaries of consumer purchases, the desire (need) to maintain shelves full without maintaining a huge in-store inventory implies a great deal of labor flexibility at the RDCs. Thus, worker contracts in the cited cases allow a four-hour window for ending the workday, plus or minus two hours from the normal stopping time. Planning family life must become extremely difficult under these circumstances. Although these implications are not pursued in this volume, the family ramifications seem profound.

These are snippets of the fascinating and useful analysis provided in this volume. It reminds me that although, like many people, I raise tomatoes that include cherry and full varieties, I like to freeze them for winter use and slice them in the perspective, is the definition of brunoise used in professional kitchens and has no particular size associated with it, as is asserted in this volume. In professional kitchens terms like “dice” are differentiated by modifiers like “large” or “small” and normally have a very precise meaning: “small dice” generally agreed to mean a quarter inch on all sides. A similar error, from a chef’s perspective, is the definition of brunoise first as a “mixture of carrots, onions, and celery cut into a fine dice…for soups, sauces and the like,” then identifying the size of brunoise as a croscut of bâtonnet. All three of the primary culinary texts used in this country disagree with this definition. (The trinity of vegetables named is referred to by most chefs as mirepoix; brunoise is commonly agreed to be one-eighth by one-eighth by one-eighth inch, not one-quarter by one-quarter by one-quarter inch.) Issues like this may seem picayune to the average reader, but professional chefs take this kind of kitchen precision very seriously.

For the reader looking for a culinary dictionary that is brief and to the point, with a relatively broad scope, The Chef’s Companion will fit the bill. As a quick reference for the home cook or busy professional, this volume would be useful. Those seeking more depth may wish to consider one of the heftier tomes on the market.

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