crises, yet he finds it difficult to put his traumatic first marriage behind him and trust that Allison will stay in his life.

Carolina Home is the first book in Virginia Kantra’s Dare Island series. Perhaps because it is the beginning of a series, Kantra includes many storylines in this novel. Several dramatic elements converge and advance at any one time, and most of the storylines are not resolved by the end of the novel. Readers who enjoy this book will want to read the sequels to see how Allison resolves the conflict with her parents who disapprove of Matt; what happens to Matt’s soldier brother and his daughter (a very complicated and intense storyline that, at times, overwhelms the main story of Matt and Allison’s relationship); learn the outcome of Matt’s mother’s health crisis; and follow Matt’s son’s journey into adulthood. Kantra packs a lot of drama and a lot of characters into this novel.

Since Kantra is the author of over twenty romance novels, her readers should be prepared for phrases such as “he was a man with a man’s needs” and “those just-licked lips.” However, when Kantra steps away from the romance genre clichés and writes about life on an Outer Banks island, the writing rings true and the reader heading to the beach. The sex is graphically described so this is definitely an adults-only read.

Carolina Home is recommended for public libraries with a romance collection.

Linda Winkler
Wake County Public Libraries

Chefs of the Mountains: Restaurants and Recipes from Western North Carolina
By John E. Batchelor.

In recent years Western North Carolina has seen a surge in locally owned restaurants garnering regional or even national attention. The Asheville area in particular has become a destination for “foodies” looking for locally sourced, regional cuisine. The recipes used in these establishments originate with executive chefs from a wide range of backgrounds. Some of the restaurants and menu items have been featured in national media, a trend that shows no sign of slowing.

In Chefs of the Mountains, long-time food writer John Batchelor gives his readers a tour of over forty restaurants located in the western mountain area of the state. The restaurants and their chefs were self-selected in response to the author’s mail inquiries. While the geographical coverage is broad some readers will undoubtedly discover that their own favorite restaurant are missing. Most of the restaurants fall into the upscale or fine dining category. Readers looking for family style dining will not find it in this book.

Each chapter begins with a short biography of the chef and a description of the restaurant. The remainder of the chapter features selected recipes. Each chef describes his or her background, philosophy and experience. Some chefs were self-taught and worked their way up, while others graduated from top culinary schools and have lengthy experience in renowned restaurants. Success in the restaurant business requires energy and commitment and these traits show through clearly. One man escaped from Communist East Germany, while another overcame poverty and near-homelessness. Some gave up promising careers in other fields. One woman dropped out of a PhD program to pursue her passion for creating fine food.

A number of the restaurants are leaders in the “farm to fork” movement which focuses on food from local farms or shipped as short a distance as possible. Sidebar entries found throughout the book describe various local food producers where several of the restaurants obtain ingredients. The recipes range from European-inspired gourmet dishes to Southern specialties like fried green tomatoes or pecan-fried trout on cheese grits. The recipes have been modified for home preparation and are geared toward family-size quantities. This is not a recipe book for beginning cooks or for those looking
for a ten-minute meal. It will be most useful for experienced cooks looking to create upscale dishes for entertaining or special occasions.

The book is printed on glossy paper and lavishly illustrated with color photographs of the individual chefs and representative selections of prepared dishes. Browsing the book when hungry could be damaging to one’s waistline. Separate indices make it easy to locate individual chefs and recipes, though some cross-referencing in the latter would be useful. As with any print resource, changes may occur to data after publication. One restaurant described in the book has gone out of business, while at least one chef has moved to another establishment. Readers are advised to call before visiting a particular restaurant to verify current information.

This book will make a pleasant addition to the North Carolina travel and cooking collections of public libraries. It should also be considered by academic libraries that support culinary arts programs.

Mark Stoffan
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27 Views of Durham: The Bull City in Prose & Poetry
207 pp. $15.95. ISBN 978-0-9832475-3-1.

27 Views of Durham is a lively, eclectic, rousing montage of essays, poems, memoirs, and fiction depicting the grit and grace of the Bull City. It is the fourth collection of “27 Views” to be published by Eno Publishers of Hillsborough. Others in this series include collections for Hillsborough, Chapel Hill, and Asheville.

Steve Schewel, cofounder of The Independent Weekly, states in his introduction to this collection, “While few have captured Durham in fiction, our city attracts more than its share of journalists and bloggers, essayists and advocates, historians and slam poets.” Here you will find stories of Old Durham and tales of a much revitalized Durham that still retains its persistent grit and occasional eccentricity. As Jim Wise notes in his essay, “Durham has also turned its gritty side into a badge of honor.”

In his remembrance, Walter Matthew Brown conveys what it was like as a boy growing up in the 1930s in Durham’s West End section, then going on to attend North Carolina College for Negroes (now North Carolina Central University). Novelist Lewis Shiner recounts a memorable evening in 1964 hearing jazz artist Charlie Shavers at the Wonderland Theater in the Hayti section of Durham. And more than one writer in this collection espouses a love for baseball and for the Durham Bulls. In “Last Days, Old Ballpark,” Clyde Edgerton tells of attending baseball games with his eccentric uncles and gives us a history of the various ballparks that have graced the city.

Dawn Baumgartner Vaughn, in “Durham, Unvarnished,” writes of her love for the old brick textile and tobacco factories that have been repurposed, of the new, highly successful Durham Performing Arts Center (DPAC) that has sprung up adjacent to the American Tobacco Campus (former factories now thriving as office space and restaurants), and of the old Lucky Strike Tower that is lit up at Christmas. “New Durham gathers to play where Old Durham once worked,” she observes.

“Harry Potter on Ninth Street,” by John Valentine, co-owner of the Regulator Bookshop on Ninth Street in Durham, recounts the HP phenomenon from the perspective of a bookshop owner and father of avid readers. He tells us that his favorite part of the wildly successful Harry Potter release parties was seeing young readers curled up in various nooks of the Regulator, some with their favorite pillow, entranced with the latest Potter installment.

Novelist Katy Munger, after admitting to several failed relationships in her life, talks of her love/hate relationship with Durham in “Best of Towns, Worst of Towns – My Town”:

Eventually, as is the case with all lasting relationships, I have come to love Durham for what it is, not for what I want it to be... Thus it is that I still proudly call myself a citizen of Durham – the town that is what it is, with few pretensions; the town that manages to find room for everyone, without making anyone feel out of place; the town that, like all good relationships, lets you be yourself.

This fine collection concludes with the heartfelt “One Square Mile: A Durham Anthem” by Rebecca Newton of Rebecca & the Hi-Tones, her band of 30 years (http://www.reverbnation.com/rebeccanewton). Suitable for all libraries.

Tommy Nixon
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