

*Classic Restaurants of Des Moines and their Recipes*, by Darcy Maulsby. American Palate Series. Mount Pleasant, SC: The History Press, 2020. 208 pp. Illustrations, bibliography. \$21.99 paperback.

Reviewer Leo Landis is the State Curator at the State Historical Society of Iowa.

The city of Des Moines has an underappreciated culinary history. The city's dining stories are worthy of a historical treatment and such is the effort of Iowa storyteller and native Iowan Darcy Maulsby. She covers this history in twelve concise chapters spanning from about 1900 to today. Des Moines was first established as an army fort, the land was ceded to civilians in 1846, and it took on its current shorter name in 1857. Though Irish and German immigrants, Yankees, blacks, southerners and others established dining houses, cafes and restaurants during Des Moines's first 50 years, Maulsby does not address this period in a deep way.

Her first feature is Din Lee and his restaurant King Ying Low which eventually located on 4<sup>th</sup> Street between Court Avenue and Walnut. Today, the location is home to the well-regarded Fong's Pizza. She rightly covers Des Moines' Italian traditions including Bamie's Pizza, Babe's, Mama Lacona's and others. She includes a history of Steak de Burgo but not cavatelli. These chapters also include excellent recipes.

Without a doubt, Maulsby talked to many experts in central Iowa food history. Lew Bolton is a valuable source, and his family is known for their foodservice supply company and earlier Bolton & Hay Cafes. Jim Duncan, "Food Dude" for *CityView*, has been covering the Des Moines restaurant scene for more than 30 years. Maulsby also consulted chefs Lisa Lavalle and George Formaro as well as business leader Connie Wimer. Wimer has a long and deep knowledge of area restaurants.

The work addresses significant sites of local history. The section on Katz Drug Store is an important Civil Rights story that portended activities in the American South. Edna Griffin, John Bibbs, and Leonard Hudson attempted to get service on July 7, 1948, at the segregated Katz cafeteria counter. The trio were refused service, fought for their rights and eventually won their lawsuit. It was the end of formal segregation in Des Moines. Maulsby is equally inclusive in covering the Center Street neighborhood and Big Daddy's Barbecue.

She is not always precise with history. Some might overlook the statement that "the Iowa General Assembly chose Des Moines in 1857 as the state's new capital"(11). While the capital was moved to Des Moines in 1857, it was the Fifth General Assembly in 1855 that selected Fort Des Moines as the new state capital. Chapter 8 titled "Eat, Drink, and Be Merry," is also problematic with references to Ronald Reagan's time in Des Moines from 1933-37 and "Prohibition Days." Admittedly

the taverns may have dated to Prohibition, but beer was legal by the spring of 1933 and hard liquor became legal later that year. The chapter does a fine job discussing Ruthie Bisignano who was known for being able to pour two beers with the glassware balanced on her breasts. This section provides interesting color but strays from the book's title.

Surprising is the omission of El Patio, a Mexican restaurant in Des Moines since the 1950s. The recipes came from Mexico native and original owner Margarita Viggers. It is a story worth noting. Finally, the book lacks an index, and with so many good restaurants covered, an index would make it a handier resource.

Maulsby does an excellent job in her coverage of a multitude of establishments including Taste of Thailand, Younker's Tea Rooms, and various diners. The book fits nicely with other American Palate titles including *Cincinnati Food: A History of Queen City Cuisine*, *Madison Food: A History of Capital Cuisine*, and Maulsby's *A Culinary History of Iowa*. Those wanting a base of knowledge on important Des Moines restaurants should start with this recent volume, but a deeper look at Des Moines food history would be an important contribution to Iowa and midwestern history.

*Stranger Danger: Family Values, Childhood, and the American Carceral State*, by Paul M. Renfro. New York: Oxford University Press. x, 297 pp. Notes, images, tables, maps, index. \$34.95, hardcover

Reviewer Anna K. Danziger Halperin is the Andrew W. Mellon Postdoctoral Fellow in Women's History and Public History at the New-York Historical Society. She is a historian of public policy, gender, and childhood and her current project is titled *Whose Children? Motherhood, Race, and Child Care*.

With empathy for the families of missing children, Paul Renfro's *Stranger Danger: Family Values, Childhood, and the American Carceral State* compellingly traces the creation of the "child safety regime" that began in the late 1970s. Parents' grief and rage about the loss of their children spurred societal fears about child safety, galvanized a sensationalized media and public reaction, and pushed policymakers to focus on these rare crimes rather than more pressing dangers, such as domestic abuse of children. Mistaking exceptional cases as representational simultaneously bolstered new punitive surveillance and carceral measures, from child fingerprinting to AMBER alerts, which disproportionately impacted the lives of LGBTQ communities and people of color. Skillfully weaving together disparate archives from media, legal, and local and federal government sources, Renfro intervenes in, and fundamentally connects, the histories of childhood, politics, and the rise of the carceral state.