

perspective, focusing on the human-interest side of the tent chautauqua story" (x). His story of chautauqua is concise and easy to read. First-hand reminiscences from attendees as well as others involved in the business enhance the narrative, and the book is better illustrated than previous ones on the subject. Many of the images, reproduced for the first time, not only help to tell the story, but also give a sense of the period. *The Romance of Small-Town Chautauquas* should appeal to those interested in the Midwest, entertainment history, or popular culture.

Hearts & Homes: How Creative Cooks Fed the Soul and Spirit of America's Heartland, 1895-1939, by Rae Katherine Eighmey. Carol Stream, IL: Farm Progress Companies, 2002. viii, 244 pp. Illustrations, index. \$14.95 paper.

Reviewer Virginia Wadsley is an independent scholar and freelance writer from Des Moines, who is researching a manuscript about Wallace women's work in *Wallaces' Farmer*.

Rae Katherine Eighmey has made a living connection with the past in *Hearts & Homes*, her third more-than-a-recipe book. In "finding new ways of doing things from old friends" (8), she has adapted early twentieth-century recipes to the kitchens of today. Although living history purists might claim that substituting butter for meat drippings changes the flavor and will surely find references to food processors and microwave ovens jarring, some great old recipes are now accessible to cooks used to precise measurements, regulated ovens, and present-day ingredients.

The ingredients of *Hearts & Homes* expand on Eighmey's earlier cookbooks—*Victorian Recipe Secrets* (1995), which includes historical notes, and *A Prairie Kitchen* (2001), which mixes recipes and notes with excerpts from *Prairie Farmer* magazine, 1841-1900. Eighmey's selections are highly personal, chosen from the "Hearts and Homes" department (called the "Homemaking Department" after October 1928) of *Wallaces' Farmer* magazine, 1895-1939. After culling recipes from crumbling magazine pages, Eighmey tested them on her husband and friends and added editorial notes about their context or cooking tips. She lets "voices of the past speak for themselves" (8); articles and recipes are dated and ascribed to the original magazine readers/contributors. Clipped illustrations spice up the flavor, and an index enables quick location of recipes.

The book is arranged by food categories—not always traditional, such as the chapters on "Threshers" or "Cornmeal, Pineapple and Prunes." Topical chapters that present *Woman's Life, Home Econom-*

ics, Modernization, The Depression, and Contributions and Contests are interspersed among the recipes. Eighmey explains, "As wonderful as the recipes are, it is impossible to write only about the food. The history of these dynamic years informs our understanding of the recipes, and the cuisine helps us see the impact of history on farm families" (8). A segmented period timeline preceding most chapters adds interest but does not correlate with chapter content.

Eighmey corrects some historical misperceptions that cooks were not concerned with efficiency and food was not as healthful or tasty in the early twentieth century as it is now, but it is evident that her manuscript was whipped up hastily. Ruth, granddaughter of magazine founders "Uncle Henry" and Nancy Cantwell Wallace, is named as a daughter along with Harriet and Josephine, who continued editorial work after their mother's death in 1909 (6). Historians will be frustrated by the lack of references and the failure to use ellipses in quotations as well as some incorrect dating. Others might be troubled by reversed chapter numbers or the duplication of "The Child's Curiosity" on pages 87 and 215, and no one will have the delight of knowing that a letter captioned "House Cleaning with Sense" (49) was written by [Mr.] I. M. Queer.

Glitches aside, Eighmey has given us an attractive book that will bring delicious bygone fare to a variety of twenty-first-century gatherings. Both reader and cook will gain unique insight into a past culture as well as some history, philosophy, and values of *Wallaces' Farmer* magazine.

Race on the Line: Gender, Labor, and Technology in the Bell System, 1880–1980, by Venus Green. Durham, NC: Duke University Press, 2001. xv, 370. Illustrations, notes, bibliography, index. \$59.95 cloth, \$19.95 paper.

Reviewer Roland L. Guyotte is professor of history at the University of Minnesota, Morris. His research concentrates on the history of immigration, race relations, and twentieth-century U.S. history.

This ambitious volume joins a substantial literature treating women's paid labor during the twentieth century. Green takes her subject from the late nineteenth-century beginnings of the telephone industry to the present. *Race on the Line's* most important contribution is its systematic, detailed account of the central role of technological change in the work lives of the women and, recently, people of color employed by the Bell system and its successors.

Like other studies of twentieth-century women's labor history, Green's book tells a harsh tale of corporate exploitation. Although

Copyright of Annals of Iowa is the property of State of Iowa, by & through the State Historical Society of Iowa and its content may not be copied or emailed to multiple sites or posted to a listserv without the copyright holder's express written permission. However, users may print, download, or email articles for individual use.