

Part 3 (Mass and Segmentation in Traditional Food Markets) provides detailed case studies on products with localized characteristics – honey, olive oil, beers and wine.

The authors avoid polemical debates around food systems, rather drawing conclusions and recommendations from the empirical evidence for sustainability of alternative forms of food production. The importance of political will to support alternatives and regional food systems is emphasized; however, the political dimensions of local food systems are not addressed in any depth. The chapters vary in their ease of reading and clarity of data presentation and discussion of findings.

The book ably highlights the threats and opportunities for traditional food production systems and makes an important contribution to understanding the conditions and requirements for their sustainable success.

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*Olives: Crop Production Science in Horticulture 18.* By I. Therios. Wallingford, UK: CABI Publishing (2009), pp. 409, £35.00. ISBN 13: 978-1-84593-458-3.

The book is timely given increasing demand for olive products in response to claimed health benefits. It contains a vast amount of authoritative information presented in 31 chapters (not 26 as stated in CABI's new book information) covering many but not all aspects of olives and their cultivation, processing and consumption. There are 36 black and white pictures, which help in understanding the text. The bibliography is large, taking up 42 pages, and there are suggestions for further reading or websites at the ends of some chapters. The book is written from an academic perspective, and with passion for the crop and product. Ioannis Therios is to be congratulated on writing well in English, but sympathetic copy-editing would have improved readability. Mostly the chapters read like university lectures or extracts from dissertations. There are lengthy descriptions of, for example, basic soil properties, climate change and water and its use that might have been summarized with suitable references. The information is not ideally organized, which may have contributed to gaps in the contents, for example, references to what molecular biology might do for olive breeding, but no discussion of breeding itself, frequent references to costs, but few data on physical inputs. Further, some topics are discussed in two or even more chapters, with overlap, and in some chapters sentences or larger amounts of information are repeated a page or two later. Given the haphazard structure of the book, the index is especially important and here I was disappointed.

Despite the caveats, the book can be recommended to anyone with an interest in olives, simply because it is so informative.

Rob Lockwood

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*Grapes.* By G. L. Creasy and L. L. Creasey. Wallingford, UK: CABI (2008), pp. 295, £35.00 (paperback). ISBN 978-1-84593-401-9.

This book covers almost all aspects of grape growing and is a great overview for anyone new to the topic, but even those with experience will find it interesting. Some of the topics are covered quite briefly, but this makes the book very useful for a work environment. At our vineyard/winery we find this kind of book immensely useful to have to hand, safe in the knowledge that it is up-to-date and well referenced. After reading a topic in this book it is then easier to gather more information from other sources. Where we grow grapes is very much on the limit and we have found some excellent techniques to experiment with to make the vineyard more viable.

What the authors do so well is state directly very important facts with regards to grape growing. Many people go into viticulture for emotional reasons and do not undertake all the research and learning required. I would advise anyone thinking of planting to read this book as a good start.

Sam Lindo