of the evidence for and against these hypotheses, which remain speculative, is evenhanded and up-to-date. His accounts of the human and social effects of epidemic diseases and the origins of public health are full of lively anecdotes and colorful detail. Interspersed throughout are personal asides, clinical pearls, and lengthy tutorials on basic science topics, such as DNA replication and gene splicing.

Although this book is far more information dense than are popular books for the lay public, its many shortcomings in terms of organization, depth, and documentation (including surprisingly few references) diminish its value to scholarly readers. More than anything else, it resembles an intellectually inspired but somewhat disorganized professor’s medical school lecture, which would probably be more fun to hear in person than to read. Meanwhile, those who are interested in a 21st-century account of the battle of the genomes may want to wait. Rapid advances in genomic science and technology are opening the way to better understanding of biology, evolution, and medicine, but the full integration of these disciplines is still at a relatively early stage. The idea that genes of 1 species can influence whole ecosystems, described by Richard Dawkins in 1982 as the “extended phenotype” (2), is only now giving rise to new perspectives on community genetics (3).

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References

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Atlas of Human Parasitology, 5th Edition

Lawrence R. Ash and Thomas C. Orihel

ISBN: 0891891676
Pages: 525; Price: US $200.00

The 5th edition of Ash and Orihel’s Atlas of Human Parasitology is a superb, up-to-date compendium of protozoan and metazoan parasites. It also covers vectors and uncommon parasites found in humans. The authors present the material in a clear and concise manner that encourages one to delve more deeply into the structure and function of these unique and fascinating organisms. It is a must for persons interested in medical zoology and geographic medicine. Laboratory personnel, directors, and teachers who need a refresher course or additional training will find the book very valuable.

The Atlas of Human Parasitology is an essential treatise for helping to protect our citizens at home, deployed military personnel, and global travelers from parasitic infections. The quick keys to the identification of protozoans, helminths, and arthropods are helpful for distinguishing pseudoparasites from harmful ones. The labeling of various stages of the color images with letters, numbers, and arrows is extremely useful.

Attention has been given to opportunistic infections found in patients with AIDS. This book opens new vistas in helping to understand the global impact of AIDS and parasitic infections. The glossary and current references provide a ready resource for those interested in learning more about host–parasite relationships.

As an extra bonus, readers will find this edition a visual feast that integrates science and the arts. This book is highly recommended reading.

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Food Safety: Old Habits, New Perspectives

Phyllis Entis

ASM Press, Herndon, Virginia, USA, 2007
ISBN: 9781555814175
Pages: 414; Price: US $49.95

Anyone who works in food safety sooner or later discovers that one of the most valuable tools for prevention is simply reading about and understanding how past outbreaks have occurred. Using major and frequently famous or at least newsworthy outbreaks, Phyllis Entis in Food Safety: Old Habits, New Perspectives illustrates how critical factors come together to produce tragic and largely preventable results. This nicely written reference book reads more like an engaging novel in some ways, complete with bad guys (pathogens and sometimes careless corporations) and good guys (intrepid and resourceful outbreak investigators). The author’s unique style, usually avoided
in science writing but appropriately used here, tells the tale of modern food safety issues so well that the book, literally, is difficult to put down.

Each of the 17 chapters covers a different food safety principle, illuminating how modern microbes often team up with old practices, short-sighted decisions, or current consumer trends to produce an outbreak. Chapters conclude with a concise “lessons learned” summary, such as this conclusion from Chapter 3: “Whether it’s serotype Enteritidis in eggs or *C. botulinum* in eggplant, the challenge is the same. Recipes that do not include an adequate final cooking step have become increasingly popular with consumers and can be a significant source of food-borne illness.”

One of the few downsides of this book is that it does leave the reader with the somewhat sensational impression that most food businesses are out to get the consumer. While the examples of greed and negligence are true, positive examples of good corporate behavior could have illustrated prevention and better balanced the portrayal of the food industry. Despite this small drawback, the tables are “one-stop shopping” for anyone looking for lists of outbreaks, and the fact boxes inserted here and there provide marvelous tidbits of information. A “who’s who” of microbes at the end of the book is an added bonus.

Whether someone is preparing to teach a food safety course, looking for information about how and why outbreaks occur, or trying to get the facts on a critical food safety event, this author has already done all of the homework. For any food safety professional who has ever dreamed of the ultimate literature search, the references at the end of each chapter are breathtaking. This book is a must-have for any serious food safety professional.

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Whether someone is preparing to teach a food safety course, looking for information about how and why outbreaks occur, or trying to get the facts on a critical food safety event, this author has already done all of the homework. This book is a must-have for any serious food safety professional. Reviewed by Charles Higgins, National Park Service Public Health Division -- Emerging Infectious Diseases, June 2007. Read more.