

restoration occupy most of the book's final three chapters. Here Bennett provides a detailed history of grassroots political activism. Citizens organized themselves in myriad and changing groups, worked with scientists to study the bay, lobbied politicians and ran for office themselves, and faced both defeats and successes. Although Bennett's last chapter highlights successful restoration efforts, the book's epilogue presents a more nuanced reality for the bay's future. Bennett notes that although the bay is certainly in better shape than it was decades ago, recent events, like a 2021 red tide event caused by a phosphorus leak at Piney Point, illustrate a more complex environmental future for Tampa Bay.

College of Coastal Georgia

CHRIS WILHELM

Wild, Tamed, Lost, Revived: The Surprising Story of Apples in the South. By Diane Flynt. Foreword by Sam Brock. Photographs by Angie Mosier. (Chapel Hill: University of North Carolina Press, 2023. Pp. xviii, 286. \$35.00, ISBN 978-1-4696-7694-4.)

Wild, Tamed, Lost, Revived: The Surprising Story of Apples in the South is a beautifully produced book that has been finely crafted to attract attention at cider taprooms and orchard gift stores. Those who manage to look past the lush images of orchards awash in pink blooms and the bright reds and dappled yellows of heirloom apple varieties will find in these pages a wide-ranging and engaging story of this often-overlooked fruit. They will also find that Diane Flynt, a leading voice in the modern cider resurgence, has set down her own story here. She narrates her decades-long career as an orchard entrepreneur and cider booster where, as she puts it, her “childhood dream of living a rural life surrounded by a heartfelt landscape finally melded with a business venture” (p. 13). The result is not so much a history of southern apples as it is an interweaving of farm memoir and apple lore—literal flavor text—that adds to the experience and the terroir of the region's cider.

The interplay between memoir and history gives the book its structure. Each of the two dozen chapters opens with the next plot point in her launching Foggy Ridge Cider before pivoting to a scene in the history of southern apples. Flynt organizes these histories around the four periods of the title: wild, tamed, lost, revived. Diversity and experimentation defined the “wild” phase, which generated a wealth of diverse varieties that were cultivated by “farmers, women seeking food that would last the winter, and enslaved men and women who grew hundreds of trees on many southern plantations” as well as “Indigenous people who scoured their own seedling orchards for valuable fruit” (p. 9). Nineteenth-century horticulturalists like William Sumner and Prosper Jules Alphonse Berckmans and U.S. Department of Agriculture artists like Deborah Griscom Passmore “tamed” (codified and distributed) these varieties, efforts that laid the groundwork for an apple industry in the South. The “lost” phase followed the arrival of railroads, markets, and refrigeration, which concentrated apple production on varieties that sacrificed taste and variety for those that traveled and stored well. The result, according to Flynt, was that southerners “lost their apple history” and “abandoned this rich orchard heritage” (pp. 175, 172). The revival, then, was left for those like Flynt,

Jim Lawson, and Dan Bussey, who recovered lost apple varieties and who found “ways to keep southern apples alive,” not just for their genetics and heritage, but as a regional business enterprise (p. xv).

The book works as a memoir. It captures the particular mixture of idealism and pragmatism that it takes to start this kind of enterprise and the combination of rootedness and restlessness it takes to make it successful. In her telling, Flynt fell in love with the fruit and its landscapes and worked to make them profitable. The histories are harder to evaluate. Their variety and brevity make the book a historical tasting room of sorts, with each section offering an interesting tale and some memorable characters. As with most wine or cider tastings, however, after the first few chapters the material can feel repetitive, and the finer points can be lost on the reader.

In spite of its episodic organization, the book contains an intriguing interpretive thread. It is a paradox that seems to face all such efforts to revitalize regional foodways. This book, and many like it, tells a story of the loss of complex tastes and novel varieties in the face of the industrial efficiency of mealy mediocrity. Apples, in other words, moved from informal homesteads to highly managed orchards. As she puts it, “Southern apples evolved into a vehicle for commerce” (p. 181). This history provides the foil for the twenty-first-century recovery and celebration of diversity and taste. But that is only part of the story. For, as Flynt’s memoir sections show, this recovery and celebration is its own kind of business—an enterprise that required every bit of her skill as an entrepreneur, marketer, and manager. As Flynt puts it, “The southern growers who have persisted are smart, nimble business owners who take risks and incorporate new information. Many have the generational privilege of long tenure on the same land and access to capital to fuel growth and diversification” (p. 204). *Wild, Tamed, Lost, Revived* is at its best in its later chapters where it leans into these tensions that come with revitalizing a regional food industry for a specialized, wealthy, and highly discriminating market.

At its heart, the book is a grower’s story. It has far more to say about the struggles at “keeping southern apple trees in the ground” and the particular challenges of sourcing and cultivating heirloom varieties than it does about laborers, pesticides, or food justice (p. 217). Flynt is in the business of apple growing. The tensions she writes about are ultimately not the same that we historians focus on. As she explains in the coda, “When I began writing about southern apples, I felt trapped between the comforting blanket of nostalgia and the realities of commerce” (p. 250). That is the tension that modern apple growers face in the twenty-first century. Flynt’s book captures it well.

East Texas A&M University

ANDREW C. BAKER

Luis Gerónimo de Oré: The World of an Andean Franciscan from the Frontiers to the Centers of Power. By Noble David Cook and Alexandra Parma Cook. New Hispanisms: Cultural and Literary Studies. (Baton Rouge: Louisiana State University Press, 2023. Pp. xx, 375. \$55.00, ISBN 978-0-8071-8012-9.)

In their new book, *Luis Gerónimo de Oré: The World of an Andean Franciscan from the Frontiers to the Centers of Power*, Noble David Cook