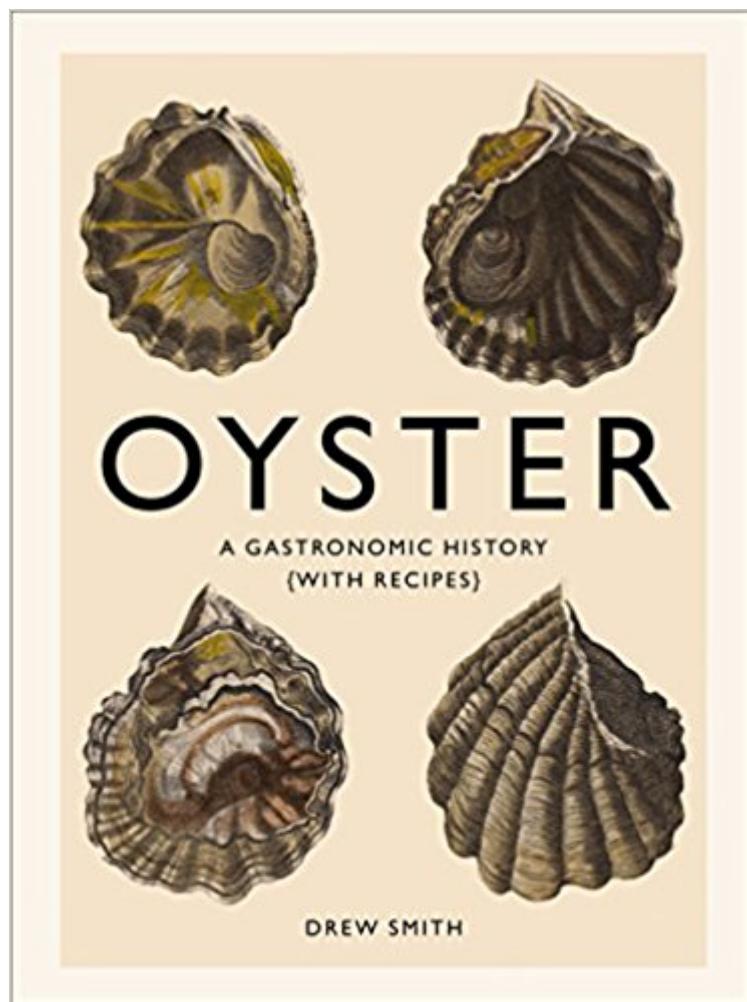


The book was found

Oyster: A Gastronomic History (with Recipes)



Synopsis

Drew Smithâ™s *Oyster: A Gastronomic History* offers readers a global view of the oyster, tracing its role in cooking, art, literature, and politics from the dawn of time to the present day. Oysters have inspired chefs, painters, and writers alike, have sustained communities financially and ecologically, and have loomed large in legend and history. Using the oyster as the central theme, Smith has organized the book around time periods and geographical locations, looking at the oysterâ™s influence through colorful anecdotes, eye-opening scientific facts, and a wide array of visuals. The book also includes fifty recipesâ™ traditional country dishes and contemporary examples from some of the best restaurants in the world. Renowned French chef Raymond Blanc calls *Oyster* âœa brilliant crusade for the oyster that shows how food has shaped our history, art, literature, law-making, culture, and of course love-making and cuisine.â•

Book Information

Hardcover: 256 pages

Publisher: Harry N. Abrams (October 6, 2015)

Language: English

ISBN-10: 141971922X

ISBN-13: 978-1419719226

Product Dimensions: 6.8 x 1.1 x 9.1 inches

Shipping Weight: 1.6 pounds (View shipping rates and policies)

Average Customer Review: 4.4 out of 5 starsÂ• See all reviewsÂ• (8 customer reviews)

Best Sellers Rank: #170,415 in Books (See Top 100 in Books) #41 inÂ Books > Cookbooks, Food & Wine > Cooking by Ingredient > Fish & Seafood #195 inÂ Books > Cookbooks, Food & Wine > Cooking Education & Reference > History #225 inÂ Books > Cookbooks, Food & Wine > Celebrities & TV Shows

Customer Reviews

This book discusses the history of the oyster and the history of man and the oyster. All of the varieties are discussed as to size, flavor, and resistance to disease. Also discussed is mans blundering choice to create sewage outflows from cities that nearly always poisoned the best oyster beds in the area. Humankind did this in Europe and then again in the new world. New York City was known as the big oyster before it was the big apple and city run off destroyed the oyster beds once again. This book does have a variety of recipies starting with Roman , then medieval texts and European , American and Asian influences. The recipies are not extensive but do feature all of the

most common ways to prepare the oyster. Oyster Rockefeller, Carolina corn and oyster dressing and beer battered oysters with caper mayonnaise are examples. Instruction on how to open the oyster, plus confirmation of the oyster actually being able to influence libido, as well as child labor used in preparing oysters and the oyster being a "canary" warning system for the healthy ecology of the sea, are features of this text. I would describe this book as a world history book on oysters with recipes. Even Charles Darwin started his career studying the oyster. Those who like history, science, literature, and good food will enjoy this book.

As a fledgling oyster farmer this book had great readability and I loved the recipes from antiquity! Gave 4 stars only because the Maryland was not listed in the notable location for oysters. Pressing on...

My husband liked this as a gift. He loves to eat oysters. I didn't really buy it for the recipes, but it is an added bonus. Wish I could find a similar book on the Maryland Crab...

What I love the most about this book is the writing style of the author. Very informative book!

[Download to continue reading...](#)

Oyster: A Gastronomic History (with Recipes) Luke Nguyen's France: A Gastronomic Adventure
Eating Korean in America: Gastronomic Ethnography of Authenticity (Food in Asia and the Pacific)
Union Oyster House Cookbook: Recipes and History from America's Oldest Restaurant The Hog
Island Oyster Lover's Cookbook: A Guide to Choosing and Savoring Oysters, with 40 Recipes The
Big Oyster: History on the Half Shell Chesapeake 1850: Steamboats & Oyster Wars: The News
Reader On Our Way to Oyster Bay: Mother Jones and Her March for Children's Rights (CitizenKid)
A Geography of Oysters: The Connoisseur's Guide to Oyster Eating in North America P&J Oyster
Cookbook, The The Essential Oyster: A Salty Appreciation of Taste and Temptation Consider the
Oyster Grand Central Oyster Bar and Restaurant Cookbook Shucked: Life on a New England
Oyster Farm The Oyster War: The True Story of a Small Farm, Big Politics, and the Future of
Wilderness in America Chesapeake 1880: Steamboats & Oyster Wars: The News Reader, Book 2
Delicious Holiday Treats: A Collection of Healthy Holiday Recipes (Dessert Recipes, Holiday,
Seasonal, Desserts, Thanksgiving Recipes, Christmas Recipes) (Volume 1) Canning And
Preserving Cookbook: 100+ Mouth-Watering Recipes of Canned Food: (Canning and Preserving
Cookbook, Best Canning Recipes) (Home Canning Recipes, Pressure Canning Recipes) Rice
Cooker Recipes: 50+ Rice Cooker Recipes - Quick & Easy for a Healthy Way of Life (Slow cooker

recipes - rice cooker - recipes) Quick & Easy Recipes: Over 50 Simple and Delicious Vegan & Vegetarian Rice Cooker Recipes That Anyone Can Make! Recipes for Weight Loss & Overall ... (Rice cooker Recipes - Rice Cooker Cookbook)

[Dmca](#)