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# A Geography Of Oysters The Connoisseurs Guide To Oyster Eating In North America

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Still Life with Oysters and Lemon  
 The Oyster Companion  
 Recipes for Clambakes, Oysters, Lobster Rolls, and More from a Modern Maine Seafood Shack  
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*A Geography Of Oysters  
 The Connoisseurs Guide  
 To Oyster Eating In  
 North America*

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## HANCOCK BERRY

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### Still Life with Oysters and Lemon

World Book

A sprightly, deeply personal narrative about how gumbo—for 250 years a Cajun and Creole secret—has become one of the world's most beloved dishes. Ask any self-respecting Louisianan who makes the best gumbo and the answer is universal:

"Momma." The product of a melting pot of culinary influences, gumbo, in fact, reflects the diversity of the people who cooked it up: French aristocrats, West Africans in bondage, Cajun refugees,

German settlers, Native Americans—all had a hand in the pot. What is it about gumbo that continues to delight and nourish so many? And what explains its spread around the world? A seasoned journalist, Ken Wells sleuths out the answers. His obsession goes back to his childhood in the Cajun bastion of Bayou Black, where his French-speaking mother's gumbo often began with a chicken chased down in the yard. Back then, gumbo was a humble soup little known beyond the boundaries of Louisiana. So when a homesick young Ken, at college in Missouri, realized there wasn't a restaurant that could satisfy his gumbo cravings, he called his momma for the recipe. That phone-taught gumbo was a

disaster. The second, cooked at his mother's side, fueled a lifelong quest to explore gumbo's roots and mysteries. In *Gumbo Life: Tales from the Roux Bayou*, Wells does just that. He spends time with octogenarian chefs who turn the lowly coot into gourmet gumbo; joins a team at a highly competitive gumbo contest; visits a factory that churns out gumbo by the ton; observes the gumbo-making rituals of an iconic New Orleans restaurant where high-end Creole cooking and Cajun cuisine first merged. *Gumbo Life*, rendered in Wells' affable prose, makes clear that gumbo is more than simply a delicious dish: it's an attitude, a way of seeing the world. For all who read its pages, this is a tasty culinary memoir—to be enjoyed and

shared like a simmering pot of gumbo. *The Oyster Companion* A Geography of Oysters The Connoisseur's Guide to Oyster Eating in North America

A lake turns into an island. A cozy bay into a secluded cape. A gulf with sea turtles transforms into a peninsula surrounded by pirate ships. This unique information book for the very young switches between bodies of water and corresponding land masses with the simple turn of a page. Readers will delight as the story of Water Land unfolds and will see just how connected the earth and the water really are. This book has Common Core connections.

**Recipes for Clambakes, Oysters, Lobster Rolls, and More from a Modern Maine Seafood Shack** Arcadia Publishing

"A big, handsome book full of wonderful photographs, nostalgic tales and enticing recipes—some dating back to the restaurant's opening 100 years ago."

—The Miami Herald Situated in midtown Manhattan's beautiful, bustling train station, Grand Central Oyster Bar & Restaurant stands in a class by itself. From its unique position in the Terminal's lower level, with the famous Whispering Gallery at its entrance, waiters have been serving up platters of the freshest seafood for over a century. Here are more than 100 of the restaurant's best-loved classic recipes—some dating back to its opening in 1913—along with behind-the-scenes stories, historical anecdotes, and a wealth of expert information on buying, cooking, and serving fish. Featured throughout are vintage images and ephemera, along with gorgeous photos of mouthwatering favorites from raw bar to buffet. With recipes that have stood the test of time, *The Grand Central Oyster Bar & Restaurant Cookbook* is a must-have for seafood lovers and fans of this famous New York City landmark.

*On Objects and Intimacy* Firefly Books  
A Geography of Oysters The Connoisseur's Guide to Oyster Eating in North America Bloomsbury Publishing USA  
*Prohibition and New York City* Random House

"Oakland is a well-kept secret, a port city of dramatic topography and physical beauty, varied social groups and one-off neighborhoods. In his incisive history, Mitchell Schwarzer examines the development of Oakland's built environment from the onset of the twentieth century to the present, especially in light of its status as a second city playing underdog to glamorous San Francisco across the bay. His book emphasizes the ways transportation

networks, housing, industry, commerce, and civic and park projects together shaped a social and political terrain that continues to be defined by class and racial inequalities"--

*History on the Half Shell* ABRAMS

"Rich in history, lore, recipes, fascinating images—in short, a delicious book from start to finish" (Sandy Ingber, Grand Central Oyster Bar). Tracing the oyster's role in cooking, art, literature, and politics from the dawn of time to the present day, this unique book reveals how oysters have sustained communities financially and ecologically, and have loomed surprisingly 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 oyster's influence through colorful anecdotes, eye-opening scientific facts, and a wide array of visuals. The book also includes fifty recipes—traditional country dishes and contemporary examples from some of the best restaurants in the world. Renowned French chef Raymond Blanc calls Oyster "a 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."

*Apples of Uncommon Character* Grand Central Life & Style

In this classic novel, James A. Michener brings his grand epic tradition to bear on the four-hundred-year saga of America's Eastern Shore, from its Native American roots to the modern age. In the early 1600s, young Edmund Steed is desperate to escape religious persecution in England. After joining Captain John Smith on a harrowing journey across the Atlantic, Steed makes a life for himself in the New World, establishing a remarkable dynasty that parallels the emergence of America. Through the extraordinary tale of one man's dream, Michener tells intertwining stories of family and national heritage, introducing us along the way to Quakers, pirates, planters, slaves, abolitionists, and notorious politicians, all making their way through American history in the common pursuit of freedom. **BONUS:** This edition includes an excerpt from James A. Michener's *Hawaii*. Praise for Chesapeake "Another of James Michener's great mines of narrative, character and lore."—The Wall Street Journal "[A] marvelous panorama of history seen in the lives of symbolic people of the ages . . . An emotionally and intellectually appealing book."—The Atlanta Journal-Constitution "Michener's most ambitious work of fiction in theme and scope."—The Philadelphia Inquirer "Magnificently written . . . one of

those rare novels that is enthusiastically passed from friend to friend."—Associated Press

*The Big Oyster* Ten Speed Press

"A comprehensive visual celebration of one of the sea's most delicious and fascinating creatures, featuring lush original photography, practical guidelines, and historical anecdotes"--

*Life on a New England Oyster Farm*

University of Georgia Press

Many people will remember that Rachel Carson predicted a silent spring, but she also warned of a fruitless fall, a time with no pollination and no fruit. The fruitless fall nearly became a reality when, in 2007, beekeepers watched thirty billion bees mysteriously die. And they continue to disappear. The remaining pollinators, essential to the cultivation of a third of American crops, are now trucked across the country and flown around the world, pushing them ever closer to collapse. *Fruitless Fall* does more than just highlight this growing agricultural catastrophe. It emphasizes the miracle of flowering plants and their pollination partners, and urges readers not to take the abundance of our Earth for granted. A new afterword by the author tracks the most recent developments in this ongoing crisis.

**A Love Affair with the Perfect Food**

Univ of California Press

Discusses the principles of cheesemaking and describes the cheeses of Europe and North America

*A Love Story* SUNY Press

In the 1990s, a marine scientist named Brian Kingzett was commissioned to survey Canada's western coast. He saw amazing sights, from the wildest, most breathtaking coasts to the smallest of marine creatures. Along the western side of Vancouver Island, Kingzett nosed into an isolated pocket beach where he found something unusual. Amid the mussels, barnacles, and clams were round oysters—Olympias. Kingzett noted their presence and paddled on. A decade later when he met Betsy Peabody, executive director of the Puget Sound Restoration Fund (PSRF), he learned that this once ubiquitous native oyster was in steep decline, and he knew that together they would return to this remote spot. Rowan Jacobsen, along with Kingzett, Peabody, and a small group of scientists from PSRF and the Nature Conservancy, set out last July to see if the Olys were still surviving—and if they were, what they could learn from them. The goal: to use their pristine natural beds, which have probably been around for millennia, as blueprints for the habitat restoration efforts in Puget Sound. The implications are vast. If Peabody and her

team can bring good health back to Puget Sound by restoring the intertidal zones—the areas of land exposed during low tide and submerged during high tide, where oysters live—their research could serve as a model for saving the world's oceans. During a time when the fate of the oceans seems uncertain, Rowan Jacobsen has found hope in the form of a small shelled creature living in the lost world where all life began. *The Oysters of Locmariaquer* St. Martin's Press

M. F. K. Fisher, whom John Updike has called our “poet of the appetites,” here pays tribute to that most enigmatic of ocean creatures, the oyster. As she tells of oysters found in stews, in soups, roasted, baked, fried, prepared à la Rockefeller or au naturel—and of the pearls sometimes found therein—Fisher describes her mother's joy at encountering oyster loaf in a girls' dorm in the 1890s, recalls her own initiation into the “strange cold succulence” of raw oysters as a young woman in Marseille and Dijon, and explores both the bivalve's famed aphrodisiac properties and its equally notorious gut-wrenching powers. Plumbing the “dreadful but exciting” life of the oyster, Fisher invites readers to share in the comforts and delights that this delicate edible evokes, and enchants us along the way with her characteristically wise and witty prose. “Consider the Oyster marks M. F. K. Fisher's emergence as a storyteller so confident that she can maneuver a reader through a narrative in which recipes enhance instead of interrupt the reader's attention to the tales. She approaches a recipe as a published dream or wish, and the stories she tells here...are also stories of the pleasures and disillusionments of dreams fulfilled.”—PATRICIA STORACE, *The New York Review of Books* “Since Lewis Carroll no one had written charmingly about that indecisively sexed bivalve until Mrs. Fisher came along with her *Consider the Oyster*. Surely this will stand for some time as the most judicious treatment in English.”—CLIFFTON FADIMAN

*Appreciating Oysters: An Eater's Guide to Craft Oysters from Tide to Table* Beacon Press

In his classic *A Geography of Oysters*, Rowan Jacobsen forever changed the way America talks about its best bivalve. Now he does the same for our favorite fruit, showing us that there is indeed life beyond Red Delicious—and even Honeycrisp. While supermarkets limit their offerings to a few waxy options, apple trees with lives spanning human generations are producing characterful varieties—and now they are in the midst of a rediscovery.

From heirlooms to new designer breeds, a delicious diversity of apples is out there for the eating. Apples have strong personalities, ranging from crabby to wholesome. The Black Oxford apple is actually purple, and looks like a plum. The Knobbed Russet looks like the love child of a toad and a potato. (But don't be fooled by its looks.) The D'Arcy Spice leaves a hint of allspice on the tongue. Cut Hidden Rose open and its inner secret is revealed. With more than 150 art-quality color photographs, *Apples of Uncommon Character* shows us the fruit in all its glory. Jacobsen collected specimens both common and rare from all over North America, selecting 120 to feature, including the best varieties for eating, baking, and hard-cider making. Each is accompanied by a photograph, history, lore, and a list of characteristics. The book also includes 20 recipes, savory and sweet, resources for buying and growing, and a guide to the best apple festivals. It's a must-have for every foodie.

**Consider the Oyster** Univ of California Press

“Terroir” is French for taste of place. In this book, a James Beard Award-winning author explores many of the North American foods that depend on place for their unique flavor, including salmon from Alaska's Yukon River and honey from the tupelo-lined banks of the Apalachicola River.

*Oakland's History of Development and Disruption* Pickle Partners Publishing  
In *The Oyster Question*, Christine Keiner applies perspectives of environmental, agricultural, political, and social history to examine the decline of Maryland's iconic Chesapeake Bay oyster industry.

Oystermen have held on to traditional ways of life, and some continue to use preindustrial methods, tonging oysters by hand from small boats. Others use more intensive tools, and thus it is commonly believed that a lack of regulation enabled oystermen to exploit the bay to the point of ruin. But Keiner offers an opposing view in which state officials, scientists, and oystermen created a regulated commons that sustained tidewater communities for decades. Not until the 1980s did a confluence of natural and unnatural disasters weaken the bay's resilience enough to endanger the oyster resource. Keiner examines conflicts that pitted scientists in favor of privatization against watermen who used their power in the statehouse to stave off the forces of rural change. Her study breaks new ground regarding the evolution of environmental politics at the state rather than the federal level. *The Oyster Question* concludes with

the impassioned ongoing debate over introducing nonnative oysters to the Chesapeake Bay and how that proposal might affect the struggling watermen and their identity as the last hunter-gatherers of the industrialized world.

**Heirlooms, Modern Classics, and Little-Known Wonders** The Countryman Press

From one of the best restaurants in Maine comes a cookbook for easy entertaining and endless coastal-inspired cooking. Built on the pristine ingredients of southern Maine, including the world's best shellfish, Eventide restaurant is renowned for bringing this bounty to the table with a thoughtfully rooted yet experimental and improvisational style of cooking and hospitality. The result is modernized lobster shack and oyster bar fare with distinct additions from Maine's classic “down east” cooking style. Whether you live by the coast or not, you'll love these 120 recipes, including—

*A Global History* Crown

Shows the way of life enjoyed by the people of Aurukun on their own land.

*Water Land* Bloomsbury Publishing USA

Why does honey from the tupelo-lined banks of the Apalachicola River have a kick of cinnamon unlike any other? Why is salmon from Alaska's Yukon River the richest in the world? Why does one underground cave in Greensboro, Vermont, produce many of the country's most intense cheeses? The answer is terroir (tare-WAHR), the “taste of place.” Originally used by the French to describe the way local conditions such as soil and climate affect the flavor of a wine, terroir has been little understood (and often mispronounced) by Americans, until now. For those who have embraced the local food movement, American Terroir will share the best of America's bounty and explain why place matters. It will be the first guide to the “flavor landscapes” of some of our most iconic foods, including apples, honey, maple syrup, coffee, oysters, salmon, wild mushrooms, wine, cheese, and chocolate. With equally iconic recipes by the author and important local chefs, and a complete resource section for finding place-specific foods, *American Terroir* is the perfect companion for any self-respecting locavore.

*Recipes & Tales from a Classic American Restaurant* Bloomsbury Publishing USA

The oyster's fascinating journey from the dawn of time right up to the present day.

**The Essential Oyster** Bloomsbury Publishing USA

In the spring of 2010, we watched oil gushing unstopably into the waters of the Gulf of Mexico. But as bad as the spill was,

it is only the latest chapter in a century-long story of destruction. At the height of BP's dispersant madness, the amount sprayed each day merely equaled the amount of dispersant that washes down the Mississippi from the Heartland's dishwashers and washing machines. Coastal drilling has damaged the region's ecology far more than offshore drilling. And the acres of marshland ruined by oil slicks can't compare to the amount that disappears in every hurricane, due to the

work of the Army Corps of Engineers. Southern Louisiana is subsiding. Even if we succeed in restoring every mile of beach and wetland from the oil spill, the entire Mississippi Delta could be lost this century, and New Orleans will sink beneath the waves, an American Atlantis. Surveying the Gulf Coast by sailboat, skiff, car, and kayak, Jacobsen journeys from the bayous of Terrebonne Parish, to the last shucking house in New Orleans's French Quarter. He discovers a little-appreciated ecological wonder of breathtaking natural beauty and

rich culture struggling to hold on to the things that have always sustained it. *Shadows on the Gulf* details the catastrophe creeping across the region and reveals why the damage to the Gulf will affect us all. Not only are the Gulf's wetlands the best oyster reefs and fish nurseries in the world, they also provide critical habitat to most of America's migratory songbirds and waterfowl. If the Gulf is allowed to fail, the effects will ripple across America.

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