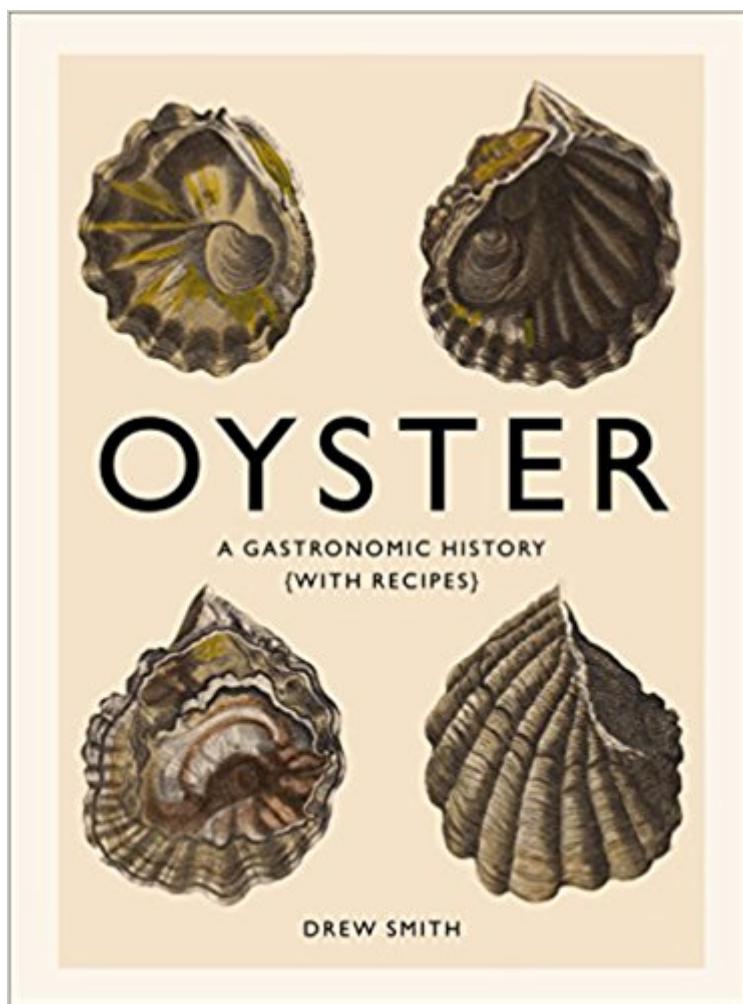


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# Oyster: A Gastronomic History (with Recipes)



## Synopsis

Drew Smith'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 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."

## 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: 4.3 out of 5 stars 8 customer reviews

Best Sellers Rank: #310,363 in Books (See Top 100 in Books) #108 in Books > Cookbooks, Food & Wine > Cooking by Ingredient > Fish & Seafood #449 in Books > Cookbooks, Food & Wine > Cooking Education & Reference > History #546 in Books > Cookbooks, Food & Wine > Celebrities & TV Shows

## Customer Reviews

"Drew Smith's *Oyster* satisfies on so many levels. It is rich in history, lore, recipes, fascinating images—in short, a delicious book from start to finish." (Sandy Ingber, Grand Central Oyster Bar)  
"A brilliant crusade for the oyster that shows how food has shaped our history, art, literature, lawmaking, culture, and, of course, lovemaking and cuisine." (Raymond Blanc, Brasserie Blanc and Le Manoir aux Quat'Saisons)  
"If you like history and oysters, this is a must-read." Through

Smith's storytelling and imagery, you will never look at an oyster quite the same way again. This book presents a sharp, educational, and intriguing look into the cultural past and present of oysters throughout the world. (April Bloomfield, The Spotted Pig, The Breslin, and the John Dory Oyster Bar)

Drew Smith is former editor of The Good Food Guide, which was a number-one bestseller for 10 years. He has been a restaurant writer for the Guardian newspaper and has won the Glenfiddich award, which recognizes outstanding food and drink writing, three times.

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 recipes starting with Roman, then medieval texts and European, American and Asian influences. The recipes 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...

Great and interesting book! Bought another as a gift!

great book with so much info and recipes

great read

a wonderful book....

this was a gift for my dad and he LOVED it. its packed with very cool information and recipes. I gave it to him for christmas and now I want one myself so I may just do that :-)

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