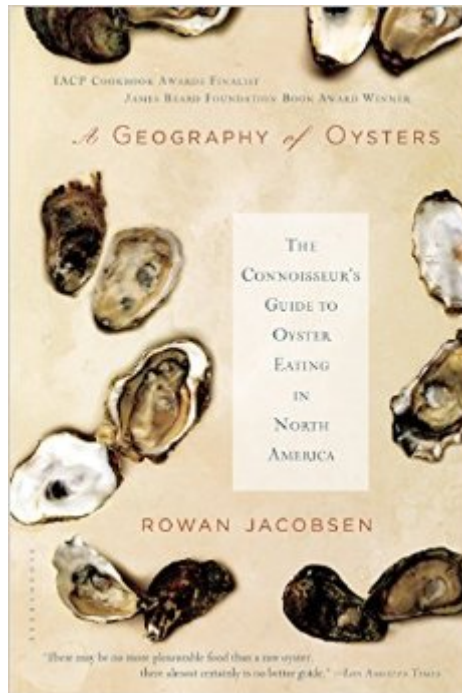


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# A Geography Of Oysters: The Connoisseur's Guide To Oyster Eating In North America



## Synopsis

In this passionate, playful, and indispensable guide, oyster aficionado Rowan Jacobsen takes readers on a delectable tour of the oysters of North America. Region by region, he describes each oyster's appearance, flavor, origin, and availability, as well as explaining how oysters grow, how to shuck them without losing a finger, how to pair them with wine (not to mention beer), and why they're one of the few farmed seafoods that are good for the earth as well as good for you. Packed with fabulous recipes, maps, and photos, plus lists of top oyster restaurants, producers, and festivals, *A Geography of Oysters* is both delightful reading and the guide that oyster lovers of all kinds have been waiting for.

## Book Information

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## Customer Reviews

"A Geography of Oysters" is the guide that I've been looking for. I love raw oysters, but they have a mind-boggling number of names and farming methods that I never could sort out. The people selling them are of limited help. I've read books about oysters, but they said little about particular species or origins. Now Rowan Jacobsen has made sense of it all in this practical guide to oyster eating in North America. Like European wines or single malt whiskies, oysters taste like the place they come from, so Jacobsen takes us all over North America to learn how and where 132 common oysters are farmed. Although there are some recipes in the back, "A Geography of Oysters" is primarily dedicated to raw oysters, so this is for those of us who like to slurp the slimy things out of their shells. The guide has three parts. The first, "Mastering the Oyster", tells us about the 5 species of

oyster that are cultivated in North America, explains the life cycle of an oyster, oyster harvesting, farming, and hatcheries, how different methods of cultivation affect texture, taste, and shelf life, how and why season and place affects taste, and how modern aquaculture has created an environmentally beneficial, diverse oyster industry. It's a solid introduction to oysters. The meat of the book is the second part, "The Oyster Appellations of North America". This is where we get an ostreophilic tour of the continent. For each region, state, or province, Jacobsen provides a history of oysters in that region, followed by how, where, and other particulars for the major oysters in that area.

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