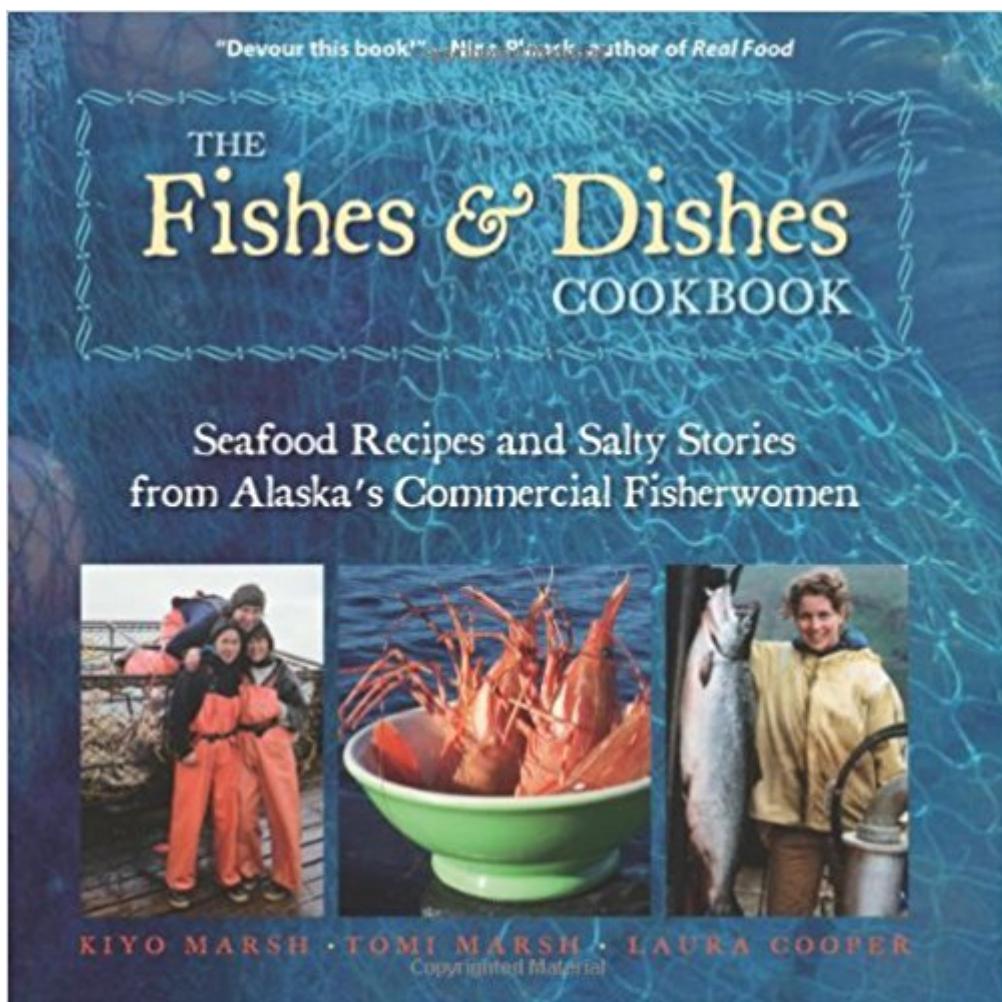


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The Fishes & Dishes Cookbook: Seafood Recipes And Salty Stories From Alaska's Commercial Fisherwomen



Synopsis

The women featured in this book successfully challenged one of the last frontiers of male domination - the commercial fishing grounds of Alaska. A generation ago, they might have been celebrated as pioneers. In today's world they were simply living their dreams. They worked every job, from captain to cook and in nearly every northern fishery, even the Bering Sea king crab grounds made infamous by TV's Deadliest Catch. They share eighty mouth-watering seafood recipes and many funny and harrowing stories of their adventures. Tempting dishes such as Seafood and Sausage Gumbo and Smoked Salmon and Egg Salad Sandwiches are practical and unpretentious. Pacific Rim flavors infuse recipes such as Seafood Enchiladas or Salmon Dumplings with Coconut Curry Sauce. And filling feasts could include Thai Clam Chowder and Linguine with Mussels and Cider, Bacon, and Shallot Cream Sauce. These dishes are fresh, original, and surprising easy to make. Your taste buds will never be the same! Also inside: Tips for cleaning, preserving, and preparing fish; how to pair wine with seafood; a glossary of commercial fishing terms; an explanation of fishing methods; on-board fashion tips; and information about sustainability.

Book Information

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Customer Reviews

I loved this book--the thrill, romance, and danger of fishing in Alaska, and recipes that celebrate the region's bounty. Cheers to these courageous women for showing us what we can do. -- Christine Keff, chef, Flying Fish Restaurant, Seattle In addition to inspired dishes, this book shows independent women thriving in a male field. Highly recommended, particularly in the Northwest.

--Library Journal From the 2010 Indie Next List Highlights. Seafood recipes and salty stories from Alaska's commercial fisherwomen -- an interesting and intrepid group of dynamic, brave women and great cooks! Delicious recipes, terrific stories, and adventures in the bargain. --Valerie Ryan, Cannon Beach Book Company, Cannon Beach, OR This cookbook is an extraordinary brew of super-tasty recipes, fashion tips, cool art, photos, great fishing stories, and a cocktail or two mixed in. Surely Fishes & Dishes will become a culinary classic. ---Ray Troll, author-illustrator of Ray Troll's Shocking Fish Tales

Some of the most dangerous work in the world takes place in the grounds of Alaska, where crews must deal with gale-force winds, towering seas, long hours, and..."Baked Salmon Wellington?" Kiyo and Tomi Marsh conceived this book of delicious seafood recipes and salty fishing stories while rolling around the stormy Bering Sea on Tomi's 78-foot fishing boat, the "Savage. "What began as a joke about "cooking in the ditch" (the trough of the wave) morphed into "The Fishes & Dishes Cookbook." Inside, you'll peek into the remarkable lives of the women who work in America's deadliest industry. They share stories of running their own boats crab fishing on the Bering Sea, long-lining for halibut and black cod, and tendering salmon in Southeast Alaska. As the authors write, "Some of us were born into fishing, the daughters of fishermen, and some of us were drawn to fishing as a way to find adventure up in the mysterious and beautiful Alaskan wild." Besides the 80 surprisingly simple yet mouth-watering seafood recipes - your taste buds will never be the same! - this fascinating book also offers tips for cleaning, preserving, and preparing fish; hints for pairing wine with seafood; a glossary of commercial fishing terms; an explanation of fishing methods; on-board fashion tips; and information about sustainability.

I am most excited about the clam chowder with coconut milk!

Having recently returned from Alaska and learning about the culture, people and foods I believe this book is an outstanding source for understanding the women who are fisher people which I did not know about during my trip. The recipes are very creative and quite well written. I find the influences of the cultures who have moved to Alaska on the food well demonstrated by the ingredients used. If there is one book to buy about Alaska, this is it.

If you need some inspiration to prepare some seafood this book is perfect. The recipes are clear, thoughtfully edited with helpful comments. The ingredients are interesting but not overwhelming. I

made the crab and cucumber salad (pg. 58) for a dinner party this summer and it was everyone's favorite. I'm looking forward to trying some of the heartier fare for winter meals. Plus, as the other reviewers have described, the stories that the authors and their friends provide are wonderful. My favorite cookbooks I read cover to cover like a novel and this one is no exception.

LOVE this book! Delightful new way to present a cookbook. Hope they put out another one real soon!

"the Fishes and Dishes Cookbook" is the Greatest cookbook for seafood! We love the personal touch in stories about the adventures experienced by the captain and her crew! These brave and talented ladies have developed delicious recipes, and the photography is superb, too! A wonderful book! I have given many copies to friends!

There is something so dramatic, so compelling, about the sea and the stories of those who go out to do battle with her, putting their very lives at risk to put food on our tables. I am not sure how many woman are involved in the fishing industry in Alaska, but this delightful book, Fishes and Dishes, as well at giving us 80 delicious seafood recipes, some beautiful photographs, and charming illustrations by one of the authors, gives the reader about 30 short essays..and a couple of haikus ..that are, as the title say, "Salty Stories from Alaska's Commercial Fisherwomen".There are stories about how Captain Tomi Marsh first bought her boat, the F/V Savage in Brooklyn NY, how she hired her sister Kiyo to work for her one summer, a summer that turned into five years as deckhand and cook, crabbing in the Bering Sea, longline fishing for cod and halibut and tendering salmon. There are stories of love found at sea, fighting 30 foot seas in their little 78 foot boat, and how a small black cat, who oddly shared the name of my imaginary Kitty, came to take up residence on the Savage. One thing they all have in common is giving a little perspective on a group of adventurous women working in the male-dominated fishing industry in Alaska, a "rugged environment, filled with the beauty and stunning fury that is Mother Nature...nothing if not invigorating."But best of all perhaps are all the wonderful sounding recipes, many with a Pan-Asian flavor. There are items for breakfast and brunch like Sweet Corn Cakes with Shrimp, Crab Foo Young with Garvy and a Crab, Bacon and Asparagus Frittata. The Jade Dumpling sound delicious and being a great fan of clams, I will have to soon try the Sake Steamed Clams, with sake, ginger and soy. There are salads like Shrimp and Orzo Salad with pesto, Roasted Tomatoes and Snow Peas, soups like Thai Clam Chowder and Catch of the Day Main Courses like Mizo-Glazed Black Cod and Seafood Enchiladas.

They even throw in a chapter on Libations like the Ancient Mariner and a Sea Breeze and an essay on how to pair wine and fish. There is an introductory chapter on basic seafood preparation like how to debone a fish and debeard mussels which many who are a little scared of cooking seafood will find helpful and an explanation of some more unusual ingredients. Most of the seafood used in the recipes...and the authors would certainly suggest we buy Wild Alaskan and substantially fished seafood...are things most of us have access to, with the exception perhaps of a recipe or two for halibut cheeks and geoduck. No, the only place I have ever seen geoduck was on the TV show Dirty Jobs, another favorite. This is a very nice book that I would recommend not only as a very nice cookbook but also an attractive and entertaining book about fisherwomen in Alaska.

This is one of my favorite cookbooks not only for the recipes, but for the stories. Perfect gift for the seafood lovers. I hope to see a new cookbook by them soon.

Amazing stories, amazing recipes!!!

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