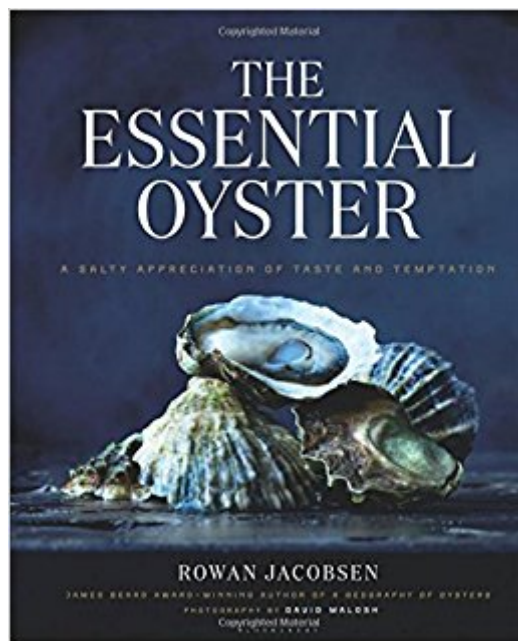




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# The Essential Oyster: A Salty Appreciation Of Taste And Temptation



## Synopsis

From Rowan Jacobsen, America's go-to expert, the author of the trailblazing *A Geography of Oysters*, comes the ultimate oyster guide--a gorgeous, full-color, must-have book. A decade ago, Rowan Jacobsen wrote a book called *A Geography of Oysters* that celebrated the romance of oysters, the primal rush of slurping a raw denizen of the sea, and the mysteries of molluscan terroir. The book struck a chord, and American oyster culture has been on a gravity-defying trajectory ever since. With lavish four-color photos throughout by renowned photographer David Malosh, *The Essential Oyster* is the definitive book for oyster-lovers everywhere, featuring stunning portraits, tasting notes, and backstories of all the top oysters, as well as recipes from America's top oyster chefs and a guide to the best oyster bars. Spotlighting more than a hundred of North America's greatest oysters--the unique, the historically significant, the flat-out yummiest--*The Essential Oyster* introduces the oyster culture and history of every region of North America, as well as overseas. There is no coastline from British Columbia to Baja, from New Iberia to New Brunswick, that isn't producing great oysters. For the most part, these are deeper cupped, stronger shelled, finer flavored, and more stylish than their predecessors. Some have colorful stories to tell. Some have quirks. All have character. *The Essential Oyster* will help you find the best, and help you to cherish them better. That is what's captured--and celebrated--in these pages.

## Book Information

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## Customer Reviews

"A dazzling book about the best bivalves of our time." --Wall Street Journal  
"This verbally and visually succulent book covers 99 types of oysters, most from the shores of North America... The author's appreciation of even the least

prepossessing of these bivalves is infectious. Jacobsen makes the case that 'every oyster is a tide pool in miniature, a poem built of salt water and phytoplankton that nods to whatever motes of meaning shaped it.' East Beach Blondes, farmed in Rhode Island, taste like 'brine and ozone; a boardwalk in the rain'; Maine's wild-harvested Belons remind him of 'hazelnuts and anchovies fried in seal fat, with a squishy crunch like jellyfish salad.' In terms of presence, New Brunswick's Beausoleils are 'as clean and inoffensive as a Jehovah's Witness,' and wild James River specimens have 'oversized muscles and a pale potbelly, like an aging professional wrestler.' Jacobsen may leave noncoastal readers drooling with jealousy, but vicarious oyster slurping is better than none." --Kirkus Reviews

"An in-depth guide that is also a highly enjoyable read...Humorous, crafty, and deeply informative." --Publisher's Weekly (starred review)

"A remarkable, essential addition to any food collection." --Booklist (starred review)

"A gastronomic inventory of America's oysters, meticulously distinguishing among the dozens of varieties that diners encounter . . . Jacobsen manages to illustrate the unique appearance, occurrence, shapes, colors, scents, and flavors of oysters hailing from each separate reef bordering American shores. He realizes all this through his exceptional command of language and his ability to resonate with the human passions of the oystermen he meets on his journeys from the Gulf of Maine to the Gulf of Mexico to Puget Sound. A remarkable, essential addition to any food collection." - starred review, Booklist

"With oysters looking and tasting completely different in every cove and bay, Rowan Jacobsen guides us through the array of choices with authority, verve, and charm. The Essential Oyster is a rare pearl." - Mark Kurlansky, author of COD and THE BIG OYSTER

"From dedicated oyster aficionado Rowan Jacobsen, a book for all the oyster lovers in the world! A wealth of fun and information." - Sandy Ingber, Executive Chef, Grand Central Oyster Bar

"Rowan Jacobsen is one of the best writers reporting on, and thinking about, food today. Period." - Michael Ruhlman, author of THE SOUL OF A CHEF and RATIO

"[A] verbally and visually succulent book . . . Jacobsen may leave noncoastal readers drooling with jealousy, but vicarious oyster slurping is better than none." - Kirkus Reviews

"A dazzling book about the best bivalves of our time . . . Rowan Jacobsen is to oysters what a sommelier is to wine--minus the pretense . . . There are more than 300 different oysters in North America, and in Mr. Jacobsen we have an expert guide." - Wall Street Journal

"No matter how well you may know a subject, when Rowan Jacobsen writes about it you'll find illuminating and fascinating new information. Luckily for us, oysters are one of his specialties." - Seattle Times

"Chart[s] the oyster's resounding comeback and provide guidance to diners facing down an embarrassment of bivalves. - The Wall Street Journal

"You'll find everything you ever wanted to know about oysters in Rowan

Jacobsen's new book, *The Essential Oyster: A Salty Appreciation of Taste and Temptation* - New London Day "If you've ever wanted a story to leap off the page of a book, this is that book . . . Rowan Jacobsen, who has written not one, but two acclaimed, encyclopedic books about oysters, the industry and where to find the best ones, is helping that dream come true." - Miami Herald "Jacobsen sets the stage for savoring oysters and oyster culture . . . A true shellfish manifesto, celebrating the romance of oysters, the primal rush of slurping a raw denizen of the sea, and guiding readers and eaters alike to shucking stations with a bit of knowledge and the desire to try something new." - Napa Valley Register "[H]ere are the Winesap, the Pound Sweet, the Maiden's Blush and Black Twig, rendered in a vivid prose rarely seen outside of the wine list . . . For anyone who's willing to get swept up in the grand romance of food, this handsome volume will make for seductive reading." - Morning Edition, NPR, on *APPLES OF UNCOMMON CHARACTER* "One of the most remarkable single-subject books to come along in a while . . . Jacobsen covers oysters in exhaustive detail, but with writing so engaging and sprightly that reading about the briny darlings is almost as compulsive as eating them . . . There may be no more pleasurable food than a raw oyster, there almost certainly is no better guide." - Los Angeles Times on *A GEOGRAPHY OF OYSTERS* "Written in an accessible style by a hard-core ostreophile, *A Geography of Oysters* is a fun read, inviting you to join Jacobsen on his quest for an oyster-rich life. Yes, please!" - Washington Post on *A GEOGRAPHY OF OYSTERS* "The most gripping aspect of James Beard Award winner Rowan Jacobsen's *Apples of Uncommon Character* is the author's loving, quirky, and so-vivid-it's-like-you're-eating-one-right-now descriptions of 123 different apples." - Bon Appetit on *APPLES OF UNCOMMON CHARACTER*

Rowan Jacobsen's first book on oysters, *A Geography of Oysters*, won the James Beard Award in 2008 and helped trigger the oyster mania we now find ourselves in. He is the author of *Apples of Uncommon Character*, *Fruitless Fall*, *The Living Shore*, and *American Terroir*. He has written for the New York Times, Harper's, Outside, Mother Jones, and others. He maintains the world's two leading web sources on oysters: *Oysterguide.com* (for his opinions) and *Oysterater.com* (for everybody else's).

Oyster farming has brought the lowly oyster from near-extinction to new status as a farm-to-table commodity in high demand among the cognoscenti. Rowan Jaconsen is a passionate oyster lover who writes with the soul of a poet. Think of *The Essential Oyster* as his insider's guide to the oysters of all North America's coasts, not to mention a handful of others. With flair, grace and elegance, his

book surveys the world of oysters and oystering, focusing on what consumers crave: tasting notes, backstories, and an oyster connoisseur's guide to merroir (the oyster world's equivalent to terroir from the wine world), so influential in the essence of each oyster. If you love oysters or want to learn more about the art, science and tasting of these bivalves, this is your book--and you couldn't have a better-informed or more enthusiastic guide.

If you are thinking about buying this book enough to read this review, buy it! You cannot be disappointed when it arrives. Do you want to learn how to eat an oyster (cocktail sauce? plain?) Do you want recipes that will make you grab a beer and start cooking? Do you want photographs that will amaze you with the astounding variety and beauty of nature (the world in a grain of sand, the Mona Lisa in an oyster shell)? And mostly, do you want some of the best thinking and writing about food and nature you'll come across this year? If you even think you might be interested in any of these, buy this book!

Excellent reviews of a good number of oysters. We've been taking it with us when we go out for oysters...we may look like goons, but soon we'll better understand what are likes and dislikes are. The photos and useful information make selecting tasty oysters an easier process now.

Was told about this book at an oyster bar in Connecticut. The pages are thick and pictures great quality. Very interesting information on the most popular US oysters. Got as a gift for my step father, who is a huge oyster fan. He loved it. Perfect idea if looking for a gift idea for someone who is a bit harder to buy for.

Very interesting and informative reading. Must have for oyster lovers.

thanks

I gave the book as gifts to family members who relish oysters. They were delighted with the information and appeal of the book.

Very informative

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