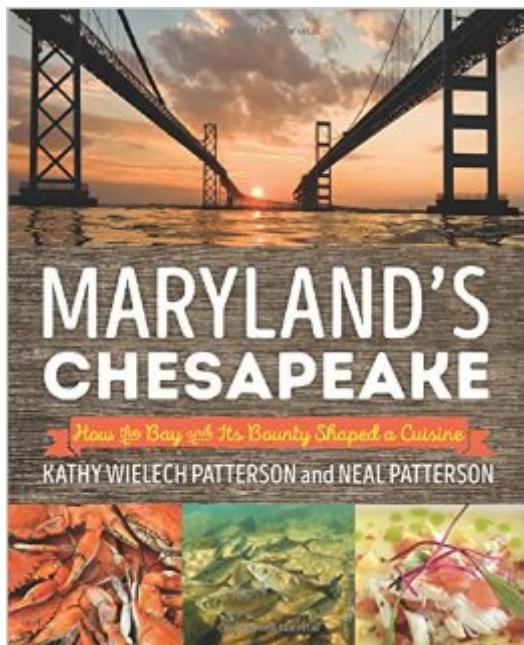


The book was found

# Maryland's Chesapeake: How The Bay And Its Bounty Shaped A Cuisine



## Synopsis

The culinary heritage of most regions in the US is often determined by the ethnic cuisine of those who settled there, whether it be the Cajun/Creole food of Louisiana or the Italian-inspired fare of the Northeast. For Maryland, the food that defines the state is less about the ethnicity of the population than the bounty which springs forth from the Chesapeake Bay. The Native Americans, British, Germans, and Poles were all influenced by the variety of fish, oysters, clams, crabs, and terrapins that could be harvested from the largest estuary in North America. In addition to seafood, other dishes associated with the region were developed because of the unique lifestyle created by living along the water. The Smith Island cake, for example, was created as a sturdy dessert that fishermen could take aboard ship during their long days fishing the Chesapeake. Also, the wealthy landowners who first arrived in Maryland, seeking elegant dishes for their lavish dinner parties, concocted ingenious uses for the chickens, squirrels, muskrats, and produce available on the fertile lands along the Bay. The book is not just about the past, however. The recent trend of sustainability and eating local has brought about a grassroots effort to preserve the delicate nature of the Chesapeake Bay. Modern techniques such as oyster farming and fishing invasive species to protect the indigenous flora and fauna will be explored. Of course, recipes will be presented to not only illustrate classic dishes that developed over time, but also modern versions created by some of Maryland's top chefs.

## Book Information

Paperback: 224 pages

Publisher: Globe Pequot Press (August 1, 2016)

Language: English

ISBN-10: 1493017918

ISBN-13: 978-1493017911

Product Dimensions: 7.5 x 0.5 x 9.2 inches

Shipping Weight: 1.2 pounds (View shipping rates and policies)

Average Customer Review: 5.0 out of 5 stars (See all reviews) (6 customer reviews)

Best Sellers Rank: #520,287 in Books (See Top 100 in Books) #91 in Books > Cookbooks, Food & Wine > Regional & International > U.S. Regional > Middle Atlantic #947 in Books > Science & Math > Agricultural Sciences > Food Science #3186 in Books > Cookbooks, Food & Wine > Cooking Education & Reference

## Customer Reviews

Within the glossy pages here you'll find a concisely and wittily written wealth of information on the history of the fabled Chesapeake Bay and its legendary seafood. The recipes included feature updated twists on classics along with a full rundown of the basics. They are ambitious and sophisticated, yet clear, straightforward instructions make them accessible to anyone who loves to cook (and eat!) Lots of options, from simple family dinners to impressive company fare. All this and desserts, too! Beautiful photographs and breezy text make you want to try every recipe, it all looks that appealing. This book will be a valued addition to your cookbook collection. It is to mine.

Excellent, insightful window into the importance of and contributions made by the Chesapeake Bay - from an historical, ecological, and culinary viewpoint. Beautiful photography and excellent recipes [ranging from the simple and earthy to the elegant] from esteemed local chefs. I am now purchasing a copy for my adventurous cooking son who loves the bay. Thank you, Kathy and Neal! A labor of love.

A beautiful and sumptuous (and delicious) publication, not to be read on an empty stomach. The Pattersons explore a region and a culture through local recipes, histories, and their own insightful observations accompanied by gorgeous photography. Makes an exceptional gift - buy one for yourself and another for a friend!

[Download to continue reading...](#)

Maryland's Chesapeake: How the Bay and Its Bounty Shaped a Cuisine A Chesapeake Shores Christmas (A Chesapeake Shores Novel Book 4) Chesapeake Wildfowl Hunting: Maryland's Finest Decoys Upper Chesapeake Bay Decoys and Their Makers Chesapeake Bay Cooking: The Companion Cookbook to the Public Television Series Terror on the Chesapeake: The War of 1812 on the Bay Chesapeake Bay: Nature of the Estuary: A Field Guide Empire of the Bay: An Illustrated History of the Hudson's Bay Company US Army, Technical Manual, TM 5-5420-278-24&P, IMPROVED RIBBON BRIDGE, (IRB), RAMP BAY M16, (NSN 5420-01-470-5825), P/N 12478918 EIC: XMT, INTERIOR BAY Mountain Biking the San Francisco Bay Area: A Guide To The Bay Area's Greatest Off-Road Bicycle Rides (Regional Mountain Biking Series) The City in History: Its Origins, Its Transformations, and Its Prospects Classic Hungarian Goulashes: Deliciously Decadent Hungarian Cuisine(hungarian recipes, hungarian recipe book, hungarian cookbook, hungarian cooking book, hungarian books, hungarian cuisine, hungarian Great-Grandma's Croatian Cuisine (Croatian Cuisine Book 1) Harbor Lights (A Chesapeake Shores Novel) An O'Brien Family Christmas (A Chesapeake Shores Novel Book 8) Cruising the Chesapeake: A Gunkholers Guide,

4th Edition Cruising the Chesapeake: A Gunkholer's Guide Mid-Atlantic Fruit & Vegetable Gardening: Plant, Grow, and Harvest the Best Edibles - Delaware, Maryland, New Jersey, Pennsylvania, Virginia, Washington, ... (Fruit & Vegetable Gardening Guides) The Greatest Battles in History: Antietam and the Maryland Campaign of 1862 The Maryland Campaign of September 1862: Ezra A. Carman's Definitive Study of the Union and Confederate Armies at Antietam

[Dmca](#)