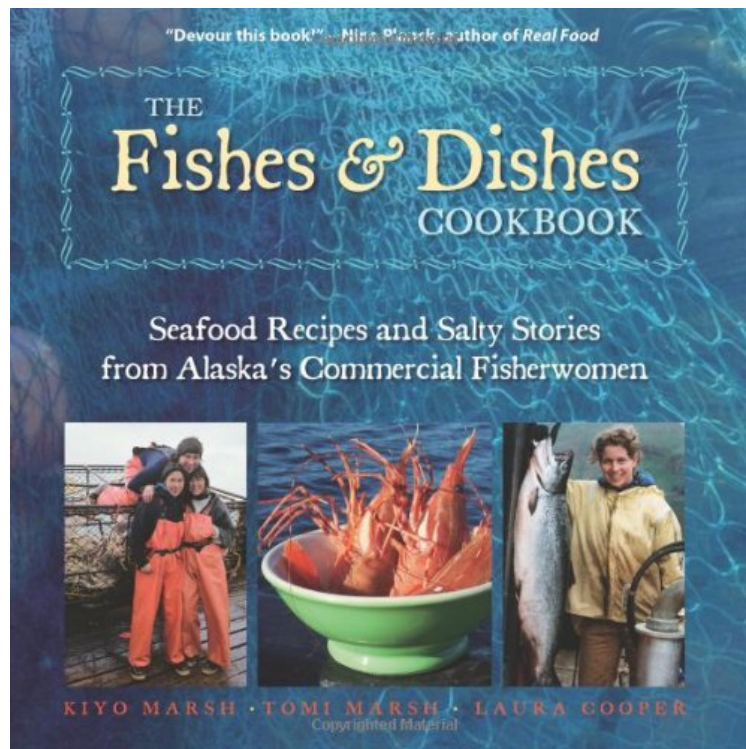


(Read now) The Fishes Dishes Cookbook: Seafood Recipes and Salty Stories from Alaska's Commercial Fisherwomen

The Fishes Dishes Cookbook: Seafood Recipes and Salty Stories from Alaska's Commercial Fisherwomen

Kiyo Marsh, Tomi Marsh, Laura K. Cooper
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Kiyo Marsh, Tomi Marsh, Laura K. Cooper : The Fishes Dishes Cookbook: Seafood Recipes and Salty Stories from Alaska's Commercial Fisherwomen before purchasing it in order to gage whether or not it would be worth my time, and all praised The Fishes Dishes Cookbook: Seafood Recipes and Salty Stories from Alaska's Commercial Fisherwomen:

1 of 1 people found the following review helpful. BeautifulBy siouxI am most excited about the clam chowder with coconut milk!1 of 1 people found the following review helpful. Fishes and Dishes CookbookBy Olga H. MarinenkoHaving 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 indgredients used. If there is one book to buy about Alaska, this is it.4 of 4 people found the following review helpful. Need inspiration to cook seafood?By LK RobisonIf 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.

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.

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* From the Inside Flap 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. From the Back Cover "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, award-winning chef of the Flying Fish Restaurant, Seattle "This cookbook is an extraordinary brew of suprer-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" A generation ago, the women featured in this book might have been celebrated as pioneers. In today's world, they are simply living their dreams and challenging one of the last frontiers - the male-dominated commercial fishing grounds of Alaska. They have worked every job, from captian to cook, and nearly every northern fishery, even the Beriing Sea king crab grounds made infamous by TV's "Deadliest Catch." Their tantalizing recipes for a full day of meals include Corn Cakes with Shrimp, Avocado and Tomato; Salmon Dumplings with Coconut Curry Suace; Thai Clam Chorder; Halibut Cheeks Picatta; Linguine with Mussels and Cider, Bacon, and Shallot Cream Sauce; and Crab, Shiso, and Avocado Tempura Salad. An don't forget to try one of their libations from the Northland, a Dark and Stormy - dark rum and ginger beer, over ice, with a lemon twist.