

The Secret Life Of Lobsters How Fishermen And Scientists Are Unraveling Mysteries Our Favorite Crustacean Trevor Corson

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The Hungry Ocean

Before New York City was the Big Apple, it could have been called the Big Oyster. Now award-winning author Mark Kurlansky tells the remarkable story of New York by following the trajectory of one of its most fascinating inhabitants—the oyster, whose influence on the great metropolis remains unparalleled. For centuries New York was famous for its oysters, which until the early 1900s played such a dominant a role in the city’s economy, gastronomy, and ecology that the abundant bivalves were Gotham’s most celebrated export, a staple food for the wealthy, the poor, and tourists alike, and the primary natural defense against pollution for the city’s congested waterways. Filled with cultural, historical, and culinary insight—along with historic recipes, maps, drawings, and photos—this dynamic narrative sweeps readers from the island hunting ground of the Lenape Indians to the death of the oyster beds and the rise of America’s environmentalist movement, from the oyster cellars of the rough-and-tumble Five Points slums to Manhattan’s Gilded Age dining chambers. Kurlansky brings characters vividly to life while recounting dramatic incidents that changed the course of New York history. Here are the stories behind Peter Stuyvesant’s peg leg and Robert Fulton’s “Folly”; the oyster merchant and pioneering African American leader Thomas Downing; the birth of the business lunch at Delmonico’s; early feminist Fanny Fern, one of the highest-paid newspaper writers in the city; even “Diamond” Jim Brady, who we discover was not the gourmand of popular legend. With *The Big Oyster*, Mark Kurlansky serves up history at its most engrossing, entertaining, and delicious. From the Hardcover edition.

The Secret Life of Bees

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The spiny lobster is recognized around the world as a popular seafood item and an important fisheries resource, but few people know about the life and habits of this sought-after animal. In *Leroy the Lobster*, Leroy tells his own life story from the time of being hatched to maturity. Readers learn about the life of the spiny lobster and other marine animals with which it comes in contact. The author has created a narrative that is simple and interestingly told, with all the actions, settings and time sequences scientifically accurate. Readers also learn about the impact of man, and will appreciate the importance of conserving this special marine resource. Author-illustrator Katherine Orr is a marine biologist and environmental educator who spent more than two decades working in the Caribbean region. Her beautiful and accurate paintings showing Leroy's surroundings reflect the hundreds of hours she spent underwater observing and studying marine life.

Accelerando

The term fisherwoman does not exactly roll trippingly off the tongue, and Linda Greenlaw, the world's only female swordfish boat captain, isn't flattered when people insist on calling her one. "I am a woman. I am a fisherman. . . . I am not a fisherwoman, fisherlady, or fishergirl. If anything else, I am a thirty-seven-year-old tomboy. It's a word I have never outgrown." Greenlaw also happens to be one of the most successful fishermen in the Grand Banks commercial fleet, though until the publication of Sebastian Junger's *The Perfect Storm*, "nobody cared." Greenlaw's boat, the *Hannah Boden*, was the sister ship to the doomed *Andrea Gail*, which disappeared in the mother of all storms in 1991 and became the focus of Junger's book. *The Hungry Ocean*, Greenlaw's account of a monthlong swordfishing trip over 1,000 nautical miles out to sea, tells the story of what happens when things go right--proving, in the process, that every successful voyage is a study in narrowly averted disaster. There is the weather, the constant danger of mechanical failure, the perils of controlling five sleep-, women-, and booze-deprived young fishermen in close quarters, not to mention the threat of a bad fishing run: "If we don't catch fish, we don't get paid, period. In short, there is no labor union." Greenlaw's straightforward, uncluttered prose underscores the qualities that make her a good captain, regardless of gender: fairness, physical and mental endurance, obsessive attention to detail. But, ultimately, Greenlaw proves that the love of fishing--in all of its grueling, isolating, suspenseful glory--is a matter of the heart and blood, not the mind. "I knew that the ocean had stories to tell me, all I needed to do was listen." --Svenja Soldovieri

The Way Life Should Be

A history of coastal Maine's lobster communities describes their ongoing defense of local traditions against forces that would exploit their resources, their communal values, and the wisdom they have gleaned from lifetimes spent in collaboration with one another. Reprint.

Four Fish

In the tradition of *Fast Food Nation* and *The Omnivore's Dilemma*, an extraordinary investigation into the human lives at the heart of the American grocery store. What does it take to run the American supermarket? How do products get to shelves? Who sets the price? And who suffers the consequences of increased convenience and efficiency? In this alarming exposé, author Benjamin Lorr pulls back the curtain on this highly secretive industry. Combining deep sourcing, immersive reporting, and compulsively readable prose, Lorr leads a wild investigation in which we learn:

- The secrets of Trader Joe's success from Trader Joe himself
- Why truckers call their job "sharecropping on wheels"
- What it takes for a product to earn certification labels like "organic" and "fair trade"
- The struggles entrepreneurs face as they fight for shelf space, including essential tips, tricks, and traps for any new food business
- The truth behind the alarming slave trade in the shrimp industry

The result is a page-turning portrait of an industry in flux, filled with the passion, ingenuity, and exploitation required to make this everyday miracle continue to function. The product of five years of research and hundreds of interviews across every level of the industry, *The Secret Life of Groceries* delivers powerful social commentary on the inherently American quest for more and the social costs therein.

The Lobster Chronicles

If you've ever had a coffee anywhere in the world, chances are Josh and his team had something to do with it. How did the unexpected metaphor of the lobster make this extraordinary business growth happen? Over fifteen years, Josh Dick transformed a small family business into a global market leader in the coffee industry with customers in over 70 countries and distribution facilities on three continents. In the process, sales grew more than 25 times while earnings multiplied over 275 times. After the sale of the business, Josh moved to Florence, Italy, where he now lives with his wife and three daughters. In *Grow Like a Lobster*, Josh shares his insights with leaders seeking to create their own dream jobs. He provides a guidebook for steering any organization through the growth and molting phases we all encounter when working to create extraordinary results.

Lessons from the Lobster

The most comprehensive collection of photographs of the Pacific Northwest marine life published!

The Story of Sushi

Reveals the hidden treasures of London's Natural History Museum and the people, research, and passions that created the

museum, in a study of the social history of the scientific accomplishments of the past two centuries.

Eels

From the #1 New York Times bestselling author of *Orphan Train*, and the critically acclaimed author of *Bird in Hand*, comes a novel of love, risk, and self-discovery—includes a special PS section featuring insights, interviews, and more. Angela can feel the clock ticking. She is single in New York City, stuck in a job she doesn't want and a life that seems to have, somehow, just happened. She inherited a flair for Italian cooking from her grandmother, but she never seems to have the time for it—these days, her oven holds only sweaters. Tacked to her office bulletin board is a photo from a magazine of a tidy cottage on the coast of Maine—a charming reminder of a life that could be hers, if she could only muster the courage to go after it. On a hope and a chance, Angela decides to pack it all up and move to Maine, finding the nudge she needs in the dating profile of a handsome sailor who loves dogs and Italian food. But her new home isn't quite matching up with the fantasy. Far from everything familiar, Angela begins to rebuild her life from the ground up. Working at a local coffeehouse, she begins to discover the pleasures and secrets of her new small-town community and, in the process, realizes there's really no such thing as the way life should be.

The Secret Life of Sharks

How forty years of research on thirty neurons in the stomach of a lobster has yielded valuable insights for the study of the human brain. Neuroscientist Eve Marder has spent forty years studying thirty neurons on the stomach of a lobster. Her focus on this tiny network of cells has yielded valuable insights into the much more complex workings of the human brain; she has become a leading voice in neuroscience. In *Lessons from the Lobster*, Charlotte Nassim describes Marder's work and its significance accessibly and engagingly, tracing the evolution of a supremely gifted scientist's ideas. From the lobster's digestion to human thought is very big leap indeed. Our brains selectively recruit networks from about ninety billion available neurons; the connections are extremely complex. Nevertheless, as Nassim explains, Marder's study of a microscopic knot of stomatogastric neurons in lobsters and crabs, a small network with a countable number of neurons, has laid vital foundations for current brain research projects. Marder's approach is as intuitive as it is analytic, but always firmly anchored to data. Every scrap of information is a pointer for Marder; her discoveries depend on her own creative thinking as much as her laboratory's findings. Nassim describes Marder's important findings on neuromodulation, the secrets of neuronal networks, and homeostasis. Her recognition of the importance of animal-to-animal variability has influenced research methods everywhere. Marder has run her laboratory at Brandeis University since 1978. She was President of the Society for Neuroscience in 2008 and she is the recipient of numerous awards, including the 2016 Kavli Award in Neuroscience and the 2013 Gruber Prize in Neuroscience. Research that reaches the headlines often depends on technical

fireworks, and especially on spectacular images. Marder's work seldom fits that pattern, but this book demonstrates that a brilliant scientist working carefully and thoughtfully can produce groundbreaking results.

The Secret World of Slugs and Snails

The blockbuster phenomenon that charts an amazing journey of the mind while revolutionizing our concept of memory. An instant bestseller that is poised to become a classic, *Moonwalking with Einstein* recounts Joshua Foer's yearlong quest to improve his memory under the tutelage of top "mental athletes." He draws on cutting-edge research, a surprising cultural history of remembering, and venerable tricks of the mentalist's trade to transform our understanding of human memory. From the United States Memory Championship to deep within the author's own mind, this is an electrifying work of journalism that reminds us that, in every way that matters, we are the sum of our memories. From the Trade Paperback edition.

Lobster

Never has the term mad scientist been more fascinatingly explored than in internationally recognized popular science author Clifford Pickover's richly researched wild ride through the bizarre lives of eccentric geniuses. A few highlights: "The Pigeon Man from Manhattan" Legendary inventor Nikola Tesla had abnormally long thumbs, a peculiar love of pigeons, and a horror of women's pearls. "The Worm Man from Devonshire" Forefather of modern electric-circuit design Oliver Heaviside furnished his home with granite blocks and sometimes consumed only milk for days (as did Nikola Tesla and Thomas Edison). "The Rabbit-Eater from Lichfield" Renowned scholar Samuel Johnson had so many tics and quirks that some mistook him for an idiot. In fact, his behavior matches modern definitions of obsessive-compulsive disorder and Tourette's syndrome. Pickover also addresses many provocative topics: the link between genius and madness, the role the brain plays in alien abduction and religious experiences, UFOs, cryonics -- even the whereabouts of Einstein's brain!

The Lobster Coast

After her "stand-in mother," a bold black woman named Rosaleen, insults the three biggest racists in town, Lily Owens joins Rosaleen on a journey to Tiburon, South Carolina, where they are taken in by three black, bee-keeping sisters.

The Last Lobster

"This is a delightful work with the urgency of a good detective story." —Thomas McGuane "I loved it! A beautiful adventure

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story of one of the most wide-spread and least-known but ecologically important fish.” —Bernd Heinrich, author of Summer World Famous for his deeply informed, compulsively readable books on trout, writer-painter James Prosek (whom the New York Times has called “the Audubon of the fishing world”) takes on nature’s quirkiest and most enigmatic fish: the eel. Fans of Mark Kurlansky’s Cod and The Big Oyster or Trevor Corson’s The Secret Life of Lobsters will love Prosek’s probing exploration of the hidden deep-water dwellers. With characteristically captivating prose and lavish illustrations, Prosek demystifies the eel’s unique biology and bizarre mating routines, and illuminates the animal’s varied roles in the folklore, cuisine, and commerce of a variety of cultures.

Lobster

Marine biologist Pete Klimley swims with the sharks. He was one of the first scientists to free-dive among sharks, and he has spent nearly thirty years studying shark behavior, sometimes swimming in schools of several hundred sharks. From his firsthand observations he has learned that sharks are not the vicious man-eaters that we imagine, but fascinating animals with complex behaviors. Most people who think of sharks at all think immediately of great white sharks. But there are more than four hundred species of shark. Dr. Klimley has studied several species, most notably the great white and the hammerhead. (He describes the great white as the athlete among sharks, and the hammerhead as the Ph.D. of the shark world.) In The Secret Life of Sharks Dr. Klimley reveals the significant discoveries he made about hammerhead navigation and great white eating habits. By studying hammerheads gathered around underwater seamounts, Dr. Klimley learned that hammerheads rely on sophisticated tracking of ocean-floor magnetism to navigate. His long-term study of great white sharks off the California coast demonstrated that these huge sharks prefer to eat seals and sea lions because of the energy contained in their fatty bodies. They are selective eaters, not the man-eaters we expect, and they sometimes go weeks between meals. But Dr. Klimley did observe a ritualized behavior that great whites practice in order to avoid deadly disputes over prey that one shark has captured and another wants. Although we have learned a great deal about shark behavior, says Dr. Klimley, there is much that we do not know. Unfortunately we are destroying these magnificent creatures of the deep through overfishing and degradation of the oceans. Already some populations of sharks have declined steeply. Vividly written by one of the foremost authorities on sharks, The Secret Life of Sharks is a fascinating account of some of the world's most magnificent animals.

The Lobster Gangs of Maine

Introduces the physical characteristics and habitats of crustaceans, from lobsters and shrimps to sow bugs and barnacles.

Moonwalking with Einstein

One beautiful day at the beach, Linda and Erik see a lobsterman pulling up traps. Linda and Erik are curious about how he catches lobsters. They ask their father about it and he takes them down to the pier to meet his friend, Big Joe, the lobsterman. Big Joe invites them to come along with him for the day to find out all about it. Join Linda and Erik on their first lobstering expedition. It is an exciting and informative adventure at sea, where they learn about the age-old trade of lobstering and encounter a variety of sea life -- including an uninvited shark!

The Secret Life of Lobsters

From the author of *Skipjack & The Melting World* comes a mystery: the curious boom in America's beloved lobster industry and its probable crash Maine lobstermen have happened upon a bonanza along their rugged, picturesque coast. For the past five years, the lobster population along the coast of Maine has boomed, resulting in a lobster harvest six times the size of the record catch from the 1980s—an event unheard of in fisheries. In a detective story, scientists and fishermen explore various theories for the glut. Leading contenders are a sudden lack of predators and a recent wedge of warming waters, which may disrupt the reproductive cycle, a consequence of climate change. Christopher White's *The Last Lobster* follows three lobster captains—Frank, Jason, and Julie (one the few female skippers in Maine)—as they haul and set thousands of traps. Unexpectedly, boom may turn to bust, as the captains must fight a warming ocean, volatile prices, and rough weather to keep their livelihood afloat. The three captains work longer hours, trying to make up in volume what they lack in price. As a result, there are 3 million lobster traps on the bottom of the Gulf of Maine, while Frank, Jason, and others call for a reduction of traps. This may in boost prices. The Maine lobstering towns are among the first American communities to confront global warming, and the survival of the Maine Coast depends upon their efforts. It may be an uphill battle to create a sustainable catch as high temperatures are already displacing lobsters northward toward Canadian waters—out of reach of American fishermen. The last lobster may be just ahead.

The Secret Life of Lobsters

For the first time in one volume—an extraordinary spiritual odyssey of the making of the Taoist master Kwan Saihung. Born into a wealthy family in a remote province of China, Kwan defies his parents' wishes and enters into the rigorous and mysterious discipline of Taoist practice. Renamed "Little Butterfly" by his Taoist masters, he survives the upheaval of the Japanese occupation, and the later the Chinese Revolution, all the while becoming adept in the Taoist arts. Eventually his inner and outer journey lead him to America, where he becomes a Golden Gloves boxer and martial arts instructor. Part adventure, part parable, *Chronicles of Tao* travels through a labyrinth of enigmatic Taoist practice, marital arts discipline, and international adventure.

Grow Like a Lobster

Help Lorenzo the lobster and Kalena the sea turtle make a pizza in this delicious summer picture book! When Lorenzo the lobster is wandering on the beach and discovers a pizza, it becomes his favorite food ever! He comes back home to tell his friend Kalena the sea turtle about it, and together they try to make it. But, Lorenzo can't remember exactly what was on it. Was it made with seaweed cake, kelp paste, eelgrass, and sand dollars? Or kelp dough, squid ink, algae, and coral rings? Or maybe sponge patties, jellyfish jelly, seaweed noodles, and seashells? After a few unappetizing attempts, Kalena becomes frustrated with Lorenzo and leaves hungry and unhappy. As she walks home, she comes across something delicious . . . It must be the pizza Lorenzo was talking about! She's so hungry she could eat it all, but she brings it back for Lorenzo and her to look at together. Once they figure out how to make it, they have a pizza party for all their friends!

The Secret Rooms

Lobster was just molted, and the secret he keeps about his menacing-looking new shell could get him in a lot of trouble. Reviewed by the Smithsonian Institution for accuracy, *Lobster's Secret* is a fun and informative story with beautifully detailed illustrations. This book includes an easy-to-download audiobook with realistic sound effects for added fun.

The Maine Lobster Book

An inside look at the history and traditions behind this New England delicacy. Since the first recorded lobster catch in 1605, the Maine lobster fishery has grown into a multibillion-dollar force. In this book, Cathy Billings of the University of Maine Lobster Institute embarks on a journey from trap to plate, introducing readers to lobstermen, boat builders, bait dealers, marine suppliers, and the expansive industry that revolves around the fishery. Maine lobster families extend for generations back, and strides in sustainability have been a hallmark of the Maine fishery throughout the centuries—from the time lobstermen themselves introduced conservation measures in the mid-1800s. Today, Maine's lobster fishery is a model of a co-managed, sustainable fishery. The people who work Maine's lobster fishery have developed a coastal economy with an international influence and deep history, and this book takes you behind the scenes.

Lobsters Scream When You Boil Them

For fans of *Downton Abbey*, this New York Times bestseller is the enthralling true story of family secrets and aristocratic intrigue in the days before WWI. After the Ninth Duke of Rutland, one of the wealthiest men in Britain, died alone in a cramped room in the servants' quarters of Belvoir Castle on April 21, 1940, his son and heir ordered the room, which

contained the Rutland family archives, sealed. Sixty years later, Catherine Bailey became the first historian given access. What she discovered was a mystery: The Duke had painstakingly erased three periods of his life from all family records—but why? As Bailey uncovers the answers, she also provides an intimate portrait of the very top of British society in the turbulent days leading up to World War I.

The Smithsonian Book of Presidential Trivia

Everyone loves lobster - especially Maine lobster. This fun, fact filled book brings the reader on the lobster's journey from ocean floor to plate, stopping along the way to get to know the people and places of Maine's iconic industry.

The Maine Lobster Industry

Do you think that you could lessen or overcome your feelings of depression if only you had the right tools? Are you ready to help yourself stop feeling depressed? If so, then you've found a powerful resource. The Cognitive Behavioral Workbook for Depression is a complete, comprehensive, step-by-step approach you can use, on your own or working w

Lorenzo, the Pizza-Loving Lobster

Sue Monk Kidd is an extraordinary storyteller. In "The Secret Life of Bees," she explores a young girl's search for the truth about her mother; her courage to tear down racial barriers; and her joy as she claims her place within a community of women. "Beautifully written."--Ursula Hegi, author of "The Vision of Emma Blau."

The Big Oyster

The Singularity. It is the era of the posthuman. Artificial intelligences have surpassed the limits of human intellect. Biotechnological beings have rendered people all but extinct. Molecular nanotechnology runs rampant, replicating and reprogramming at will. Contact with extraterrestrial life grows more imminent with each new day. Struggling to survive and thrive in this accelerated world are three generations of the Macx clan: Manfred, an entrepreneur dealing in intelligence amplification technology whose mind is divided between his physical environment and the Internet; his daughter, Amber, on the run from her domineering mother, seeking her fortune in the outer system as an indentured astronaut; and Sirhan, Amber's son, who finds his destiny linked to the fate of all of humanity. For something is systematically dismantling the nine planets of the solar system. Something beyond human comprehension. Something that has no use for biological life in any form

Strange Brains and Genius

Other than that it tastes delicious with butter, what do you know about the knobbily-armoured, scarlet creature staring back at you from your fancy dinner plate? Food writer Elisabeth Townsend here charts the global rise of the lobster as delicacy. Part of the Edible Series, *Lobster: A Global History* explores the use and consumption of the lobster from poor man's staple to cultural icon. From coastal fishing in the Middle Ages to the Industrial Revolution and modern times, Townsend describes the social history of the consumption of lobsters around the world. As well, the book includes beautiful images of rarely seen lobsters and both old and contemporary lobster recipes. Whether you want to liberate lobsters from their supermarket tanks or crack open their claws, this is an essential read, describing the human connection to the lobster from his ocean home to the dinner table.

Lobsters, Crabs, and Other Crustaceans

"A necessary book for anyone truly interested in what we take from the sea to eat, and how, and why." -Sam Sifton, *The New York Times Book Review*. Acclaimed author of *American Catch* and *The Omega Principle* and life-long fisherman, Paul Greenberg takes us on a journey, examining the four fish that dominate our menus: salmon, sea bass, cod, and tuna. Investigating the forces that get fish to our dinner tables, Greenberg reveals our damaged relationship with the ocean and its inhabitants. Just three decades ago, nearly everything we ate from the sea was wild. Today, rampant overfishing and an unprecedented biotech revolution have brought us to a point where wild and farmed fish occupy equal parts of a complex marketplace. *Four Fish* offers a way for us to move toward a future in which healthy and sustainable seafood is the rule rather than the exception.

Dry Storeroom No. 1

A narrative written by a one-time Maine lobsterman relates how lobsters socialize, mate, fight for dominance, and navigate their way across the ocean floor.

Marine Life of the Pacific Northwest

Aboard the *Titanic*, Lobster watches Angelina devour his father before being plucked out of the aquarium himself. Just as he is put in the boiling pot, the ship hits the iceberg and the pot is thrown to the floor. Lobster survives, with some changes: he finds himself sexually attracted not only to a human, but to the very human who ate his father. He gives her one life-changing orgasm before their tragic separation, following an ugly incident in one of the lifeboats. This novel begins a new

series from Dedalus called Euro Shorts, short European fiction which can be read from cover to cover on a short flight.

Lobster

Is the five-second rule for real? Will eating carrots improve your eyesight? Is your cookware a health hazard? Do spicy foods cool you down? Has your grandmother been lying to you all these years? No, no, no, no, and . . . probably. In this entertaining and informative reference guide, award-winning cookbook authors Bruce Weinstein and Mark Scarbrough take on more than one hundred popular kitchen myths and dish up answers to all your burning questions about food science and lore. No longer must you wait for your butter to reach room temperature before you bake or panic because you forgot to soak your dried beans for dinner. This handy book explains how knowing the truth behind these urban legends can help you be a better chef in your own home and offers twenty-five delicious recipes so you can practice. Whether you're a serious foodie, an avid dieter, a trivia lover, or are just searching for the secret to the perfect cup of coffee, *Lobsters Scream When You Boil Them* is essential countertop reading and a whole lot of fun.

The Zen of Fish

Everything you never knew about sushi—its surprising origins, the colorful lives of its chefs, the bizarre behavior of the creatures that compose it—is revealed in this entertaining documentary account by the author of the highly acclaimed *The Secret Life of Lobsters*. When a twenty-year-old woman arrives at America's first sushi-chef training academy in Los Angeles, she is unprepared for the challenges ahead: knives like swords, instructors like samurai, prejudice against female chefs, demanding Hollywood customers—and that's just the first two weeks. In this richly reported story, journalist Trevor Corson shadows several American sushi novices and a master Japanese chef, taking the reader behind the scenes as the students strive to master the elusive art of cooking without cooking. With the same eye for drama and humor that Corson brings to the exploits of the chefs, he delves into the biology and natural history of the creatures of the sea. He illuminates sushi's beginnings as an Indo-Chinese meal akin to cheese, describes its reinvention in bustling nineteenth-century Tokyo as a cheap fast food, and tells the story of the pioneers who brought it to America. He shows how this unlikely meal is now exploding into the American heartland just as the long-term future of sushi may be unraveling. *The Zen of Fish* is a compelling tale of human determination as well as a delectable smorgasbord of surprising food science, intrepid reporting, and provocative cultural history.

Leroy the Lobster

Everything you never knew about sushi—its surprising origins, the colorful lives of its chefs, and the bizarre behavior of the

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creatures that compose it Trevor Corson takes us behind the scenes at America's first sushi-chef training academy, as eager novices strive to master the elusive art of cooking without cooking. He delves into the biology and natural history of the edible creatures of the sea, and tells the fascinating story of an Indo-Chinese meal reinvented in nineteenth-century Tokyo as a cheap fast food. He reveals the pioneers who brought sushi to the United States and explores how this unlikely meal is exploding into the American heartland just as the long-term future of sushi may be unraveling. The Story of Sushi is at once a compelling tale of human determination and a delectable smorgasbord of surprising food science, intrepid reporting, and provocative cultural history.

The Secret Life of Groceries

An anthropologist describes the working world of Maine lobstermen, focusing on the intricate personal network that sustains them.

Going Lobstering

Shares engaging, lesser-known facts about U.S. Presidents accompanied by photos of artifacts from the Smithsonian's collections, organizing entries under such chapter headings as "First Families," "Assassination" and "Impeachment, Controversy, Shame." Original.

Lobster's Secret

A narrative written by a one-time Maine lobsterman relates how lobsters socialize, mate, fight for dominance, and navigate their way across the ocean floor.

The Secret Life of Lobsters

Other than that it tastes delicious with butter, what do you know about the knobbily-armoured, scarlet creature staring back at you from your fancy dinner plate? From ocean to stock pot, there are two sides to every animal story. For instance, since there are species of lobsters without claws, how exactly do you define a lobster? And how did a pauper's food transform into a meal synonymous with a luxurious splurge? To answer these questions on behalf of lobster the animal is Richard J. King, a former fishmonger and commercial lobsterman, who has chronicled the creature's long natural history. Part of the Animal series, King's Lobster takes us on a journey through the history, biology, and culture of lobsters, including the creature's economic and environmental status worldwide. He describes the evolution of technologies to capture these

creatures and addresses the ethics of boiling them alive. Along the way, King also explores the salacious lobster palaces of the 1920s, the animal's thousand-year status as an aphrodisiac, and how the lobster has inspired numerous artists, writers, and thinkers including Aristotle, Dickens, Thoreau, Dalí, and Woody Allen. Whether you want to liberate lobsters from their supermarket tanks or crack open their claws, this book is an essential read, describing the human connection to the lobster from his ocean home to the dinner table.

Chronicles of Tao

In this intimate portrait of an island lobstering community and an eccentric band of renegade biologists, journalist Trevor Corson escorts the reader onto the slippery decks of fishing boats, through danger-filled scuba dives, and deep into the churning currents of the Gulf of Maine to learn about the secret undersea lives of lobsters. This P.S. edition features an extra 16 pages of insights into the book, including author interviews, recommended reading, and more.

The Secret Life of Bees

Declared a triumph by the New York Times Book Review, Linda Greenlaw's first book, *The Hungry Ocean*, appeared on nearly every major bestseller list in the country. Now, taking a break from the swordfishing career that earned her a major role in *The Perfect Storm*, Greenlaw returns to Isle au Haut, a tiny Maine island with a population of 70 year-round residents, 30 of whom are Greenlaw's relatives. With a Clancy-esque talent for fascinating technical detail and a Keillor-esque eye for the drama of small-town life, Greenlaw offers her take on everything from rediscovering home, love, and family to island characters and the best way to cook and serve a lobster. But Greenlaw also explores the island's darker side, including a tragic boating accident and a century-old conflict with a neighboring community. Throughout, Greenlaw maintains the straight-shooting, funny, and slightly scrappy style that has won her so many fans, and proves once again that fishermen are still the best storytellers around.

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