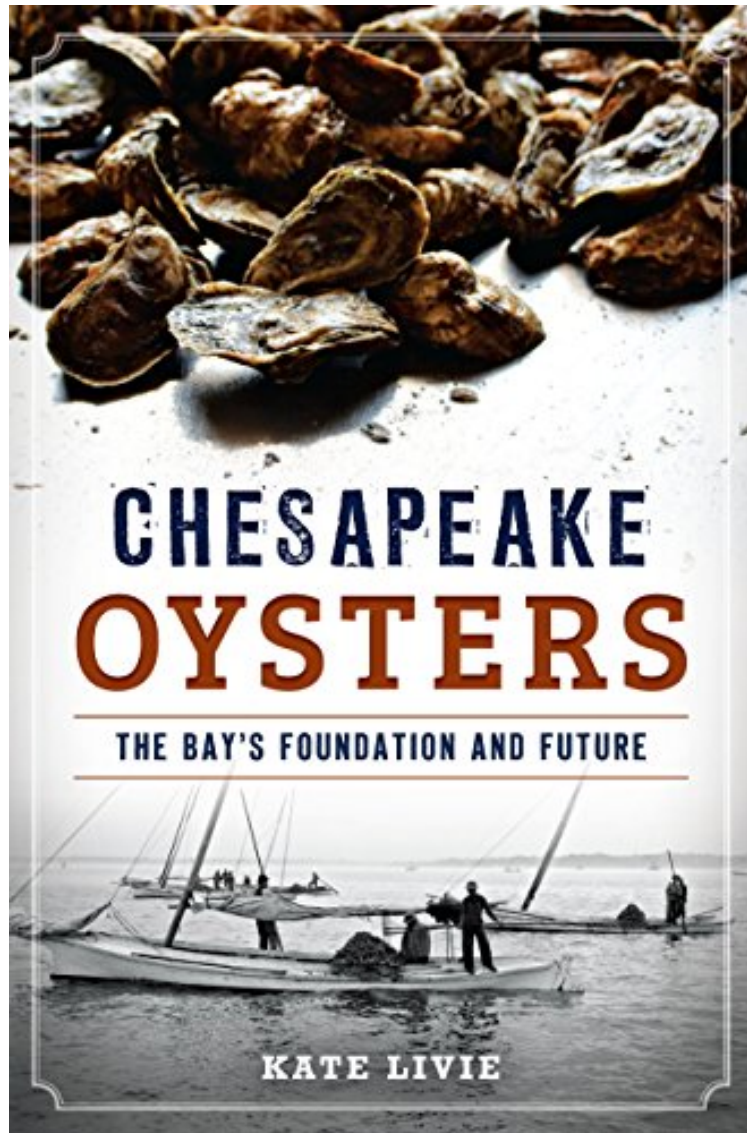


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## Chesapeake Oysters: The Bay's Foundation and Future (American Palate)

*Kate Livie*

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**Kate Livie : Chesapeake Oysters: The Bay's Foundation and Future (American Palate)** before purchasing it in order to gage whether or not it would be worth my time, and all praised Chesapeake Oysters: The Bay's Foundation and Future (American Palate):

2 of 2 people found the following review helpful. A really wonderful read.By M. FordI savored this book as if I were consuming the delectable oysters it describes. Deliciously written, using lyrical language to honestly present the complex ties between man and this ldquo;simplerldquo; marine staple, ldquo;Chesapeake Oystersrdquo; presents a

thoroughly convincing treatise on one of the defining commodities in our history. If you are interested in history, especially that of the Chesapeake Bay, this book is a must. But more importantly, it is an interesting tale, well told, with wit and intelligence and an obvious attention to research. A really wonderful read.0 of 0 people found the following review helpful. Chesapeake OystersBy CustomerWell written! And they are tasty.0 of 0 people found the following review helpful. Enlightening Read!By Becca T.Well researched and well written.

*Crassostrea virginica*, the eastern oyster. These humble bivalves are the living bones of the Chesapeake and the ecological and historical lifeblood of the region. When colonists first sailed these impossibly abundant shores, they described massive shoals of foot-long oysters. But the bottomless appetite of the Gilded Age and great fleets of skipjacks took their toll. Disease, environmental pressures and overconsumption decimated the population by the end of the twentieth century. While Virginia turned to bottom-leasing, passionate debate continues in Maryland among scientists and oystermen whether aquaculture or wild harvesting is the better way forward. Today, boutique oyster farming in the Bay is sustainably meeting the culinary demand of a new generation of connoisseurs. With careful research and interviews with experts, author Kate Livie presents this dynamic story and a glimpse of what the future may hold.

"Selected for its breadth of research in terms of the Bay's oyster fishery and its economic and cultural impact on the development of the Chesapeake Bay region and beyond; the importance of the topic for those who would understand the ecological impact of oystering upon the health of the Bay; author Livie's graceful prose and selection of lively anecdotes; and her valuable contribution linking the history of oystering, oystermen, politics, and the current role of aquaculture in the future of the seafood industry."Dr. William S. Dudley, Maryland Historical Society  
About the Author  
Kate Livie is a professional Chesapeake educator, writer and historian. An Eastern Shore native, Livie is passionate about the Chesapeake Bay's culture, heritage and landscape. She currently serves as the director of education at the Chesapeake Bay Maritime Museum in St. Michaels, Maryland, and writes for the Chesapeake Bay Journal and [beautifulswimmers.tumblr.com](http://beautifulswimmers.tumblr.com). She lives with her husband in Chestertown, Maryland, and to date she owns thirteen oyster knives.