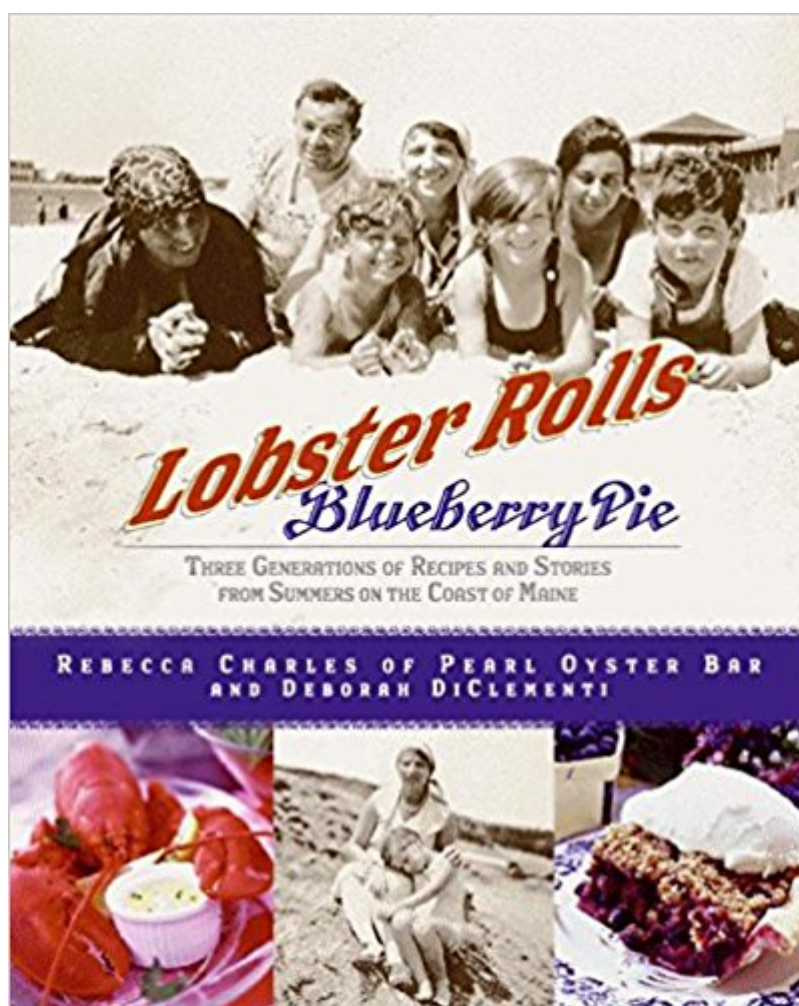


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Lobster Rolls And Blueberry Pie: Three Generations Of Recipes And Stories From Summers On The Coast Of Maine



Synopsis

Escape to the Maine seashore, an exquisite summer sanctuary where vacations stretch out forever during long, golden days and food is the stuff from which memories are made. The summers that acclaimed chef Rebecca Charles and her family spent swimming in the Atlantic, scouring the beach for shells, and eating shore dinners inspired her to open the famed Greenwich Village restaurant Pearl Oyster Bar. In this heartwarming memoir, Rebecca combines more than seventy of her favorite recipes with captivating family stories. Rebecca's adventurous granduncle Sam Goldsmith first took the family from the sweltering summer streets of Brooklyn to the exclusive seaside resort of Kennebunkport. But it was his sister—Pearle Goldsmith, Pearl Oyster Bar's namesake and an opera singer with the Metropolitan and New York City operas, who fell in love with the rugged coast of Maine. Pearle passed this love on to her daughter, Eleanor, and her granddaughter, Rebecca. Rebecca recounts her family's three-generation love affair with the small Yankee fishing village and shares the recipes that have New Yorkers waiting in line for hours to taste what food writer Ed Levine described as "the best lobster roll I have ever eaten." Rebecca breathes new life into classic beach food. Whether recreating an old-time clambake or grilling a whole pompano, she imparts the expertise that has made her one of the foremost seafood chefs in the country.

Book Information

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Customer Reviews

Half seafood cookbook and half family history, this volume's greatest strength is in the recipes for over 70 dishes that define New England summers—corn on the cob, salt-crusted shrimp, and lots of lobster—reproduced here in honor of Charles's family's summertime trips to Maine. Charles, owner

and head chef of the widely hailed Pearl Oyster Bar in Manhattan, offers her hard-drinking, quick-learning adventures in the restaurant business in the memoir portion of the book, and though they will be nothing new to Kitchen Confidential fans, they make for a piquant prelude to her recipes. The book gets a little bogged down, however, in the chapters that detail early family trips to Maine. Although Charles's desire to tell her family's story is heartfelt, she often leaves out important details, such as dates and introductions to the characters, that would make the narrative easier to follow. The story alternates from intriguing family explorations (how did the author's family locate the one hotel in the Kennebunk region of Maine that accepted Jews in the 1920's?) to textbook historical notes that don't quite mesh with the personal tone. Readers will wonder, too, about such asides as when she mentions her one-time estrangement from both parents ("I discovered my father's death in the late 1980s quite by accident"). Still, when the focus is on the food that Charles loves, the book is an accessible and authoritative guide to seafood preparation, as Charles offers not only divine recipes, from Pearl Oyster Bar Cocktail Sauce to Blueberry Crumble Pie, but tips on selecting (never buy wet scallops), cleaning (leverage is the key to shucking oysters) and preparing (don't marinate fish much more than 30 minutes) all types of seafood. B&w and color photos. Copyright 2003 Reed Business Information, Inc. --This text refers to an out of print or unavailable edition of this title.

“Deliciously entertaining. A novel with recipes.” (USA Weekend) “Will remind you of the best summers you ever had.” (O, The Oprah Magazine) “I remember Rebecca’s grandmother Pearle...made the best shortbread cookies, and Rebecca’s book is just as delicious as those cookies!” (Beverly Sills) “A charming memoir of summers spent on the coast of Maine.” (Daily News) “Personal and evocative.” (San Francisco Examiner) “A satisfying mix of memoir and cookbook.” (Boston Globe) “A charming, well written account of three generations of women and their summer adventures in Kennebunkport.” (Portland Phoenix) “A book bound to leave readers feeling that summer just can’t come soon enough.” (Los Angeles Times) “A homespun travelogue that’s breezy, practical and likely to charm even armchair gourmands not partial to the beach.” (Baltimore Sun) “A pleasure to read. . . . You’ll have this book plastered open on your kitchen counter all summer.” (New York Times) “An interesting, mouth-watering read.” (Bangor Daily News)

well written - lots of neat pictures!

Amazing cookbook!

I love this recipe book. Not just the food but the stories. I have eaten at the restuarant and it is an inspiration

I had the book recommended to me by a friend, and was able to get it on for a significantly reduced price. I enjoy the book, with it's stories and yummy recipes from Maine. Had a great time in Maine, and this will always help bring back the fun time we had there.

I only put this rating when something inspire methe best one thing in this book is the mixture between the real and imaginary world, recipes and feelingsI'm going to recommend this product to every person who love New York, the coast of Maine and the food.

Book did not disappoint, but the packaging did. The bottom of the book was schrunched and bent. The outside flyer-cover was wrinkled at the top. As the shower was coming-up soon, I had to go ahead and give it as the gift.Judith

I'm not big fan of seafood, but this cookbook of three generations of a Scottish-Jewish-American family and their summers in Kennebunkport Maine, was captivating. Its chock full of family photos, memoirs, and touching pictures from the last century. I particularly enjoyed the text, the stories, and photos and would like to encourage the author to write a novel, or more memoirs and stories. It would be a fascinating and delightful to read more.I cannot comment on the recipes. I do not care for seafood, but I found this book valuable for the stories alone which were touching. 5 stars.

From chef and owner of New York City's Pearl Oyster Bar Rebecca Charles comes Lobster Rolls & Blueberry Pie: Three Generations of Recipes and Stories from Summers on the Coast of Maine. Family history and heritage permeate a fine gathering of family recipes, from Sugar Snap Peas with Lemon and Toasted Almonds to Blackberry Nectarine Crisp. The vintage black and white family photos are lovely embellishments to a blend of memoir and cookbook.Diane C. DonovanCalifornia Bookwatch

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