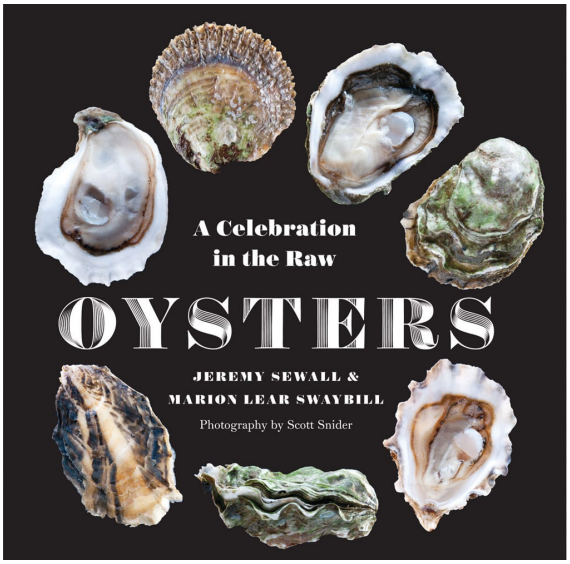
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Oysters

A Celebration in the Raw

Jeremy Sewall

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- Oysters have the power to sustain and delight: Marion Lear Swaybill presents a wide-ranging visual exploration of this iconic shellfish, including stunning portraits of more than fifty oyster varieties
- Acclaimed chef and restaurateur Jeremy Sewall provides personal insights
- The perfect book for oyster aficionados and newbies, foodies and chefs of all stripes, lovers of photography and art, the environment, history, and the sea

Oysters: A Celebration in the Raw is true to its title from start to finish. Chapter One is a primer on all things oyster. Chapter Two introduces readers to legendary oystermen and women from around the country. Chapter Three offers exquisite photographs of more than 50 varieties of North American oysters, along with flavour profiles and 'merroir.' ***Oysters: A Celebration in the Raw*** concludes with highlights from the oyster timeline, depictions of oysters in art through the ages and stories of oysters as aphrodisiacs, and parses oyster myths and metaphors. The book also features an oyster glossary and resource list. It is the only book of its kind – a definitive visual companion to this iconic, much loved mollusk. Overflowing with gorgeous original photography and fascinating anecdotes, ***Oysters: A Celebration in the Raw*** is the perfect book for oyster aficionados and newbies, foodies and chefs of all stripes, lovers of photography and art, the environment, history, and the sea.

Jeremy Sewall is an award-winning chef and restaurateur based in Boston and two-time James Beard Award nominee. Trained at the Culinary Institute of America, he has cooked in kitchens around the globe, focusing on seasonal ingredients and his New England food heritage. His restaurants Lineage, Eastern Standard, Island Creek Oyster Bar, and Row 34 have received accolades from New York Times, Esquire, Gourmet and The Boston Globe, among others.

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