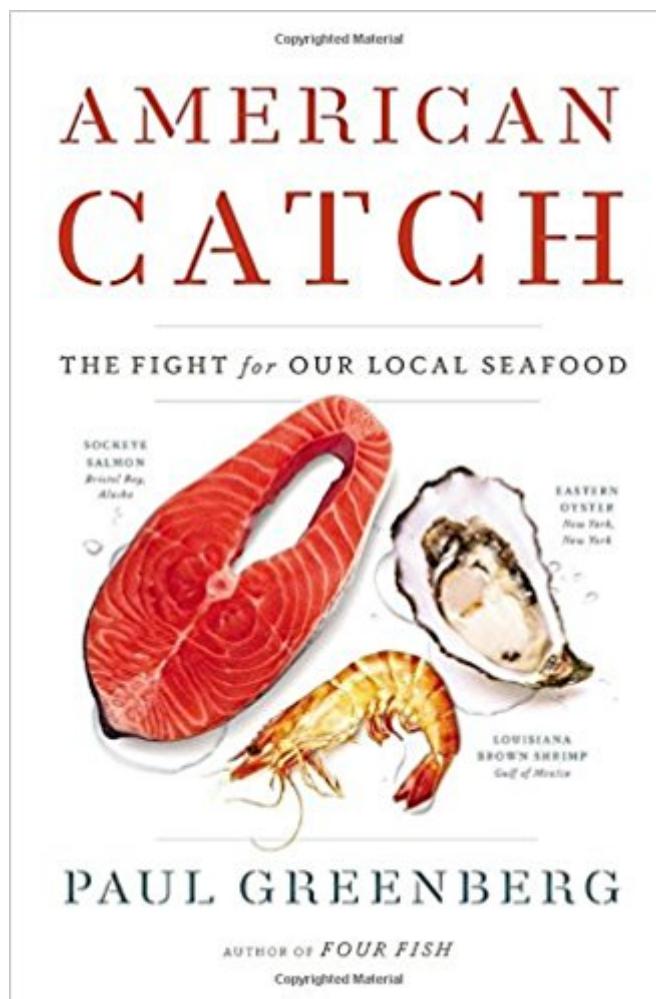


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American Catch: The Fight For Our Local Seafood



Synopsis

INVESTIGATIVE REPORTERS & EDITORS Book Award, Finalist 2014 "Greenberg's breezy, engaging style weaves history, politics, environmental policy, and marine biology." --New Yorker In American Catch, award-winning author Paul Greenberg takes the same skills that won him acclaim in Four Fish to uncover the tragic unraveling of the nation's seafood supply--telling the surprising story of why Americans stopped eating from their own waters. In 2005, the United States imported five billion pounds of seafood, nearly double what we imported twenty years earlier. Bizarrely, during that same period, our seafood exports quadrupled. American Catch examines New York oysters, Gulf shrimp, and Alaskan salmon to reveal how it came to be that 91 percent of the seafood Americans eat is foreign. In the 1920s, the average New Yorker ate six hundred local oysters a year. Today, the only edible oysters lie outside city limits. Following the trail of environmental desecration, Greenberg comes to view the New York City oyster as a reminder of what is lost when local waters are not valued as a food source. Farther south, a different catastrophe threatens another seafood-rich environment. When Greenberg visits the Gulf of Mexico, he arrives expecting to learn of the Deepwater Horizon oil spill's lingering effects on shrimpers, but instead finds that the more immediate threat to business comes from overseas. Asian-farmed shrimp--cheap, abundant, and a perfect vehicle for the frying and sauces Americans love--have flooded the American market. Finally, Greenberg visits Bristol Bay, Alaska, home to the biggest wild sockeye salmon run left in the world. A pristine, productive fishery, Bristol Bay is now at great risk: The proposed Pebble Mine project could undermine the very spawning grounds that make this great run possible. In his search to discover why this precious renewable resource isn't better protected, Greenberg encounters a shocking truth: the great majority of Alaskan salmon is sent out of the country, much of it to Asia. Sockeye salmon is one of the most nutritionally dense animal proteins on the planet, yet Americans are shipping it abroad. Despite the challenges, hope abounds. In New York, Greenberg connects an oyster restoration project with a vision for how the bivalves might save the city from rising tides. In the Gulf, shrimpers band together to offer local catch direct to consumers. And in Bristol Bay, fishermen, environmentalists, and local Alaskans gather to roadblock Pebble Mine. With American Catch, Paul Greenberg proposes a way to break the current destructive patterns of consumption and return American catch back to American eaters. The Washington Post: "Americans need to eat more American seafood. It's a point [Greenberg] makes compellingly clear in his new book, American Catch: The Fight for our Local Seafood...Greenberg had at least one convert: me." Jane Brody, New York Times "Excellent." The Los Angeles Times

Ã¢ “If this makes it sound like American Catch is another of those dry, haranguing issue-driven books that you read mostly out of obligation, you neednÃ¢ ¸t worry. While Greenberg has a firm grasp of the facts, he also has a storytellerÃ¢ ¸s knack for framing them in an entertaining way.Ã¢ • The Guardian (UK) Ã¢ “A wonderful new bookÃ¢ • Tom Colicchio: "This is on the top of my summer reading list. A Fast Food Nation for fish.Ã¢ •

Book Information

Hardcover: 320 pages

Publisher: Penguin Press; 1St Edition edition (June 26, 2014)

Language: English

ISBN-10: 1594204489

ISBN-13: 978-1594204487

Product Dimensions: 5.8 x 1 x 8.6 inches

Shipping Weight: 1 pounds (View shipping rates and policies)

Average Customer Review: 4.6 out of 5 stars 92 customer reviews

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Customer Reviews

The Wall Street Journal This is Mr. Greenberg's ultimate goal--to get us to eat the seafood from our nation's bounty. He points to the remarkable fact that, "while 91 percent of the seafood Americans eat is foreign, a third of the seafood Americans catch gets sold to foreigners." In addition, he points out, "Americans now harvest our best, most nutritious fish in our best-managed Alaskan fisheries and send those fish over to Asia. In exchange, we are importing fish farmed in Asia, with little of the brain-building compounds fish eaters are seeking when they eat fish." The New

YorkerÃ¢ “Greenberg, who laughs easily and resembles Paul GiamattiÃ¢ ¸s distant cousin, is the author of American Catch, which explores the fishy problem of why Americans have all but stopped eating seafood from their own waters. HereÃ¢ ¸s the uniquely American catch: ninety-one per cent of the seafood we eat comes from abroad and much of it is farmed, while one-third of what we catch is exported, and much of that is wild... GreenbergÃ¢ ¸s breezy, engaging style weaves history, politics, environmental policy, and marine biology through its three chapters.Ã¢ • The Washington Post: "Americans need to eat more American seafood.

It's a point [Greenberg] makes compellingly clear in his new book, *American Catch: The Fight for our Local Seafood*...Greenberg had at least one convert: me. The Wall Street Journal: "Paul Greenberg so desires to revive the New York City oyster that he did the unthinkable: He ate a New York City oyster... This is Mr. Greenberg's ultimate goal" to get us to eat the seafood from our nation's bounty. Jane Brody, New York Times: "There is nothing inherently wrong with farmed seafood, says Paul Greenberg, the author of two excellent books on seafood, *Four Fish*; *The Future of the Last Wild Food* and, just published, *American Catch: The Fight for Our Local Seafood*. Mr. Greenberg describes several efforts to produce and market farmed seafood in an environmentally sound manner. Governments like ours would be wise to divert some of the subsidies that sustain animal husbandry on land to the underwriting of sound fish-farming practices." The Los Angeles Times: "If this makes it sound like *American Catch* is another of those dry, haranguing issue-driven books that you read mostly out of obligation, you needn't worry. While Greenberg has a firm grasp of the facts, he also has a storyteller's knack for framing them in an entertaining way." The Guardian (UK): "A wonderful new book" Tom Colicchio: "This is on the top of my summer reading list. A *Fast Food Nation* for fish." Seattle Times: "The salmon run may have found its own passionate champion in Greenberg, who has spent years covering the topic. Bristol Bay salmon is featured along with New York oysters and Gulf Coast shrimp in Greenberg's new book, *American Catch: The Fight For Our Local Seafood*... Greenberg talks about the peculiar logic that's caused our local seafood system to unravel, and what's at stake if we don't reel it back in." The Boston Globe: "Greenberg, a longtime commentator on aquaculture and the oceans, again blends reportage, history, and advocacy, organizing one chapter each around three species... Greenberg describes a wondrous moment in the Bronx, of all places; while in search of reintroduced specimen he stumbles on a real live, naturally spawned New York City oyster . . . [a] brave sentry from a lost kingdom." Greenberg is at his best describing such epiphanies. he also writes beautifully about fishing for salmon in Alaska, which offers up similar reveries. Kirkus Reviews: "An optimistic perspective... A fascinating discussion of a multifaceted issue and a passionate call to action." ***PRAISE FOR PAUL GREENBERG'S *FOUR FISH****Sam Sifton, The New York Times Book Review: "[*Four Fish*] is a necessary book for anyone truly interested in what we take from the sea to eat, and how, and why." Richard Eder, Los Angeles Times: "The signal quality of Greenberg's book is its genial and sometimes despairing struggle with contradiction. Not many who argue for our planet's

endangered species also write the thrill of hunting them. Like the fish he once hooked, he plunges away and is reeled back. *Four Fish* is a serious and searching study. Written with wit and beauty, it is also play. *NPR.org* excellent, wide-ranging exploration of humankind's relationship with fish. *The Seattle Times* "Greenberg's saga, and his voice, are irresistible. A book that easily could have slid into cheap ideology or wonkiness instead revels in the tragicomic absurdity of nature, humans, and, of course, human nature. Yet it never shies away from the ugly, complicated truths of our modern world."

Paul Greenberg is the author of the James Beard Award-winning bestseller *Four Fish: The Future of the Last Wild Food* and a regular contributor to the *New York Times*. He has been featured on NPR's *Fresh Air* and *All Things Considered* and has lectured widely on ocean issues at institutions ranging from Google to Yale to the U.S. Senate. He is currently a Pew Fellow in Marine Conservation and a fellow with the Blue Ocean Institute. [@4fishgreenbergpaulgreenberg.org](http://4fishgreenbergpaulgreenberg.org)

Greenberg takes us along on his adventures researching American oysters, shrimp and salmon. We learn what's gone wrong, but we also learn a few things that are going right. I'm hoping the latest food movements and Greenberg's voice inspires Americans to expand their palates beyond chicken and eat local seafood. I was most intrigued by the Louisiana shrimpers who are posting their days' catch online. By the time they reach the docks the customers are lined up. It eliminates the middlemen, which increases their profits, and encourages the community to eat local seafood. I would love to see this happening here on Florida's Gulf Coast. Hey Paul Greenberg, thanks for an inspiring read, and come fish with us!

The reader (or listener if you get this audio book) will learn more than the title implies. The author weaves research and history into a compelling narrative. My friends who hear me describe it have gotten copies of the book and cannot put it down. Paul Greenberg went to the places he writes about to thoroughly investigate his subject. He is an accomplished storyteller. I am recommending this to all people who want to know more about how our seafood market works and how much we have lost. I will add that Greenberg reassures us with an optimistic tone as he provides solutions. If I could rate this book more than 5 stars I would.

I purchased this book as required reading for my master's degree in marine biodiversity and

conservation at Scripps Institution of Oceanography. I've absolutely loved Greenberg's combination of cultural history, past and present policies and current events surrounding American fisheries. He gives a lot of insight into conservation efforts of non-profit organizations and passionate individuals. Well-written and hard to put down.

Not as gripping as Four Fish, and Greenberg spends a considerable amount of time meandering away from what I thought was the main discussion of the book: the conservation of fish species for the sake of sustainable American fisheries. There were many places where I thought more research could've been used. All in all, it was a quick and interesting read.

This is not only an eye opening history of the rise and demise of our American seafood & fish but an urge to action! If you're turning your nose up at wild caught salmon and buying cheap and tasteless tilapia and/or passing our wild Gulf shrimp over for Asian farmed shrimp, READ THIS BOOK FOR A NECESSARY ENLIGHTENMENT. Not a boring or whiney paragraph in this book. Engaging and intelligent!

Very readable, very educational, very thoughtful, very well written. Affected me to think about the environment, sustainability and what I can do to help. Very important.

This book has longer references than information. What is there is very informative and should be read by anyone on the coast.

This is a eye opener about the fish industry. Please read and heed!

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