

LOSING OYSTERS AND LOVING SHRIMP

a case study in the culinary response to an ecological catastrophe

Emelyn Rude

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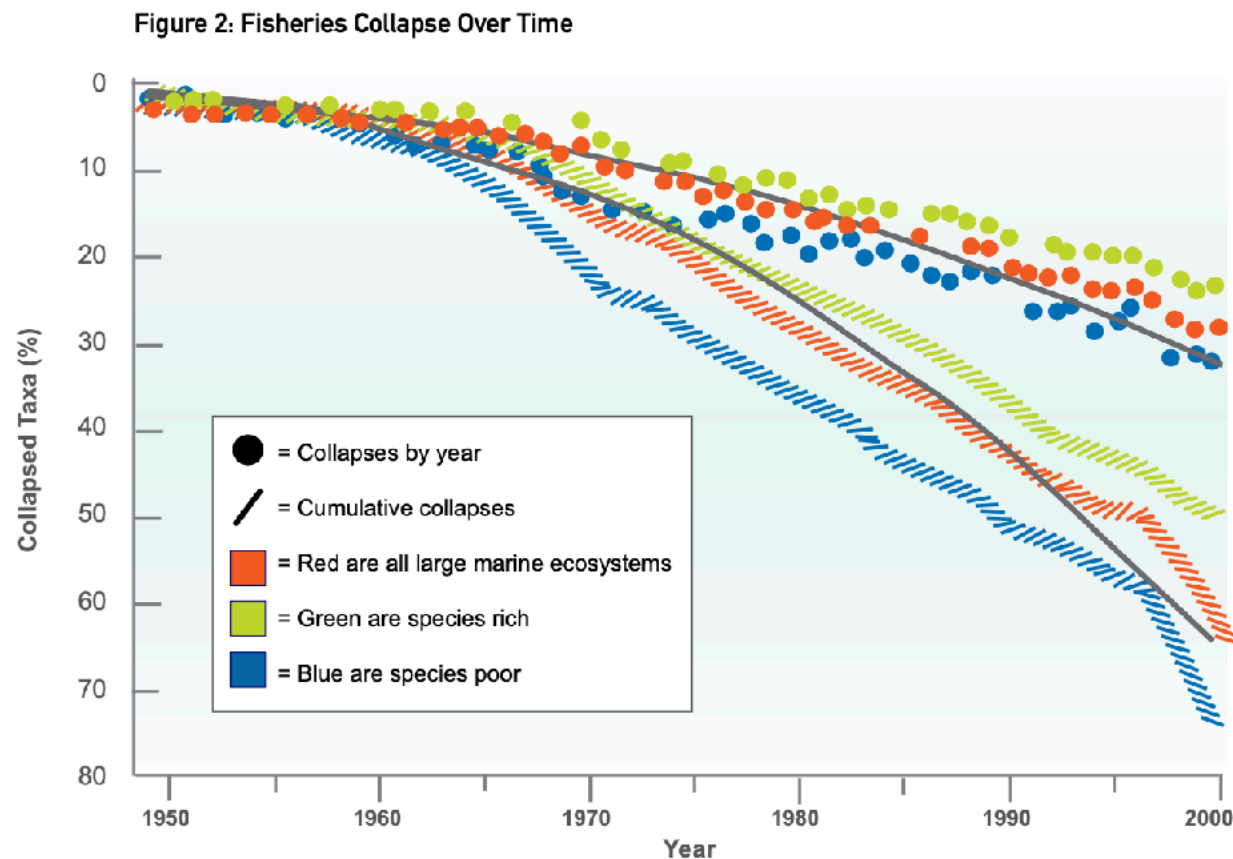
er496@cam.ac.uk



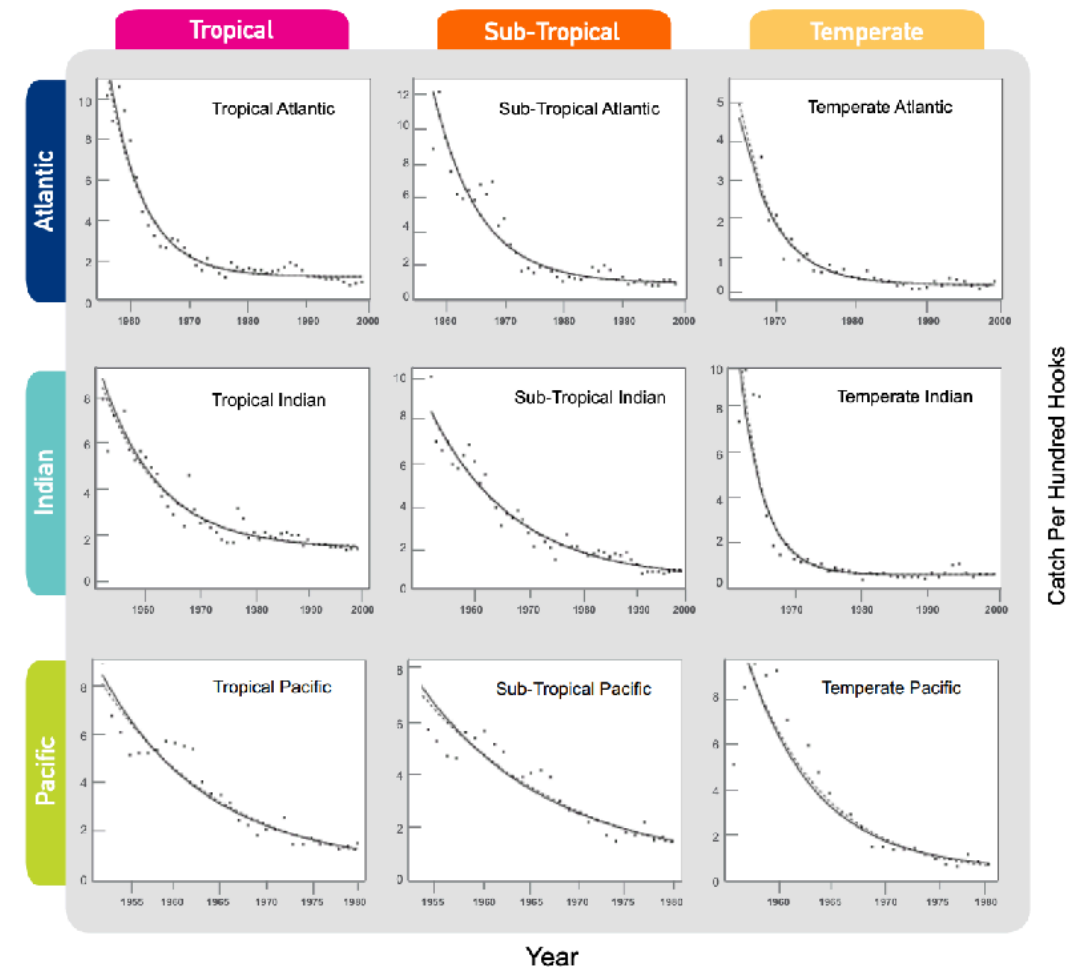
“Oysters” by Edoard Manet, 1862

FISHERY DECLINE & COLLAPSE

"According to the UN Food and Agriculture Organization (FAO), more than 75 percent of the world commercial fish populations are depleted, recovering, fully exploited, or overexploited." — *State of the World's Fisheries, Oceana (2007)*

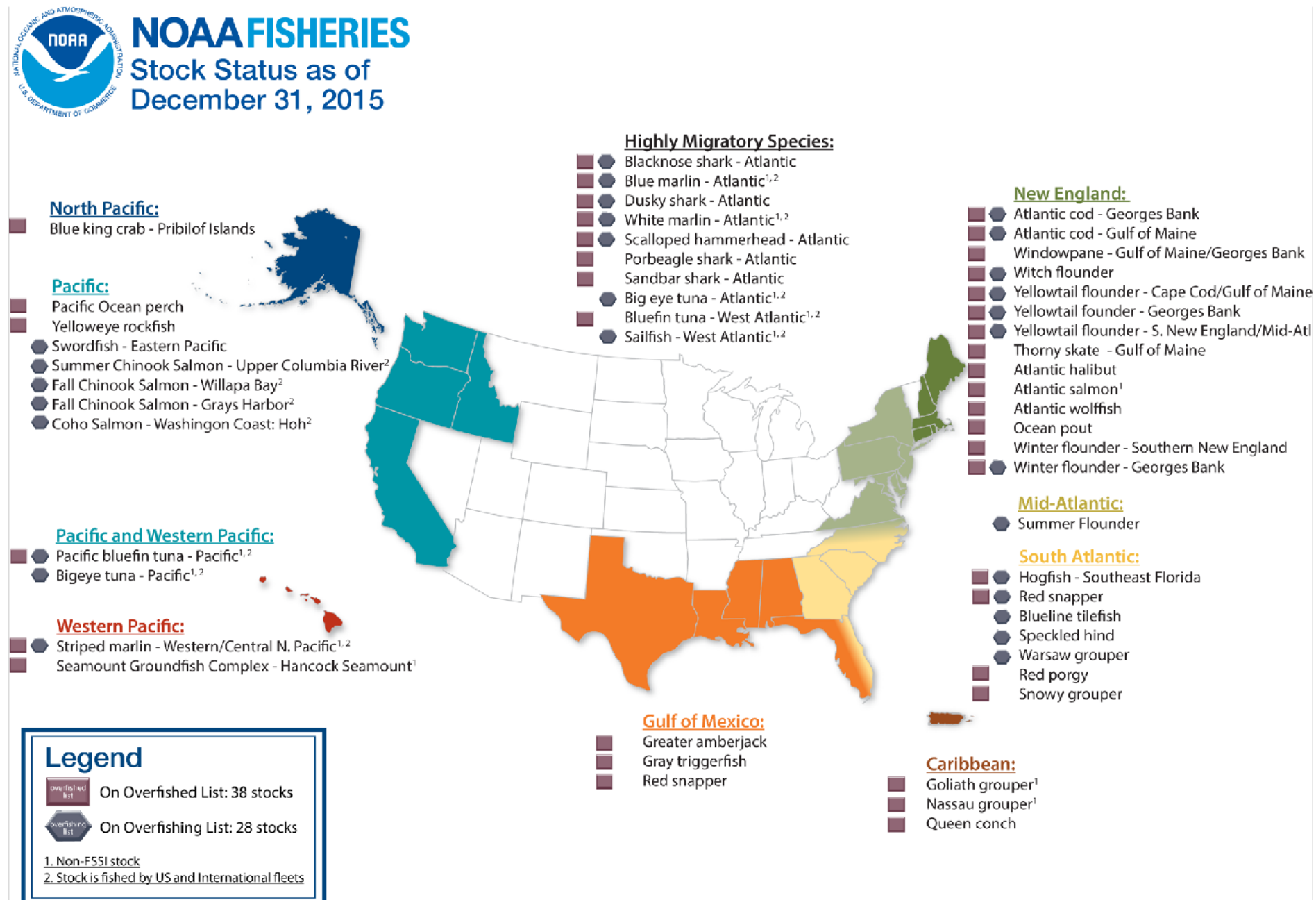


Source: Boris Worm, et al, Science, 2006 "Impacts of Biodiversity Loss on Ocean Ecosystem Services"

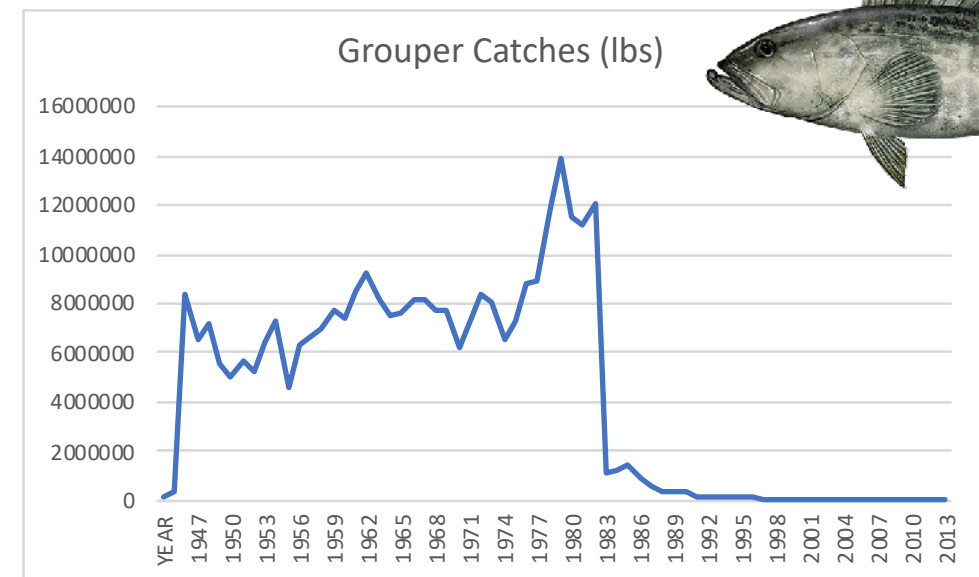
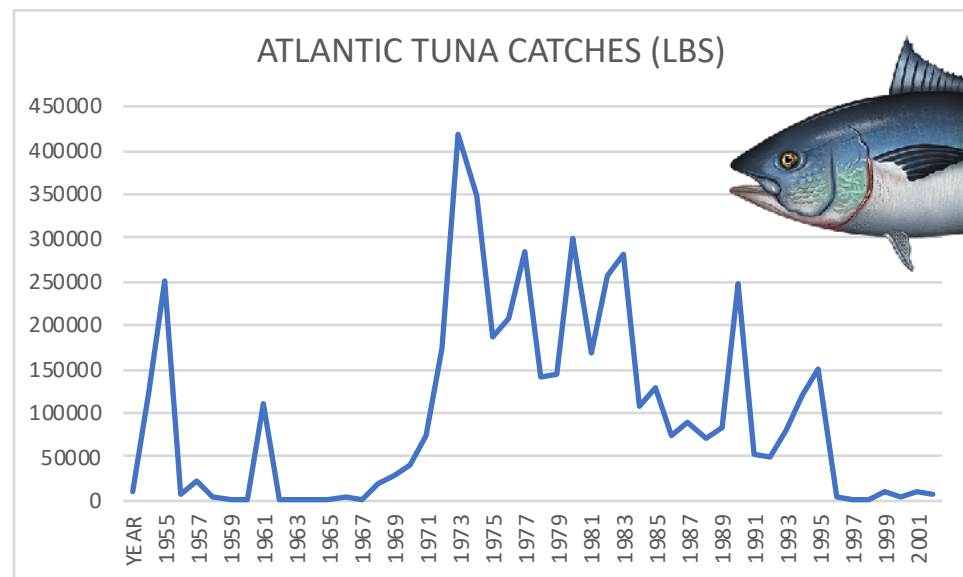
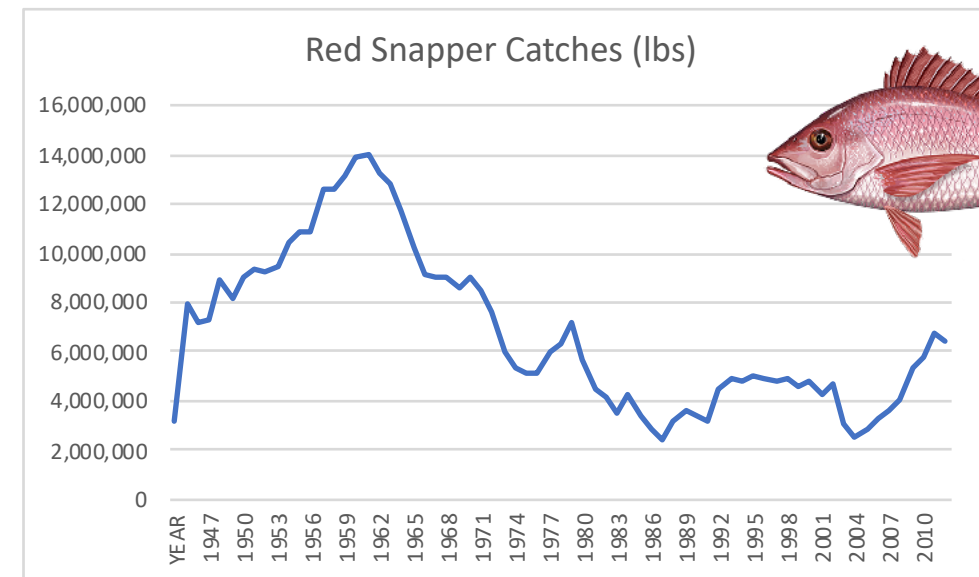
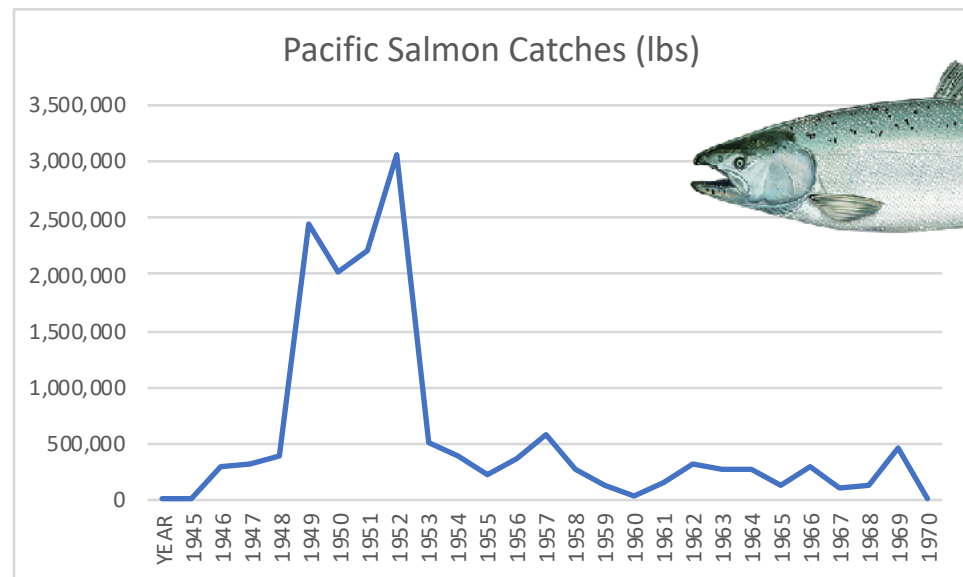


Source: Myers, R.A., and B. Worm, Nature, 2003

FISHERY DECLINE & COLLAPSE



FISHERY DECLINE & COLLAPSE



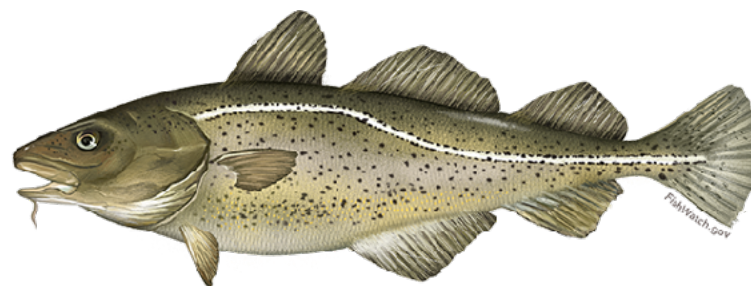
Source: NOAA

RESEARCH QUESTIONS

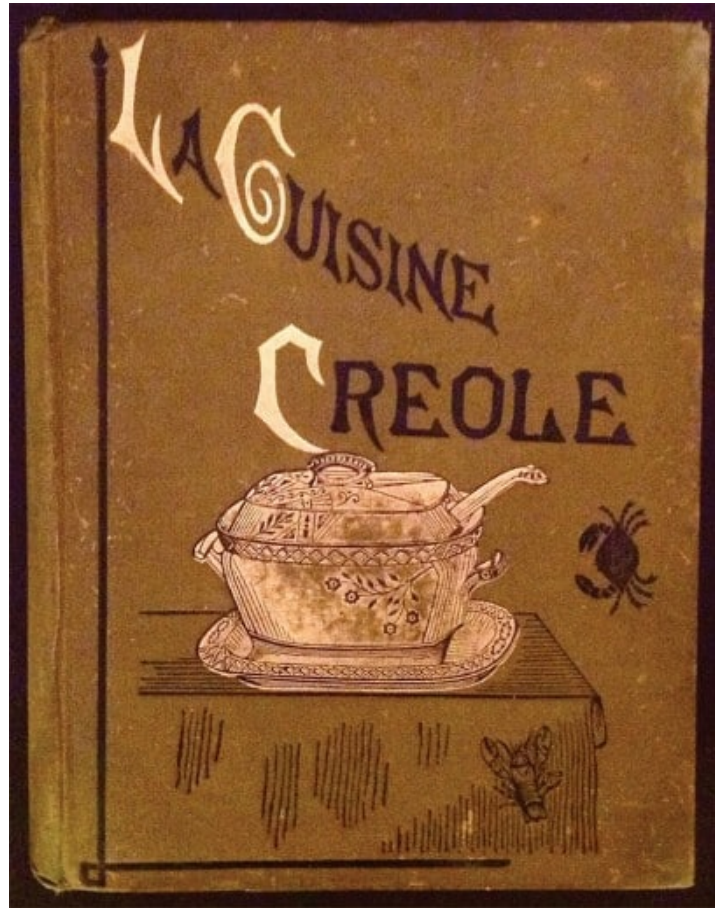
HOW CAN WE SEE ENVIRONMENTAL DEGRADATION IN THE FOOD SYSTEM?

**HOW ARE EATING HABITS AND AGRICULTURAL PRACTICES IMPACTED BY THE
LOSS OF HEALTHY FISHERIES?**

WHO DO FISH STOCK COLLAPSES MATTER TO AND WHY?



CREOLE COOKERY



Lafcadio Hearn, 1885



The French Market circa 1900-1910, Times-Picayune



THE PO-BOY

Poboy

Large "11"

Small "6"

Fried Shrimp (Grilled, add \$1)

\$12.95

\$9.50

Fried Catfish (Grilled, add \$1)

\$12.95

\$9.50

"The Bomb"—Grilled shrimp & catfish with melted cheddar & Swiss cheeses

\$16.00

\$12.50

Roast Beef

\$10.50

\$8.75

Pastrami

\$10.50

\$8.75

Breaded or Grilled Pork Chops

\$10.50

\$8.75

Grilled Chicken (Fried, add \$1)

\$9.50

\$7.75

"The Chicken Special"—Grilled chicken with house smoked Canadian bacon, Swiss & cheddar cheese topped with honey mustard

\$11.50

\$9.25

Turkey (Grilled, add \$1)

\$9.50

\$7.75

Ham (Grilled, add \$1)

\$9.50

\$7.75

Hamburger

\$7.75

\$6.50

Mushroom Swiss Burger

\$9.50

\$7.75

Guy's

PO-BOYS

5259 Magazine St

504.891.5025

Monday-Saturday

Open 11-4

Salads

(With Your Choice of Ranch, Caesar, Greek Vinagrette, Italian or Honey Mustard)

Grilled Chicken

\$8.50

Chef

Fried Shrimp

Grilled Shrimp

Sides

Fries

Potato Salad



Appetizers Poboy Specialty Burgers Salads Sides Kids Menu Drinks

All Poboy are dressed with Mayo, Lettuce, Tomato & Pickles - Served on local fresh baked Leidenheimer French Bread

POBOYS			
Roast Beef Fresh, slowly cooked roast beef that we thinly slice & cook in our homemade au jus gravy. <i>Roast Beef - Regular or Bun \$11.99</i>	\$14.99	Hot Sausage Seasoned patties cooked to juicy perfection. <i>Regular or Bun \$4.99</i>	\$10.99
BBQ Beef Our famous Roast Beef covered & smothered in our Bear's Signature BBQ Sauce. <i>BBQ Beef - Regular or Bun \$12.99</i>	\$15.99	Smoked Pork Sausage <i>Regular or Bun \$9.99</i>	\$11.49
The Ferdie Our famous Roast Beef topped with grilled Ham & Swiss Cheese. <i>The Ferdie - Regular or Bun \$13.49</i>	\$13.99	Alligator & Pork Sausage Locally produced alligator sausage links. <i>Regular or Bun \$4.99</i>	\$12.49
Grilled Ham Fresh, thinly sliced ham, grilled to perfection. <i>Grilled Ham - Regular or Bun \$4.99</i>	\$11.49	Shrimp & Pork Sausage Locally produced shrimp sausage links. <i>Regular or Bun \$4.99</i>	\$12.49
Bear Burger <i>Bear Burger - Regular or Bun \$9.49</i>	\$11.99	Grilled Shrimp <i>Regular or Shrimp \$11.99</i>	\$14.49
		Fried Shrimp <i>Regular or Bun \$11.49</i>	\$14.49
		Fried Oyster <i>Regular \$4.99</i>	\$18.99
		1/2 Oyster & 1/2 Shrimp	\$17.99
		Surf n Turf Golden Fried Shrimp with Roast Beef Debris <i>Regular \$13.49</i>	\$15.99
		Chicken Tender <i>Regular or Bun \$3.99</i>	\$9.99
		Grilled Chicken Maui marinated sliced grilled chicken. <i>Regular or Bun \$4.99</i>	\$11.49
		Tuna Fish Salad Made with mayo, cheddar cheese, red onion, jalapeno, creole mustard. <i>Regular or Bun \$4.99</i>	\$9.49
		Fried Fish Fish lightly dusted & fried to golden brown. <i>Regular or Bun \$9.99</i>	\$12.49
		French Fry <i>Regular or Bun \$3.99</i>	\$9.99



Open 10am - 6:30pm Monday thru Friday and 10:30am-7pm on Saturday

FAMILY OWNED AND OPERATED FOR ALMOST 100 YEARS!

VOTED ONE OF THE BEST PLACES TO GET A PO-BOY FOR OVER 10+ YEARS!



Sandwiches	small	large
MEATBALL	8.50	11.50
Hot Smoked Sausage	8.50	10.50
Pork Sausage	8.50	10.50
Ham	8.50	10.50
Ham + Cheese	9.50	11.50
Hamburger	8.50	10.50
Cheeseburger	9.50	11.50
Wiener	5.50	7.50

REST IN PEACE PEPPER WIENER

Roast Beef	10.50	12.50
Roast Beef + Swiss	11.50	13.50
FRESH TURKEY BREAST	8.50	11.50
American Cheese	5.50	7.50
Swiss Cheese	5.50	7.50
ROAST BEEF & HAM	9.50	12.50
TURKEY & HAM	9.00	12.00
Shrimp	12.00	15.00
FRESH CATFISH	11.50	14.50
Oyster	15.00	18.00
HALF & HALF SEAFOOD LARGE ONLY		17.00
BBQ BEEF	8.50	10.50
Surf & Turf (Roast Beef w/Shrimp)	13.00	17.00

Additional Charges: Cheese \$.75 (Small) \$1.00 (Large); Tartar Sauce, Horseradish & Parmesan Cheese \$.25



5240 Annunciation St. New Orleans, LA 70115 | Phone: (504) 899-9126 | domilispoboy.com

OYSTERS.

FRIED OYSTERS.—No. 1.

Select large oysters, drain and spread on a cloth to absorb all moisture. Beat well two or three eggs, and season them with pepper and salt. Roll some crackers, and dip the oysters in the egg and then in the crumbs, then again in the egg and cracker crumbs. Drop into boiling lard, sufficient to cover them, and cook till of a light brown.

FRIED OYSTERS.—No. 2.

Drain large oysters and lay on a napkin. Beat well two eggs, and season with pepper and salt. Dip one oyster at a time first in the egg and then in corn-meal. Drop in boiling lard and fry a light brown.

OYSTER LOAVES.

Cut off carefully the end of a loaf of baker's bread, reserving the end; scoop out the crumb inside the loaf, leaving the crust entire. Fill the loaf with hot oysters, fried as in No. 1, leaving room for slices of pickle. Carefully replace the end cut off. If the oysters are hot, and the loaf well covered, they can be carried quite a distance, or eaten some time after being prepared, without getting cold. This is nice for a hasty lunch or a late supper. One dozen oysters will fill an ordinary sized loaf.

FRENCH STEWED OYSTERS.

Drain fifty large oysters, and strain the liquor into a stew-

Gulf City Cookbook, 1878

OYSTER LOAF (The Peace Maker)

Nothing in New Orleans is better known than the "Peace Maker" and it is a foolish husband who does not rely on it in case of need. In the old days when a man told his wife he was detained on business, the peace maker was a good thing; and even now, when Santa Clause and these excuses have been laid on the shelf, at one o'clock in the morning "La Mediatrice" remains a good thing.

The top crust of a loaf of French bread is cut off and the inside taken out, leaving a long, boat-like affair. This is buttered and slipped into the oven to toast. It is then filled with about two dozen fried oysters, and the top which has been buttered and toasted, replaced.

It keeps hot a long time and is fine.

New Orleans Recipes, 1932



GUMBO

OYSTER GUMBO.

Cut up a chicken, sprinkle with flour, and fry in the vessel in which the gumbo is made. When the chicken is nearly done, chop an onion and fry with it. Pour on this three quarts of boiling water and let it boil slowly till the flesh leaves the bones; then add the liquor from the oysters, salt and pepper to taste, two table-spoonfuls of tomato catch-up; let this boil a short time, then add one hundred oysters, and allow them to boil only *five minutes*. When taken from the fire, and before pouring into the tureen, sprinkle in two table-spoonfuls of file' or sassafras powder.

Gulf City Cookbook, 1878

THE PICAYUNE CREOLE COOK BOOK

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CHAPTER VII



Gombo à la Créole

Gumbo, of all unique dishes of the New Orleans cuisine, represents a most distinctive type of the evolution of good cookery under the hands of the famous Creole cuisinières of old New Orleans. Indeed, the word "evolution" fails to apply when speaking of **Gumbo**, for it is an original conception, a something "sui generis" in cooking, peculiar to this ancient Creole city alone, and to the manor born. With equal ability the older Creole cooks saw the possibilities of original and delicious combinations in making **Gumbo**, and hence we have many varieties, till the occult science of making a good "**Gombo à la Créole**" seems too fine an inheritance of gastronomic lore to remain forever hidden away in the cuisines of this old Southern metropolis. The following recipes, gathered with care from the best housekeepers of New Orleans, have been handed down from generation to generation. They need only to be tried to prove their perfect claim to the admiration of the many distinguished visitors and epicures who have paid tribute to our Creole **Gumbo**.

Gumbo Filé.

First, it will be necessary to explain here, for the benefit of many, that "**Filé**" is a powder, first manufactured by tribes of Choctaw Indians in Louisiana, from the young and tender leaves of the sassafras. The Indian squaws gathered the leaves and spread them on a stone mortar to dry. When thoroughly dried, they pounded them into a fine powder, passed them through a hair sieve, and then brought the **Filé** to New Orleans to sell, coming twice a week to the famous French Market, from the reservation set aside for their home on Bayou Lacombe, near Mandeville, La. The Indians used sassafras leaves and the sassafras for many medicinal pur-

poses, and the Creoles, quick to discover and apply, found the possibilities of the powdered sassafras, or "**Filé**," and originated the well-known dish, "**Gumbo Filé**."

To make a good "**Gumbo Filé**," use the following ingredients:

- 1 Large Tender Chicken.
- 2 Large Slices or $\frac{1}{2}$ Pound Lean Ham.
- 2 Tablespoonfuls of Butter or 1 of Lard.
- 1 Bay Leaf. 3 Sprigs of Parsley.
- 3 Dozen Oysters.
- 1 Large Onion. 1 Sprig of Thyme.
- 2 Quarts of Oyster Water.
- 2 Quarts of Boiling Water.
- 1 Half Pod of Red Pepper, without the Seeds.

Salt and Pepper and Cayenne to Taste. Clean and cut up the chicken as for a fricassé. Dredge with salt and black pepper, judging according to taste. Cut the ham into dice shapes and chop the onion, parsley and thyme very fine. Put the lard or butter into the soup kettle or deep stewing pot, and when hot, put in the ham and chicken. Cover closely and fry for about five or ten minutes. Then add the onion and parsley and thyme, stirring occasionally to prevent burning. When nicely browned add the boiling water and throw in the the oyster stock, which has been thoroughly heated. Add the bay leaf chopped very fine, and the pepper pod, cut in two, and set the **Gumbo** back to simmer for about an hour longer. When nearly ready to serve dinner, and while the **Gumbo** is boiling add the fresh oysters. Let the **Gumbo** remain on the stove for about three minutes longer, and then remove the pot from the fire. Have ready the tureens, set in a "bain-marie," or hot water bath, for once the **Filé** is added the **Gumbo** must never be warmed over. Take two tablespoonfuls of the **Filé** and drop gradually into the pot of boiling hot **Gumbo**, stirring slowly to mix thoroughly; pour into the tureen, or tureens, if there should be a second

THE PICAYUNE CREOLE COOK BOOK

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boiling water (about three quarts) and set on a very slow fire, letting it simmer gently for about an hour longer. Serve hot, with nicely boiled rice. The remains of turkey may be utilized in the gumbo, instead of using chicken.

In families where it is not possible to procure a fowl, use a round steak of beef or veal, instead of the chicken, and chop fine. But it must always be borne in mind that the Chicken **Gumbo** has the best flavor. Much, however, depends upon the seasoning, which is always high, and thus cooked, the Meat **Gumbo** makes a most nutritious and excellent dish.

Crab Gumbo.

Gombo aux Crabes

- 1 Dozen Hard-Shell or Soft-Shell Crabs.
- 1 Onion.
- 4 Large Fresh Tomatoes.
- 2 Pints of Okra, or Fifty Counted. Seeds.
- 1 Bay Leaf. 1 Sprig of Thyme or Parsley.
- 1 Tablespoonful of Lard or Two Level Spoonfuls of Butter.
- Salt and Cayenne to Taste.

This is a great fast-day or "maigre" dish with the Creoles. Hard or soft-shell crabs may be used, though more frequently the former, as they are always procurable and far cheaper than the latter article, which is considered a luxury. Crabs are always sold alive. Scald the hard-shell crabs and clean according to recipe already given, "taking off the dead man's fingers" and the spongy substances, and being careful to see that the sand-bags on the under part are removed. Then cut off the claws, crack and cut the body of the crab in quarters. Season nicely with salt and pepper. Put the lard into the pot, and when hot throw in the bodies and claws. Cover closely, and, after five or ten minutes, add the skinned tomatoes, chopped onions, thyme and parsley, stirring occasionally to prevent scorching. After five minutes add the okra, sliced fine, and when well browned, without the semblance of scorching, add the bay leaf, chopped fine, and the juice of the tomatoes. Pour over about two quarts and a half of boiling water, set on a slow fire and let it simmer well for about an hour, having thrown in the pepper pod. When nearly ready to serve, season according to taste with Cayenne and added salt; pour into a tureen and serve with

boiled rice. This quantity will allow two soft-shell crabs or two bodies of hard-shell crabs to each person.

Oyster Gumbo.

Gombo aux Huîtres

- 4 Dozen Oysters.
- 2 Quarts of Oyster Liquor.
- 1 Teaspoonful of Lard or Butter.
- 1 Quart of Hot Water.
- 2 Tablespoonfuls of Flour.
- 1 Large White Onion.
- Parsley, Thyme and Bay Leaf.
- Salt and Pepper to Taste.

Put the lard into a kettle, and when hot add the flour, making a brown roux. When quite brown without burning, add the chopped onions and parsley. Fry these, and when brown, add the chopped bay leaf; pour in the hot oyster liquor and then add the hot water. When it comes to a good boil, just before serving, add the oysters which have been well drained, without pouring water over them, however. Cook for about three minutes longer and take off the stove and stir gradually two tablespoonfuls of **Filé** into the boiling hot gumbo. Have the tureen ready in a "bain-marie," or hot water bath, and pour in the gumbo and cover. Bring to the table immediately and serve with boiled rice, allowing about six or eight oysters to each person.

Shrimp Gumbo Filé.

Gombo Filé aux Chevettes

- 50 Fine Lake Shrimp.
- 2 Quarts of Oyster Liquor.
- 1 Quart of Hot Water.
- 1 Large White Onion. 1 Bay Leaf.
- 3 Sprigs of Parsley. 1 Sprig of Thyme.
- 1 Tablespoonful of Lard or Butter.
- 1 Tablespoonful of Flour.
- Dash of Cayenne.
- Salt and Black Pepper to Taste.

Shell the shrimp, season highly and scald in boiling water. Put the lard into a kettle, and, when hot, add the flour, making a brown roux. When quite brown, without a semblance of burning, add the chopped onion and the parsley. Fry these, and when brown, add the chopped bay leaf; pour in the hot oyster liquor and the hot water, or use the carefully strained liquor in which the shrimp have been boiled. When it comes to a good boil and about five minutes before serving, add the shrimp to the gumbo and take off the stove. Then add to the boiling hot liquid about two tablespoonfuls of the "**Filé**," thickening just as de-

Picayune Creole Cookbook, 1922 edition

GUMBO

Main Menu Items

- SEAFOOD OKRA GUMBO - 10.99

Okra, onion, bell peppers, celery and a tiny bit of tomato sautéed and blended with shrimp and crabs into a thick brown Creole soup - served over rice
- CHICKEN ANDOUILLE GUMBO - 10.99

Boneless chicken, Andouille (a Cajun Sausage), okra and seasonings simmered in chicken stock - Selected by locals as the best Gumbo in the city!
- JAMBALAYA - 13.99

Smoked sausage, shrimp, and chicken in a seasoned sauce, and cooked with rice
- SHRIMP CREOLE - 17.99

Shrimp cooked in a spicy Creole tomato sauce - served over rice
- RED BEANS AND RICE with SMOKED SAUSAGE - 11.99

A New Orleans tradition
- CREOLE COMBINATION PLATTER - 16.99

A large platter of Shrimp Creole, Jambalaya and Red Beans and Rice (To substitute Crawfish Etouffee for Red Beans, add \$2.00)
- VEGETARIAN DISH of the DAY, CREOLE STYLE - 10.99

Meatless beans and rice with plenty of seasoning and lots of local flavor, ask your server for today's selection
- CRAWFISH ETOUFFEE - 19.99

Pealed crawfish tails simmered in a spicy sauce of onion, bell peppers, celery, garlic, cayenne pepper and more - served over rice
- CRAWFISH and PASTA in TASSO CREAM - 18.99

Penne pasta , crawfish tails and tasso (a spicy Cajun bacon), tossed in a reduced cream sauce
- FRESH FISH FLORENTINE - 20.99

Fresh catfish on a bed of seasoned spinach, topped with hollandaise sauce



The Gumbo Shop

Dooky Chase's Authentic Creole Dishes

Dinner
5:30pm to 9:00pm

Appetizers

- Shrimp Dooky

creole spiced boiled shrimp, deviled egg, pickled okra

\$12.95
- BBQ Shrimp

gulf shrimp barbequed in Abita amber peppery garlic reduction

\$13.95
- Oysters Norman

spinach, garlic, Parmesan, topped with fried oyster

\$14.95
- Crab Cake

Lump crabmeat cake, over fried green tomato

\$13.95
- Dooky's Toast

assortment of bread served with a trio of spreads; eggplant farci lump crab meat, tomato concasse black olives and boiled shrimp, and minced oysters and garlic

\$14.95

Soups/Salads

- | | Bowl | Cup |
|---|---------|-----------------------------|
| Creole Gumbo | \$13.95 | \$7.95 |
| Mamere's Crab Soup | \$13.95 | \$7.95 |
| Sweet Chili glazed shrimp salad | \$14.95 | |
| mixed greens, charred corn, red onions, grape tomatoes, candied pecans, blue cheese, pepper jelly vinaigrette | | |
| Roasted Beet salad | \$10.95 | |
| mixed greens, goat cheese crumble, boiled eggs, red onions, candied pecans, house vinaigrette | | |
| add Fried Oysters.... | \$6.95 | add Fried Shrimp\$5.95 |
| Caesar salad | \$9.95 | |
| add Fried Oysters.... | \$6.95 | add Fried Shrimp\$5.95 |

Seafood

- Shrimp Clemenceau

shrimp sautéed in garlic butter, mixed gently with garden peas, potatoes, and mushrooms,
Recommended Wine: Joel Gott Sauvignon Blanc

\$18.95
- Shrimp Creole

shrimp simmered in creole sauce and served with steamed rice
Recommended Wine: Borgo Conventi Pinot Grigio

\$17.95
- Louisiana Redfish

pan seared red fish, served with succotash, lump crab meat and creole sauce
Recommended Wine: Mer Soleil Santa Maria Chardonnay Reserve

\$24.95
- Pompano

broiled pompano, charred asparagus, sweet corn, heirloom grape tomatoes served with lemon butter sauce
Recommended Wine: Matanzas Creek Sauvignon Blanc

\$27.95
- Court Bouillon

red fish fillet poached in tomatoes, green peppers and seasonings, served with parsley buttered rice
Recommended Wine: Matanzas Creek Sauvignon Blanc

\$23.95
- Crawfish Etouffee

a delicate combination of crawfish tails, onions, green peppers and spices in a flavorful sauce, served with steamed rice
Recommended Wine: Sonoma-Cutrer Russian River Ranches Chardonnay

\$21.95
- Dooky's Seafood Platter

batter fried selections of shrimp, oysters, fish, and stuffed crab
Recommended Wine by the Bottle: Piper Sonoma Brut

\$25.95
- Stuffed Jumbo Shrimp

jumbo shrimp stuffed with crab meat dressing and batter fried
Recommended Wine: Kendall-Jackson Vintner's Reserve Chardonnay

\$17.95

Fried Shrimp \$17.95

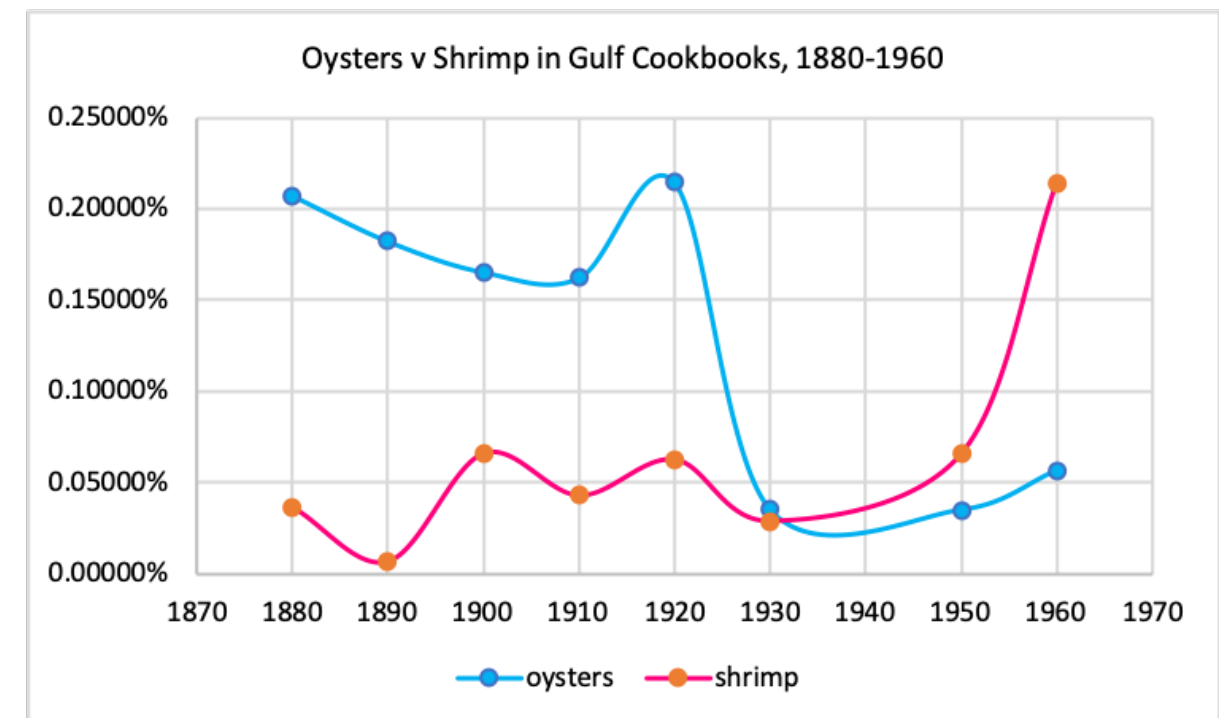
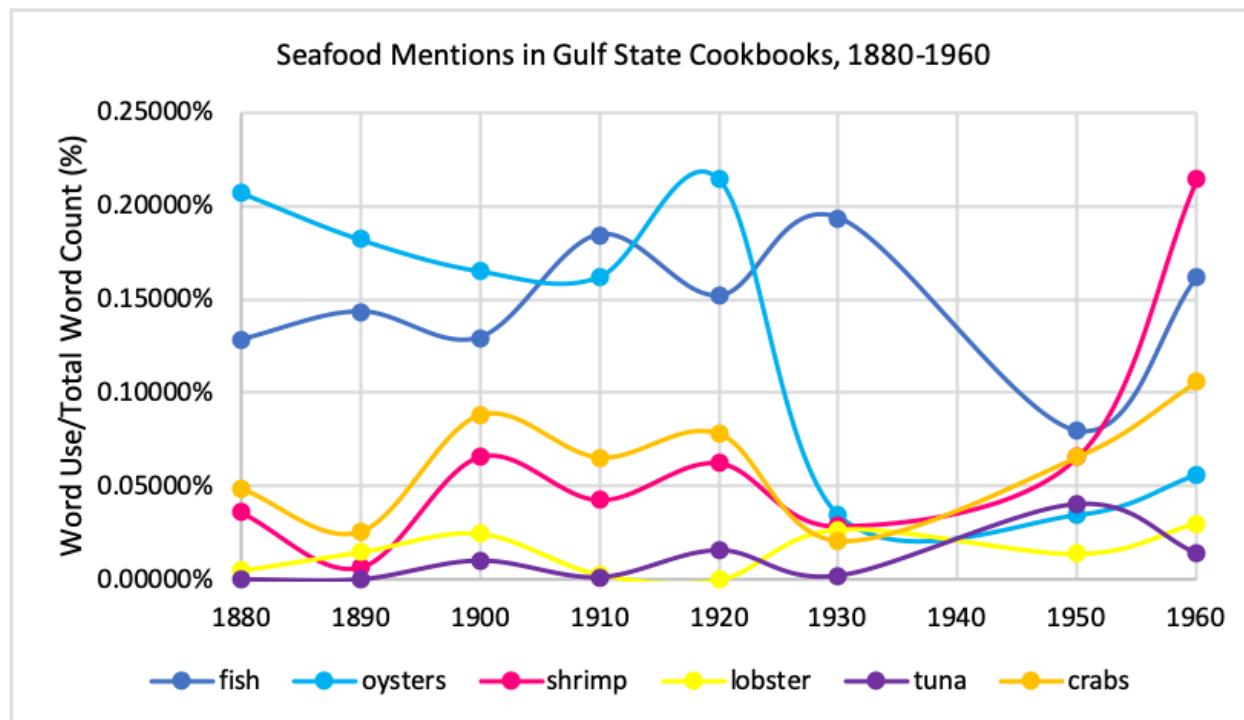
Fried Oyster \$18.95

Fried Catfish \$18.95

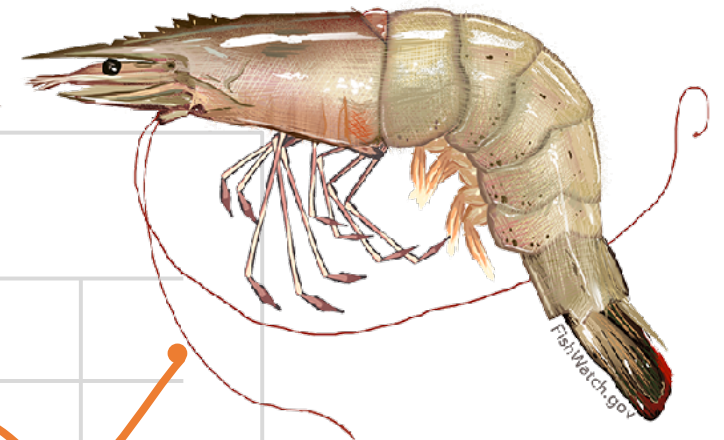
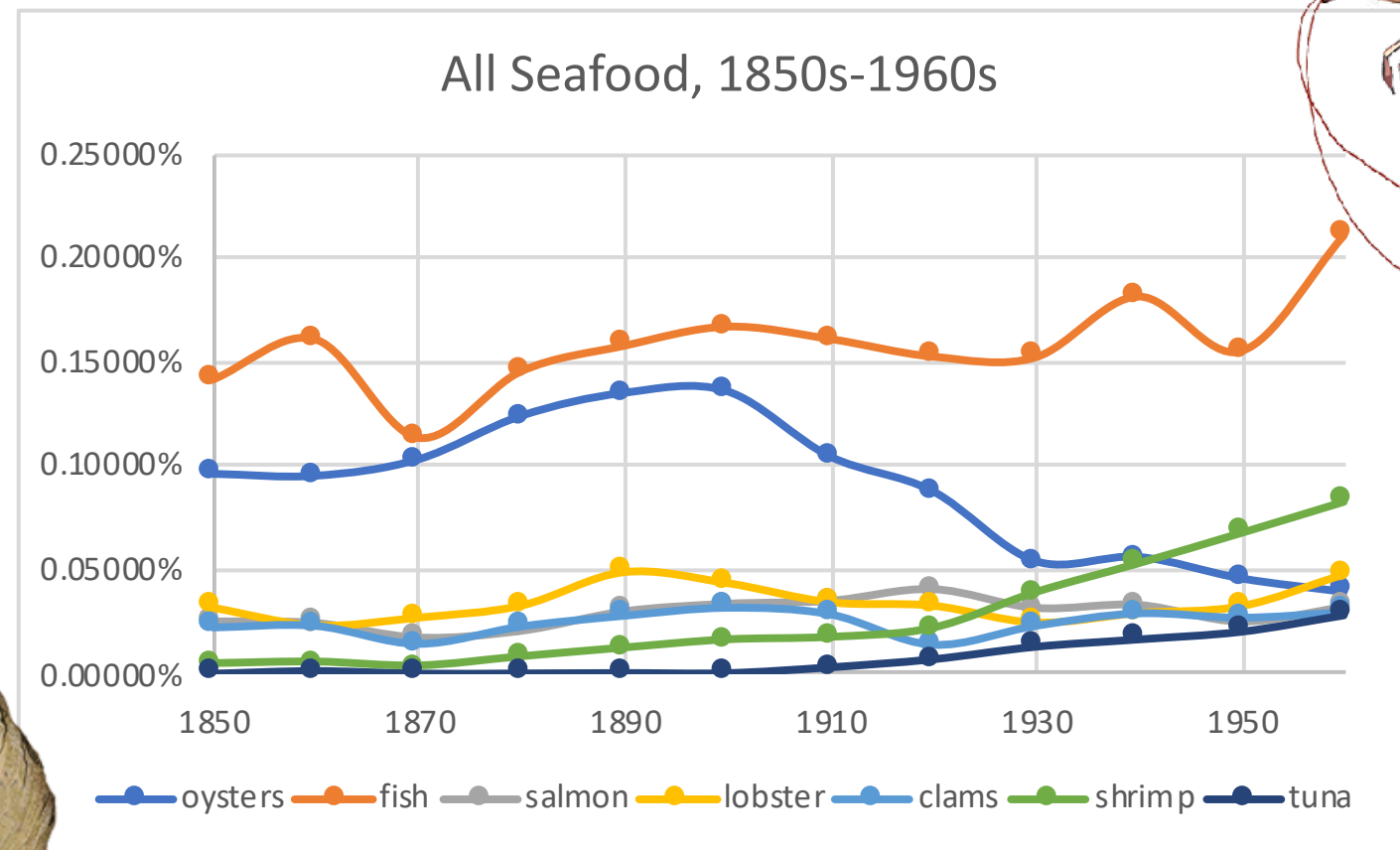
Stuffed Crabs \$18.95

Drink responsibly. 2644519

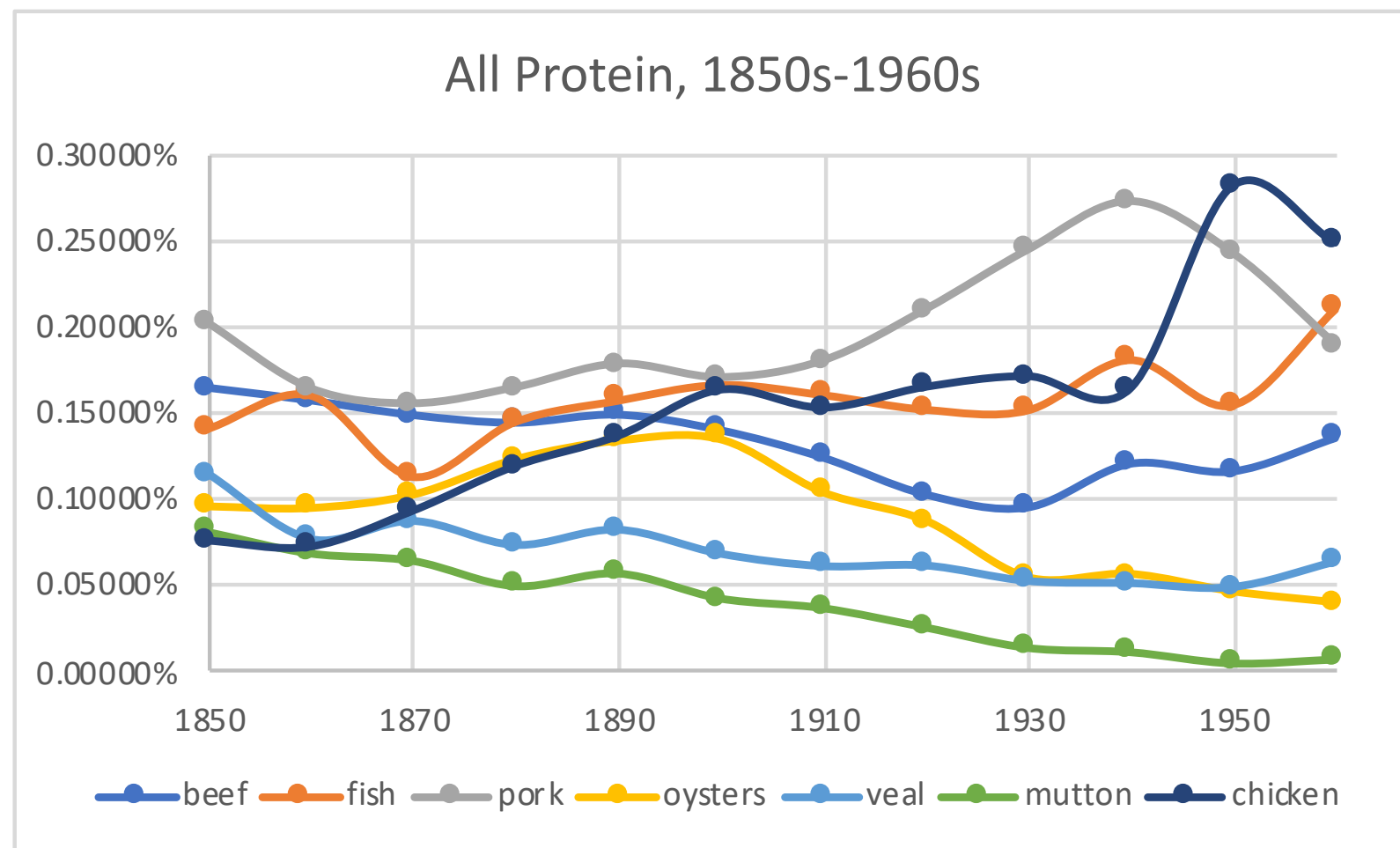
CREOLE COOKERY



COOKBOOK RESULTS



COOKBOOK RESULTS



THE OYSTER FISHERY

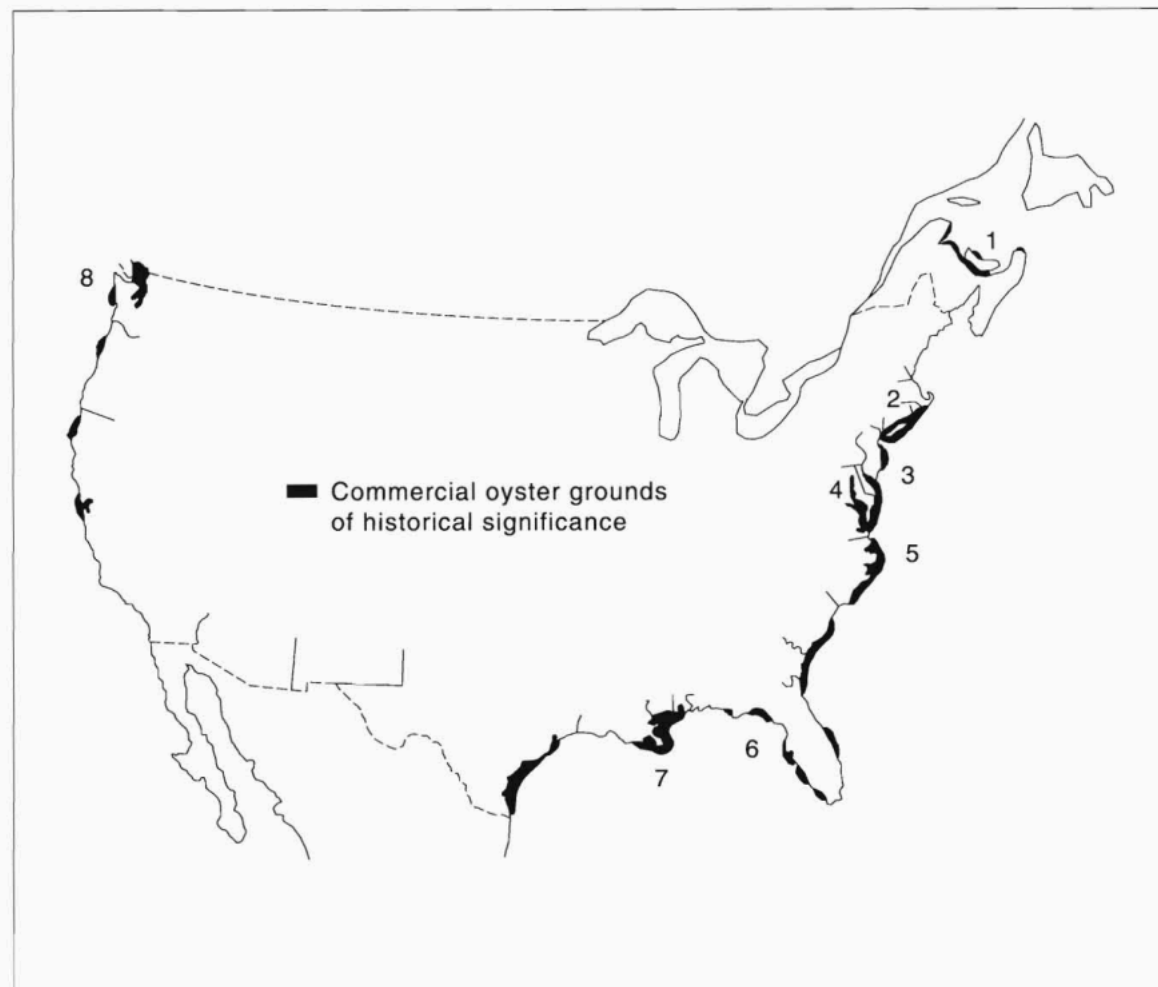


Figure 2.—General distribution of oysters in the continental United States and eastern Canada, with the locations of the eight greatest oyster estuaries: 1) Bedeque Bay, Prince Edward Island; 2) New Haven Harbor, Conn.; 3) Delaware Bay, N.J. and Del.; 4) Upper Chesapeake Bay, Md.; 5) James River, Va.; 6) Apalachicola Bay, Fla.; 7) Louisiana Estuaries; and 8) Puget Sound and Willapa Bay, Wash.

Source: Clyde L. MacKenzie, Jr., "History of Oystering in the United States and Canada, Featuring the Eight Greatest Oyster Estuaries," *Marine Fisheries Review* 58(4), 1996, p. 2.



The Evening Argus; Rock Island, Illinois;
January 26, 1866



Eureka Daily Sentinel, Eureka, Nevada, 7 November 1876

THE OYSTER FISHERY



Courtesy of National Geographic



Freie Presse für Texas, San Antonio, Texas, 23 October 1885

THE OYSTER FISHERY

Pre-19th century: localized, non-farmed harvest

1830s-1880s: expansion of canned oyster market via railways + loss of New England oyster beds

1880-1905: expansion of fresh oysters through refrigeration + emergence of mass oyster cultivation

1906: “Pure Food Hysteria”

1910s: Oyster market recovers but Chesapeake harvests decline; cultivated harvests increase

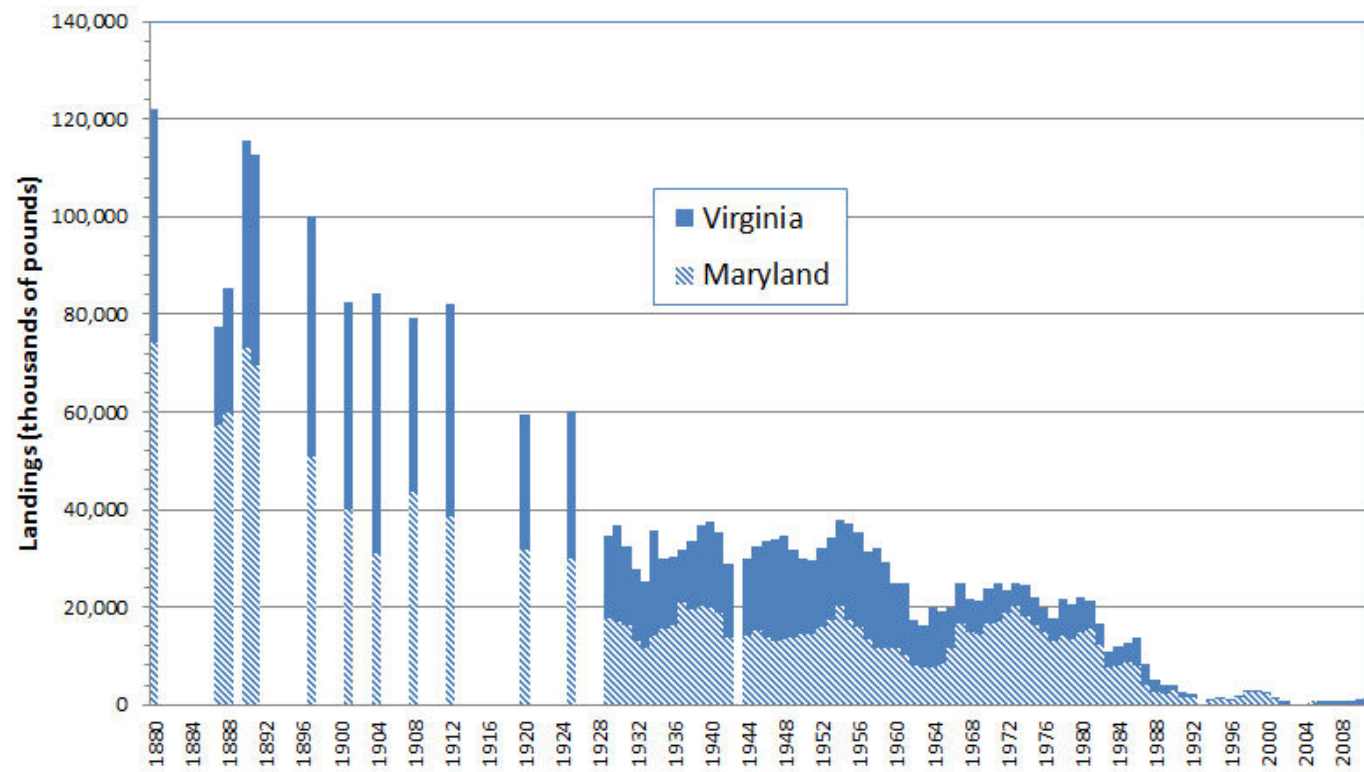
1920s-1930s: Reefs deteriorate in Gulf, widespread oyster disease decimate populations

World War II: “the golden age of oystering”

1950s: Widespread disease decimates remaining oyster populations

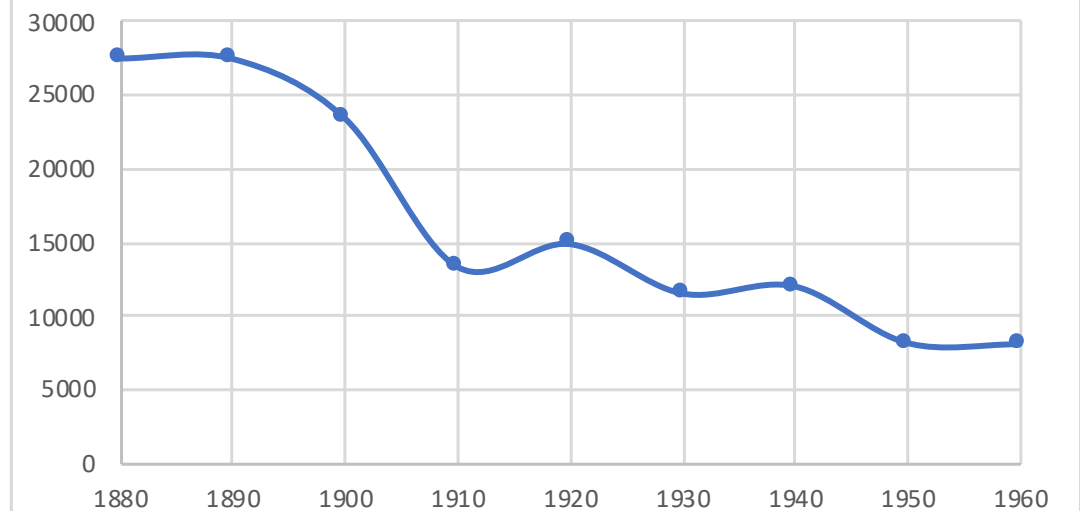
THE OYSTER FISHERY

Chesapeake Bay Oyster Landings by State, 1880-2011

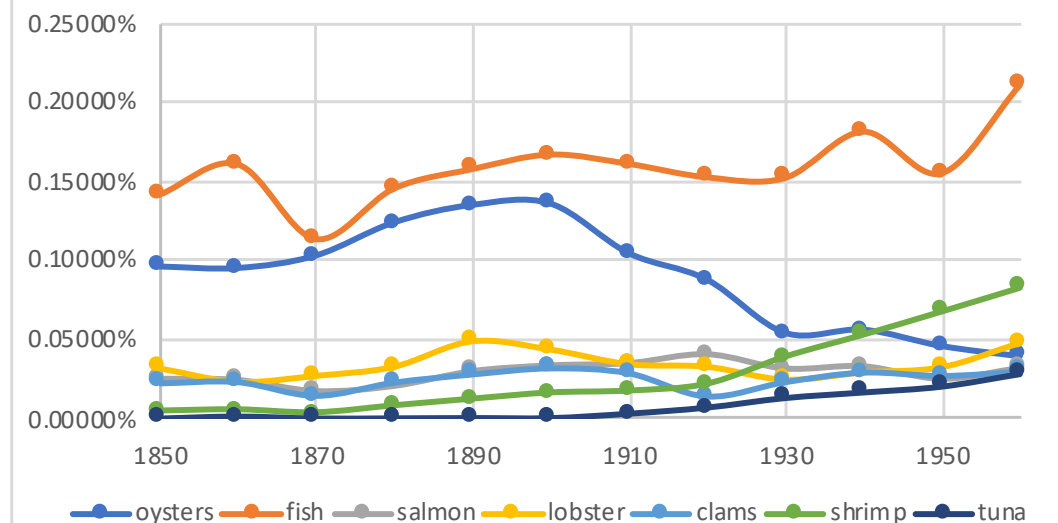


Source: NOAA

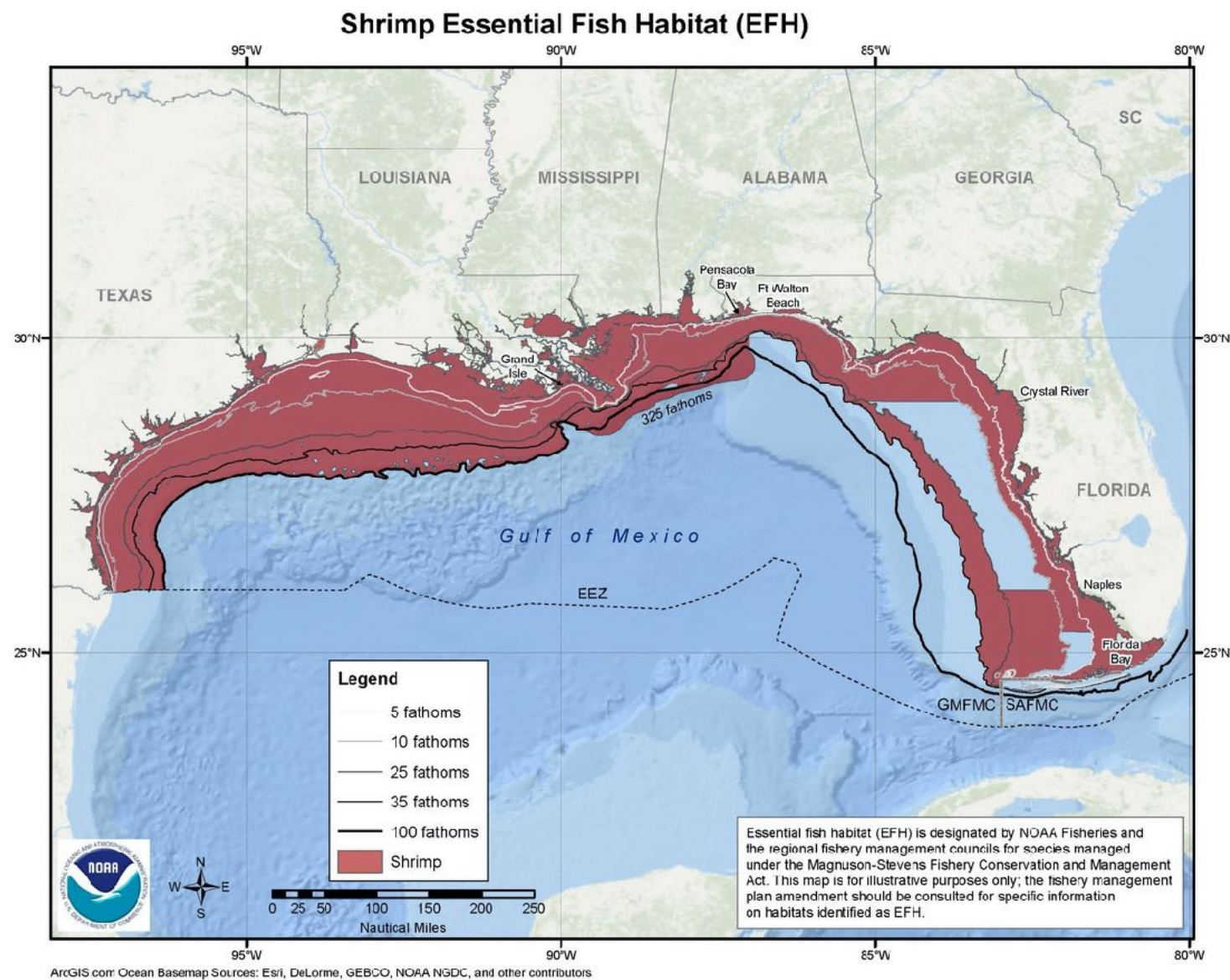
Approximate Landings of Oysters (thousands of bushels) in Connecticut, New Jersey, Maryland, Virginia, Florida, and Louisiana



All Seafood, 1850s-1960s



THE SHRIMP FISHERY



“THE PIONEER HOUSE.”
BILOXI CANNING CO., Biloxi, Miss.,
 —PACKERS OF—
Prawns, Shrimp, Figs and Oysters.

Our Shrimp are the **best** packed and are known and sold everywhere. We guarantee every can. When ordering, mention our name in full—the “BILOXI CANNING CO.”

T. T. WHITE & GORDON, Agents,
NEW ORLEANS, LA.
 FOR SALE BY THURBER, WHYLAND & CO., NEW YORK.

THE SHRIMP FISHERY



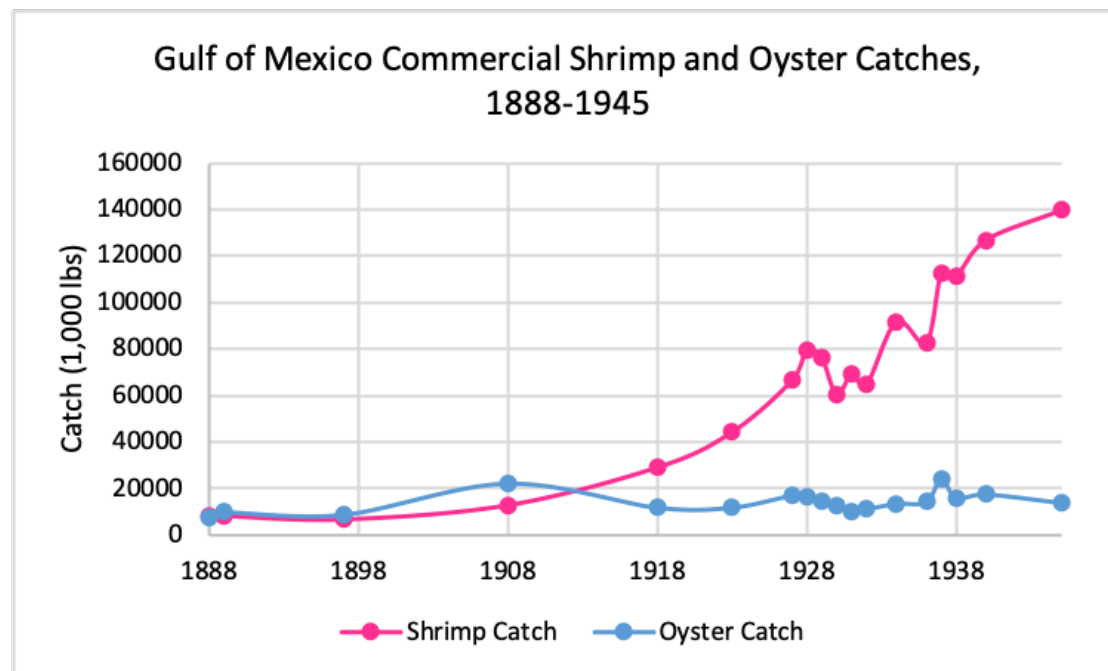
*Shrimp-pickers at Gorenflo Canning Company in Biloxi.
Photograph taken at 7 a.m., March 1911,
by Lewis Wickes Hine, Courtesy of the Library of Congress*

THE SHRIMP FISHERY



*Oyster-shuckers in Baratavia Canning Company in Biloxi.
February 1911 by Lewis Wickes Hine,
Courtesy of the Library of Congress*

SHRIMP V OYSTERS



Sources: W.W. Anderson, M.J. Lindner, and J.E. King, "The Shrimp Fishery of the Southern United States," *Commercial Fisheries Review* Vol. 11, No. 2 (Washington, D.C, February 1949) and Gulf States Marine Fisheries Commission, "The Oyster Fishery of the Gulf of Mexico Unites States: a Regional Management Plan," 2012.



SOURCE: *Louisiana Folk Life*

CREOLE COOKERY



Restaurant Antoine

Fondé En 1840

Le service chez Antoine exclusivement à la carte

Minimum 6.00 par personne

NOUS RECOMMANDONS

Huitres nature	3.75	Huitres en coquille à la Rockefeller (notre création)	4.25	Canapé St. Antoine	4.25
Huitres Thermidor	4.25	Crevettes à la Richman	4.00	Ecrevisses sous cloche (de saison)	4.50
Huitres à la Foch	4.25	Crevettes cardinal	4.00	Ecrevisses à la maitresse (de saison)	4.40
Huitres à la Elie	4.25	Crevettes rémoulade	4.25	Ecrevisses cardinal (de saison)	4.40
Huitres bonne femme	4.25	Avocat crevette Garibaldi	4.50	Champignons sur tarte	3.25
Huitres Bourguignonne	4.25	Cocktail aux crevettes	4.00	Champignons sous cloche	4.00
Canapé Rothschild	4.25	Tomate frappée à la Jules César	4.00	Archevêque au canapé	3.00
Crabes à la Bordelaise	4.50	Chair de crabes ravigote	4.40	Canapé Rothschild	3.75
Crabes à la nantaise	4.00	Chair de crabes St. Pierre	4.25	Caviar sur canapé	5.00
Crabes à la maitresse	4.00	Chair de crabes au gratin	4.25	Foie gras de Strasbourg à la gelée	5.00
		Cocktail à la chair de crabes	4.40	Les bras-d'œuvre froids	4.40
		Avocat à la chair de crabes Garibaldi	4.40		

POTAGES

Gombo créole	2.50	Fouage tarte au sherry	2.50
Consommé chaud au vermicelle	2.35	Risque d'écrevisses cardinal	2.75
Chrysosme	2.35	Eisique de crevettes	2.75
		Consommé froid en tarte	2.35
		Soupe à l'oignon gratinée	2.50

POISSONS

Filet de truite mouillée	8.50	Pommes en papillote	11.50
Filet de truite à la Marguery	8.75	Pommes sautées	10.00
Filet de truite au vin blanc	8.75	Filet de mer Colbert	9.00
Filet de truite amandine	8.75	Crevettes à la créole	8.25
Filet de truite Florentine	8.75	Salade de crevettes	8.50
Pommes grillées	9.50	Langoustes grillées	15.00
Pommes à la maitresse	10.00	Langoustes sautées	15.00
Pommes Pontchartrain	11.00	Langoustes Thermidor	15.00
Bouillabaisse à la Marseillaise (commander d'avance)	15.50		
Crabes mous grillés	8.75	Chair de crabes maitresse	9.00
Crabes mous frits	8.75	Chair de crabes ravigote	9.50
Crabes mous amandine	9.00	Salade de chair de crabes	9.50
Chair de crabes sautées champignons	9.75	Chair de crabes au gratin	9.00

OEUFS

Oeufs Benedict	5.75	Omelette nature	4.75
Oeufs Sarcou	5.75	Omelette au fromage	5.00
Oeufs St. Denis	5.75	Omelette aux crevettes	6.00
Oeufs à la florentine	5.75	Omelette à la chair de crabes	6.00
Oeufs aux tomates St. Antoine	5.75	Omelette espagnole	5.75

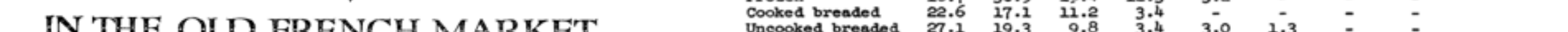
ENTREES

Poulet aux champignons	8.75	Poulet sauce Rochambeau	9.50
Poulet sauté demi-bordelaise	8.75	Poulet à la parisienne	9.25
Poulet à la créole	9.00	Poulet bonne femme (40 minutes)	9.25
Poulet au vin rouge	9.25	Pigeonneaux Paradis (40 minutes)	9.75

Antoine's

Depuis Plus De 100 Ans.





Every woman is interested in	Caught with nets in the blue	Creole	-	1.5	0.6	2.0	2.4	3.1	3.1	1.5
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Cocktail	3.1	8.9	12.1	4.9	3.5	2.2	2.3	-
Canned	1.3	1.8	-	-	-	-	-	-

No rank given	-	11.4	43.4	67.7	85.0	89.7	92.3	98.5
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New Orleans have bought their food at the old French Market. It is there that the French are famous for their firm, sweetmeats are then carefully boiled and packed in air-tight cans.

Send us a post card today and we'll mail you your copy of a beautifully

Survey of the Shrimp Fishery of the United States, Volume 2 - Special Scientific Report,

ways. Fresh shrimp resemble very small lobsters and when boiled become

June 1959, page 44

U. H. DUDLEY & CO., Distributors, Duane and Hudson Streets, New York City



BAKED SHRIMP
 Bake a day, well and when white in a layer of
 thick bread crumbs or powdered chicken,
 with a teaspoon in 1/2 cup of melted butter, and
 a dash of salt. Bake at 350° for 1 hour.

SHRIMP JAMBALAYA
 With a cup of rice in each cup. Fry 1
 cup of rice in 1/2 cup of oil. Add 1 cup of
 shrimp and 1/2 cup of rice. Bake at 350° for 1 hour.

SHRIMP SALAD



For using advertisements see page 6 137



 UNIVERSITY OF CAMBRIDGE

Product	Ranked 1	Ranked 2	Ranked 3	Ranked 4	Ranked 5	Ranked 6	Ranked 7	Ranked 8
	(Percent of retailers ranking product)							
Fresh	24.8	2.6	4.3	3.6	1.1	1.5	0.4	-
Frozen	18.7	36.5	15.4	12.3	3.2	-	-	-
Cooked breaded	22.6	17.1	11.2	3.4	-	-	-	-
Uncooked breaded	27.1	19.3	9.8	3.4	3.0	1.3	-	-
Sticks	2.4	0.9	3.2	2.7	1.8	2.2	1.9	-
Creole	-	1.5	0.6	2.0	2.4	3.1	3.1	1.5
Cocktail	3.1	8.9	12.1	4.9	3.5	2.2	2.3	-
Canned	1.3	1.8	-	-	-	-	-	-
No rank given	-	11.4	43.4	67.7	85.0	89.7	92.3	98.5

SELLING SHRIMP



“In all the country there is no first course as popular as a cocktail of shrimp with a large serving of cocktail sauce.”

- James Beard, *American Cookery*, 1972

THANK YOU!

