LOSING OYSTERS AND LOVING SHRIMP

a case study in the culinary response to an ecological catastrophe

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“Oysters” by Edouard Manet, 1862
"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)
FISHERY DECLINE & COLLAPSE

**NOAA FISHERIES**
Stock Status as of December 31, 2015

**North Pacific:**
- Blue king crab - Pribilof Islands

**Pacific:**
- Pacific Ocean perch
- Yelloweye rockfish
- Swordfish - Eastern Pacific
- Summer Chinook Salmon - Upper Columbia River
- Fall Chinook Salmon - Willapa Bay
- Fall Chinook Salmon - Grays Harbor
- Coho Salmon - Washington Coast: Hoh

**Pacific and Western Pacific:**
- Pacific bluefin tuna - Pacific
- Bigeye tuna - Pacific

**Western Pacific:**
- Striped marlin - Western/Central N. Pacific
- Seamount Groundfish Complex - Hancock Seamount

**Highly Migratory Species:**
- Blacknose shark - Atlantic
- Blue marlin - Atlantic
- Dusky shark - Atlantic
- White marlin - Atlantic
- Scalloped hammerhead - Atlantic
- Porbeagle shark - Atlantic
- Sandbar shark - Atlantic
- Big eye tuna - Atlantic
- Bluefin tuna - West Atlantic
- Serralsh - West Atlantic

**New England:**
- Atlantic cod - Georges Bank
- Atlantic cod - Gulf of Maine
- Windowpane - Gulf of Maine/Georges Bank
- Witch flounder
- Yellowtail flounder - Cape Cod/Gulf of Maine
- Yellowtail flounder - Georges Bank
- Yellowtail flounder - S. New England/Mid-Atlantic
- Thorny skate - Gulf of Maine
- Atlantic halibut
- Atlantic salmon
- Atlantic wolffish
- Ocean pout
- Winter flounder - Southern New England
- Winter flounder - Georges Bank

**Mid-Atlantic:**
- Summer flounder

**South Atlantic:**
- Hogfish - Southeast Florida
- Red snapper
- Blueline tilefish
- Spotted hind
- Warsaw grouper
- Red porgy
- Snowy grouper

**Caribbean:**
- Goliath grouper
- Nassau grouper
- Queen conch

**Legend**
- On Overfished List: 38 stocks
- On Overfishing List: 28 stocks

1. Non-FIS stock
2. Stock is fished by US and International fleets
FISHERY DECLINE & COLLAPSE

Pacific Salmon Catches (lbs)

Atlantic Tuna Catches (lbs)

Red Snapper Catches (lbs)

Grouper Catches (lbs)

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

La Cuisine Creole

Lafcadio Hearn, 1885

The French Market circa 1900-1910, Times-Picayune
### Sandwiches

<table>
<thead>
<tr>
<th>Small</th>
<th>Large</th>
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</thead>
<tbody>
<tr>
<td>MEATBALL</td>
<td>8.50</td>
</tr>
<tr>
<td>Hot Smoked Sausage</td>
<td>8.50</td>
</tr>
<tr>
<td>Pork Sausage</td>
<td>8.50</td>
</tr>
<tr>
<td>Ham</td>
<td>8.50</td>
</tr>
<tr>
<td>Ham + Cheese</td>
<td>9.50</td>
</tr>
<tr>
<td>Hamburger</td>
<td>8.50</td>
</tr>
<tr>
<td>Cheeseburger</td>
<td>9.50</td>
</tr>
<tr>
<td>Wiener</td>
<td>5.50</td>
</tr>
</tbody>
</table>

### 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/Shrimp)

- 13.00 - 17.00

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### Accessories

- Potatoes
- Specialty Burgers
- Salads
- Sides
- Kids Menu
- Drinks

*All Po-boys are served with Mayo, Lettuce, Tomatoes & Pickles. Served on local fresh baked French bread.*

### Po-boys

<table>
<thead>
<tr>
<th>Name</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td>Roast Beef</td>
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<tr>
<td>BBQ Beef</td>
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</tr>
<tr>
<td>The Pelican</td>
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<tr>
<td>Grilled Ham</td>
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</tr>
<tr>
<td>Beef Burger</td>
<td>$12.40</td>
</tr>
<tr>
<td>Fried Shrimp</td>
<td>$14.40</td>
</tr>
<tr>
<td>Fried Oyster</td>
<td>$14.40</td>
</tr>
<tr>
<td>Surf &amp; Turf</td>
<td>$21.98</td>
</tr>
</tbody>
</table>

### Salads

- Grilled Chicken: $8.50
- Fried Shrimp: $7.75
- Grilled Chicken: $8.50
- Slow Smoked BBQ Chicken: $10.50
- Shaved Corned Beef & Swiss: $12.40
- Grilled Ham: $12.40

### Additional Charges

- Cheese: $0.75
- Tartar Sauce: $1.00
- French Dressing: $0.75
- Mornay Sauce: $1.00
- Ranch Dressing: $1.00
- Thousand Island: $0.75
- Caesar Salad Dressing: $0.75

---

*Family Owned and Operated for Almost 100 Years*

*Voted One of the Best Places to Get a Po-Boy for Over 100 Years!*

*Open 10am - 8:30pm Monday thru Thursday, and 10:30am - 2:30pm on Saturday.*

*5259 Magazine St, New Orleans, LA 70115 | Phone: (504) 891-5025 | dorens@pokey.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.

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 Claus 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
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.

GUMBO

Gumbo, of all unique dishes of the New Orleans cuisine, represents a most distinctive type of the evolution of good cooking under the hands of the famous Creole housekeepers of New Orleans. Indeed, the word “evolution” fails to apply when speaking of Gumbo; for it is an original conception, something “nil gentil” 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 cook, as a sort of an inheritance of gastronomic lore to remain forever hidden away in the cuisine 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 are paid tribute to our Creole Gumbo.

Gumbo Pilé

First, it will be necessary to explain here, for the benefit of many, that “Pilé” is a powder, first manufactured by tribes of Chicochos Indians in Louisiana, from the young and tender leaves of the manoffia. The Indian squaws gathered the leaves and spread them on a stone mortar to dry. When thoroughly dry, they pounded them into a fine powder, passed them through a hair sieve, and then blew the fine powder through the sieve to sell, coming twice a week to the families of the Indians, and about five minutes before service set aside for their homes on flares. Thus they sold it, the Indians used manoffia leaves and the manoffia for many medicinal purposes, and the Creoles, quick to discover and apply, found the possibilities of the powdered manoffia, or “Pilé,” and wrought the well-known dish, “Gumbo Pilé.”

To make a good “Gumbo Pilé,” use the following ingredients:

1. Large Turkey Chops
2. Large Biscuits or 1 Pound Lean Ham
3. 1 Tablespoonful of Butter or 1 lb. of Lard
4. Bay Leaf
5. 1/2 Cupful of Onions
6. 1/4 Cupful of Oyster Water
7. 1/4 Cupful of Baking Powder
8. Salt and Pepper to Taste

Put the chops into a kettle and when hot add the flour, making a brown roux. When quite brown without burning, add the chopped onions and celery. 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, boil before serving, adding the seasonings 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 Pilé into the boiling 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 Pilé

Use Pilé and Chicochos Shrimp. To this add:
1. Large Turkey Chops
2. 1/2 Quart of Oyster Liquor
3. 1/2 Cupful of Onions
4. 1/4 Cupful of Bay Leaf
5. 1/4 Cupful of Parsley
6. 1/4 Cupful of Oyster Water
7. 1 Tablespoonful of Flour
8. 1/2 Cupful of Baking Powder
9. Salt and Pepper

Put the chops 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 then add the hot water, or use the carefully strained liquor in which the shrimp have been boiled. When it comes to a good boil, boil before serving, adding the shrimp to the gumbo and take off the stove. Then add to the boiling liquid about two tablespoonfuls of the “Pilé” thickening just as do-

Gulf City Cookbook, 1878

Picayune Creole Cookbook, 1922 edition
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 crab 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 Étouffée 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 ÉTOUFFÉE - 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

Gumbo Shop
All Seafood, 1850s-1960s

- Oysters
- Fish
- Salmon
- Lobster
- Clams
- Shrimp
- Tuna
COOKBOOK RESULTS

All Protein, 1850s-1960s

- beef
- fish
- pork
- oysters
- veal
- mutton
- chicken
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.

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

Source: NOAA
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
Oyster-shuckers in Barataria Canning Company in Biloxi.
February 1911 by Lewis Wickes Hine,
Courtesy of the Library of Congress
**SHRIMP V OYSTERS**

**Sources:**

**SOURCE:** Louisiana Folk Life
SELLING SHRIMP

IN THE OLD FRENCH MARKET

Every woman is interested in new good things for her table; wholesome and delicious foods that may be economically served in many ways, without waste—new ideas or "meatless days."

For generations the women of New Orleans have bought their food at the old French Market. It is there that the French restaurants, world-famous for their delicious cooking, buy so many good things to eat.

Shrimp, the great New Orleans delicacy, may be served in fifty different ways. Fresh shrimp resemble very small lobsters and when boiled become tender and succulent and have a flavor that is approached only in other seafood.

Send us a post card today and we'll mail you your copy of a beautifully illustrated book containing "Fifty Southern Recipes for Serving Canned Shrimp." It's free.

Buy a can of shrimp from your grocer today and try some of the recipes illustrated in this advertisement.

TABLE VI—11.—RETAILER RANKING OF CONSUMER PREFERENCE FOR SHRIMP PRODUCTS, 1955

<table>
<thead>
<tr>
<th>Product</th>
<th>Ranked 1</th>
<th>Ranked 2</th>
<th>Ranked 3</th>
<th>Ranked 4</th>
<th>Ranked 5</th>
<th>Ranked 6</th>
<th>Ranked 7</th>
<th>Ranked 8</th>
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</thead>
<tbody>
<tr>
<td>Fresh</td>
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<td>4.3</td>
<td>3.6</td>
<td>1.1</td>
<td>1.5</td>
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<tr>
<td>Frozen</td>
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<td>15.4</td>
<td>12.3</td>
<td>3.2</td>
<td>-</td>
<td>-</td>
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<tr>
<td>Cooked breaded</td>
<td>22.6</td>
<td>17.1</td>
<td>11.2</td>
<td>3.4</td>
<td>-</td>
<td>-</td>
<td>-</td>
<td>-</td>
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<tr>
<td>Uncooked breaded</td>
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<td>1.3</td>
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<tr>
<td>Sticks</td>
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<td>Creole</td>
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Good Housekeeping, Volume 65, Number 5 - November 1917, page 187
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.”

THANK YOU!