

Karin Tammi

Fondly referred to as “**The Scallop Queen**” by her students at Roger Williams University, Karin A. Tammi manages the Shellfish Hatchery and supervises research in Bristol, Rhode Island. The work she completed on the restoration of bay scallops at the University of Rhode Island proved instrumental in the formation of the Bay Scallop Restoration Project in Massachusetts. This pioneering research team was the first in New England to use innovative aquaculture techniques to restore scallop populations. As an expert in the field of marine biology, Karin has been featured on National Public Radio, CNN, and in *People* magazine.

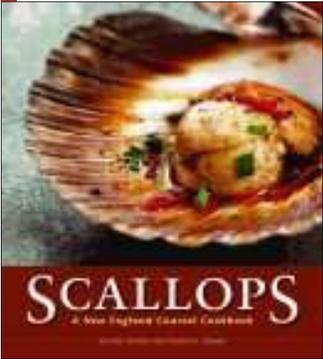


The Scientist

She is vice president of the Northeast Chapter of the Women’s Fisheries Network and has served as the shellfish restoration coordinator for the state of Rhode Island.

Karin completed her master’s degree in fishery, animal, and veterinary science at the University of Rhode Island, studying aquatic pathology and aquaculture with a concentration in shellfish biology.

She enjoys fishing, boating, and cooking, and considers herself a foodie and a scallop aficionado. Karin Tammi resides in Little Compton, Rhode Island.



This selection of appetizers, chowders, salads, and entrees is the ultimate exploration of New England’s favorite shellfish. Karin and Elaine interviewed fish market owners, scallopers, seafood processors, and scientists for a journey into the realm of the scallop.

Two Tammis. One Book



**Mother/Daughter team
Elaine and Karin
Tammi
take the shellfish
connoisseur
into new waters with
*Scallops:
A New England Coastal
Cookbook***

Elaine Tammi

Following the advice of famed culinary artist Julia Child, Elaine Tammi has established herself as an authority in the field of preparing and cooking scallops. After spending forty years in the kitchen and taking gourmet cooking classes, she now enjoys concocting her own recipes. Elaine and her daughter, Karin, have shared their extensive experience by coauthoring articles for *Food Arts* and *Coastal Living* magazines and teaching food preparation classes in their local area.

A former teacher, Elaine is a member of the Northeast chapter of the Women’s Fisheries Network, Cape Cod Writers Center, the Cape Cod Museum of Natural History, and the Provincetown Center for Coastal Studies.

The Cook



She was married to the late Carl Tammi, a college professor, and has two adult children. When not in the kitchen, Elaine is out at sea and enjoys beaching, boating, and reading her favorite mysteries and cookbooks. She resides in Sandwich, Massachusetts.

Chapter Headings Include:

Scallop Natural History

Scallops at the Seafood Market

New England Sea Scallop Fleet, Then and Now

Future of the Sea Scallop Fishery

Shucking Scallops: Hard Work—Well Worth it!