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SCALLOPS ***A New England Coastal Cookbook***

By Elaine Tammi and Karin A. Tammi

Foreword by Chris Schlesinger

Finally, a seafood cookbook devoted to New England's most prized and valuable shellfish—scallops—is finally here! Scallop foodies Elaine and Karin A. Tammi, a mother/daughter team, have written a cookbook about the scallop fishery that weaves together some of the best recipes in New England with interviews from Nantucket bay scallop fishermen, marine scientists, world-renowned chefs, shuckers, and sea scallopers. Cooking icon Julia Child remarked in a letter to Elaine, “You have done a wonderful bit of research and it should be known.”

The authors provide an exciting range of recipe categories, from fusion and contemporary French to Mediterranean and Asian, encompassing appetizers, cold salads with warm dressings, and baked, broiled, grilled, sautéed, stir-fried, and tempura scallop recipes. These tantalizing dishes are accompanied by easy-to-identify symbols indicating which meals can be prepared in thirty minutes or less and those containing fewer than six ingredients.

Fishing is the riskiest profession in the world and many trawlers have been lost at sea. A portion of the funds from the sale of this cookbook will be donated to the Fisherman's Emergency Relief Fund in New Bedford, Massachusetts.

ABOUT THE AUTHORS

After spending four decades preparing meals for her family and taking gourmet cooking classes, Elaine Tammi enjoys concocting her own recipes. She and her daughter, Karin, have shared their extensive experience by coauthoring articles for *Food Arts* and *Coastal Living* magazines and by teaching cooking classes in their local area. She resides in Sandwich, Massachusetts.

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. As an expert in the field of marine biology, Tammi has been featured on National Public Radio and CNN. She lives in Little Compton, Rhode Island.

COOKING / Specific Ingredients / Seafood

SCIENCE / Life Sciences / Biology / Marine Biology

COOKING / Regional & Ethnic / American / New England

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