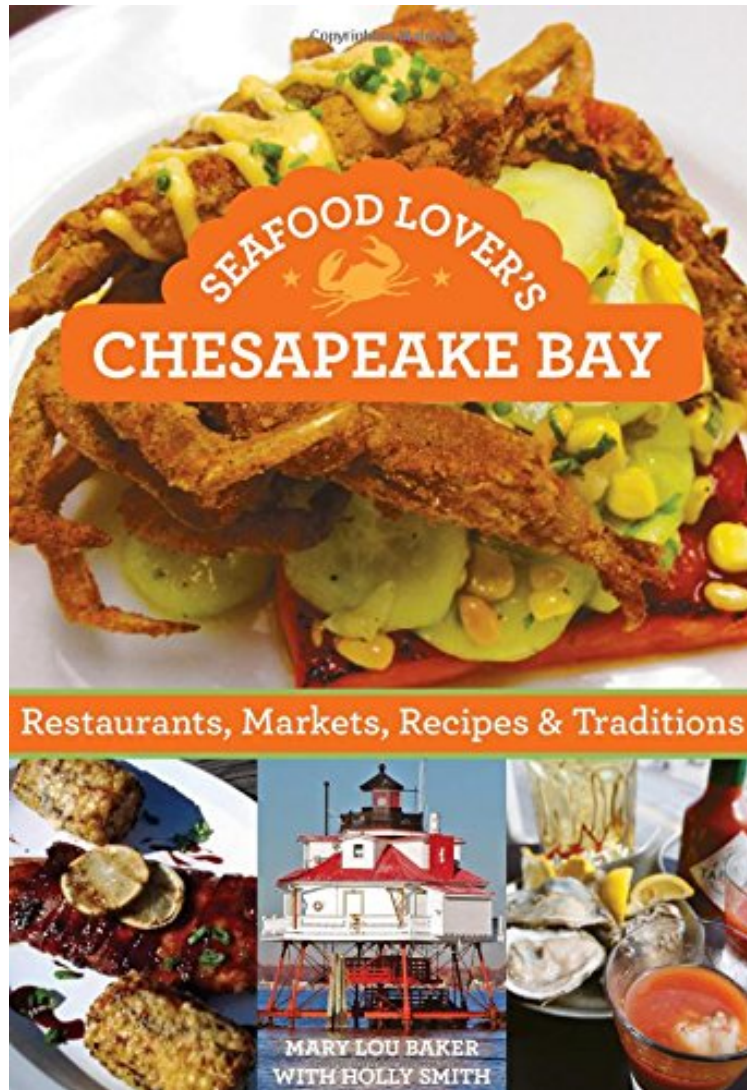


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Seafood Lover's Chesapeake Bay: Restaurants, Markets, Recipes Traditions

Mary Lou Baker, Holly Smith

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Mary Lou Baker, Holly Smith : Seafood Lover's Chesapeake Bay: Restaurants, Markets, Recipes Traditions before purchasing it in order to gage whether or not it would be worth my time, and all praised Seafood Lover's Chesapeake Bay: Restaurants, Markets, Recipes Traditions:

1 of 1 people found the following review helpful. A must-read book for Foodies.By Courtney J. McKeldinSeafood Lover's Chesapeake Bay is an outstanding tome that is a must-read. The authors, Mary Lou Baker Holly Smith have compiled a terrific assortment of restaurants, featuring seafood from the region in Maryland, county by county, all of

which are near or contiguous to the Chesapeake Bay. One iconic restaurant is mentioned in Fenwick Island, Delaware. Unique delicious reviews of these restaurants are compelling reads as well as tantalizing recipes from many of these same restaurants are included. This book should appeal to all foodies as well as anyone interested in seafood in general. Seafood Lover's Chesapeake Bay should be high on everyone's list of books to purchase. 1 of 1 people found the following review helpful. A Great Christmas Gift Idea for Seafood Lovers....By angela@fagersI purchased a copy of this book and was so impressed with the overall presentation of the restaurants, recipes, photography and general information regarding the culinary aspects of each restaurant involved, that I have ordered several more for our guests who visit our three hotels in Ocean City and Berlin, MD. Two of our restaurants, Fager's Island and Drummers' Cafe were featured so professionally that I can only say kudos to the authors. Angela Reynolds Managing Director Hotels at Fager's Island 3 of 3 people found the following review helpful. Seafood Lover's Chesapeake Bay: Restaurants By Carol Zappe Not only great recipes but sweet little stories of each area. Especially love the recipes by Chef Henry of "two if by Sea" on Tilghman Island!

Seafood Lover's Chesapeake Bay celebrates the best seafood the Maryland region has to offer. Perfect for the local enthusiast and the traveling visitor alike, each book features the history of the seafood in each region; where to find--and, most importantly, consume--the best of the best local offerings; local fishmongers and markets; regional recipes from local chefs and restaurants; a seafood primer; seafood-related festivals and culinary events; and regional maps.

While this reviewer has only sampled a few of the recipes, they were delicious and testimony to the talented chefs who developed them. While the book covers only Maryland, and some of the restaurants are only accessible by car, Seafood Lovers Chesapeake Bay is a treasure trove of information and would make a great addition to your onboard book locker. (Spinsheet) About the Author Mary Lou Baker has been a food and travel writer since the 1980s, first as a restaurant reviewer and weekly travel columnist for the Capital Gazette newspaper in Annapolis and later as food and wine editor at Baltimore Magazine. She has traveled to London, Ireland, France and Italy on food-centered excursions, served as the restaurant reviewer for Chesapeake Life, Annapolis Lifestyle and Shore Living magazines and is the co-author with Bonne Rapoport of Dining In Baltimore. Her lifestyle articles have appeared in numerous publications, including Maryland Life, Whats Up Annapolis, Whats Up Eastern Shore and Inside Annapolis magazines, several in-flight magazines and the British publication Essentially America. At one time she was a consultant for Restaurant Associates, Inc. and more recently spent a rigorous week at the Culinary Institute of Americas Boot Camp on Healthy Eating. A graduate of the College of New Rochelle as an English major and Journalism minor, she did post-grad work at the Publishing Procedures Course at Radcliffe College in Cambridge, Massachusetts. This native New Englander has lived in Annapolis for many years, raising four children and a series of Labrador Retrievers and cooking with joy for family and friends who insist on being in the kitchen to watch while she bangs those pots and pans. Recent culinary challenges include accommodating her husband's conversion to vegetarianism, causing her to become an avid reader of Washington Post food editor Joe Yonans weekly plant-based recipes. Lobster is her preferred birthday dinner and a good hamburger her guilty pleasure. Holly Smith is managing editor of the nonprofit Washington Independent of Books and a longtime freelance writer. Her work has appeared in the Washington Post, Salon, More Mirth of a Nation, USA Today Travel's 10Best, CNBC.com, Maryland Life, Brain, Child, and many other publications. She blogs at HollySmithWrites.com and spends her free time wrangling her four children. Wait, she doesn't have any free time.