



Consider the Eel: A Natural and Gastronomic History

Richard Schweid

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Outside of sushi houses and the rare four-star restaurant, most Americans would never think to eat eel, but throughout Europe and Asia you can find it grilled, smoked, stewed, jellied, skewered, fried, baked, sauteed, and even cooked into an omelet. In Consider the Eel, acclaimed writer Richard Schweid takes the reader on a journey to show how this rich yet mild-tasting fish is a vibrant part of the world culture. Discover how eels, from their birth in the Sargasso Sea to their eventual end as a piece of kabayaki or as part of an Italian Christmas dinner, are one of our oldest and least understood gifts from the sea.

Consider the Eel: A Natural and Gastronomic History Details

Date : Published January 8th 2004 by Da Capo Press (first published 2002)

ISBN : 9780306813313

Author : Richard Schweid

Format : Paperback 200 pages

Genre : Nonfiction, Animals, History, Food and Drink, Food, Science, Culinary



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From Reader Review Consider the Eel: A Natural and Gastronomic History for online ebook

Susan Daniel says

Representative but informative. A slow read but worth the hassle if considered an interesting topic.

Eric says

Eels are fucking crazy.

Notafood says

in the vein of "salt" i love when authors take something mundane and dig so deep you will never look at it the same again. eels, however, are anything but mundane. they are reviled and weird, so hidden, and yet schweid unveils their "natural and gastronomic history" until you are fascinated by their beauty.

i am now pro-eel. i said it. i heart eels.

there is also a very hot 17th century poem in this book about eel sex, which i wholeheartedly recommend.

Andrew says

great book. made me hungry for sauteed eels. Freud discovered eel testes, way before he was studying humans. Where else can you learn such wonderful stuff as "The eels like nothing better than to come up under a ripe herring in the river and press their heads on the herring's anal vent, which causes the eggs to stream out"

Peggy says

I know, I know. Eels are icky. They're twisty and slimy and thoroughly unappealing. And yet, I couldn't put this book down. Schweid does for eels what Ellis did for Giant Squid or Kurlansky did for cod: take a maligned or little-known creature and show us the wonder to be found.

Did you know we're still not really sure how eels mate? Or that we wouldn't have a clue where they gave birth if someone hadn't accidentally found a tiny, translucent elver in the Sargasso Sea? It really blows me away that humanity has been interacting with eels for a good long time and we still have so many unanswered questions.

Schweid also introduces us to various people who have some connection to eels, either through their culture or

their job (eel fishermen) or their fascination (eel scientist). He does an excellent job introducing us to these people and letting them tell their own stories.

On top of all this, Schweid gives a culinary history of eels, complete with recipes and his own culinary adventures in tracking the recipes down.

Who would have thought that the humble eel would prove so fascinating?

Jamie Elizabeth says

I know it sounds completely insane to give five stars to a book about eels but this is truly one of the most engaging reads I've ever come across. The author expertly links history with custom, cuisine, biology, ecology, and sociology. It's fascinating.

Frank says

Schweid appropriates MK Fisher's famous format for an eel treatment. The eel is, indeed, fascinating and unique but this book did not hold my interest like MKF's -- her prose is more sparkling and humorous. Schweid does his research but writes like a graduate student, alas.

Emily says

This book is all about eels and it is ridiculously fascinating.

Diana says

Great read, lots of info. Prose style.
