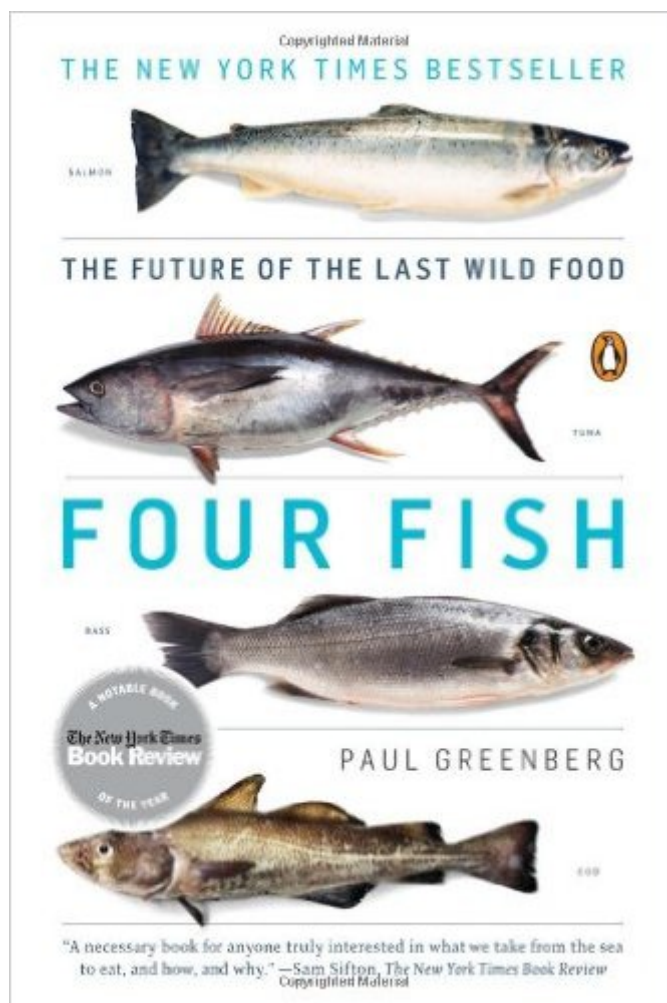


The book was found

# Four Fish: The Future Of The Last Wild Food



## Synopsis

"A necessary book for anyone truly interested in what we take from the sea to eat, and how, and why." -Sam Sifton, The New York Times Book Review. Writer and life-long fisherman Paul Greenberg takes us on a journey, examining the four fish that dominate our menus: salmon, sea bass, cod, and tuna. Investigating the forces that get fish to our dinner tables, Greenberg reveals our damaged relationship with the ocean and its inhabitants. Just three decades ago, nearly everything we ate from the sea was wild. Today, rampant overfishing and an unprecedented biotech revolution have brought us to a point where wild and farmed fish occupy equal parts of a complex marketplace. Four Fish offers a way for us to move toward a future in which healthy and sustainable seafood is the rule rather than the exception.

## Book Information

Paperback: 304 pages

Publisher: Penguin Books; Reprint edition (May 31, 2011)

Language: English

ISBN-10: 9780143119463

ISBN-13: 978-0143119463

ASIN: 014311946X

Product Dimensions: 5.4 x 0.8 x 8 inches

Shipping Weight: 8.8 ounces (View shipping rates and policies)

Average Customer Review: 4.5 out of 5 stars [See all reviews](#) (152 customer reviews)

Best Sellers Rank: #78,843 in Books (See Top 100 in Books) #10 in [Books > Science & Math > Nature & Ecology > Natural Resources > Fisheries & Aquaculture](#) #26 in [Books > Science & Math > Biological Sciences > Animals > Fish & Sharks](#) #95 in [Books > Science & Math > Nature & Ecology > Oceans & Seas](#)

## Customer Reviews

I love seafood. However, I live in arid West Texas, a place where good seafood is nonexistent, for both geographic and cultural reasons. What passes for a seafood restaurant here is (shudder) Red Lobster, and the fishmongers at local grocery stores just give you a blank stare when you ask about wild-caught Copper River salmon. Despite these difficulties, I am very (perhaps perversely) interested in the natural history of the seafood that is impossible for me to get, and Paul Greenberg's "Four Fish: The Future of the Last Wild Food" is appetizer, main dish and dessert for curious pescetarians. The four fish of the title are salmon, bass, tuna and cod, which are today the

world's dominant wild-caught and farmed fish. Mr. Greenberg devotes a long chapter to each of these finned culinary staples. He ties their stories together by showing how each represents one discrete step that humanity has taken, sometimes over hundreds or thousands of years, to increase and control the tasty, nutritious largess of the sea. Salmon, for example, depend on clean, cold, free-flowing freshwater rivers, and was likely the first fish that early northern-hemisphere humans exploited. Sea bass, which inhabit shallow waters close to shore, were the catch of choice when Europeans first learned how to fish in the ocean. Cod live further out, off the continental shelves many miles offshore, and were the first fish subject to industrial-scale fishing by mammoth factory ships. Tuna live yet further out, in the deep oceans between the continents, and represent the last food fish that has not yet been "domesticated."Mr.

Paul Greenberg's "Four Fish: The Future of the Last Wild Food" is an insightful, entertaining, and compelling natural history and social commentary on the current state of commercial fishing, fish farming, recreational fishing, and worldwide fisheries management. The vast scope of this work is simplified by focusing on the four most popular eating fish: salmon, tuna, bass, and cod. In the process, the reader gains a solid overview of the topic. The book is packed with fascinating technical, scientific, social and historical details, but at no time did I feel overwhelmed...in fact, just the opposite: I could hardly put the book down. I was stunned to discover that "Four Fish" is a page-tuner!The last time I found a natural history that was so compelling, it was Michael Pollan's "Omnivore's Dilemma." While I don't think this book will become another worldwide nonfiction bestseller like that one did, I would not be surprised to see it turned into a feature National Geographic Channel documentary. After all, the author is extremely engaging and a writer who frequently writes for that magazine.The author's writing is personal, direct, honest, and easy-going. Reading the book felt like sitting down with a brilliant, enthusiastic buddy and listening to him tell you about the subject that commands his greatest passion. The book is full of delightful stories based on fascinating people who Greenberg interviewed and observed during the course of researching this book. Much of the scientific and technical information is passed on to the reader through artful, true-to-life storytelling. His stories unfold naturally and often overflow with humor and wit. There is a comfortable balance between the light and serious section.

[Download to continue reading...](#)

Four Fish: The Future of the Last Wild Food One Fish Two Fish Red Fish Blue Fish One Fish Two Fish Red Fish Blue Fish (I Can Read It All by Myself) Betta Fish or Siamese Fighting Fish. Betta Fish Owners Manual. Betta fish care, health, tank, costs and feeding. One Fish, Two Fish, Red Fish,

Blue Fish Book & CD (Book and CD) One Fish Two Fish Red Fish Blue Fish (Beginner Books(R)) Poisson Un Poisson Deux Poisson Rouge Poisson Bleu: The French Edition of One Fish Two Fish Red Fish Blue Fish (I Can Read It All by Myself Beginner Books (Hardcover)) What Pet Should I Get? and One Fish Two Fish Red Fish Blue Fish One Fish, Two Fish, Three, Four, Five Fish (Dr. Seuss Nursery Collection) The Food Service Professional Guide to Controlling Restaurant & Food Service Food Costs (The Food Service Professional Guide to, 6) (The Food Service Professionals Guide To) The Pout-Pout Fish Tank: A Book and Fish Set (A Pout-Pout Fish Adventure) Edible Wild Plants: Wild Foods From Dirt To Plate (The Wild Food Adventure Series, Book 1) The Food Service Professional Guide to Controlling Restaurant & Food Service Operating Costs (The Food Service Professional Guide to, 5) (The Food Service Professionals Guide To) Preparing Fish & Wild Game: The Complete Photo Guide to Cleaning and Cooking Your Wild Harvest Preparing Fish & Wild Game: Exceptional Recipes for the Finest of Wild Game Feasts Native Indian Wild Game, Fish & Wild Foods Cookbook Native Indian Wild Game, Fish, and Wild Foods Cookbook: New Revised and Expanded Edition (Cooking) The Mystery of the Shemitah: The 3,000-Year-Old Mystery That Holds the Secret of America's Future, the World's Future, and Your Future! The Mystery of Shemitah: The 3,000-Year-Old Mystery That Holds the Secret of America's Future, the World's Future, and Your Future The Mystery of the Shemitah With DVD: The 3,000-Year-Old Mystery That Holds the Secret of America's Future, the World's Future, and Your Future!

[Dmca](#)