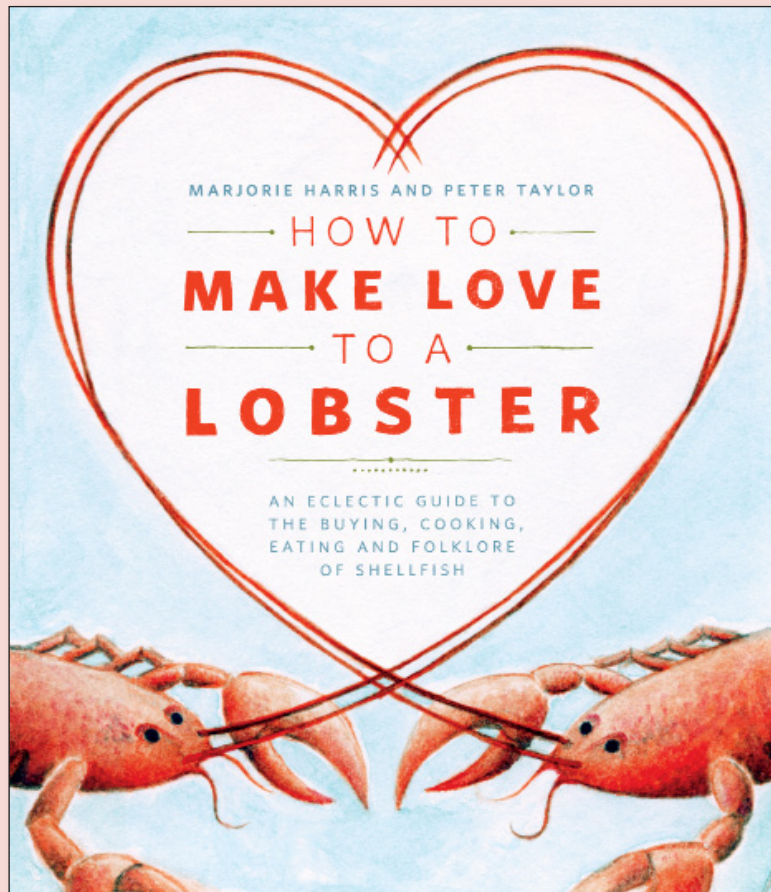


# How to Make Love to a Lobster

*An Eclectic Guide to the Buying, Cooking, Eating and Folklore of Shellfish*  
by Marjorie Harris and Peter Taylor



Making love to a lobster—that is, buying, cooking and eating lobster—is a lot easier than you might think. The new book *How to Make Love to a Lobster* is an essential guide for anyone that's ever thought they'd like to get close enough to a lobster (or any kind of shellfish) to tame it into submission, but didn't really know how to start.

Shellfish—like oysters, mussels and lobster—have long been considered aphrodisiacs. But what is it about these sea-kissed treats that turn us on and rev us up? Could it be the physical, hands-on way in which we eat shellfish or perhaps their particular salty flavours? Or maybe it has something to do with their exotic behaviour and peculiar mating habits?

This book is a primer on 13 different kinds of seafood, covering crustaceans, mollusks, and the more unusual edibles such as abalone, conch, squid and octopus. For each type of seafood, the authors provide guidance on how to clean it, store it, cook it and eat it. Also included are charming folklores and histories, written in a visceral and engaging style (“Consider the Crab,” “The Strange Abalone,” “Mussels Galore”) and recommendations for North American and European wines that pair well with the seafood.

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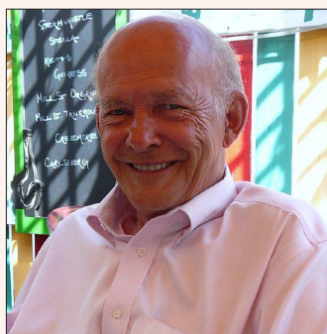
*How to Make Love to a Lobster* also features 40 fabulous recipes for shellfish, many from beloved seafood restaurants and internationally renowned chefs. Try your newly-acquired seafood-cooking skills on:

- Lobster Rolls from chef Rebecca Charles of Pearl Oyster Bar in New York
- Shrimp Steamed in Beer from chef Kee Lee of The Whistling Oyster in Toronto
- Cioppino (seafood stew) from chef John Canepa of Tadich Grill in San Francisco
- Kelp Greeling and Squid from chef Michael Stadlander of Sooke Harbour House on Vancouver Island

For those who prefer to have their shellfish served up to them, there is a comprehensive list of “Good Places to Eat Shellfish” in Canada and the United States. This list of 185 restaurants is completely updated for 2013!



Marjorie Harris is one of Canada's leading lifestyle writers and has been the gardening columnist for the *Globe and Mail* since 1990. The author of more than 30 books, including the recent *Thrifty: Living the Frugal Life with Style*, she has also written for *Chatelaine*, *Zoomer* and *Garden Design Magazine*.



Peter Taylor has written nine books, including *Three Bricks Shy of a Load: A Collection of Stories about Ordinary People Doing Really Dumb Stuff* and the novel, *Watcha Gonna Do Boy . . . Watcha Gonna Be?*, which was produced as a CBC television movie and a radio drama.



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