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Carolina Catch: Cooking North Carolina Fish and Shellfish from Mountains to Coast

Melinda F. Matthews

University of Louisiana at Monroe

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intellectual inquiry. Editors Behnken, Smithers, and Wendt provides them for you.

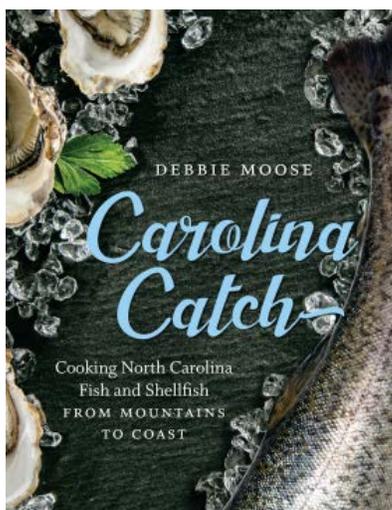
These essays cover thinkers and doers whose names are familiar and whose intellectual capacity demonstrated by their thoughts and actions significantly impacts American history: Stokely Carmichael, Shirley Chisholm, Angela Davis, Louis Farrakhan, Zora Neale Hurston, Alice Walker, Martin Luther King, Jr., Nelson Mandela, Barack Obama, Thomas Sowell, Condoleezza Rice, Oprah Winfrey, and Ben Carson.

While early black intellectual thinkers were wooed by white American historic thinkers, as time progressed more became interested in, studied and launched into theories and actions of their own design. These essays are examples of how those ventures into new intellectual thought among black scholars and black professionals matured their personal intellectual fervor.

This book is a good resource for academic libraries, public libraries and faculty who teach in Black and Women's Studies Programs.

Carol Walker Jordan, Ph.D., MLIS
Librarian and Research Consultant

Carolina Catch: Cooking North Carolina Fish and Shellfish from Mountains to Coast. Debbie Moose. Chapel Hill: University of North Carolina Press, 2018. ISBN: 978-1-4696-4050-1 (cloth: alk.paper); 978-1-4696-4051-8 (ebook) 185 p. \$35.00.



Carolina Catch: Cooking North Carolina Fish and Shellfish from Mountains to Coast is a fantastic recipe book filled with delicious sounding concoctions utilizing fish and shellfish of North Carolina. The contents include Introduction, Best Basics, Think Seasonal, Appetizers, Soups and Salads, Main Dishes, Sides, Sauces, and Sassy Goodies, Acknowledgements, Index, and Profiles. The Introduction is “Celebrate the Bounty from the State’s

Waters, and Learn What You Can Do to Help Sustain It (Hint: Eat It!).” Best Basics is “How to Pick top-Quality Fish and Shellfish, and How to Treat it Right.” Think Seasonal is “Find the Best Fish and Shellfish Year-Round.” Profiles include Dewey Hemilright, Wanchese Educating, Advocating, Protecting, Atlantic Caviar and Sturgeon, Happy Valley Raising Carolina Caviar, Locals Seafood, Salty Catch, Walking Fish Getting the Catch to the People, Sunburst Trout Farms, Waynesville Seven Decades of a Fishy Family Business, Hardy Plyler, Ocracoke Island Saving the Community Fish House, and N.C. Catch Working for Watermen. North Carolina fish festivals are noted encompassing Swansboro Mullet Festival, Rainbow and Ramps Festival, and Spot Festival. Best Basics excellently discusses Selecting and Purchasing, Tools, Freezing, and Prep Time: Get the Catch Ready to Cook: Cleaning Soft-Shell Crabs, Deveining Shrimp, Filleting Whole, Raw, Small- to Medium-Size Fish, and Opening Oysters or Clams. Cooking: Get Great Results Every Time teaches Boiling Shrimp or Whole Hard Crab, Steaming Oysters, Steaming Clams, Steaming Fish, Broiling, Curing, Frying and Sautéing, Filleting Whole Cooked Fish, Grilling, Poaching, Roasting and Baking, Smoking, and Sous Vide.

Think Seasonal lists and describes Wild-Caught Fish adorning the enchanting enjoyable recipes comprising amberjack, bluefish, catfish, cobia, croaker, dogfish (also called cape shark), drum, flounder, grouper, grunt, jumping mullet (also called fat mullet or striped mullet), mullet roe, mackerel, Mahi, monkfish, perch, pompano, porgy, rosefish, sea bass, sea mullet, sea trout, shad, shad roe, sheep head, snapper, speckled, brown, and brook trout, spot, striped bass (also called rockfish), swordfish, tilefish, triggerfish, tuna, and yellowfin tuna. The wild-caught shellfish used in the recipes listed consist of clams, crab, oysters, shrimp, and soft-shell crab. Farmed Fish and Shellfish in the recipes are listed as catfish, clams, crawfish, oysters, rainbow trout, and sturgeon. The masterpiece on North Carolina fish and shellfish shares forty-seven delectable and mouthwatering main dish recipes, eighteen appetizer recipes, sixteen tasty soups and salads recipes, and fifteen lip-smacking sides, sauces, and sassy goodies recipes. The easy to understand recipes provide how many the recipe will feed and substitute fish to apply. Interesting and charming facts are added in before each recipe like spicy red cabbage slaw uniquely consists of sour cream not the conventional mayonnaise and add buttermilk or milk for a lavish flavorful chilled cucumber seafood soup. For the health conscious, olive oil and broth are included for an astonishing creamy buttery taste in Ricky Moore’s Chowan County shellfish “muddle.”

North Carolina restaurants noted are Sweet Potatoes Restaurant offering a Carolina catfish burger with creamy slaw recipe provided and Piedmont Restaurant in Durham highlighting Dean Neff’s Baked Oysters with Shrimp recipe furnished. Two other North Carolina eating places mentioned are Asbury Restaurant in Charlotte presenting Asbury’s warm kale salad with mountain trout recipe given and Magnolia of Chapel Hill including a fish recipe with mayonnaise such as crunchy baked trout with arugula salad

recipe supplied. Bistro by the Sea in Morehead City showcases chargrilled blackened cape shark fillet over pineapple salsa recipe furnished. Decorative colorful attention-grabbing pictures of the delicious succulent fish and shellfish eats grace the splendid cookbook.

Debbie Moose has a Bachelor of Arts in Journalism from University of North Carolina in Chapel Hill. Ms. Moose wrote *Buttermilk: A Savor the South Cookbook*, *Southern Holidays: A Savor the South Cookbook*, *Fan Fare: A Playbook of Great Recipes for Tailgating or Watching the Game at Home*, and *Potato Salad: 65 Recipes from Classic to Cool*. Debbie Moose composes for the *News & Observer* of Raleigh, NC and *West Virginia South*. The recommended audience is anyone seeking data on North Carolina fish and shellfish and anyone wanting to try luscious and tasty fish and shellfish recipes. The marvelous astounding fine cookbook is ideal for academic and public libraries.

Melinda F. Matthews
University of Louisiana at Monroe Library

In the House of the Serpent Handler: A Story of Faith and Fleeting Fame in the Age of Social Media. Julia C. Duin, Knoxville: The University of Tennessee Press, 2017. ISBN 978-1-6219-0375-8 (paper/PDF). \$24.95



Julia C. Duin grabbed my attention to her new book “In the House of the Serpent Handler: A Story of Faith and Fleeting Fame in the Age of Social Media”. With serpent handling being a practice I had only heard mention in an anthropology class years ago and with the news media carrying stories of the effects of social media for good or ill in our society, I wondered how social media and serpent handling met in her mind and in her research.

What I learned was a great deal about serpent handling as a religious practice. Additionally I observed the ways in which Julia reached out to members of Facebook to collect data and to analyze what members practiced, said and recorded in their Facebook posts. It was quite interesting to observe how the use of Facebook broadened the membership of the practicing congregations and gave voice

to some persons who might have never written or spoken to an audience as wide as a single response contained in their posts.

Kudos to Julia for the book cover that sets a tone of the fear and bravery of those who participated and witnessed serpent handling ceremonies. Also the 50+ black and white illustrations give meaning to the reality of the ritual, the physical buildings and the faces of the men, women and children who were the practitioners of the faith.

I highly recommend Appendix One and Appendix Two: Research Methods, and Where to Find Serpent Handling Churches. As a reader you will be able to follow her research methods to learn how she prepared her research and successfully used social media (Facebook) to frame her study and gather her data. You will also want to get in your car, find a fellow researcher to accompany you, and visit some of the Serpent Handling Churches.

This book is recommended for public, academic and theological libraries. My congratulations to Julia Duin and the University of Tennessee Press.

QUESTION: Is snake handling in the Bible? My pastor told me God promised to protect Christians from such animals.

ANSWER: The modern version of snake (serpent) handling began as a religious ritual in the Appalachia region of the U.S. by George Hensley. He introduced the practice, based on a literal interpretation of Mark 16:17 - 18, to a Holiness movement church around 1910. Hensley became a credentialed minister of the church in 1915. After seven years of service, he left the denomination that credentialed him to form the first Pentecostal church to require ALL its members to be able to handle a snake as proof of their conversion.

Those who practice snake handling as a religious ritual believe Mark 16:18 should be interpreted literally. They view the verse as a promise from Jesus that serpents will not harm them (especially during the worship of God) because they are Christians. One of the main problems with this Biblical understanding is that the tragic history of using a poisonous snake as part of the worship of almighty God CONTRADICTS the validity of their interpretation.

Many believers have DIED while handling these venomous reptiles in a church meeting or service. George Hensley, the "father" of this practice, died from a poisonous snakebite in 1955. In 1998, an 'evangelist' who used serpents during services died from a timber rattlesnake bite. His wife had died from a bite three years earlier. In 2012, a pastor in the Pentecostal movement passed away after receiving a bite from a snake while leading an outdoor service.

Carol Walker Jordan, Ph.D., MLIS
Librarian and Research Consultant