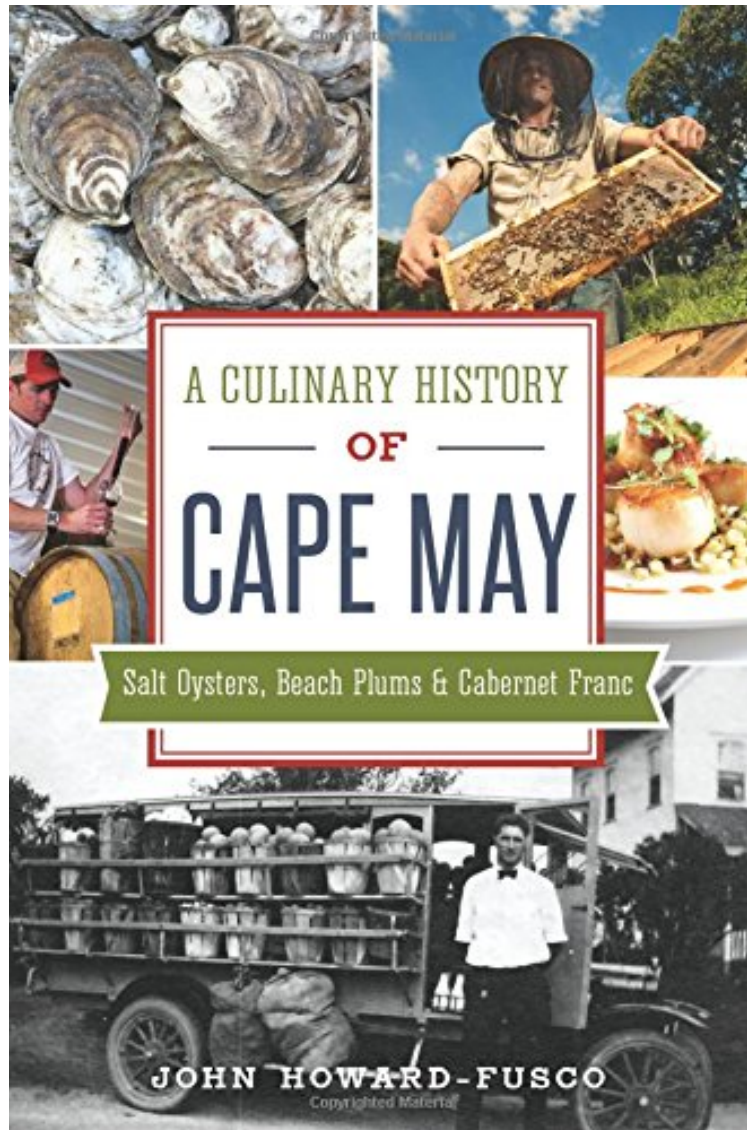


(Mobile pdf) A Culinary History of Cape May: Salt Oysters, Beach Plums Cabernet Franc (American Palate)

## A Culinary History of Cape May: Salt Oysters, Beach Plums Cabernet Franc (American Palate)

John Howard-Fusco

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**John Howard-Fusco : A Culinary History of Cape May: Salt Oysters, Beach Plums Cabernet Franc (American Palate)** before purchasing it in order to gauge whether or not it would be worth my time, and all praised A Culinary History of Cape May: Salt Oysters, Beach Plums Cabernet Franc (American Palate):

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Cape May is America's first seaside resort, and with that comes a mouthwatering food history. The New York Times even proclaimed the city "Restaurant Capital of New Jersey." The first settlers, the Kechemeches of the Lenape tribe, feasted on the fish and wild game in the area. The whaling industry briefly brought attention to the island, but Ellis Hughes's 1801 advertisement offering seashore entertainment with "fish, oysters, crabs, and good liquors" gave birth to a beachside haven. From the mint juleps to the Sunny Hall Caf and the Chalfonte, culinary creativity thrives on the shore. Modern chefs like Lucas Manteca at the Red Store and Brooke Dodds's Empanada Mamas help keep the unique flair alive. Author John Howard-Fusco traces the roots of the delectable dishes and recipes from long ago to the modern day.

About the AuthorJohn Howard-Fusco started eating at an early age and has not stopped since. From his first meal at the Mad Batter on Jackson Street many years ago, John has always had a soft spot for Cape May. In 2008, he and his wife, Lisa, started the food-centric website Eating in South Jersey. Their site developed a following and received mentions from the New York Times, New Jersey Monthly magazine and nj.com.