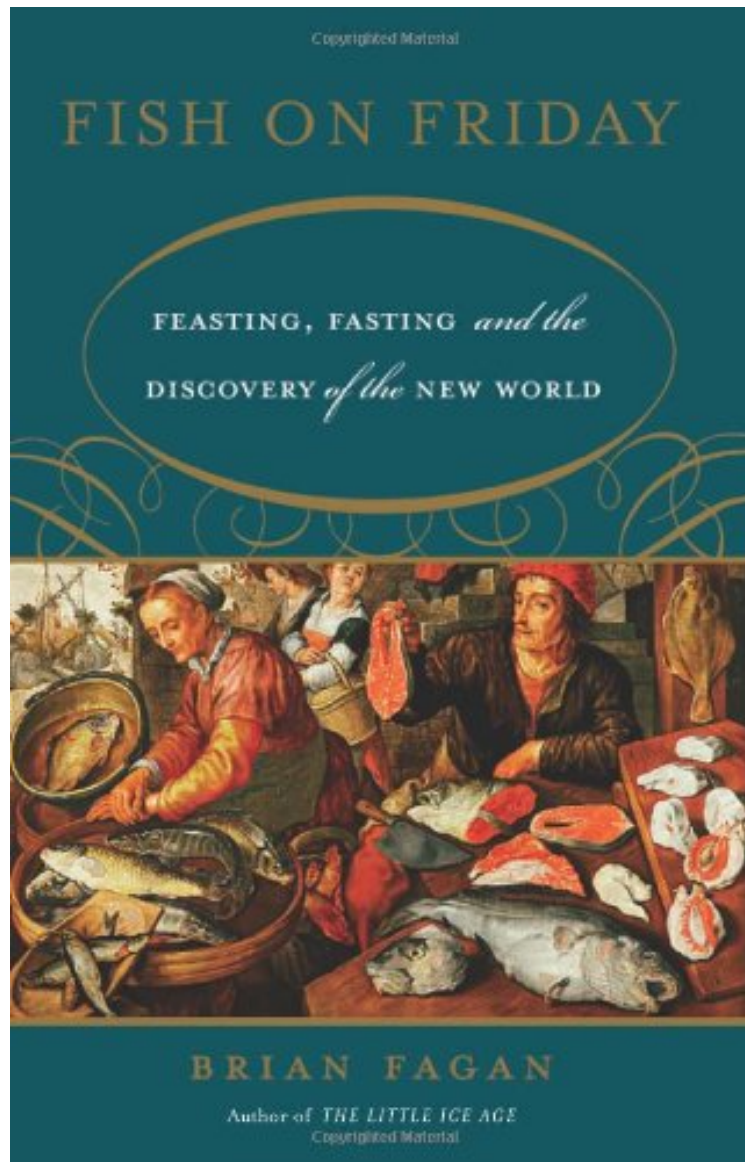


(Mobile library) Fish on Friday: Feasting, Fasting, and Discovery of the New World

Fish on Friday: Feasting, Fasting, and Discovery of the New World

Brian Fagan

*Download PDF / ePub / DOC / audiobook / ebooks



DOWNLOAD



READ ONLINE

#1039038 in Books 2006-02-20Original language:EnglishPDF # 1 1.18 x 6.40 x 9.48l, #File Name: 0465022847368 pages | File size: 54.Mb

Brian Fagan : Fish on Friday: Feasting, Fasting, and Discovery of the New World before purchasing it in order to gage whether or not it would be worth my time, and all praised Fish on Friday: Feasting, Fasting, and Discovery of the New World:

0 of 0 people found the following review helpful. And Brian Fagan is the best.By Good CustomerIt's an interesting historical background. And Brian Fagan is the best.0 of 0 people found the following review helpful. Five StarsBy Nelma StertzI've read this book before and wanted to own it0 of 1 people found the following review helpful. Five

StarsBy Benjamin L. Benoit III Great book. Very informative!

What gave Christopher Columbus the confidence in 1492 to set out across the Atlantic Ocean? What persuaded the king and queen of Spain to commission the voyage? It would be convenient to believe that Columbus and his men were uniquely courageous. A more reasonable explanation, however, is that Columbus was heir to a body of knowledge about seas and ships acquired at great cost over many centuries. *Fish on Friday* tells a new story of the discovery of America. In Brian Fagan's view, that discovery is the product of the long sweep of history: the spread of Christianity and the radical cultural changes it brought to Europe, the interaction of economic necessity with a changing climate, and generations of unknown fishermen who explored the North Atlantic in the centuries before Columbus. The Church's tradition of not eating meats on holy days created a vast market for fish that could not be fully satisfied by fish farms, better boats, or new preservation techniques. Then, when climate change in the thirteenth and fourteenth centuries diminished fish stocks off Norway and Iceland, fishermen were forced to range ever farther to the west—eventually discovering incredibly rich shoals within sight of the Nova Scotia coast. In Ireland in 1490, Columbus could well have heard about this unknown land. The rest is history.

From Publishers Weekly Starred . It was fish, not spices, that led to the discovery of North America," speculates anthropologist Fagan. From 1495 to 1525, he tells us, the monks at Westminster Abbey consumed almost 11,000 kilograms of fish per year. The sheer enormity of this piscine cuisine offers a snapshot of the exalted place fish held in the life of religious communities. Fagan (*The Little Ice Age*) regales readers with a fast-paced, edge-of-the-seat tale of Christianity's role in the development of fishing and fisheries as commercial ventures. By the fourth century, fish had become the center of Christian fast days and holy feasts. Early forms of aquaculture were developed to meet the demand, but eventually, as Fagan points out, Europe's rapidly growing Catholic population and its demand for fish on Fridays and fast days led, as early as the Middle Ages, to a North Atlantic fishing industry providing herring and cod and developing salting and smoking to preserve the fish for the transatlantic trip. But the onset of the Little Ice Age forced fishermen further south, and eventually they followed cod down to their winter waters off the coast of Maine. Fagan's rich prose creates a lively social history that will captivate readers of Mark Kurlansky and Jared Diamond. Bw illus. Copyright Reed Business Information, a division of Reed Elsevier Inc. All rights reserved. From School Library Journal Adult/High School This is a thought-provoking, well-researched explanation for early European exploration. According to Fagan, the knowledge and technological innovations that made ocean voyages possible were gained over hundreds of years by ordinary people in pursuit of fish. The appetite for the food was enormous in Europe during the Middle Ages. Rare fish graced the tables of nobles as a delicacy. Stockfish replaced meat during holy days and supplemented the meager diet of peasants. Preserved fish fed soldiers when they were far from home. Political situations, monopolies, and climate changes forced fishermen farther from shore. Better designs for boats followed, as well as new methods of drying and salting the catch. The longer shelf life for fish allowed for even greater distances to be covered. The author's lively style and use of fascinating details make this an entertaining book that would also be useful for students doing research on specific aspects of medieval life. An analysis of the various claims of who reached the New World first is particularly interesting. Fish recipes, from classical Rome to 17th-century New England, are sprinkled throughout the narrative. A reverse chronological time line is provided, as well as 12 maps and 27 black-and-white illustrations that include reproductions of contemporary paintings of towns and shores and woodcuts showing smokehouses, waterwheels, and other inventions. Drawings of fishing boats, fish, and fishing tools are also featured. Kathy Tewell, Chantilly Regional Library, Fairfax County, VA Copyright Reed Business Information, a division of Reed Elsevier Inc. All rights reserved. From Booklist Anthropologist Fagan traces the rise of the European fishing industry. He posits the root of popular demand for fish in the early church's cycle of fasts and feasts. In those first centuries, pious clergy identified red meat as the source of lust and lasciviousness. By restricting its intake, the faithful mortified the flesh and drew nearer to true holiness. This demand for seafood protein led to a very rapid overfishing of the Mediterranean and a need to find more productive fishing grounds. The North Atlantic cod offered huge populations to exploit, and its flesh took well to preservation by salt, the fish losing less of its flavor than that of other species. Viking ships, superb examples of marine architecture, allowed the Northmen easy access to these piscine riches. By the fourteenth century, Iceland's economy boomed with fish trade, and moderating climatic conditions allowed exploration to advance into North American waters. Fagan intersperses his account with delightfully rendered, updated versions of ancient and modern fish-based recipes from Roman, British, and Jamaican traditions. Mark Knoblach Copyright American Library Association. All rights reserved