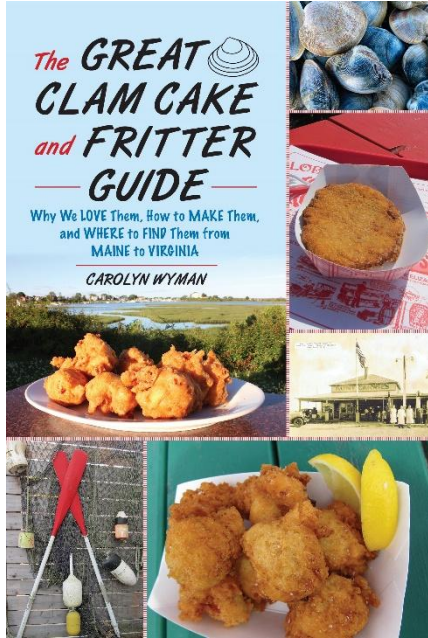


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The Great Clam Cake and Fritter Guide

Why We Love Them, How to Make Them, and Where to Find Them from Maine to Virginia

By Carolyn Wyman

978-1-4930-6587-5 \$21.95, Paperback / softback

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June 2023

176 pages

Size: 6 x 9

Includes: 59 Photos & Illustrations, 24 Recipes

Forget lobster rolls and crab cakes. The dish East Coast residents really *clam*or for are clam cakes and fritters.

In Maine, it's a deep-fried clam patty with a souffle-like center; in Virginia, a clam-filled pancake; in Southern New England, clam doughnut holes that are a summer sacrament despite their bad nutrition, frequent greasiness and limited availability (or actually, maybe, because of those things).

In *The Great Clam Cake and Fritter Guide*, fatty food authority Carolyn Wyman digs deep into the history, culture and cuisine of this cultish regional specialty and discovers things to surprise even the most ardent fan, from its origins as a filling first course at Victorian clambakes, to in-depth profiles of 50 of today's best clam-cake/fritter-making restaurants and shacks, including the James Beard-award-winning Aunt Carrie's, the Guy Fieri-touted Beach Pub and fried clam legend Woodman's.

There's also a chapter devoted to artistic homages to this food on *Family Guy*, in Don Bousquet cartoons and a Pulitzer Prize-winning short story and fritter-featuring events like Chincoteague firemen's pony carnival, the Oak Lawn Community Baptist Church's May Day breakfast and the Lil' Rhody Clam Cake Crawl (with copycat car and bicycle crawl itineraries).

Do-it-yourselfers will delight in the 20-plus recipes for clam cakes and fritters and equally

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oddball traditional accompaniments like clear chowder, Grape-Nuts pudding and Smith Island Cake, cake-making tips from premier fritter slingers and celebrity chefs like Jasper White and Emeril Lagasse, and reviews of commercial clam cake/fritter mixes, including vegan and gluten-free options.

The Great Clam Cake and Fritter Guide is the definitive clam cake/fritter history, cookbook and travel guidebook, and your dream of lounging around beautiful seacoast settings stuffing your face with delicious fried seafood come true!

The Author:

Carolyn Wyman is the author of seven previous food books, including *The Great American Chocolate Chip Cookie Book*, *The Great Philly Cheesesteak Book* and *Spam: A Biography*. She has also written for Thrillist, BuzzFeed, the New York Times, and the Philadelphia Inquirer, and has defended her beloved junk foods on Fresh Air, Morning Edition, CNN, the Food Network, Fox and Friends and the Rosie O'Donnell Show. She was weaned on clam cakes and still has coffee milk running through her veins.

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