

bottomfeeder

HOW TO EAT ETHICALLY IN A WORLD OF VANISHING SEAFOOD



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Bottomfeeder honored in Canada, Australia and the United States!

Finalist for Best Non-Fiction, 2008-2011

William Saroyan International Prize, Stanford, California

Finalist for Best Food Book, 2010

Le Cordon Bleu World Food Media Awards, Adelaide, Australia

Best Non-Fiction Book (Canada), 2008

The Writers' Trust Non-Fiction Prize, Toronto, Ontario

Best Literary Food Writing, 2008 (United States)

International Association of Culinary Professionals, Denver, Colorado

Best English-language Non-Fiction (Quebec), 2008

The Quebec Writers' Federation Mavis Gallant Prize for Non-Fiction,
Montreal, Quebec

Best Book of 2008, Honourable Mention, Keith Matthews Prize

Canadian Nautical Research Society

Named one of the Fifteen Books that Mattered Most in 2008

by Quill & Quire Magazine, December 2008

Shortlisted in the Special Interest Category, 2009

Canadian Culinary Book Awards, University of Guelph

(Winner to be announced November 6, 2009)

"An important reminder that we will have to take better care of our oceans if we want seafood in our future."

David Suzuki

"*Bottomfeeder* will become one of the most important books of this decade. Like Michael Pollan, Taras Grescoe is very brave. He tackles the status quo and dives directly into the horrors of overfishing and the destructive practice of dining at the top of the watery food chain. Is there a solution? Yes! And, with this monumental book, he points the way."

Anita Stewart, author of *Anita Stewart's Canada*

"One of the best accounts of the global crisis of fisheries, and of its implications for the seafood supply to changing markets. Whether we like it or not, most of us will become what its title says we will."

Daniel Pauly, Director, Fisheries Centre, UBC

"You'll be stunned by what Taras Grescoe reveals behind the scenes about your dinner, but also delighted by the way he rethinks our relationship with fish."

Trevor Corson, author of *The Secret Life of Lobsters* and *The Zen of Fish: The Story of Sushi*

"A bold and important book. *Bottomfeeder* does for the seafood industry what *Fast Food Nation* did for burgers and fries."

Chris Turner, author of *Geography of Hope* and *Planet Simpson*

"What Grescoe proposes is nothing less than a rethinking of our relationship to seafood, from the 'fork back to the hook,' and *Bottomfeeder* could do for sustainable seafood what Michael Pollan's *The Omnivore's Dilemma* has done for pasture-raised meat."

Quill and Quire

"A harrowing account of the apocalypse unfolding in our oceans. But Grescoe comes with a message that any one who cares about food can rejoice in hearing: eating near the bottom of the food chain may restrict your menu, but it'll open up your world."

Raj Patel, author of *Stuffed and Starved*

About Bottomfeeder

Just when opting for omega-3-rich seafood is recognized as one of the healthiest dietary choices a person can make, the news seems to be full of stories about mercury-laden tuna, shrimp contaminated with antibiotics, and collapsing fish stocks. In a world of endangered cod, pirate-caught Chilean sea bass, and sea-lice-infested salmon, can we really continue to order the catch of the day in good conscience?

[more >>](#)



Taras Grescoe

Photo: René De Carufel

Buy the book from: [amazon.com](#) [amazon.ca](#) [chapters.indigo.ca](#)

I n t e r n a t i o n a l e d i t i o n s



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