

*The Table: Salt Cod Cuisine in 30 Countries*

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The focus of *The Table: Salt Cod Cuisine in 30 Countries* is a collection of recipes from countries on both sides of the Atlantic Ocean, the Mediterranean, the Caribbean and Brazil, with Newfoundland and Labrador being central. These countries are included because of their historic international trading patterns in the salt cod fishery. *The Table* explores the role of salt cod, with its particular methods of procurement, preservation, distribution, preparation and consumption, as part of the foodways of these countries and demonstrates the flow of the culinary influence of the salt cod. The book reviews the processing of salt cod, and the ways of salting, both historically and today and shows how salt works as a preservative and presents ideas for people to consider as they take part in the “food” or “recreational” cod fishery and salt cod for their own use. The aims of the book are to present to both tourists and residents in these countries an international collection of salt cod recipes; to rekindle and maintain an interest in Newfoundland and Labrador’s salt cod cuisine by providing both traditional and “new” salt cod recipes; and to review the industry and culture of the salt cod.