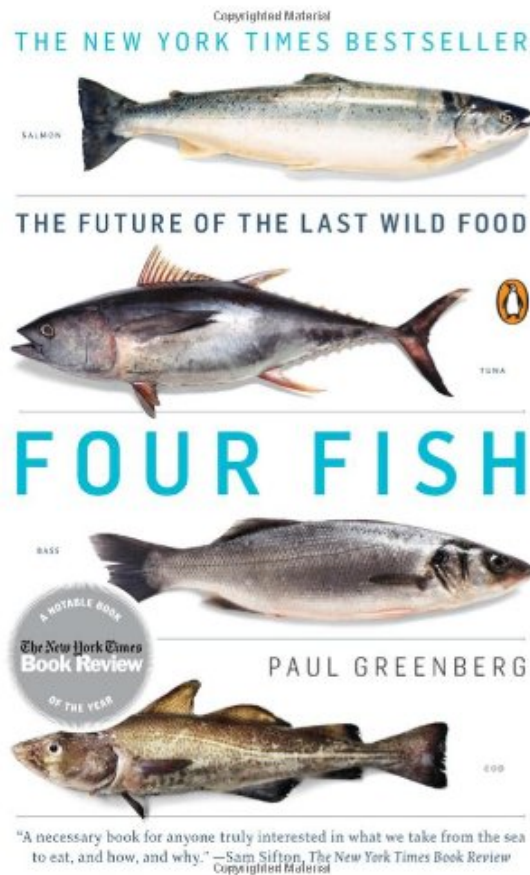


# FOUR FISH: THE FUTURE OF THE LAST WILD FOOD BY PAUL GREENBERG



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SALMON



THE FUTURE OF THE LAST WILD FOOD



TUNA

# FOUR FISH

BASS



PAUL GREENBERG



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"A necessary book for anyone truly interested in what we take from the sea to eat, and how, and why." —Sam Sifton, *The New York Times Book Review*

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2) Farmed salmon consume a huge amount of wild forage fish. Even though feed efficiency on a per fish basis has improved dramatically, salmon farming overall has grown so much that the per-fish efficiency has been all but erased by a much larger overall presence of salmon farming in the world. Atlantic salmon, once limited to the northern latitudes of the northern hemisphere, are now farmed on every single continent save Antarctica. It's possible farmed salmon escapees may have even reached that most southerly redoubt. Salmon farms exist as far south as Patagonia, South Africa and Tasmania.

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"A necessary book for anyone truly interested in what we take from the sea to eat, and how, and why." -Sam Sifton, The New York Times Book Review.

Writer and life-long fisherman Paul Greenberg takes us on a journey, examining the four fish that dominate our menus: salmon, sea bass, cod, and tuna. Investigating the forces that get fish to our dinner tables, Greenberg reveals our damaged relationship with the ocean and its inhabitants. Just three decades ago, nearly everything we ate from the sea was wild. Today, rampant overfishing and an unprecedented biotech revolution have brought us to a point where wild and farmed fish occupy equal parts of a complex marketplace. Four Fish offers a way for us to move toward a future in which healthy and sustainable seafood is the rule rather than the exception.

- Sales Rank: #70851 in Books
- Published on: 2011-05-31
- Released on: 2011-05-31
- Original language: English
- Number of items: 1
- Dimensions: 8.00" h x .80" w x 5.40" l, .55 pounds
- Binding: Paperback
- 304 pages

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