Jeffrey Vegas November 15, 2021

Prof Rosen Annotated bibliography

If I told you that New York city used to be the oyster capital of the world, would you believe me? Probably not. Back in 1609, New York used to be having reefs that were filled with oysters, mostly in the area well known as the New York metro area today. When immigrants arrived from their countries, they even gave names to famous places like Ellis Island, and liberty island with oyster related names. Such as “little oyster Island” for Ellis Island, and “great oyster Island” for liberty island. They got these names because of how New York was notorious for its common ingredient, oysters. Because of New Yorkers loved their oysters, they ate as much as they can-in any style, fried, raw, in a stew, you name it! This led to many problems like overharvesting. By 1927 the last oyster bed was closed. As somebody learning to become a chef in the culinary industry I try to absorb as much ethical information about the ingredients I am interested in, and oysters are one of them I feel like if I absorb as much information about products like these, I can be a more experienced chef. The way how I discovered this subject was from my professor Rosen, who told me about how there used to be a thriving oyster population beneath New York I am interested in oysters, I love seafood, and knowing that New York city used to have a name like the “world’s oyster capital” intrigues me. In addition, I do like to see how the pallets of old New Yorkers, this also contributes to me wanting to explore old culinary experiences. I hope to find what kinds of factors lead into the reason why the shorelines closed in 1927, and how much new Yorkers ate at that time, and what we can do now to improve our old ecosystem.

Entry 1(magazine article)

Horkley, E. (2018). *How New York City became the oyster capital of the world*. Atlas Obscura.

This Magazine article explains how their used to be a great abundant population of oysters in New York city’s coast lines. The article explains its history like pointing out how immigrants gave oyster names to things like Ellis Island and liberty island. It also makes connections to how this rise of attention, made another industry profit which is the alcoholic beverage industry. The author explains that New Yorkers used to eat oysters in any way possible, and that along with this, they would drink it down with a beer. This led to new beers arising and making a great profit from immigrants from around the world. For an example, lager. The only reason why lager was introduced in New York was because of German immigrants who came to the state and introduce this beverage to the New York people. And of course, this was downed with an oyster too. Lastly the article explains how the oyster became extinct in New York city. The article explains how because of overeating, pollution, and expanding shorelines, the oysters became inedible and polluted, thus making the last oyster bed close in 1927. In my opinion, I really did enjoy this article, in my opinion, I feel like I’ve learned about new York’s old reputation and how it lost it. It surprises me to see how many other events like immigration played into the history of this. The impact that this article has on the reader is informing them on a topic that rarely ever gets discussed. The reader feels surprised on how such a high-class food was considered common back then in old New York. It also demonstrates more history on how New York was surely shaped by immigrants, by how they introduced new alcoholic beverages to be eaten with the oyster.

The audience for this article is for students like me who want to learn more about New York’s culinary history. The tone of this article is about as informative. I feel like the author is trying to inform me, but not also provide their bias about the topic. I like the authors writing style on how they try to heavily inform the reader on the context on the situations that lead to more problems. Let’s say about how new Yorkers discovered the lager combination with the oyster. The only way they discovered this was because of German immigrants who introduced them to this drink. One quote that could help provide some context is “New Yorkers needed something to wash down all of those oysters, too. Enter beer, which has an equally rich history in the city. The oldest-known brewery in the U.S. opened in New Amsterdam in 1633. But the beer scene really took off a few centuries later, in the mid-19th century, with the arrival of German immigrants who introduced a new style of beer called lager, which soon accounted for four-fifths of local beer production.” (Horkley, E.,2018). Some keywords that can help my sources understanding is Lager which is a German brewed at a low temperature to then be stored. Another word is inedible, which means that it’s not very safe to eat, and should not be consumed. The last keyword is overharvesting which is the act when a population eats too much of one species and dominates the whole population into extinction.

Entry 2 (video)

# TechInsider(2020) *How One Group Is Restoring Thousands Of Oysters To The New York Harbor*

# The video shows a project to restore the oysters back to its natural ecosystem, in addition using and recycling oysters to use them well. In the video they explain how they use restaurant’s’ oyster shells that haven’t been in the water for a long time to protect the shorelines from damage from the storms. In my opinion I like how these people are making use of the oysters other than to throw them away, they use them to protect from the storms. Relating to my question, this goes in the section of what we can do now to improve our old ecosystem. By recycling things that we call garbage and use it to improve the ecosystem we can seek to achieve a better ecosystem.

# In my opinion I like how the video shows how they teach kids about the growing ecosystem. If we teach the kids about our ecosystem, we can educate future leaders to prioritize the environment. One quote from the video that I liked was that “New York harbor is like it had all of it trees removed”( TechInsider(2020) I like this quote because it nicely describes how it became this way. Because it was led by overharvesting, it’s like the harbor had “its trees removed”. The impact that this video is trying to accomplish leaves viewers with a positive thoughts after, because in the video, it shows how they do all of these efforts to recycle the oysters and use them for something else, other than just throwing it away, in addition it gives you a little insight on the old history New York had.

# The difference between this article and the Atlas obscura article is the objective of both pieces of work. In the video, it tries to inform you about the history of what led them to make this project, and how they are helping the ecosystem, also attempting to show that their organization is contributing to New York city’s marine ecosystem. The article’s intention is to give you a more detailed explanation and factors that led to the extinction of this marine mollusk. Some keywords that can help this video for context is the billion-oyster project. I did not mention this, but this is a ongoing project that focuses on bringing back the old ecosystem of the new York harbor. Here is a link to the projects website:<https://www.billionoysterproject.org/>. Another thing to know before entering this video is the article I used before, it provides context on how the old harbor was before.

# <https://www.atlasobscura.com/articles/oysters-new-york-city-history-blue-point>

# Entry 3(documentary clip)-

# Endorphin Films(2021) *New York's Forgotten Oyster History | Documentary Clip* Sourced from the documentary *“shuckers”* (a clip from a long documentary)

# This clip from a longer documentary provides a vast oyster history in different destinations, and in this clip, they explain the history with New York’s oysters. It shows how they used to sell oysters on a half shell in the street for a dollar. In the clip, many people in the culinary world voice their opinion on how the oyster was very significant to New York.

# In my opinion I enjoyed this clip because I liked how it gave me a perspective on how easily and accessible this ingredient was. In the video they mention that the oyster used to be a working-class food into a high-end food because of its scarcity. The tone of this video seems to be a bit informative and documentary style. It’s meant to inform and provide a perspective on past events. One quote that I really liked from the video was “you would think that New York would have more of these places, and we don’t have many oyster bars” ( Endorphin Films(2021) this shows how history has tarnished these places and made New York into a place where oysters cannot be found. The impact that this video clip has on its audience is how well-known people in the culinary world feel about New York’s history, this gives the audience a sense of shock since it shows how a familiar TV figure feels about this situation.

# The way how this source is represented compared to the other sources I’ve mentioned is how its structured in a ethos way. It first shows the history behind New York’s oyster history, and then show credible sources like famous culinary TV celebrities’ opinions on the topic to show how trustworthy these sources are. Comparing to the tech insider video, they just show contributors or people who work for the cause explaining New York’s history, and how they contribute to the new marine ecosystem. Some keywords that are useful for context is working class, which shows the middle standard of how people live. Compared to the high class, which involves people who are of wealth. When going into this it’s nice to know why people don’t put up any oyster bars (even though they exist in NYC!), and knowing the context between seafood prices.

# Entry 4 (Newspaper article)

Fabricant, F. (2006). *New York history in an oyster shell*. The New York Times.

In this article the author describes the history on the oysters as a common theme in these articles, but one thing that stood out to me in this article was the fact the author mentioned a book created by this author named Kurlansky. The author mentioned a lot of things that this person mentioned in his book. The author says that Kurlansky particularly did not like what happened to New York with the oyster problem, he even mentioned that the water was being heavily polluted due to factories that were in the area in the 1970s the waters were improving but they couldn’t still cultivate the oyster as before. In my opinion I do like seeing other people other than myself voice the opinions on this problem, like Kurlansky. I feel like the writing style of mentioning another authors opinion is nice because it lets me get pieces of information from the author they are citing, which is pretty good. One quote that I liked was “As he was finishing the last of the oysters on his plate at lunch, Kurlansky paused. "I only wish I could taste a real New York oyster," he said. "But that's impossible." The impact that this article has on its reader is by giving an in-depth opinion dive with this author, this gives the reader a nice perspective on somebody who has researched the topic has to say. In other sources that I’ve cited, they’ve mentioned this person Kurlansky, all from the same book “*The Big Oyster*”

The way how this source is represented to the reader is by how much they pay attention to kurlansky’s opinion. Compared to atlas obscura article, the New York times article mentioned the research from the author kurlansky, providing a nice report style article which shows the opinion on an author who is interested in this subject. In the obscura article, they mention kurlansky’s work from “*The Big Oyster*”, but just to mention how he considered how New York had both the best port and oysters. The obscura article is also more recent than this New York times article, which means that viewpoints can switch. Such as how the obscura article mentioning towards the end. “Recent efforts demonstrate that there’s still hope New York City can reclaim its well-earned reputation as the oyster capital of the world” ( Horkley, E. 2018). Compared to this article, the New York times article ends with kurlansky’s opinion on how the old New York oysters will never come back.

Some keywords that can assist my reader is cultivate meaning to grow, or breed. Another word that I can use is pollution, which is the waste from the factory, this is what caused the extinction of oysters back then. One link that can assist my reader with this article is <https://www.newsecuritybeat.org/2020/07/world-oyster-plastic-pollution/> This shows how microplastics can be inside seafood like oyster.

from this annotated bibliography I learned a lot about the history of oysters. I learned how they used to have a nice stand in the 19th century and how they were very important to new Yorkers like a bagel is in today’s standards. Throughout my research the articles and videos answered my questions. For my project #3 I do hope to improve things with how I present my information I. I hope to have a consistent and nice formula with also fixing and improving my vocabulary in the process. I also would like to improve on my information gathering skills, because if I get better sources, it’ll be easier to compare them since they are easy to identify. In this project I had a problem with forming a variable conclusion, in the new project, I hope to make a better conclusion to close off my assignment on a good note. In conclusion, it shifted my perspective on new York’s history and brings it on a new light. I’ve never seen the New York harbor the same after this.