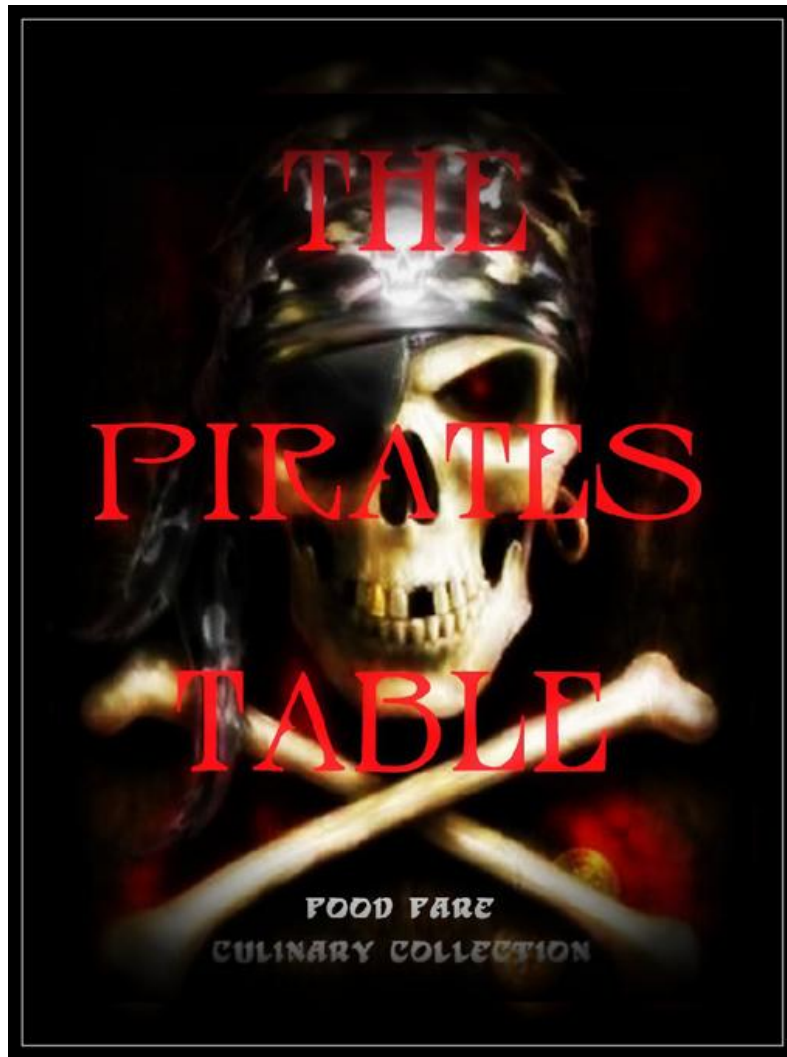


## THE PIRATES TABLE



Food Fare Culinary Collection, Volume #36  
©Food Fare

*"The Pirates Table" was written for entertainment purposes and expresses the sole opinions of the author. This e-book is not meant to be a professional chef's essay, but rather an observation about the generalities of "pirate" food and recipes from an amateur home kitchen.*

## CONTENTS

Introduction	3
Brief History of Piracy	4
Aboard Ship	7
Pirate Code of Conduct	11
Stereotypes, Films & Famous Pirates	12
Pirate Speak ( <i>Common Word &amp; Phrases</i> )	19
Pirate Kitchen ( <i>The Galley</i> )	21
RECIPES	22
Recipe Index	35
Resources & Credits	36
Food Fare Cookbooks	39
Food Fare Culinary Collection	41
About Food Fare	43

## INTRODUCTION

***The Pirates Table*** contains a brief history of pirates and piracy, pirates in popular legend, facts about pirate ships, tools and weapons, codes of conduct, sea-faring recipes, pirate terminology, pirates in the movies, and links for further study.

While there are chapters on piracy, ships, weapons, articles and pirates themselves, ***The Pirates Table*** is meant to be primarily about food, not an in-depth retelling of pirate history.

The thirty-four included recipes are a mixture of authentic pirate fare and general seafood dishes. For example, *Bombo* (spicy rum cocktail) and *Rumfustians* (mixed cocktails) were actual alcoholic beverages consumed during the height of piracy, while *Scrambled Eggs with Lobster* and *Shrimp & Scallop Fettuccine* were hardly typical meals served from the galley.

***The Pirates Table*** was written for entertainment purposes and expresses the sole opinions of the author. This e-book is not meant to be a professional chef's essay, but rather an observation about the generalities of "pirate" food and recipes from an amateur home kitchen.

***Bon Appétit, me hearties!***



## BRIEF HISTORY OF PIRACY

As long as the high seas were travelled for commerce purposes, piracy has existed in one form or another. In truth, pirates have a sullied and violent history. In encyclopedic terms, "piracy" is an act of robbery or criminal violence at sea. The word "pirate" is actually taken from the Latin term *pirata* and Greek *peirates*. It is also similar to *peril*.

Pirate crews were usually formed from petty thieves and renegades; in essence, men already on the wrong side of the law. When not at sea, pirates withdrew to safely isolated inlets, where they drank heartily and amused themselves by gambling and frolicking with women.

The *Golden Age of Piracy* is accepted by historians to span between the 1650s to the 1730s. The time frame covers three periods of strong activity, including the *Buccaneering Period* (1650-1680), *Pirate Round* (1690s) and the *Post-Spanish Succession* (1716-1726).

The earliest mention of pirates was recorded in the 14th-century BC, when "sea peoples" or "sea thieves" threatened the Aegean and Mediterranean. They were also known to kidnap young boys and girls to be sold into slavery.

Piracy was particularly rampant between the 16th and 19th-centuries throughout Europe and the Caribbean. Asia also had their fair share of sea-faring renegades. *Wokou* (Japanese) and *Zheng Yi* (1765–1807) were among the most well-known. In Europe, *Zaporizhian Sich* (Cossacks) plundered settlements in the Ottoman Empire and Crimean Khanate from the 16th through 18th centuries.

The Viking claim to piracy fame came mainly between the 8th and 12th centuries, when Scandinavian buccaneers raided Italy, North Africa and coasts of the Baltic Sea, also going as far as the Black Sea and Persia. Moors also got into the game, establishing footholds in France, Italy and the Balearic Islands.

Slavic *Narentines* lurked in the Adriatic Sea during the 7th century, when they plundered southern Italy. The *Vitalian Brotherhood* was a well-known company of pirates in the 14th century, hired by the Duke of Mecklenburg to battle against Denmark.

In 1241, English-born William Maurice was the first person known to be executed for piracy. Medieval Europe also produced Frisian pirates. Pier Gerlofs Donia and Wijerd Jelckama fought against Roman Emperor Charles V, which earned them iconic status.

The Barbary Corsairs operated from Tunis, Tripoli and Algiers - an area also known as the Barbary Coast - during the 16th to 19th centuries. While they primarily trolled the western Mediterranean, their reach also extended to West Africa's Atlantic seaboard, South America and the North Atlantic to Iceland. Along with seizing ships, the Barbary Corsairs raided coastal towns in France, Italy, the Netherlands, Portugal, Spain and the British Isles. The main objective of the raids was to capture slaves for Islamic markets in the Middle East and North Africa.



(Pictured above and below): Fight between the French *Confiance* (led by French privateer Robert Surcouf) and the *Kent* (captained by Robert Rivington) in Calcutta (Kolkata) on 7th October 1800, which resulted in the capture of the *Kent*. Portrait by Ambroise Louis Garneray (1783–1857).



In October 1800, a fight between the French *Confiance* (led by French privateer Robert Surcouf) and the *Kent* (captained by Robert Rivington) took place near Calcutta (*now known as Kolkata*). The *Confiance* was equipped with 437 men, 300 of which were sailors and soldiers. Surcouf overtook his opponent after a battle of nearly two hours. At the end of the day, 14 from the *Kent* were killed (including Rivington), while the French suffered only five losses. The capture of the *Kent* was a sensation at the time it occurred, compounded when the British Admiralty promised a hefty reward for anyone who could capture Surcouf.

As late as the 1870s, pirates who sailed Caribbean waters often targeted areas of the United States Eastern Seaboard. Blackbeard (*Edward Teach*) focused on the South, particularly South Carolina. River piracy also sprung to life during the 18th and 19th centuries, with most attacks centered along the Mississippi and Ohio River valleys. Stack Island in Mississippi became a stronghold for river pirates at various times, including Little Harpe and Samuel Mason. Another pirate lair was located in Cave-In-Rock, Illinois, which also provided a safe haven for well-known bandits, counterfeiters, highwaymen, serial killers and other outlaws.

**BUCCANEERS, PIRATES & PRIVATEERS**

What are the differences between buccaneers, pirates and privateers? The main aim of pirates was to criminally plunder and pillage, while privateers were often conducting business under letters of marque and reprisal (*lettre de marquee*) from their respective governments. "Buccaneers" was the term originally given to pirates who mainly attacked Spanish shipping fleets in the Caribbean Sea during the 17th century. Crews on buccaneer ships also tended to be larger, and were more likely to attack coastal areas. Later, *buccaneer* became the general synonym used for pirates as well.

**MODERN DAY PIRACY**

Sea piracy in the modern age is still a great concern for many coastal nations, especially in areas of the Indian Ocean, Red Sea, off the Somali coast, Singapore and the Strait of Malacca.

The modern definition of piracy includes several criteria: boarding, extortion, hostage-taking, kidnap for ransom, murder, robbery, sabotage, seizure and shipwrecking. Nowadays, pirates also make use of available technology such as cell phones, GPS, social media and sonar systems.

## ABOARD SHIP

Rank aboard a pirate ship was strictly adhered to. The typical pecking order was as follows:

- **Captain:** Commander of the pirate ship.
- **First Mate:** Captain's right-hand man who would also assume commanding role if the Captain was killed or could not perform his duties. Captains sometimes chose a quartermaster rather than a First Mate.
- **Quartermaster:** Second-in-command; also represented interests of the crew.
- **Boatswain** (*bos'n*): Similar to a chief petty officer; responsible for morale, efficiency and maintenance of the ship's anchors, cables, hull, lines, rigging and sails.
- **Gunner:** Leader of the group manning the ship's artillery.
- **Powder Monkey:** Member of the gun (*artillery*) crew.
- **Carpenter:** Responsible for repairing damage to hatches, hull, masts, seams and yards.
- **Surgeons:** Doctors, who were often kidnapped from other ships, were expected to deal with colds, fevers, medicines, sexual diseases and battle wounds which frequently required amputations.
- **Cooks:** Quite often, cooks were disabled pirates allowed to remain aboard ship if they could prepare and cook edible food for the crew.
- **Cooper** (*barrel-maker*): The copper built containers to keep gunpowder dry, food free of pests, and to prevent water and spirits from leaking into the bilge. Barrels were made with steel hoops and strong wood.
- **Musicians:** Drummers, bagpipers, trumpeters, fiddlers and accordion players provided dinner music or entertainment during uneventful days at sea. They would also play prior to and during a battle to inspire the crew.

## THE SHIPS

Some of the most famous pirate ships and their captains include:

- **Adventure** (*Edward "Blackbeard" Teach*)
- **Bachelor's Delight** (*William Dampier*)
- **Cassandra** (*John Taylor*)
- **Charles** (*John Quelch*)
- **Delight** (*Francis Spriggs*)
- **Desire** (*Thomas Cavendish*)
- **Fancy** (*Henry Every*)
- **Fortune** (*Bartholomew Roberts*)
- **Golden Hind** (*Sir Francis Drake*)
- **Good Fortune** (*Bartholomew Roberts*)
- **Happy Delivery** (*George Lowther*)
- **Liberty** (*Thomas Tew*)
- **Little Ranger** (*Bartholomew Roberts*)
- **Loyal Fortune** (*Bartholomew Roberts*)
- **Mary Anne** (*Samuel Bellamy*)
- **Neptune** (*Samuel Burgess*)
- **New York Revenge** (*William Kidd*)





- **Pearl** (*Edward England*)
- **Revenge** (*Stede Bonnet*)
- **Rising Sun** (*William Moody*)
- **Rover** (*Bartholomew Roberts*)
- **Royal Fortune** (*Bartholomew Roberts*)
- **Royal James** (*Edward England*)
- **Queen Anne's Revenge** (*Edward "Blackbeard" Teach*)
- **Sea King** (*Bartholomew Roberts*)
- **Speaker** (*John Bowen*)
- **Speedy Return** (*John Bowen*)
- **Tiger** (*Sir Richard Grenville*)
- **Victory** (*Oliver LaBouche*)
- **William** (*John Rackham*)
- **Whydah** (*Samuel Bellamy*)

Common ship-types sailed by pirates:

- **Bark** (*Baroque*): Small ship with three masts; said to be a favorite of Caribbean pirates.
- **Brigantine**: Ship with two masts; square-rigged forward. Famous brigantines include Roberts' *Good Fortune* and *Sea King*, and John Quelch's *Charles*.
- **Caravel**: Small, square-mast ship originally intended for trading.
- **Carrack**: Large, three to four-mast sailing ship.
- **Chinese Junk**: Chinese sailing vessel with flattened sails, originally built using bamboo.
- **Dhow**: Lateen-rigged single mast ship, commonly used in the Middle East.
- **Frigate**: Three-mast ship with raised forecastle and quarterdeck. Very few pirates commanded a frigate as they were often used for pirate-hunting instead.
- **Fuste** (*Fusta*): Small ship with sails and oars; mostly used by Barbary Corsairs.
- **Galleon**: Large, three-mast sailing ship with multiple decks; mainly used to transport cargo.
- **Galliot** (*Galiot*): Long, sleek and oar-driven with a flush deck; said to be favored by Barbary and Corsair pirates.
- **Galley**: Long, low ship propelled by rowers with a flush deck. Famous galleys include Captain Kidd's *Adventure Galley*.
- **Indiaman**: Large merchant ship; square-rigged with three masts.
- **Longboat**: Long rowboats carried aboard ship to provide transport to and from land.
- **Schooner**: Vessel with two or more masts, and fore-and-aft sails.
- **Shebec**: Large, fast ship with overhanging bow and stern, and three lateen-rigged masts. Said to be a favorite of Barbary pirates.
- **Sloop**: Sail boat with a single mast. Famous sloops include Blackbeard's *Adventure*, Bellamy's *Mary Anne*, Bonnet's *Revenge* and Rackham's *William*.
- **Tartan**: Fast, narrow ship with one mast, lateen mainsail and small foresail; mainly used by Barbary and Corsair pirates in the Mediterranean.

## TOOLS & WEAPONS

Some of the common tools and weapons used by pirates.



- **Belaying Pins:** Used to secure lines of rigging on a ship; made from wood or metal, the pins were also used as improvised weapons.
- **Blunderbusses:** Close-range weapons similar to *Musketoons*. Usually loaded with large pistol balls, nails or glass.
- **Boarding Axes:** Various boarding axes were used in the course of ship work, but were also utilized as lethal weapons.
- **Boarding Pikes:** Long spears with wooden handles and metal points.
- **Bucklers:** Small shields used in hand-to-hand combat.
- **Caltrops** (*aka crow's foot*): Two nails shaped into a tetrahedron; thrown at the feet to impede or stop advancing enemy.



- **Cannons:** Used aboard ship to fend off encroaching enemies.

During the height of piracy, different types of cannons were used aboard ships. The most common shots were bar & chain, bundle, canister, grape, hot iron, round shots and sangrenel (*which was a cloth bag filled with jagged pieces of iron*). Small cannons were also used, known as Swivel guns or *Patarero*.

- **Crossbows:** Little-used after being replaced by firearms, crossbows were still utilized on occasion to strike people on the decks of other ships.
- **Cutlasses:** The weapon of choice for sailors and pirates alike. Short and broad, cutlasses had straight or slightly curved blades with cupped hilts and basket-shaped guards.
- **Daggers:** Knives with sharp points which were used as both stabbing and thrusting weapons. They were known in some cultures to signify courage and daring in combat. During the Renaissance period, daggers were often part of daily dress. They were also the only weapons allowed to be carried by commoners. While daggers were plain and functional for the most part, those used by the upper class could be exquisitely designed with detailed carvings, jeweled handles and held in colorful scabbards.
- **Dirks:** Long daggers known to be used in hand-to-hand combat, especially during the *Age of Sail* (16th to 19th centuries). Naval dirks were long thrusting weapons once worn mainly by midshipmen. They later became ceremonial pieces, symbolizing badges of specific rank.
- **Flintlocks:** The flintlock mechanism was used in muskets, pistols and rifles between the 17th and 19th centuries. According to historians, the firearm-igniting mechanism was invented by French artist and inventor Marin le Bourgeois in 1610.
- **Grappling Hooks:** Multiple-fluked hooks attached to rope which could be dropped, fastened, projected, sunk or thrown by hand. The most common use aboard ship was to secure rigging for boarding.
- **Grenadoes** (*grenades*): Hollow iron balls filled with explosive powder and capped with fuses. Most had a slight dimple on the bottom to prevent rolling on deck, with a hole on top for the fuse. The fuse usually consisted of a tapered length of wood inserted into the hole.
- **Marlinspikes:** Typically used for rope work (*splicing, untying knots*), but the metal cone tip could also be bandied as a weapon.
- **Matchlock:** Known to be the first invented lock to support the firing of a hand-held firearm.
- **Musket:** Muzzle-loaded early model of the rifle with a smooth-bore barrel; typically used by pirates for long-range sniper shots.
- **Musketoons:** Short variety of a musket rifle; close-range weapon easier to handle because of its small size (*eight to ten pounds*).

- **Rapiers:** Slender swords with sharp points and protected hilts; mainly used as a thrusting weapon.
- **Scimitars:** Curved backsword often depicted with visual stereotypes of pirates. In truth, the scimitar (*saif*) was originally developed in the Middle East. Also known as *kilij*, *nimcha*, *pulwar*, *shamshir* and *talwar*.
- **Snaphance:** Predecessor of the flintlock, snaphances implemented the firing mechanisms of guns. Term derived from the Dutch word *Schnapphahn* (snapping lever).
- **Wheel-Locks:** Reportedly invented in 1517 by Johann Kiefuss of Nuremberg, wheel-locks were friction-wheeled mechanisms which caused sparks for arms firing. They were eventually replaced by snaphances and flintlocks.

## THE PIRATE CODE OF CONDUCT (*Articles of Agreement*)

Originally known as *Chasse-Partie*, *Charter Party*, *Custom of the Coast* or *Jamaica Discipline*, the pirate **Articles of Agreement** (*code of conduct*) varied under different ship captains. In general, the articles were meant to govern the behavior of pirates, including the division of treasure, injury compensation and forms of reprimand and discipline. The first articles were said to be written by Portuguese pirate, Bartolomeu Portugues, in the 17th-century.

Most pirate articles did not survive history, mainly because they were destroyed by pirates themselves upon imminent capture or surrender. However, two books shed light on specific articles as they were written: *The Buccaneers of America* by Alexandre Exquemelin (1678) and *A General History of the Robberies & Murders of the Most Notorious Pyrates* by Charles Johnson (1724).

Examples of articles enforced by Captain Henry Morgan survive from the 17th-century:

- **ARTICLE I:** *Every man has a vote in affairs of moment; has equal title to the fresh provisions or strong liquors, at any time seized, and may use them at pleasure, unless a scarcity makes necessary, for the good of all, to vote a retrenchment.*
- **ARTICLE II:** *Every man to be called fairly in turn, by list, on board of prizes because, they were on these occasions allowed a shift of clothes: but if they defrauded the company to the value of a dollar in plate, jewels, or money, marooning was their punishment. If the robbery was only betwixt one another, they contented themselves with slitting the ears and nose of him that was guilty, and set him on shore, not in an uninhabited place, but somewhere, where he was sure to encounter hardships.*
- **ARTICLE III:** *No person to game at cards or dice for money.*
- **ARTICLE IV:** *The lights and candles to be put out at eight o'clock at night: if any of the crew, after that hour still remained inclined for drinking, they were to do it on the open deck.*
- **ARTICLE V:** *To keep their peace, pistols and cutlass clean and fit for service.*
- **ARTICLE VI:** *No boy or woman to be allowed amongst them. If any man is found seducing any of the latter sex, and carries her to sea, disguised, he is to suffer death.*
- **ARTICLE VII:** *To desert ship or quarters in battle is punishable by death or marooning.*
- **ARTICLE VIII:** *No striking one another on board, but every man's quarrels to be ended on shore, at sword and pistol.*
- **ARTICLE IX:** *No man to talk of breaking up their way of living, till each has shared £1,000. If in order to this, should any man lose a limb or become a cripple in their service, he is to have 800 dollars out of the public stock, and for lesser hurts, proportionately.*
- **ARTICLE X:** *The captain and quartermaster to receive two shares of prize: the master, boatswain and gunner, one share and a half and other officer's one and a quarter.*
- **ARTICLE XI:** *The musicians to have rest on the Sabbath Day, only by night, but the other six days and nights, not without special favor.*

\*Articles text from "A General History of the Robberies & Murders of the Most Notorious Pyrates" by Captain Charles Johnson (*published 1724, Charles Rivington*).

## STEREOTYPES, FILMS & FAMOUS PIRATES



### STEREOTYPES

Characteristics commonly associated with a stereotypical pirate include rotten or missing teeth, beards, bicorn hats, cutlasses (swords), earrings, eye-patches, hooks for hands, Jolly Roger symbols and flags (*skull & crossbones*), long and colorful head scarves, Navy jackets, parrots, peg-legs and tall black boots.

### FILMS

Pirates have also been popularized in films, some of which include *The Sea Hawk* (1940, starring Errol Flynn); *The Black Swan* (1942, starring Tyrone Power); *Anne of the Indies* (1951, starring Jean Peters); *Blackbeard the Pirate* (1952, starring Robert Newton); *A High Wind in Jamaica* (1965, starring Anthony Quinn); *Blackbeard's Ghost* (1968, starring Peter Ustinov); *Treasure Island* (1972, starring Orson Welles); *Swashbuckler* (1976, starring Robert Shaw); *The Island* (1980, starring Michael Caine); *Nate & Hayes* (1983, starring Tommy Lee Jones); *Treasure Island* (1990, starring Charlton Heston); *Hook* (1991, starring Dustin Hoffman); among many others. Perhaps the most well-known pirate movies are films in the *Pirates of the Caribbean* series starring Johnny Depp (*The Curse of the Black Pearl*, *Dead Man's Chest*, *At World's End*, *On Stranger Tides* and *Dead Men Tell No Tales*). Reportedly, a sixth film in the series is scheduled for a reboot in 2024.



### FAMOUS PIRATES

Learn about famous pirates through history.

- **Samuel Bellamy** (aka *Black Bellamy*, *Black Sam* or *Prince of Pirates*; 1689-1717)

Bellamy was born in England, where his mother died shortly after giving birth to him. He travelled to Cape Code, Massachusetts at a young age. Bellamy went on to become a crew member of the *Mary Anne*, which was commanded by Captain Benjamin Hornigold (whose first mate was Edward "Blackbeard" Teach). After Hornigold was disposed as captain in 1716, remaining crew members elected Bellamy as their new leader. Later, Bellamy also captained the *Sultana* and the galley ship *Whydah Gally*. Bellamy was known to be merciful to those he captured during raids. Just two months after acquiring *Whydah Gally* in 1717, Bellamy was killed during a violent storm off the coast of Cape Cod. In 1984, the wreckage of *Whydah Gally* was discovered. The ship's hold contained large quantities of gold, indigo, ivory and pound sterling, which marked Bellamy's place in history as the wealthiest pirate.

- **Stede Bonnet** (aka *The Gentleman Pirate*; 1688-1718)

Bonnet was born into a wealthy family on Barbados, where he inherited the family estate in 1694. However, by 1717 Bonnet had turned to piracy. His ship *Revenge* lurked along the Eastern Seaboard (USA), where he captured or burned other sailing vessels. After being wounded during an encounter with a Spanish warship, Bonnet recuperated in Nassau, where he also met Edward "Blackbeard" Teach. During 1717, Bonnet and Blackbeard

plundered ships together near Delaware Bay and in the Caribbean. The two pirates went their separate ways near the end of 1717, after which Bonnet tried to forsake a life of crime. It wasn't until the summer of 1718 when Bonnet took up piracy again, at one point captaining *Queen Anne's Revenge*. He later took on the alias "Captain Thomas," changing the *Revenge's* name to *Royal James*. After a battle with Colonel William Rhett in Cape Fear River, Bonnet and his men surrendered. In November 1718, Bonnet was brought to trial in Charleston, South Carolina. He was sentenced to death, and hanged less than one month later.

- **Anne Bonny** (aka *Anney*; 1702-1782)

Bonny was born in Ireland, but traveled to the New World at a young age. Her father William Cormac became a successful merchant in South Carolina, where he managed to accumulate a great deal of wealth. Red-headed and fiery, Anne reportedly stabbed a servant girl when she was barely thirteen years old. Anne married a little-known pirate named James Bonny, after which she was disowned by her father. By 1718, the couple had moved to Nassau, Bahamas, a known sanctuary for English pirates at the time. James Bonny became an informant for the governor. Meanwhile, Anne mingled with pirates on the island, eventually befriending John (*Calico Jack*) Rackham. The two fell in love, running away together to live as pirates. They joined forces with Mary Read to steal the sloop *Revenge*, later capturing other ships and scoring impressive treasures. In 1720, the threesome was captured and brought to trial in Jamaica. Rackham was hanged, but both Anne and Mary Read were spared after claiming to be pregnant. There are historical disputes as to Anne's eventual fate. Some claim she simply disappeared, while others insist she was released from Jamaican prison thanks to her father's business connections. The second account also claims she returned to South Carolina, where she married a local man named Joseph Burleigh and bore ten children. Anne Bonny allegedly lived to the ripe old age of eighty-one, and was buried in York County, Virginia.



- **Edward England** (aka *Edward Seegar*; died 1720)

Born in Ireland, Edward became active as a pirate in Jamaica as a mate aboard the *Lark* in 1718. A few years later, he joined forces with Oliver La Buse. They succeeded in capturing the vessel belonging to veteran Scottish seaman James Macrae. Because Edward spared the life of Macrae, his crew rebelled and voted to have him ousted as captain. Edward was marooned on Mauritius Island for a time, but eventually made his way to St. Augustine's Bay, Madagascar. He survived for a brief period through beggary, but died near the end of 1720.

- **Henry Every** (aka *Long Ben*; 1659-1696)

Devon-born Henry Every served in the Royal Navy from 1689 to 1690, after which he turned to slave-trading in Africa. Historians note Every traded under the protection of governors Cadwallader Jones (*Bahamas*) and Issac Richier (*Bermuda*) for two years. In



1693, Every was hired by King Charles II of Spain to follow French ships in the West Indies. When the Spanish king failed to pay the wages of Every and his crew, they mutinied. Every took over the royal sailing vessel, renaming it the *Fancy*, and went on to the African coast. In Maio, Every committed his first acts of piracy when he plundered three English merchant ships. In 1695, Every managed to capture the Grand Mughal vessels *Ganj-i-sawai* and *Fateh Muhammed* in the Arabian Sea. The ships gave over nearly £600,000 in treasure, rendering Every the richest pirate in the world. After large bounties were placed on their heads, Every and his crew fled to the Bahamas. However, Every eluded capture. Records of his existence vanished after 1696. Many historians believe he changed his name, and then lived out his life quietly in Britain or on an unknown tropical island.

• **William Kidd** (aka *Captain Kidd*; 1645-1701)

Born in Scotland in 1645, the first historical mention of Captain Kidd did not occur until 1689, when he was a crew member of a pirate ship sailing off the Caribbean. Apparently, Kidd and the rest of the crew mutinied and renamed their ship *Blessed William*. Later, they joined a small fleet led to defend Nevis Island from the French. Afterward, Kidd went on to New York City, where he married wealthy socialite Sarah Bradley Cox Oort in 1691. It is believed Kidd also helped build Trinity Church in New York. In 1695, Governor Richard Coote (*Earl of Bellomont*) asked Captain Kidd to attack all those associated with pirates. He was outfitted with the sailing vessel *Adventure Galley*, and given letters of marque by King William III of England. Upon arrival in the Cape of Good Hope in 1696, several of Kidd's crew members died of cholera and the *Adventure Galley* developed several leaks. His seeming reluctance to attack and capture pirates made the Royal Navy suspicious, which led them to believe Kidd himself was a pirate. In 1698, Captain Kidd took the Armenian ship *Quedagh Merchant*, which was full of muslins, satins and silks, as well as gold and silver. He renamed the vessel *Adventure Prize* and sailed for Madagascar, where most of his crew abandoned him for Captain Robert Culliford of the *Mocha Frigate*. Returning to America, Captain Kidd was arrested in Boston. He was later sent to England for prosecution on charges of piracy and the murder of his *Adventure Galley* crewman William Moore. He was hanged in London on May 23, 1701.



• **Lady Killigrew** (aka *Elizabeth Trewinnard*; 1525-1582)

Born Elizabeth Trewinnard, Lady Killigrew was the oldest daughter of James and Phillipa Trewinnard of St. Erth, Cornwall. She married Sir John Killigrew, by whom she had ten children. Sir John controlled most of the shipping in the Arwenack (now *Falmouth*) area, where he and Elizabeth preyed on rich cargo ships. They also bribed harbormasters and other officials with large fees in order to keep their ventures quiet. After her husband died in 1567, Elizabeth went on with the illicit activities. Most historians believe she never took part in actual criminal raids, but she was arrested for receiving stolen goods in 1582. She was sentenced to death at trial, but later pardoned by Queen Elizabeth I.

- **Jean Laffite** (aka *Terror of the Gulf*; 1776-1823)

Thought to be born in the French colony of Saint-Domingue in 1776, Jean Lafitte and his family relocated to New Orleans sometime during the 1780s. Jean and his older brother Pierre became privateers. After the US government began enforcement of the *Embargo Act* in 1808, the Laffite brothers continued their smuggling operation from Barataria Bay in the Gulf of Mexico. Several years later, they hired Captain Trey Cook to run a newly-purchased schooner ship. Their first booty came from a Spanish brig, which they renamed *Dorada*. Over time they also acquired more ships, including *La Diligent* and *Petit Milan*. In 1812, Jean was charged with violation of revenue law. He failed to appear at trial. General Andrew Jackson accepted Lafitte's maritime assistance during combat with the British in 1814, after which he was pardoned but barred from Barataria Bay. Lafitte settled in the Spanish-occupied Texas territory for a time, where both Jean and Pierre established a pirate colony known as *Campeche* on Galveston Island. They were eventually forced out of Galveston, yet not before burning down the settlement. Jean Lafitte ended his days by pirating Central American ports with his brother Pierre, until his death in 1823 in Yucatán.



- **Edward Lowe** (aka *Ned Lowe*; 1690–1724)

Ned Lowe was born into extreme poverty in Westminster, London, taking to common thievery at an early age. Later, he migrated to Boston, Massachusetts, where his wife died in childbirth in 1719. Two years later Lowe became a pirate, working the Azores and regions of the Caribbean and New England. He was known to have captured more than one hundred ships, burning most of them in the process. Some of the ships under his command included *Ranger*, *Rebecca*, *Rose Pink* and *Merry Christmas*. Lowe was also known to be one of the most vicious pirates in history, seeming to enjoy brutal torture before killing his victims. Various historical accounts claim he burned a French cook alive, saying he was a "greasy fellow who would fry well." Other forms of brutality entailed "mutilations, disembowelings, decapitations and slaughter." While there are varying claims about the true nature of Lowe's eventual death, author Charles Ellms (*The Pirates Own Book Authentic Narratives of the Most Celebrated Sea Robbers*, 1837) suggests Lowe was set adrift by the crew of the *Merry Christmas*. Apparently, Lowe was rescued by a French ship. He was brought to trial in Martinique in 1724, after which he was hanged.

- **Henry Morgan** (1635-1688)

Born in Wales, Henry Morgan had a distinguished career as an Admiral in the English Royal Navy before turning to piracy. He went to Jamaica in 1658, where he took part in Oliver Cromwell's plan (known as the *Western Design*) to invade Hispaniola Island, which comprised both the Dominican Republic and Haiti. The governor of Jamaica, Sir Thomas Modyford, sent Morgan on Cuban expeditions to capture Spanish prisoners through 1667-1669, which included Puerto Principe. Morgan also took Portobelo in Panama, although he later accepted a large





ransom from the Panamanian governor to withdraw. However, Morgan returned in 1671 with land and sea forces. After taking more than one hundred thousand pounds in booty, Morgan and his men burned down the city and all of its residents. Because of his barbaric actions, Morgan was remanded to England the next year. He was knighted before returning to Jamaica in 1675, where he took the post of Lieutenant Governor. He was later dismissed from the Jamaican Council by Governor Thomas Lynch. Morgan's health began to deteriorate in 1681, when he was diagnosed with either dropsy or tuberculosis. He died on August 25, 1688. Some historians believe his death may have been caused by liver failure due to heavy drinking throughout his lifetime. He was buried in Palisadoes Cemetery, which later sank beneath the sea following an earthquake in 1692.

• **Grace O'Malley** (aka *Granuaile* or *Sea Queen of Connaught*; 1530-1603)

Born near Clew Bay in County Mayo, Grace was the daughter of sea captain Eoghan Dubhdara Ó Máille (Owen O'Malley). According to legend, Grace always wanted to be a sailor. When her father refused to take her on a sea journey aboard one of his ships, she cut her hair and dressed in male clothes. Later, Grace would accompany her father on many of his trading missions. In 1546, Grace married Dónal O'Flaherty and bore him three children: Owen, Margaret and Murrough. After Dónal was killed in battle, his men were so loyal to Grace that they followed her back to Clare Island. Grace married Irish chieftain Rídeárd an Iarainn Bourke ("Iron Richard") in 1566. Their only son, Theobald, was later knighted by Charles I as Sir Theobald Bourke, Viscount Mayo. As she grew older and more experienced, Grace acquired her own fleet of ships. She also managed to amass several islands and castles on the west coast of Ireland. Grace recruited men from Ireland and Scotland for her crews, who aided her in attacking ships as far away as Waterford along with shoreline fortresses and castles. At one point, she also demanded money or treasure from ships hoping to gain safe passage through the waters near her estates. Resistance was often met with violent or fatal skirmishes. When her sons Murrough and Theobald were taken captive by Sir Richard Bingham (*Governor of Connacht*) in 1593, Grace went to England to petition Queen Elizabeth I for their release. After debating over a list of demands, Elizabeth agreed to release Murrough and Theobald. Grace continued her support of Irish rebellions through the *Nine Years War* (1594-1603). She reportedly retired to Rockfleet Castle in County Mayo, where she died in 1603.



• **John Rackham** (aka *Calico Jack*; 1682-1720)

John Rackham was born in Cuba to English parents. Little is known about his early life, although his name appears in records from 1718, when he was a quartermaster on Captain Charles Vane's sloop *Ranger*. Later that same year, John and the rest of the crew voted out Vane, whereupon John became the new captain. At first, John raided small vessels near shore. In 1719, he and his crew sailed to the Bahamas (Nassau), where pirates were known to be given clemency by Governor Woodes Rogers. That same year, John captured the merchant ship *Kingston*. However, the vessel was stolen back by bounty hunters hired by Port Royal merchants. John and his crew returned to Nassau to plead for pardons from

Governor Rogers, which he granted. In 1720, John seized several fishing vessels near Jamaica, where he also terrorized locals along the northern coastline. Not long afterward, John's ship was attacked and captured by an armed sloop led by pirate hunter Jonathan Barnet. Once back in Jamaica, John was sentenced and hung on November 18, 1720 in Port Royal. John's two female crew members Anne Bonny and Mary Read – who were both thought to be his lovers – were spared.

- **Mary Read (1692-1720)**

Mary was born outside of wedlock to the widow of a sea captain. In order to receive financial support from a paternal grandmother, Mary dressed as a boy to convince everyone she was her older brother Mark, who had died. Still dressing as a boy, Mary found work on a ship. She later joined the military, where she proved her skill in battle during the *Nine Years War* before marrying a Flemish soldier. The couple acquired an inn named the *Three Horseshoes* near Breda Castle in The Netherlands. However, after the early death of her husband, Mary resumed dressing like a man and joined military service in Holland. Following a short stint in peacetime, she left for the West Indies aboard a ship which was ultimately captured by pirates, who forced her to join them. In 1720, still dressed in male clothes, she became part of the crew manned by John "Calico Jack" Rackham and his lover, Anne Bonny. When Rackham's ship was captured by pirate hunter Jonathan Barnet, Mary allegedly shot and killed one of the crew members when he refused to fight off Barnet. Rackham, Bonny and Mary were brought to trial in Jamaica, where they were sentenced to hang. Mary was granted a slight reprieve after claiming she was pregnant. It is thought she died in prison in April 1721, after suffering childbirth fever.

- **Bartholomew Roberts (aka *Great Pirate Roberts* or *Black Bart*; 1682-1722)**

Not to be confused with Wild West outlaw *Black Bart*, John (Black Bart) Roberts was born in Wales. Some historians believe he went to sea as early as 1695. However, records of his maritime existence did not surface until 1718, when he was crewmate aboard a sloop in Barbados. By 1719, he was a crew member under Captain Howell Davis on the *Royal James*. After Davis was ambushed and killed, Roberts was elected captain. He raided ships off the Americas and West Africa between 1719 and 1722, becoming one of the most successful pirates with 470 vessels taken during the course of his career. He was also known to dress in the finest clothes and jewelry. He detested drunkenness at sea. Unlike most pirates of his day, he preferred drinking tea rather than the prerequisite rum. His crew was said to be unfailingly loyal, admiring his bravery and courage. Roberts was killed on Cape Lopez in February 1722 during a battle with *HMS Swallow*, which was captained by British Admiral of the Fleet Sir Chaloner Ogle. Ahead of the battle, Roberts outfitted himself in the finest of clothes. Captain Charles Johnson wrote about Roberts in his book "A General History of the Robberies & Murders of the Most Notorious Pyrates" (1724): "*Roberts himself made a gallant figure, at the time of the engagement, being dressed in a rich crimson damask waistcoat and breeches, a red feather in his hat, a gold chain round his neck, with a diamond cross hanging to it, a sword in his hand, and two pairs of pistols slung over his shoulders.*" Roberts was struck in the throat by grapeshot during the battle with *HMS Swallow* in 1722. Before his corpse could be taken by Ogle, crew members weighed down and wrapped his body in a ship's sail and threw it overboard. He was never found.

- **Edward Teach** (aka *Blackbeard*; 1680-1718)

Perhaps the most famous of all pirates, Edward "Blackbeard" Teach was reportedly born in Bristol, England in 1680. Little is known about his early life. His surname of Teach is also often disputed, with some historians claiming it was more likely a form of Tack, Thache, Thatch, Thack or Theach. Whatever the case, Edward would eventually become renowned for his rather flamboyant appearance.

Captain Charles Johnson, author of the book "A General History of the Robberies & Murders of the Most Notorious Pyrates" (1724), described Teach thusly:

*So our heroe, Captain Teach, assumed the cognomen of Blackbeard, from that large quantity of hair, which, like a frightful meteor, covered his whole face, and frightened America more than any Comet that has appeared there a long time. This beard was black, which he suffered to grow of an extravagant length; as to breadth, it came up to his eyes; he was accustomed to twist it with ribbons, in small tails, after the manner of our Ramilies Wiggs, and turn them about his ears. He wears a sling over his shoulders, with three brace of pistols, hanging in holsters like bandoliers; and stuck lighted matches under his hat. Such a figure that imagination cannot form an idea of a fury from hell to look more frightful.*



Reportedly, Blackbeard worked as a sailor during Queen Anne's War (1702–1713) before arriving in the Bahamas in 1716. He joined the crew of Captain Benjamin Hornigold, who later gave him command of a plundered vessel he renamed *Queen Anne's Revenge*. He later acquired more ships, the most notable of which was the 80-ton trading sloop *Adventure*. He pillaged along the Virginia and Carolina coasts, as well as in the Caribbean Sea. For a brief time, Blackbeard partnered with Stede Bonnet on runs along the South Carolina coast. At the height of his career, Blackbeard commanded nearly seven hundred men.



Blackbeard established his base in Ocracoke Inlet, North Carolina sometime in 1718, shortly after running *Queen Anne's Revenge* aground. A British naval force led by Lieutenant Robert Maynard attacked the inlet, where Blackbeard died on November 22, 1718 after suffering multiple sword and gunshot wounds. Lieutenant Maynard ordered Blackbeard's head to be cut off, after which his body was thrown overboard. The head was displayed on the bowsprit of his ship.

Despite his rather fearsome and notorious reputation, Blackbeard was never known to murder anyone. Some historians also claim he had more than fourteen wives during his lifetime.

## PIRATE SPEAK (*Common Word & Phrases*)

### COMMON WORDS

- **Aaarrggghh!** Expression of discontent or disgust; simultaneously, it can also mean agreement or happiness.
- **Ahoy!** Hello!
- **Aye:** Yes.
- **Blimey!** Expression of surprise.
- **Booty:** Treasure.
- **Bucko:** Friend.
- **Cackle Fruit:** Hen's eggs.
- **Cat O'Nine Tails:** Whip with nine strands.
- **Clap of Thunder:** Strong alcoholic drink.
- **Davy Jones's Locker:** Graveyard for people killed or drowned at the sea.
- **Grog:** Alcoholic beverage; usually rum diluted with water.
- **Grog Blossom:** Redness on the nose or face of someone who drinks spirits to excess.
- **Hang the jib:** To pout or frown.
- **Hearties:** Friends.
- **Hempen Halter:** Noose for hanging.
- **Hornswaggle:** To defraud or cheat out of money or belongings.
- **Jacob's Ladder:** Rope ladder used to climb aboard ship.
- **Jolly Roger:** Pirate flag with white skull and crossbones over black.
- **Landlubber:** Land lover.
- **Matey:** Cheerful greeting to fellow pirate.
- **Old Salt:** Experienced sailor.
- **Picaroon:** Scoundrel.
- **Pillage:** To rob of goods by force, especially in time of war; plunder.
- **Plunder:** To take booty; rob.
- **Pressgang:** Company of men who force others into service on a pirate ship.
- **Rope's End:** Flogging.
- **Run a rig:** To play a trick.
- **Sallywag:** Villainous or mischievous person.
- **Scurvy dog:** Term used to insult another.
- **Scuttle:** Sink a ship.
- **Seadog:** Old pirate or sailor.
- **Sea Legs:** Getting one's balance aboard ship.
- **Shark bait:** Soon to die.
- **Six pounders:** Cannons.
- **Smartly:** Quickly.
- **Spyglass:** Telescope.
- **Squiffy:** Tipsy.
- **Swab:** To clean the deck of a ship.

### COMMON PHRASES

*Some phrases are self-explanatory.*

- ***A friend can betray you, but an enemy will always stay the same.***
- ***All hands hoay!*** (*All hands on deck!*).

- **Batten down the hatches.**
- **Blow the man down!**
- **Dead men tell no tales.**
- **Feed the fish** (*soon to die*).
- **Hang 'im from the yardarm!**
- **Heave Ho!** (*put some muscle into it*).
- **Heave To!** (*come to a halt*).
- **Let's drink grog before the fog.**
- **Loaded to the gunwalls** (*to be drunk*).
- **Run a shot across the bow:** Command to fire a warning shot.
- **Sail ho!** (*another ship is in view*).
- **Shiver me timbers!** (*expression of surprise or strong emotion*).
- **Sink me!** (*expression of surprise*).
- **Son of a Biscuit Eater** (*sanitized profanity for "son of a bitch"*).
- **Splice the mainbrace!** (*Give the crew a drink!*).
- **Take a caulk:** Take a nap.
- **Thar she blows!** (*whale-sighting*).
- **Three sheets to the wind:** Someone who is very drunk. "One sheet" is mildly drunk, while "four sheets" is near to passing out.
- **Touch my loot, feel my boot.**
- **Walk the plank:** Punishment in which a person walks off the gangplank into the sea.
- **Weigh anchor and hoist the mizzen!**
- **Yo-Ho-Ho!** (*exclamation to demand attention*).



"Walking the Plank." Sketch by Howard Pyle (1887); first appeared in "Buccaneers & Marooners of the Spanish Main" (*Harper's Magazine*).



## PIRATE KITCHEN (*The Galley*)

Kitchens aboard ships were also known as galleys. To maximize limited space, cabinets and longitudinal units were built overhead for storage, while cooking pots hung from hooks in the walls. Stoves in below-deck galleys were typically *gimballed* (fitted with pivot support) to prevent spillage.

However, most pirate ships did not have established cooking areas. Food preparation often took place over a "sandbox" on deck (*camboose*), where cauldrons could be suspended above the fire. Wood stoves were also used, with tiles or bricks placed underneath to prevent fire from spreading to wooden ship timbers. As cauldrons and wood-burning stoves could easily be tossed about during bad weather, cooking was usually undertaken during periods of calm sea waters. Therefore, hot meals were not served on a specific schedule but taken whenever possible.



Fresh drinking water was hard to come by, so pirates made do with generous portions of ale and rum. Because they were often at sea for long periods of time, fresh meat and vegetables were not common due to lack of proper cold storage. Most pirates subsisted on dry beans, grains, pickled food and salted meats. The absence of a healthy diet accounted for scurvy amongst pirates, a debilitating condition caused by a deficiency of Vitamin C which often led to death.

A staple food aboard a pirate ship was *Hard Tack* (also known as *Sea Biscuits*). The hard biscuits were sometimes softened by being soaked and boiled in rum and brown sugar to produce a mixture similar to porridge. Sea turtles were considered a great delicacy on pirate ships, likened to the richness of beef. As they were at sea, fish was a common edible. Other foods consumed, often indigenous to their environment, might include papayas, pineapples, plantains and yams.

Pirates were known to prefer eating with their fingers rather than using utensils.

## PIRATE RECIPES



### Blackbeard's Crab Cakes

- 1 LB lump crabmeat
- 1-1/2 TBS dry breadcrumbs
- 1-1/2 TBS seafood seasoning (*recipe on page 30*)
- 2 tsp. fresh parsley, chopped
- Salt & black pepper to taste
- 1 egg
- 2 TBS mayonnaise
- 1 tsp. Dijon mustard

In a bowl, mix together crabmeat, breadcrumbs, seafood seasoning, parsley, salt and pepper. In another bowl, beat egg with mayonnaise and Dijon mustard. Stir egg mixture into crabmeat mixture; shape into six patties. Lightly grease a baking sheet. Arrange patties on baking sheet; refrigerate for thirty minutes. Heat oven to 400-degrees F. Bake the crab patties until golden brown, about thirty minutes. Serve.

### Bombo (*spicy rum cocktail, aka Bumboo*)

- 2 ozs. dark rum
- 1 oz. cold water
- 1/2 tsp. lemon juice
- 1/2 tsp. grenadine
- 2 sugar cubes
- 1/4 tsp. cinnamon
- 1/4 tsp. nutmeg

Combine all ingredients in a tall glass or cocktail shaker. Stir or shake to blend. Serve. **Note:** Traditional *Bombo* does not contain ice, but ice cubes can be added if desired.

### Captain's Crunch Cookies

- 1-1/2 C corn or oat breakfast cereal (*re: Captain Crunch*)
- 1-1/2 C bread flour
- 1-1/2 tsp. baking powder
- 1/2 tsp. baking soda
- 1/2 C butter, softened
- 1/3 C butter-flavored shortening
- 1/2 C brown sugar, packed
- 1/2 C white sugar
- 2 eggs
- 1 TBS vanilla

Preheat oven to 350-degrees F. Grease three baking sheets. Process cereal in a food processor or blender until it becomes a fine crumb texture. In a bowl, whisk together cereal crumbs, bread flour, baking powder and baking soda. Set aside. In another bowl, beat



together the butter, shortening, brown sugar and white sugar with an electric mixer until smooth. Add eggs and vanilla, mixing well. Combine cereal and butter mixtures until just incorporated. Drop by heaping spoonfuls onto prepared baking sheets. Bake until edges are golden, about twelve minutes. Allow cookies to cool on baking sheets for about one minute before transferring to a wire rack to cool completely.

### Chicken in Mead

- 4 chicken legs & thighs
- 2 TBS olive oil
- 1 TBS butter
- 1 small onion, chopped
- 6 button mushrooms, sliced
- 3 sprigs fresh parsley, finely chopped
- 1 tsp. lemon juice
- 1/2 C Mead (*honey*) wine
- Salt & black pepper to taste

Preheat oven to 375-degrees F. In a large skillet, cook chicken in olive oil and butter until browned. Place chicken in a single layer in a casserole dish. To skillet, add chopped onion and cook for two or three minutes. Add sliced mushrooms, parsley, lemon juice, mead, salt and black pepper. Cook for an additional three minutes, stirring frequently. Pour mixture over chicken in casserole dish. Cover and bake for about one hour, or until chicken is tender and fully cooked. Serve.

### Clam Chowder (*New England*)

- 1 quart clams
- 3 C water
- 2 slices of salt pork, chopped
- 1 medium onion, sliced
- 4 medium potatoes, peeled & cubed
- 3 TBS butter
- 1-3/4 C cream
- 1 TBS salt
- Black pepper to taste
- Fresh parsley, chopped (*for garnish*)



Combine the clams and water in a large cooking pot, and heat to a boil. Drain the clams, reserving the broth. Chop the clams into small pieces, and set aside. In a frying pan, cook the salt pork until it is lightly browned. Stir in the onion, and cook until translucent. Transfer the cooked salt pork and onions back into the large cooking pot, and mix in the clam broth and potatoes. Simmer, stirring occasionally, until the potatoes are tender. Then mix in the butter, cream, salt, black pepper and clams. Heat but don't boil, and serve immediately. Garnish with chopped parsley.

### Coconut Shrimp

- 1 egg
- 1/2 C all-purpose flour
- 2/3 C beer
- 1-1/2 tsp. baking powder
- 1/4 C all-purpose flour
- 2 C flaked coconut
- 24 shrimp, peeled & deveined
- 3 C oil (*for frying*)

In medium bowl, combine egg, 1/2 cup flour, beer and baking powder. Place 1/4 cup flour and flaked coconut in two separate bowls. Holding shrimp by the tail, dredge in flour (shake to remove excess). Dip shrimp in egg and beer mixture; allow excess to drip off. Roll shrimp in coconut. Place on a baking sheet lined with waxed paper. Refrigerate for about thirty minutes. Heat oil to 350-degrees F in an electric skillet or deep-fryer. Fry shrimp in manageable batches, cooking for two or three minutes, turning once, or until golden brown. Place cooked shrimp on paper towels to drain. Arrange on a large platter before serving.

### Cracker Pirate Smear

- 1 C celery, chopped
- 1 medium onion, chopped
- 1 green bell pepper, seeded & chopped
- 1 can (6-1/2 oz.) shrimp, drained & rinsed
- 1 can (6-1/2 oz.) can crabmeat, drained & rinsed
- 1 C mayonnaise
- 1 TBS Worcestershire sauce
- 1 C cracker crumbs

Combine all ingredients in a greased baking dish or bowl. Bake at 350-degrees F for about twenty minutes. Allow to cool. **Suggestion:** Serve with saltine crackers, *Keebler Town House* crackers, *Nabisco Wheat Thins*, or *Nabisco Ritz Snack Crackers*.

### Ginger Rum

- 2 ozs. dark rum
- 10 ozs. ginger beer
- 1 oz. soda water
- 1 tsp fresh ginger, minced
- 8 ice cubes

Mix together all ingredients (except ice cubes) in a tall drinking glass. Stir vigorously to mix well. Add ice cubes. Serve.

### Glogg (*Mulled Wine*)

- 5 whole white cardamom pods, cracked
- 2 whole cloves

- 1" piece cinnamon stick
- 1 tsp. dried orange peel
- 2 TBS brown sugar
- 1/3 C Madeira wine
- 1 C red wine (*or burgundy*)

Place all ingredients in a cooking pot. Heat slowly, but do not boil. Strain and serve. **Note:** For stronger flavor, allow the spices steep for several hours (or overnight); strain, and gently re-heat.

### **Hard Tack** (*Sea Biscuits*)

- 2 C flour
- 1/2 to 3/4 C water
- 6 pinches of salt
- 1 TBS shortening (*optional*)



Preheat oven to 400-degrees F. In a large bowl, mix all ingredients into a batter. Mix well, using hands if necessary. Press dough onto a cookie sheet to a thickness of 1/2-inch. Bake for one hour. Remove from oven. Cut dough into 3-inch squares. Punch four rows of holes with a fork (four holes per row into dough). Turn the biscuits; bake an additional thirty minutes. Allow to cool slightly before serving.

### **Honey Cake**

- 1 C sliced almonds
- 1-1/4 C whole wheat flour
- 3/4 C all-purpose flour
- 1/2 tsp. baking soda
- 1/2 tsp. salt
- 3/4 C unsalted butter, room temperature
- 1 C honey
- 4 large eggs
- 1/4 C sour cream or plain yogurt
- Powdered sugar (*optional*)

Preheat the oven to 325-degrees F. Lightly grease a 9-inch round cake pan. Sprinkle 3/4 cup of the sliced almonds in bottom of the pan, reserving 1/4 cup for the batter. In a bowl, whisk together flours, baking soda, and salt; set aside. In another bowl, mix together butter, honey and eggs. Stir in reserved flour mixture. Add sour cream or plain yogurt and reserved almonds. Mix well. Pour batter over the almonds in the prepared pan. Bake for fifty to fifty-five minutes, or until cake pulls away from the edge of the pan. Remove from oven and cool on a wire rack for fifteen minutes. Invert cake onto a serving plate. Allow to cool before serving. Dust top of cake with powdered sugar, if desired. Serve.

### **Hot Buttered Rum**

- 1 tsp. brown sugar

- 1/4 C boiling water
- 1/4 C dark rum
- 1 TBS butter
- Nutmeg

Place all of the ingredients in a hot tumbler or large mug. Mix well. Sprinkle nutmeg on top, and serve at once.

### Lobster Bisque

- 1 C chicken broth
- 1 small onion, sliced
- 2 TBS butter
- 2 TBS all-purpose flour
- 2 C milk
- 1/2 tsp. salt
- 1 LB fully cooked lobster meat, cubed
- 1/2 tsp. Worcestershire sauce
- 1 pinch cayenne pepper



In a skillet, combine 1/4 cup chicken broth and sliced onion. Cook over low heat for five to seven minutes, stirring frequently. In a cooking pot, melt butter over medium heat. Slowly whisk in the flour until mixture appears creamy. Gradually pour in 3/4 C chicken broth, whisking constantly. Whisk in milk, salt, onion, lobster meat, Worcestershire sauce and cayenne pepper. Stir in broth and onion mixture. Heat until hot but not boiling (milk will curdle if boiled). Serve.

### O'Hanlon Stew

- 1 LB pork (*use chops or roast*), cut into bite-sized pieces
- 1 LB beef (*use chuck steak*), cut into bite-sized pieces
- 1 bottle (75ml) port wine
- 3 slices dark bread, diced
- 4 potatoes, peeled & thick-sliced
- 1/2 C cream
- 4 TBS butter
- Salt & black pepper to taste
- French bread (*optional*)

In a large cooking pot, sauté pork and beef with 1/2 C port wine over medium heat for about five minutes. Add sliced potatoes. When potatoes begin to turn golden in color, add cream, remaining port wine, butter, diced dark bread, salt and black pepper. Simmer over medium-low heat, uncovered, for about thirty minutes, or until meat is fully cooked and mixture has thickened. **Suggestion:** Serve with slices of crusty French bread.

### Oyster Stew

- 1 quart shucked oysters, with their liquid

- 8 TBS butter or margarine, cut into pieces
- 8 C milk
- 2 tsp. salt
- 1 tsp. freshly ground white pepper
- Paprika
- 2 TBS fresh parsley, finely chopped
- Crackers (*optional*)

Heat the oysters in their liquid over high heat until edges begin to curl, two to three minutes. Add the butter or margarine, milk, salt and pepper and heat through. Pour the stew into a tureen; dust with paprika and sprinkle with parsley. Do not boil or overcook stew or oysters may toughen. **Suggestion:** Serve with crackers.

### **Pirate Beef Sticks**

- 1/2 LB top sirloin beef, cut into cubes
- 8 small button mushrooms
- 8 small pieces green pepper
- 8 cherry tomatoes
- 1/4 C bottled salad dressing (*type to taste*)
- 1 pkg. precooked rice
- 8 wooden skewers
- Hot-cooked white rice

On each skewer, place two pieces of meat, one mushroom, and one piece of pepper and tomato. Repeat process until wooden skewer is filled. Spoon salad dressing over pirate sticks. Place four filled skewers in broiler pan without rack, three inches from flame. Broil fifteen minutes or until meat is well-done. Turn once. Serve over hot cooked white rice.

### **Pirate Pork Chops**

- 1 TBS vegetable oil
- 4 thick pork chops (3/4-inch)
- 1 can (15 oz.) pineapple chunks, with juice
- 1/4 C golden syrup
- 1/4 C ketchup
- 1/2 tsp. curry powder
- 1/4 tsp. ground ginger
- 1/2 tsp. salt
- Black pepper to taste
- 3 TBS raisins

In a large skillet, heat vegetable oil over medium-high heat. Season pork chops with salt and pepper. Place pork chops in skillet; cook until browned on both sides, about three minutes per side. Pour in liquid from the pineapple chunks, saving pineapple for later. Stir in golden syrup and ketchup; season with curry powder and ginger. Reduce heat to

medium; cover and simmer for about thirty minutes, or until pork chops are tender. Pour in pineapple chunks and add the raisins; stir. Heat through. Serve.

### Pirate's Last Call

- 4 maraschino cherries
- 2 tsp. sugar
- 1 jigger rum (dark or light, 1.5 oz.)
- 1 C ice cubes
- 1 C cherry vanilla carbonated cola

Place maraschino cherries and sugar in the bottom of a 12-ounce glass. Mash with a spoon. Add the rum and ice. Pour in soda, stir. Serve.

### Popcorn Shrimp

- 2 C breadcrumbs (*more or less as needed*)
- Dash of cayenne pepper
- 1 LB small shrimp, shelled
- 2 eggs, beaten
- Vegetable oil for frying

In a bowl, combine breadcrumbs and cayenne pepper. In another bowl beat together the eggs. Dip shrimp in the beaten eggs, then into the breadcrumb mixture. Toss with a fork to coat thoroughly. Pour two inches of vegetable oil into a deep pot or electric skillet and heat to 350-degrees F. Add shrimp and cook until golden brown. Drain on paper towels. Serve. **Suggestion:** Serve with *Seafood Cocktail Sauce* (recipe on page 30).

### Potato Pirate Ships

- 2 medium baking potatoes
- 4 TBS cheddar cheese, grated
- 8 strips bacon
- 4 slices ham
- 4 cherry tomatoes
- Toothpicks
- Salad leaves

Microwave or bake potatoes until soft in center. *Microwave Directions:* Puncture potatoes with a fork several to prevent explosions; microwave on high five to seven minutes. *Baking Directions:* Preheat oven to 400-degrees F; bake potatoes for about forty-five minutes. Set aside cooked potatoes to cool.

Cook bacon strips under the grill or in a skillet; drain on paper towels. Cut the potatoes lengthways; carefully scoop out potato into a bowl. Add half of the cheese and all the bacon to potato; mix well. Spoon mixture back into the potato skins; top with remaining grated cheese. Place potatoes under broiler for about five minutes, or until cheese melts. Take four sturdy toothpicks and thread a slice of ham on each to look like sails. Attach a cherry

tomato at the top end of the toothpicks; place in the middle of the potato. Serve on a "sea" of lettuce leaves.

**Rumfustian** (*mixed cocktail*)

- 1 tsp. sugar
- 2 egg yolks
- 1 C ale
- 2 ozs. gin
- 2 ozs. sherry
- 1 cinnamon stick
- 4 cloves
- Peel of 1 lemon
- Nutmeg (*for garnish*)

In a bowl, beat egg yolks with sugar. In a saucepan, bring ale, gin, sherry, cinnamon stick, cloves, and lemon peel to boiling point (but do not boil). Remove cinnamon stick, cloves and lemon peel. Pour into egg mixture, stirring with a whisk. Serve cocktail in a warmed mug; top with grated nutmeg.

**Salmagundi** (*grand salad; aka Solomon Gundy*)

- 1 small bunch fresh spinach, washed & shredded
- 1 can anchovies, minced
- 4 C cooked chicken, diced
- 1 C cooked ham, diced
- 4 stalks celery, chopped
- 4 hard-cooked eggs, peeled & chopped
- 1 C fresh parsley, chopped
- 2 TBS fresh horseradish, grated (*sub with prepared*)

**Dressing:**

- 2 TBS Dijon mustard
- 1/2 C olive oil
- 3 TBS lemon juice
- 1 egg, beaten
- Salt & black pepper to taste

Place spinach in the bottom of a large bowl. Layer the anchovies, chicken, ham, celery, egg whites and yolks. Top with parsley and horseradish. **Dressing:** In a bowl, beat together all ingredients. Pour over salad. Serve.

**Sand Tarts** (*cookies*)

- 1 C unsalted butter
- 1/2 C confectioners' sugar
- 1 tsp. vanilla
- 2 C all-purpose flour



- 1 C walnuts, chopped

In a large bowl, beat butter until light. Beat in 1/2 cup confectioner's sugar and vanilla. Add flour and mix until just blended. Stir in walnuts. Shape dough into a ball, and then flatten into a round. Wrap in plastic wrap and refrigerate until cold. Preheat oven to 325-degrees F. Line baking sheet with parchment paper. Shape dough into 1 inch balls. Place on prepared baking sheet, spacing evenly. Bake for about twenty minutes, or until arts are firm and light brown in color. Sift the powdered sugar into a bowl. Place tarts in powdered sugar while still warm; roll gently to coat. Transfer tarts to plastic bag and seal. Allow to rest in plastic bag for about five minutes. Transfer to a wire rack to cool.

### **Scallops & Vegetables**

- 1 tsp. hot chili oil
- 1 green onion, chopped
- 1 TBS ginger
- 1 C low-fat chicken broth
- 1 C fresh cilantro, chopped
- 1 LB scallops
- 2 zucchini, cut into 1/2" slices
- 2 yellow squash, cut into 1/2" slices
- 1 yellow onion, cut into large chunks
- 10 fresh button mushrooms
- Non-stick cooking spray

Coat a large skillet with non-stick cooking spray. Heat to medium, and add the chili oil. Then stir in the onions, and cook for about thirty seconds (or just until fragrant). Add the ginger, and cook another minute. Add the chicken broth, and bring the mixture to a boil. Cook until the liquid is reduced by half, and then place in a blender or food processor with the cilantro, and blend until smooth. Set aside. Thread the scallops and vegetables onto wooden skewers. Over a hot grill or under a broiler, cook each side for about eight minutes, or until the scallops turn opaque. Serve hot with the cilantro sauce.

### **Scrambled Eggs with Lobster**

- 4 eggs
- 1 tsp. fresh tarragon, chopped
- 4 ounces fully cooked lobster meat, cut into bite-sized pieces
- 1 pinch cayenne pepper
- 2 TBS butter
- 1 pinch salt
- Black pepper to taste

In a bowl, beat together eggs and chopped tarragon in a small bowl. Set aside. Season lobster pieces with cayenne pepper. In a non-stick skillet, melt butter over medium-low heat. Add lobster; cook, stirring, until warmed through (about two minutes). Stir in egg

mixture. Scramble eggs over medium heat, stirring constantly until set (three to four minutes). Serve.

### Sea Scallops

- 1/2 C dry bread crumbs
- 1/2 tsp. salt
- 1 LB large sea scallops
- 2 TBS butter
- 1 TBS olive oil
- 1/4 C dry white wine
- 2 TBS lemon juice
- 1 tsp. fresh parsley, minced
- 1 clove garlic, minced

Combine dry bread crumbs and salt in a large re-sealable plastic bag. Add scallops, a few at a time; shake to coat. Repeat with remaining scallops. In a large skillet, melt butter and olive oil over medium-high heat. Cook scallops until browned and opaque, about ninety seconds to two minutes per side. Place cooked scallops on a serving plate; keep warm. In a skillet, combine wine, lemon juice, parsley and garlic; bring to a boil. Simmer until thickened, about five minutes. Pour lemon-wine sauce over scallops; serve.

### Seafood Cocktail Sauce

- 1/2 C chili sauce
- 1/3 C catsup
- 2 to 4 TBS prepared horseradish sauce
- 1-1/2 tsp. Worcestershire sauce
- 1/4 tsp. salt
- 2 TBS lemon juice
- Dash of black pepper
- Few drops of Tabasco sauce
- 1 stalk celery, chopped

In a medium bowl, combine all of the ingredients and mix well. Chill and serve with seafood, or fish-based appetizers (such as *Popcorn Shrimp*, page 27).

### Seafood Seasoning

- 1 TBS ground bay leaves
- 2 1/2 tsp. celery salt
- 1 1/2 tsp. dry mustard
- 1 1/2 tsp. ground black pepper
- 3/4 tsp. ground nutmeg
- 1/2 tsp. ground cloves
- 1/2 tsp. ground ginger
- 1/2 tsp. paprika
- 1/2 tsp. red pepper

- 1/4 tsp. ground mace
- 1/4 tsp. ground cardamom

Combine ingredients and store in a sealable container in a dry place. **Uses:** As a rub for most seafood, including crab, lobster and shrimp (*re: Blackbeard's Crab Cakes, page 21*).

### Shipwreck Stew

- 2 LBS ground beef
- 2 cans (10.75 oz. each) condensed cream of tomato soup
- 2 medium onions, chopped
- 5 large potatoes, peeled, rinsed & cubed
- 2 cans (15.25 oz. each) kidney beans, un-drained

Crumble ground beef into a large skillet over medium-high heat. Cook until browned, stirring frequently. Drain grease. Transfer beef to a crock-pot. Mix in undiluted tomato soup, onions, potatoes and kidney beans with liquid. Cover and cook on LOW setting for up to five hours, or until stew is thick and potatoes are tender.

### Shrimp & Scallop Fettuccine

- 1/2 LB (8 ozs.) fettuccine pasta
- 2 dozen medium-sized shrimp, cleaned & deveined
- 16 to 18 bay scallops
- 1 TBS minced garlic
- 1 TBS butter
- 1 TBS olive oil
- 1 C cream (*sub with milk*)
- 2 or 3 TBS parmesan cheese
- 1 TBS fresh parsley, chopped
- Salt & pepper to taste



Cook fettuccine pasta in a pot of boiling water according to package directions; drain. Peel, clean and devein shrimp. In a skillet, melt together butter and olive oil. Over medium heat, sauté shrimp and scallops for about three minutes, stirring frequently. Pour in the half & half. Stir. Add parmesan cheese one tablespoon at a time, stirring constantly. Mix in parsley; and then add salt and pepper to taste. Stir until sauce thickens slightly. Add cooked fettuccine pasta; toss to coat. Serve.

### Steamed Mussels

- 5 LBS fresh mussels, scrubbed & de-bearded
- 1/3 C lime juice
- 1 can (13.5 ozs.) unsweetened coconut milk
- 1/3 C dry white wine
- 1 TBS red curry paste
- 1 TBS minced garlic
- 1 TBS fish sauce



- 1 TBS sugar
- 2 C fresh cilantro, chopped

In a large cooking pot, combine lime juice, coconut milk, wine, curry paste, garlic, fish sauce and sugar. Stir to dissolve sugar and curry paste; bring to a boil over high heat. Add mussels. Cover and cook, stirring occasionally, until mussels are opened, about five to eight minutes. Remove cooking pot from heat. Discard unopened mussels. Pour mussels and liquid into a large platter; toss with chopped cilantro. Serve.

### **Treasure Cookies**

- 1-1/2 C graham cracker crumbs
- 1/2 C all-purpose flour
- 2 tsp. baking powder
- 1 can (14 oz.) sweetened condensed milk
- 1/2 C butter, melted
- 1-1/3 C flaked coconut
- 2 C semisweet chocolate chips
- 1 C pecans, chopped
- Non-stick cooking spray

Preheat oven to 375-degrees F. In a small bowl, mix together cracker crumbs, flour and baking powder. In a large mixing bowl, beat condensed milk and margarine together until smooth. Add cracker crumb mixture and blend well. Stir in coconut, chocolate chips and pecans. Drop by rounded teaspoon on a cookie sheet sprayed with non-stick cooking spray. Bake for nine to ten minutes, or until cookies are lightly browned.

### **Tropical Dream**

- Ice cubes
- 6 fluid ounces of pineapple juice
- 1 jigger (1.5 fluid oz.) spiced rum
- 1 C lemon-lime flavored soda (*Sprite or 7-Up*)

Fill a glass with ice. Pour in the pineapple juice and spiced rum. Top with enough lemon-lime soda to fill the glass.

### **Tuna Pie**

- 1 can (5 oz.) albacore tuna, drained & flaked
- 4 eggs, whipped
- 1/2 C frozen green peas
- 2 green onions, sliced (*use greens*)
- 1/4 C button mushrooms, sliced
- 1/2 C mild cheddar cheese, grated
- 3 C mashed potatoes

In a large bowl, combine all ingredients except potatoes. Place mixture into a 9-inch greased pie pan. Spread potatoes over top and bake at 375-degrees F for thirty-five minutes or until top is browned. Allow to cool; serve in wedges.

## RECIPE INDEX

Blackbeard's Crab Cakes	22
Bombo ( <i>spicy rum cocktail</i> )	22
Captain's Crunch Cookies	22
Chicken in Mead	23
Clam Chowder ( <i>New England</i> )	23
Coconut Shrimp	24
Cracker Pirate Smear	24
Ginger Rum	24
Glogg ( <i>Mulled Wine</i> )	24
Hard Tack ( <i>Sea Biscuits</i> )	25
Honey Cake	25
Hot Buttered Rum	25
Lobster Bisque	26
O'Hanlon Stew	26
Oyster Stew	26
Pirate Beef Sticks	27
Pirate Pork Chops	27
Pirate's Last Call	28
Popcorn Shrimp	28
Potato Pirate Ships	28
Rumfustian ( <i>mixed cocktail</i> )	29
Salmagundi ( <i>grand salad</i> )	29
Sand Tarts	29
Scallops & Vegetables	30
Scrambled Eggs with Lobster	30
Sea Scallops	31
Seafood Cocktail Sauce	31
Seafood Seasoning	31
Shipwreck Stew	32
Shrimp & Scallop Fettuccine	32
Steamed Mussels	32
Treasure Cookies	33
Tropical Dream	33
Tuna Pie	33



## RESOURCES & CREDITS

### Reference Books:

- "A General History of the Robberies & Murders of the Most Notorious Pyrates" by Captain Charles Johnson (*published 1724, Charles Rivington*). Also available as "Pirates" by Charles fl. Johnson with illustrations by Claud Lovat Fraser (*Public Domain Kindle Edition, May 2012*); ASIN: B0082RACT2.
- "Buccaneers & Pirates of Our Coasts" by Frank Richard Stockton (*published 1897, Century Company*). Also available in Public Domain Kindle Edition (*March 2011*); ASIN: B004UJLECA.
- "The Pirates Own Book Authentic Narratives of the Most Celebrated Sea Robbers" by Charles Ellms (*published 1837*). Also available in Public Domain Kindle Edition (*December 2012*); ASIN: B00AQN20MM.

### Websites:

- Brethren of the Coast
- Broadside
- Encyclopedia Britannica
- Food Fare (*various seafood recipes*)
- Gentlemen of Fortune (*Pirate Living History 1680-1725*)
- King Arthur Flour (*Honey Cake recipe*)
- Marine Source (*Boats on the Briny*)
- Mystic Seaport Museum of America & the Sea (*Mystic, Connecticut*)
- Navy & Marine Living History Association
- New England Pirate Museum (*Salem, Massachusetts*)
- New World Encyclopedia
- No Quarter Given
- Ossian Pirate Cove (*weapons*)
- Piracy Daily
- Piracy Portal (*Wikipedia*)
- Pirate's Realm
- Pirate Ship Adventures
- Pirate Storm
- Pirates & Privateers (*Cindy Vallar*)
- PUBCAT (*Political Union of Buccaneers, Corsairs & Associated Trades*)
- Re-Comparison (*beta*)
- Royal Naval Museum (*UK*)
- Sea Thieves
- Storm the Castle (*Joy of Mead*)
- Swashbuckling Press
- The Pirates Hold

### PICTURE CREDITS

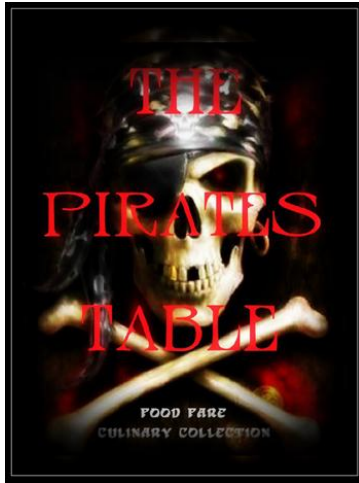
- **Blackbeard:** Portrait first appeared in "A General History of the Robberies & Murders of the Most Notorious Pyrates" by Captain Charles Johnson (*published 1724*). Original engraving by sculptor Benjamin Cole (*1695–1766*). The image is now public domain because its copyright has expired. Expiry applies to those countries with a copyright term of life of the author plus 74, 75, 80, 99 and 100 years.

- **Anne Bonny:** Portrait taken from 18th-century engraving; the image is in the public domain because its copyright has expired. Expiry applies to those countries with a copyright term of life of the author plus 74, 75, 80, 99 and 100 years.
- **Caltrops:** Sketch taken from Troitse-Sergiyeva Lavra (1609); the image is in the public domain because its copyright has expired. Expiry applies to those countries with a copyright term of life of the author plus 74, 75, 80, 99 and 100 years.
- **Capture of Blackbeard:** *Capture of the Pirate Blackbeard, 1718 depicting the battle between Blackbeard and Lieutenant Maynard in Ocracoke Bay.* Original painting by Jean Leon Gerome Ferris (1863–1930). The image is now public domain because its copyright has expired. Expiry applies to those countries with a copyright term of life of the author plus 74, 75, 80, 99 and 100 years.
- **Capture of the Kent by the Confiance:** Painted by Jean-Baptiste Henri Durand-Brager (1814–1879). Portrait in the public domain in its country of origin and other countries and areas where the copyright term is the author's life plus 70 years or fewer.
- **Cartoon pirate:** Copyright JJ (2006); SVG file by Gustavb. Used under the Wikipedia Creative Commons Attribution-Share Alike, a freely licensed media file repository.
- **Clam Chowder:** Copyright Jon Sullivan (2006); released into the public domain by copyright holder. For non-US use it is also placed under a Creative Commons CC0 designation.
- **Fight between the French Confiance (Robert Surcouf) and the Kent:** Portrait painted by Ambroise Louis Garneray (1783–1857). Image is in the public domain in its country of origin and other countries and areas where the copyright term is the author's life plus 100 years or fewer.
- **Grace O'Malley:** "The Meeting of Grace O'Malley & Queen Elizabeth I" (1593); unknown artist. Portrait is in the public domain because its copyright has expired. Expiry applies to those countries with a copyright term of life of the author plus 74, 75, 80, 99 and 100 years.
- **Hard Tack (Sea Biscuits):** D. Farr at English Wikipedia (2007). The work has been released into the public domain by its author and applies worldwide. In some countries this may not be legally possible; if so: D. Farr grants anyone the right to use this work for any purpose, without any conditions, unless such conditions are required by law.
- **William Kidd:** Portrait by Howard Pyle (1853–1911); first appeared in Howard Pyle's "Book of Pirates: Fiction, Fact & Fancy Concerning the Buccaneers & Marooners of the Spanish Main" (1921). Portrait is in the public domain in the United States of America, which applies to U.S. works where copyright has expired (often because its first publication occurred prior to January 1, 1923).
- **Henry Morgan:** Portrait taken from 18th-century lithography; the image is in the public domain because its copyright has expired. Expiry applies to those countries with a copyright term of life of the author plus 74, 75, 80, 99 and 100 years.
- **Jean Lafitte:** Anonymous oil on canvas portrait, early 19th century, Rosenberg Library, Galveston, Texas. The image is in the public domain because its copyright has expired. Expiry applies to those countries with a copyright term of life of the author plus 74, 75, 80, 99 and 100 years.
- **Mussels:** Copyright Claude Covo-Farchi (2005); *Mussels at Trouville fish market* photo; used under the Wikipedia Creative Commons Attribution-Share Alike, a freely licensed media file repository.
- **Shipwreck Kitchen:** Pirate & Mojo Studios (*Zyndikate*); edited by Tom Vandepoele/Devian Art.
- **Shrimp & Scallop Fettuccine:** Copyright Shenanchie/Food Fare (2013). Used with permission.
- **Walking the Plank:** Sketch by Howard Pyle (1887); first appeared in "Buccaneers & Marooners of the Spanish Main" (*Harper's Magazine*). Sketch is in the public domain in the United States of America, which applies to U.S. works where copyright has expired (often because its first publication occurred prior to January 1, 1923).
- **"THE PIRATES TABLE" BOOK COVER DESIGN and recipe page button header:**  
Webs Divine <https://deborahotoole.com/websdivine/>

**COPYRIGHT**

***The Pirates Table*** ©Food Fare

Web: <https://deborahotoole.com/FoodFare/>



"The Pirates Table" was written for entertainment purposes and expresses the sole opinions of the author. This e-book is not meant to be a professional chef's essay, but rather an observation about the generalities of "pirate" food and recipes from an amateur home kitchen.

"The Pirates Table" is available at Amazon (*Kindle*), Barnes & Noble (*Nook*) and Kobo Books (*multiple formats*). The Adobe Digital edition (*PDF*) contains all graphics and a recipe index. It is also freely available online at:  
<https://deborahotoole.com/pirates/>

## FOOD FARE COOKBOOKS



- Ambrosia Cookbook**

*Contains recipes in all categories, along with special dishes for holidays and vegetarians, and easy-to-assemble herb and spice mixes.*

- Breakfast Cookbook**

*Includes more than 100 breakfast recipes for breads, crepes, fruits, grains, casseroles, eggs, full meals, pancakes, sandwiches and vegetables.*

- Community Garden Cookbook**

*Features 140 easy recipes for use with garden-fresh ingredients, including appetizers, beverages, breads, breakfast, condiments and sauces, desserts, herbs and spices, main meals, soups and stews, and sides.*

- Food Fare Cookbook**

*Contains the cream of the crop from the Food Fare web site, including more than 200 distinctive and original recipes.*

- Furry Friends Cookbook**

*Contains more than 60 recipes for homemade dog and cat food.*

- Glinhaven Cookery**

*Compilation of more than 45 recipes mentioned or prepared by characters in the gothic fiction novel "Glinhaven" by Deborah O'Toole.*

- Global Seafood Cookbook**

*Includes more than 200 seafood recipes (appetizers & salads, entrees, shellfish entrees, pasta, soups & stews, salmon, condiments, sauces & seasonings). The book also contains information about seafood health benefits and nutrition facts, fish trivia and general "how-to guides" (de-bearding, de-boning & filleting, deveining, shucking, and cracking shells).*

- The King's Table**

*Compilation of more than 60 authentic recipes common to the Tudor time period, including appetizers, beverages, bread & pastry, breakfast, entrees, side dishes, soups & stews, and sweets mentioned or prepared by characters in the novel "In the Shadow of the King" by author Deborah O'Toole. "The King's Table" is FREE.*

- Larkin Community Cookbook**

*Compilation of more than 40 recipes mentioned or prepared by characters in the eight-part fictional epic known as the "Collective Obsessions Saga" by author Deidre Dalton.*

- Luscious Leftovers Cookbook**

*Includes 175 recipes prepared with leftovers (appetizers & salads, entrees, pasta, soups & stews, condiments, sauces & seasonings).*

- Quirky Snacks Cookbook**

*Contains more than sixty snack recipes from Avocado English Muffins to Yalanchi (Iraqi rice-stuffed tomatoes). The Quirky Snacks Cookbook is FREE.*

- Recipes-on-a-Budget Cookbook**

*Features more than 150 recipes for inexpensive meals, including breakfast, lunch, dinner, side dishes, beverages and snacks.*

**•Soups & Stews Cookbook**

*Contains more than 170 recipes for unique as well as traditional soups and stews from across the globe.*

Cookbooks are available from Amazon, Barnes & Noble and Kobo Books. The *Ambrosia Cookbook* is also available from Club Lighthouse Publishing. For more, visit the official Food Fare Cookbooks website at <https://deborahotoole.com/cookbooks/>.

## FOOD FARE CULINARY COLLECTION

Food Fare's Culinary Collection offers an exclusive selection of forty titles in Kindle, Kobo and Nook editions. The books include information about the food and culture of different countries across the globe, holidays and food-specific topics. They also contain history, food traditions, lifestyle and dishes native to various countries, as well as authentic recipes, words and phrases in the native tongue of the subject, along with food terms. Books in the *Food Fare Culinary Collection* include:

- *American Food & Culture*
- *Arabic Cookery*
- *Artichokes*
- *Aussie Gastronomy*
- *Avocados*
- *Basque Flavors*
- *Canadian Cuisine*
- *Christmas Noel*
- *Coffee Talk*
- *Cupid's Kitchen*
- *Emerald Isle*
- *English Epicurean*
- *French Nourriture*
- *Garlic Galore*
- *German Gourmania*
- *Greek Culinaria*
- *Halloween Cuisine*
- *Italian Cibaria*
- *Japanese Culture & Cuisine*
- *Jewish Cuisine*
- *Malagasy Matsiro*
- *Medieval Cuisine*
- *Mexican Cantina*
- *Monegasque Coquere*
- *Mushroom Mélange*
- *Native American Cuisine*
- *New Years Aperitifs & Appetizers*
- *Olive Oil*
- *Pine Nuts*
- *Pirates Table*
- *Polish Kuchina*
- *The Potato*
- *Russian Kitchen*
- *Savory Spain*
- *Scottish Vivers*
- *Swedish Koket*
- *Swiss Chuchicha*



- *Tea Time*
- *Thai Cookery*
- *Thanksgiving with Food Fare*
- *Welsh Ceginio*

Titles in the collection are available at Amazon, Barnes & Noble and Kobo Books.

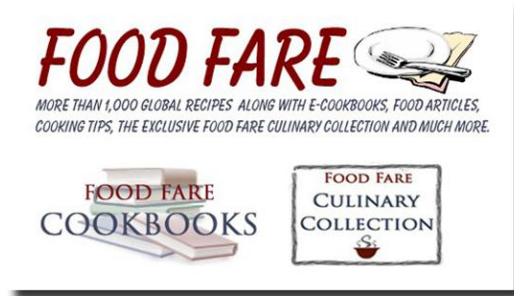
**Visit the Culinary Collection website:**

<https://deborahotoole.com/culinary/>



## ABOUT FOOD FARE

Food Fare features recipes from a variety of countries and cultures around the world, bringing with it global flavors found in unique and original dishes. Their official website also contains hundreds of personal recipes, many of them "comfort foods" inherited through the generations. In addition, the website also offers seasonal favorites, informative and entertaining food articles, kitchen and cooking tips, newsletters, food related photo galleries, measurement conversion charts, detailed information about herbs and spices, food links and more.



Food Fare is also home to the *Ambrosia Cookbook*, *Breakfast Cookbook*, *Community Garden Cookbook*, *Food Fare Cookbook*, *Furry Friends Cookbook*, *Glinhaven Cookery*, *Global Seafood Cookbook*, *The King's Table*, *Larkin Community Cookbook*, *Luscious Leftovers Cookbook*, *Quirky Snacks Cookbook*, *Recipes-on-a-Budget Cookbook*, and the *Soups & Stews Cookbook*.

Food Fare's exclusive Culinary Collection features more than forty books in Kindle, Kobo, Nook and Adobe Digital Editions. The titles include information about the food and culture of different countries across the globe, holidays and food-specific topics. They also contain history, food traditions, lifestyle and dishes native to various countries, as well as authentic recipes, words and phrases in the native tongue of the subject, along with food and cooking terms.

## LINKS

### Food Fare:

<https://deborahotoole.com/FoodFare/>

### Culinary Collection:

<https://deborahotoole.com/culinary/>

### Food Fare Cookbooks:

<https://deborahotoole.com/cookbooks/>

