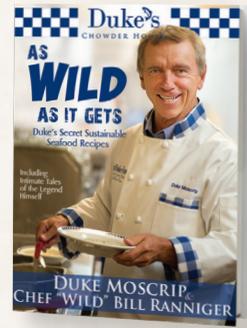


AS WILD AS IT GETS

Duke's Secret Sustainable Seafood Recipes

...Including Intimate Tales of the Legend Himself

The "must have" seafood cookbook for your culinary collection.



Searching for the world's finest seafood and ingredients is Duke Moscrip's passion. Whether he's traveling to Alaska to fish with the fishermen and women or visiting the clambers at Chesapeake Bay, Duke is in search of wild sustainable seafood that leads to exceptional flavor.

"One of the secrets to our recipes lies in the scrumptious sauces, savory seasonings, bountiful butters, delectable dressings and condiments. Quite frankly, it makes our dishes taste sooo good," says Duke. Of course the playful, fun, sometimes sensual titles to his recipes such as Hanky Panky Prawns, "I Want You So Bad" Marionberry Pie and It's So Dreamy Parmesan Halibut, have some readers raising an eyebrow and others smiling and giggling with enthusiasm.

As Wild As It Gets features a mix of favorite dishes co-created by Duke and Executive Chef "Wild" Bill Ranniger - "food dudes" as they euphemistically call themselves. Included are 90 gluten-free recipes. A unique and curious aspect of the book is the section about Duke Tales, featured stories providing readers with a glimpse of Duke's Alaskan adventures as well as stories of Duke's riveting promotions spanning the last 40 years.



Duke Moscrip, Author and CEO of Duke's Chowder House

Duke is a self-proclaimed "seafood sleuth" who has relentlessly developed incredible sources that provide Sustainable, Wild Seafood. Going straight to the source in Alaska to inspect the catch himself, Duke vows never to serve farmed salmon, hence the title: *As Wild As It Gets*. Duke and his son and partner, John Moscrip, are the proud owners of Duke's Chowder House, an Award Winning chain of six restaurants throughout the Seattle and Puget Sound region. Duke lives in Kirkland, WA with his wife Cybele, enjoys playing golf and spending time with his four grandchildren. Having lived in the Seattle area for most of his life, Duke is passionate about the Northwest, preserving the environment, and sharing his fun and witty personality with everyone he has the pleasure of meeting.



"Wild" Bill Ranniger, Co-Author, Executive Chef of Duke's Chowder House

As an art major at Central Washington University over 30 years ago, Bill was spending time at a potter's wheel and wondering what kind of art he was going to teach for the rest of his life when he was offered his first salaried chef job. For the past twenty years, he has been working for Duke's Chowder House and for the last 10 as Corporate Executive Chef, "writing menus and stirring the chowder." He has won several awards, his favorites are: Most Festive Chef at Gig Harbor Chowder Contest, Best BBQ at the Bite of Seattle and Best Bite at Signature Chefs.



Ingrid Pape-Sheldon, Principal Photographer

Ingrid has been inspired by the power of images for most of her life. She has received awards and recognition for her film work in Germany as well as for her photographic work for Seattle Women Magazine. After moving from Berlin in 1997, she established a successful photography studio in Seattle where she brings out the same attractive warmth in portrait, editorial and commercial photography as you see in the inviting images of food, places, and people within these pages.

To book Duke and "Wild" Bill to speak, contact Duke's Marketing Director, Bettina Carey at 206-283-8422 x4.

Book design by Aileen Yost and Suzanne Harkness

A portion of book sales will benefit Long Live The Kings, an organization dedicated to restoring Wild Salmon & Steelhead in the Pacific Northwest.