

# Re: Clam Chowder

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*Source:* <http://newsgroups.derkeiler.com/Archive/Rec/rec.food.cooking/2005-08/msg03077.html>

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- *From:* "Jude" <JudeNev@xxxxxxx>
  - *Date:* 6 Aug 2005 08:08:15 -0700
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here in the chesapeake bay area, we have our own kind. They call it Hatteras-Style. It's made from clams, potatoes, a strong fishy stock, and lots of balck pepper. No cream base, and no tomatoes. Just pure clam and some spiciness.

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• *References:*

- ◆ *Clam Chowder*
    - ◇ *From:* Lisa Ann
  - ◆ *Re: Clam Chowder*
    - ◇ *From:* Damsel
  - ◆ *Re: Clam Chowder*
    - ◇ *From:* MOMPEAGRAM
  - ◆ *Re: Clam Chowder*
    - ◇ *From:* morgul the friendly drelb
  - ◆ *Re: Clam Chowder*
    - ◇ *From:* Damsel
  - ◆ *Re: Clam Chowder*
    - ◇ *From:* jmcquown
  - ◆ *Re: Clam Chowder*
    - ◇ *From:* notbob
  - ◆ *Re: Clam Chowder*
    - ◇ *From:* jmcquown
  - ◆ *Re: Clam Chowder*
    - ◇ *From:* barry in indy
  - ◆ *Re: Clam Chowder*
    - ◇ *From:* Dee Randall
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