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“Consider the Lobster” (an excerpt)
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The enormous, pungent, and extremely well-marketed Maine Lobster Festival is held every late July in the state’s midcoast region, meaning the western side of Penobscot Bay, the nerve stem of Maine’s lobster industry.

[...]

Tourism and lobster are the midcoast region’s two main industries, and they’re both warm-weather enterprises, and the Maine Lobster Festival represents less an intersection of the industries than a deliberate collision, joyful and lucrative and loud. The assigned subject of this *Gourmet* article is the 56th Annual MLF, 30 July-3 August 2003, whose official theme this year was “Lighthouses, Laughter, and Lobster.” Total paid attendance was over 100,000, due partially to a national CNN spot in June during which a senior editor of *Food & Wine* magazine hailed the MLF as one of the best food-themes festivals in the world. 2003 festival highlights: concerts by Lee Ann Womack and Orleans, annual Maine Sea Goddess beauty pageant, Saturday’s big parade, Sunday’s William D. Atwood Memorial Crate Race, annual Amateur Cook Competition, carnival rides and midway attractions and food booths, and the MLF’s Main Eating Tent, where something over 25,000 pound of fresh-caught Maine lobster is consumed after preparation in the World’s Largest Lobster Cooker near the grounds’ north entrance. Also available are lobster rolls, lobster turnovers, lobster sauté, Down East lobster salad, lobster bisque, lobster ravioli, and deep-fried lobster dumplings. Lobster thermidor is obtainable at a sit-down restaurant called the Black Pearl on Harbor Park’s northwest wharf. A large all-pine booth sponsored by the Maine Lobster Promotion Council has free pamphlets with recipes, eating tips, and Lobster Fun Facts. The winner of Friday’s Amateur Cooking Competition prepares Saffron Lobster Ramekins, the recipe for which is now available for public downloading at www.maine lobster festival.com. There are lobster T-shirts and lobster bobblehead dolls and inflatable lobster pool toys and clamp-on lobster hats with big scarlet claws that wobble on springs. Your assigned correspondent saw it all, accompanied by one girlfriend and both his own parents — one of which parents was actually born and raised in Maine, albeit in the extreme northern inland part, which is potato country and a world away from the touristic midcoast.

For practical purposes, everyone knows what a lobster is. As usual, though, there’s much more to know than most of us care about — it’s all a matter of what your interests are. Taxonomically speaking, a lobster is a marine crustacean of the family Homaridae, characterized by five pairs of jointed legs, the first pair terminating in large pincerish claws used for subduing prey. Like many other species of benthic carnivore, lobsters are both hunters and scavengers. They have stalked eyes, gills on their legs, and antennae. There are a dozen or so different kinds worldwide, of which the relevant species here is the Maine lobster, *Homarus americanus*. The name “lobster” comes from the Old English *loppestre*, which is thought to be a corrupt form of the Latin word for locust combined with the Old English *loppe*, which means spider. [...] The point is that lobsters are basically giant sea insects. Like most arthropods, they date from the Jurassic period, biologically so much older than mammalia that they might as well be from

another planet.

[...]

But they are themselves good eating. Or so we think now. Up until sometime in the 1800s, though, lobster was literally low-class food, eaten only by the poor and institutionalized. Even in the harsh penal environment of early America, some colonies had laws against feeding lobsters to inmates more than once a week because it was thought to be cruel and unusual, like making people eat rats. [...] Now, of course, lobster is posh, a delicacy, only a step or two down from caviar.

[...]

As an a la carte entree, lobster can be baked, broiled, steamed, grilled, sautéed, stir-fried, or microwaved. The most common method, though, is boiling. If you're someone who enjoys having lobster at home, this is probably the way you do it, since boiling is so easy. You need a large kettle w/ cover, which you fill about half full with water (the standard advice is that you want 2.5 quarts of water per lobster). Seawater is optimal, or you can add two tbsp salt per quart from the tap. It also helps to know how much your lobsters weigh. You get the water boiling, put in the lobsters one at a time, cover the kettle, and bring it back up to a boil. Then you bank the heat and let the kettle simmer — ten minutes for the first pound of lobster, then three minutes for each pound after that. (This is assuming you've got hard-shell lobsters, which, again, if you don't live between Boston and Halifax is probably what you've got. For shedders, you're supposed to subtract three minutes from the total.) The reason the kettle's lobsters turn scarlet is that boiling somehow suppresses every pigment in their chitin but one. If you want an easy test of whether the lobsters are done, you try pulling on one of their antennae — if it comes out of the head with minimal effort, you're ready to eat.

A detail so obvious that most recipes don't even bother to mention it is that each lobster is supposed to be alive when you put it in the kettle. This is part of the lobster's modern appeal — it's the freshest food there is. [...] So then here is a question that's all but unavoidable at the World's Largest Lobster Cooker, and may arise in kitchens across the US: Is it all right to boil a sentient creature alive just for our gustatory pleasure? A related set of concerns: Is the previous question irksomely PC or sentimental? What does "all right" even mean in this context? Is the whole thing just a matter of personal choice?

[...]

Before we go any further, let's acknowledge that the questions of whether and how different kinds of animals feel pain, and of whether and why it might be justifiable to inflict pain on them in order to eat them, turn out to be extremely complex and difficult. And comparative neuroanatomy is only part of the problem. Since pain is a totally subjective mental experience, we do not have direct access to anyone or anything's pain but our own; and even just the principles by which we can infer that other human beings experience pain and have a legitimate interest in not feeling pain involve hard-core philosophy — metaphysics, epistemology, value theory, ethics. The fact that even the most highly evolved nonhuman mammals can't use language to communicate with us about their subjective mental experience is only the first layer or additional complication in trying to extend our reasoning about pain and morality to animals. And everything gets progressively more abstract and convulsed as we move farther and farther out from the higher-type mammals into cattle and swine and dogs and cats and rodents, and then birds and fish, and finally invertebrates like lobsters.

The more important point here, though, is that the whole animal-cruelty-and-eating issue

is not just complex, it's also uncomfortable. It is, at any rate, uncomfortable for me, and for just about anyone I know who enjoys a variety of foods and yet does not want to see herself as cruel or unfeeling. As far as I can tell, my own main way of dealing with this conflict has been to avoid thinking about the whole unpleasant thing. I should add that it appears to me unlikely that many readers of *Gourmet* wish to think about it, either, or to be queried about the morality of their eating habits in the pages of a culinary monthly. Since, however, the assigned subject of this article is what it was like to attend the 2003 MLF, and thus to spend several days in the midst of a great mass of Americans all eating lobster, and thus to be more or less impelled to think hard about lobster and the experience of buying and eating lobster, it turns out that there is no honest way to avoid certain moral questions.

There are several reasons for this. For one thing, it's not just that lobsters get boiled alive, it's that you do it yourself — or at least it's done specifically for you, on-site.¹ As mentioned, the World's Largest Lobster Cooker, which is highlighted as an attraction in the festival's program, is right out there on the MLF's north grounds for everyone to see. Try to imagine a Nebraska Beef Festival² at which part of the festivities is watching trucks pull up and the live cattle get driven down the ramp and slaughtered right there on the World's Largest Killing Floor or something — there's no way.

The intimacy of the whole thing is maximized at home, which of course is where most lobsters get prepared and eaten (although note already the semiconscious euphemism “prepared,” which in the case of lobsters really means killing them right there in our kitchens). The basic scenario is that we come in from the store and make our little preparations like getting the kettle filled and boiling, and then we lift the lobsters out of the bag or whatever retail container they came home in ... whereupon some uncomfortable things start to happen. However stuporous a lobster is from the trip home, for instance, it tends to come alarmingly to life when placed in boiling water. If you're tilting it from a container into the steaming kettle, the lobster will sometimes try to cling to the container's sides or even to hook its claws over the kettle's rim like a person trying to keep from going over the edge of a roof. And worse is when the lobster's fully immersed. Even if you cover the kettle and turn away, you can usually hear the cover rattling and clanking as the lobster tries to push it off. Or the creature's claws scraping the sides of the kettle

¹ Morality-wise, let's concede that this cuts both ways. Lobster-eating is at least not abetted by the system of corporate factory farms that produces most beef, pork, and chicken. Because, if nothing else, of the way they're marketed and packed for sale, we eat these latter meats without having to consider that they were once conscious, sentient creatures to whom horrible things were done. (N.B. “Horrible” here meaning really, really horrible. Write off to PETA or peta.org for their free “Meet Your Meat” video, narrated by Mr. Alec Baldwin, if you want to see just about everything meat-related you don't want to see or think about. (N.B.₂ Not that PETA's any sort of font of unspun truth. Like many partisans in complex moral disputes, the PETA people are fanatics, and a lot of their rhetoric seems simplistic and self-righteous. But this particular video, replete with actual factory-farm and corporate-slaughterhouse footage, is both credible and traumatizing.))

² Is it significant that “lobster,” “fish,” and “chicken” are our culture's words for both the animal and the meat, whereas most mammals seem to require euphemisms like “beef” and “pork” that help us separate the meat we eat from the living creature the meat once was? Is this evidence that some kind of deep unease about eating higher animals is endemic enough to show up in English usage, but that the unease diminishes as we move out of the mammalian order? (And is “lamb”/“lamb” the counterexample that sinks the whole theory, or are there special, biblico-historical reasons for that equivalence?)

as it thrashes around. The lobster, in other words, behaves very much like you or I would behave if we were plunged into boiling water (with the obvious exception of screaming³). A blunter way to say this is that the lobster acts as if it's in terrible pain, causing some cooks to leave the kitchen altogether and to take one of those little lightweight plastic oven-timers with them into another room and wait until the whole process is over.

There happen to be two main criteria that most ethicists agree on for determining whether a living creature has the capacity to suffer and so had genuine interest that it may or may not be our moral duty to consider.⁴ One is how much of the neurological hardware required for pain-experience the animal comes equipped with — nociceptors, prostaglandins, neuronal opioid receptors, etc. The other criterion is whether the animal demonstrates behavior associated with pain. And it takes a lot of intellectual gymnastics and behaviorist hairsplitting not to see struggling, thrashing, and lid-clattering as just such pain-behavior. According to marine zoologists, it usually takes lobsters between 35 and 45 second to die in boiling water. (No source I could find talks about how long it takes them to die in superheated steam; one rather hopes it's faster.)

[...]

Still, after all the abstract intellection, there remains the facts of the frantically clanking lid, the pathetic clinging to the edge of the pot. Standing at the stove, it is hard to deny in any meaningful way that this is a living creature experiencing pain and wishing to avoid/escape the painful experience. To my lay mind, the lobster's behavior in the kettle appears to be the expression of a *preference*⁵; and it may well be that an ability to form preferences is the decisive criterion for real suffering.⁵ The logic of this (preference → suffering) relation may be easiest to see in the negative case. If you cut certain kinds of worms in half, the halves will often keep crawling around and going about their vermiform business as if nothing had happened. When we assert, based on their post-op behavior, that these worms appear not to be suffering, what we're really saying is that there's no sign the worms know anything bad has happened or would *prefer* not to have gotten cut in half.

Lobsters, though, are known to exhibit preferences. Experiments have shown that they can detect changes of only a degree or two in water temperature; one reason for their complex

³ There's a relevant populist myth about the high-pitched whistling sound that sometimes issues from a pot of boiling lobster. The sound is really vented steam from the layer of seawater between the lobster's flesh and its carapace (this is why shedders whistle more than hard-shells), but the pop version has it that the sound is the lobster's rabbit-like death-scream. Lobsters communicate via pheromones in their urine and don't have anything close to the vocal equipment for screaming, but the myth's very persistent — which might, once again, point to a low-level cultural unease about the boiling thing.

⁴ "Interests" basically means strong and legitimate preferences, which obviously require some degree of consciousness, responsiveness to stimuli, etc. See, for instance, the utilitarian philosopher Peter Singer, whose 1974 *Animal Liberation* is more or less the bible of the modern animal-rights movement:

It would be nonsense to say that it was not in the interests of a stone to be kicked along the road by a schoolboy. A stone does not have interests because it cannot suffer. Nothing that we can do to it could possibly make any difference to its welfare. A mouse, on the other hand, does have an interest in not being kicked along the road, because it will suffer if it is.

⁵ "Preference" is maybe roughly synonymous with "interests," but it is a better term for our purposes because it's less abstractly philosophical — "preference" seems more personal, and it's the whole idea of a living creature's personal experience that's at issue.

migratory cycles (which can often cover 100-plus miles a year) is to pursue the temperatures they like best. And, as mentioned, they're bottom-dwellers and do not like bright light — if a tank of food-lobsters is out in the sunlight or a store's fluorescence, the lobsters will always congregate in whatever part is darkest. Fairly solitary in the ocean, they also clearly dislike the crowding that's part of their captivity in tanks, since (as also mentioned) one reason why lobsters' claws are banded on capture is to keep them from attacking one another under the stress of close-quarter storage.

In any event, at the MLF, standing by the bubbling tanks outside the World's Largest Lobster Cooker, watching the fresh-caught lobsters pile over one another, wave their hobbled claws impotently, huddle in the rear corners, or scabble frantically back from the glass as you approach, it is difficult not to sense that they're unhappy, or frightened, even if it's some rudimentary version of these feelings... and, again, why does rudimentariness even enter into it? Why is a primitive, inarticulate form of suffering less urgent or uncomfortable for the person who's helping to inflict it by paying for the food it results in? I'm not trying to give you a PETA-like screed here — at least I don't think so. I'm trying, rather, to work out and articulate some of the troubling questions that arise amid all the laughter and saltation and community pride of the Maine Lobster Festival. The truth is that if you, the festival attendee, permit yourself to think that lobsters can suffer and would rather not, the MLF begins to take on the aspect of something like a Roman circus or medieval torture-fest.

Does that comparison seem like a bit much? If so, exactly why? Or what about this one: Is it possible that future generations will regard our present agribusiness and eating practices in much the same way we now view Nero's entertainments or Mengele's experiments? My own initial reaction is that such a comparison is hysterical, extreme — and yet the reason it seems extreme to me appears to be that I believe animals are less morally important than human beings;⁶ and when it comes to defending such a belief, even to myself, I have to acknowledge that (a) I have an obvious selfish interest in this belief, since I like to eat certain kinds of animals and want to be able to keep doing it, and (b) I haven't succeeded in working out any sort of personal ethical system in which the belief is truly defensible instead of just selfishly convenient.

Given this article's venue and my own lack of culinary sophistication, I'm curious about whether the reader can identify with any of these reactions and acknowledgements and discomforts. I'm also concerned not to come off as shrill or preachy when what I really am is more like confused. For those *Gourmet* readers who enjoy well-prepared and -presented meals involving beef, veal, lamb, pork, chicken, lobster, etc.: Do you think about the (possible) moral status and (probable) suffering of the animals involved? If you do, what ethical convictions have you worked out that permit you not just to eat but to savor and enjoy flesh-based viands (since of course refined *enjoyment*, rather than mere ingestion, is the whole point of gastronomy)? If, on the other hand, you'll have no truck with confusions or convictions and regard stuff like the previous paragraph as just too much fatuous navel-gazing, what makes it feel truly okay, inside, to just dismiss the whole thing out of hand? That is, is your refusal to think about any of this the product of actual thought, or is it just that you don't want to think about it? And if the latter, then

⁶ Meaning *a lot* less important, apparently, since the moral comparison here is not the value of one human's life vs. the value of one animal's life, but rather the value of one animal's life vs. the value of one human's taste for a particular kind of protein. Even the most diehard carniphile will acknowledge that it's possible to live and eat well without consuming animals.

why not? Do you ever think, even idly, about the possible reasons for your reluctance to think about it? I am not trying to bait anyone here — I'm genuinely curious.

Wallace, David Foster. *Gourmet*. August 2004.