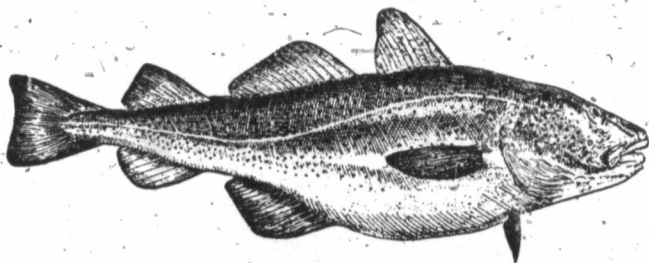


until done. Plain melted butter may be served with it. Time to boil, 20 min. for a moderate-sized piece, longer for a large one.



COD.

BOILED FRESH COD—Wrap the fish in cheese-cloth, and place on the rack in a fish boiler, with enough tepid water to cover. Add salt and a tablespoon of vinegar. Bring to boil and boil gently until the fin or tail bone will come out if pulled lightly. When done, lift carefully out of the water, drain, dish up and serve with melted butter, Anchovy, Parsley or Oyster Sauce.

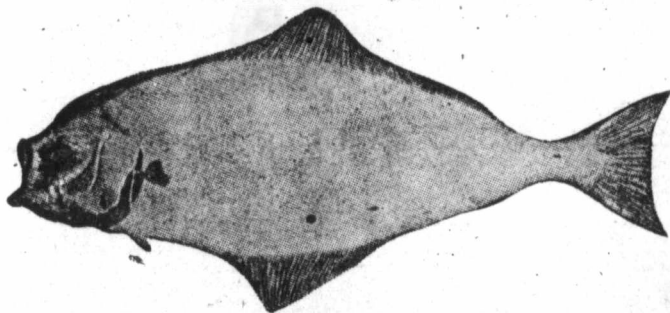
BAKED COD—Wipe the fish and place on a buttered baking tin. Prepare a dressing of bread crumbs, savory herbs, parsley, pepper and salt. Bind it with a little beaten egg. Place this upon the fish and season. Add to the top a little fat in the form of butter or dripping. Bake in a moderate oven for ten minutes for every pound and five minutes extra. Serve with Hollandaise Sauce with the addition of some Anchovy, or any sauce that may be preferred.

FRIED COD STEAK—Clean the steak. Sprinkle with salt and pepper, and dip in cornmeal. Cook in a frying-pan in a little dripping until light brown on each side.

CODFISH BALLS—1. Boil one cup of codfish. Boil and mash four good-sized potatoes. Combine the potatoes and codfish. Mash all together. Add butter, pepper and one beaten egg. Roll in flour to form balls and place in a frying-pan. Fry brown on one side, turn and brown the other. These may be egged, crumbed, and fried in deep fat.

2. Another good method is to take the same materials, cut the potatoes into three or four pieces, tear the fish into pieces, and boil together until the potatoes are tender. Then drain, mash and season with butter, pepper and egg, and drop by spoonfuls into deep hot fat.

LUNENBURG SALT COD—Soak the fish over night. Pour off the water. Cut into small bits. Put on in cold water and bring to a boil. Pour off the boiling water, once or twice, and renew with fresh boiling water. Then add an equal quantity of potato pared and cut into cubes. Cook until the potatoes are done. Fry some sliced onions and pork scraps until the onions are cooked. Serve the fish and potatoes in a deep dish and pour the onions over the whole.



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