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hour and a half—and other fowls in pro-  
portion; serve up with potatoes, beets,  
marshed turnips, stewed oysters with but-  
ter.

No 40. *To dress Bass, and many other  
kinds of fish.*

Season high with salt, pepper and cay-  
enne, one slice salt pork, one of bread, one  
egg, sweet marjoram, summer-savory and  
parsley, minced fine and well mixed, one  
gill wine, four ounces butter; stuff the  
fish—bake in the oven one hour; thin  
slices of pork laid on the fish as it goes into  
the oven; when done pour over dissolved  
butter; serve up with stewed oysters,  
cranberries, boiled onions or potatoes.—  
The same method may be observed with  
fresh Shad, Codfish, Blackfish and Salmon.

No 41. *To dress a Sturgeon.*

Clean your sturgeon well, parboil it in a  
large quantity of water, till it is quite ten-  
der, then change the water, and boil it till  
sufficiently done, then hash it as you would  
beef, adding the usual articles for season-  
ing. Some prefer it done in the form of  
veal cutlet, which is, by taking slices of  
sturgeon, dipping them in the yolks of  
eggs well beat, then rolled in flour and fri-  
ed in butter.

No 42. *For dressing Codfish.*

Put the fish first into cold water and  
wash it, then hang it over the fire and soak  
it six hours in scalding water, then shift it  
into clean warm water and let it scald for  
one hour, it will be much better than to  
boil.