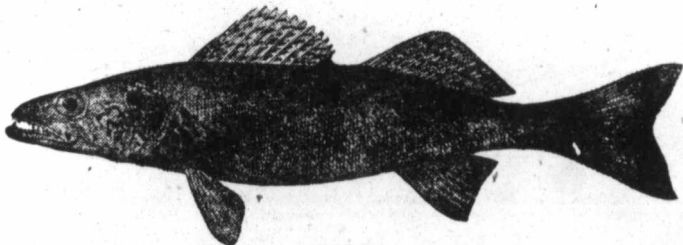


White Fish, Lake Trout and Pickerel, Bass, Perch, Pike or any fresh water fish, may be boiled or baked as any other fish. All fresh water fish, are good for frying. The method is the same,—clean, dry, roll in fine oatmeal, cornmeal or white flour, and fry in a frying pan in fat.

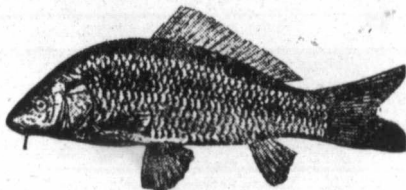
BROOK TROUT OR SPECKLED TROUT—These can be fried by the same method as Smelts.

BASS—There is no fresh water fish that has a finer flavour than Bass. To prepare, scale or skin, rub dry, and put in a cold place until needed. Roll in flour, cornmeal or oatmeal, and fry in a frying-pan until a light brown on each side.



PICKEREL OR DORÉ.

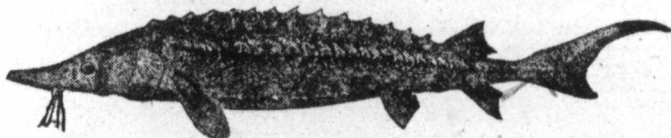
The flesh of the pickerel is firm, flaky and white, and it is much esteemed as a food fish. It is in season during the summer months.



CARP.

An exceedingly common fish in the Great Lakes of Canada. It is not regarded as being of much food value by Canadians but persons from the Continent of Europe have a fancy for it. It is procurable throughout the summer months. Average size is around 3 and 4 pounds.

Carp can be cooked in a similar manner to Whitefish.



STURGEON.

The sturgeon is native to the Atlantic and Pacific Coasts, and the rivers and inland lakes of Canada. It is procurable at all seasons and particularly good in the summer months. It is free from bone, and is good for slicing and for cutlets. Sturgeon roe is used for making caviare.