

FRESH FISH can be cooked in many ways. Trout, bass and perch are best fried in a little pork fat or butter. Perch should be skinned before cooking. After washing the cleaned fish, dry with clean cloth and rub on a little flour, cook slowly. A good sized doré, baked in oven with some sliced onions, is very appetizing. Place the fresh cleaned fish and sliced onions in baking pan, add $\frac{1}{2}$ teacup of water and an ounce of butter, pepper and salt to taste, cover with second baking pan and bake in moderate oven until thoroughly cooked through.