

FOOD AND COOKERY IN TURKEY.

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(*Concluded.*)

Fish abounds in Turkey, and yet, from the natural indolence of the people, is rarely captured, and consequently as rarely eaten. We have seen from the ships' sides in the Gulf of Alexandretta the water teeming with fish, yet there was not a fisherman in the place. Sea-fish of one kind or other is however almost always to be obtained in seaport towns, and the Constantinopolitan market is fairly supplied, especially with the mullet and other fish of the Bosphorus. Yet owing to this indolence the Christians are reduced in Lent to the consumption of salt fish or dried fish (*kuru baluk*). At the season for tunny there is a large consumption of the more favored portions of the fish. The Danube abounds in sturgeon and sterlet, but this is especially a fish that, being like veal, requires good cooking, and this is just what it does not get. As to the caviare, or row of sturgeons and sterlets, retailed in the bazaars of Widdin, Silistria, and other Turkish towns on the Danube, it is simply offensive.

Fish is mainly salted at seaports, but large quantities are also salted on the Danube and at the lakes of Ochri and Scutari. As the black-fish abound most at the outlet of the sea of Galilee, so most fish are captured by nets (*zagagnia*) at the outlet of the lake of Scutari, and near Stronga, at the issue of the Drin from the lake of Ochri, where vast numbers of fish are carried down by the current.

The rivers and lakes in Turkey in Asia, as well as in Turkey in Europe, generally abound in fish, and the epithet of *Baluklu-su*, or "fishy river," is almost as common as *Kara-su*, or "black water." But whilst the trout of Greece and Ochrida are celebrated, they are rarely caught in the rivers of Taurus and Kurdistan, where they pullulate. The great rivers, as the