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or 4 cloves,
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FISH

OBSERVATIONS ON DRESSING FISH.

If the fishmonger does not clean it, fish is seldom very nicely done, but those in great towns wash it beyond what is necessary for cleaning, and so by much washing diminish the flavor. If to be boiled, some salt and a little vinegar should be put in the water to give firmness ; but cod, whiting, and haddock are far better if salted and kept a day ; and if not very hot weather they will be better kept two days. Those who know how to purchase fish may, by taking more than they want for one day, often get it cheaper ; and such kinds as will pot or pickle, or keep by being sprinkled with salt, and hung up, or being fried will serve for stewing the next day, may then be bought with advantage. Fresh water fish have often a muddy smell and taste, to take off which soak it in strong salt and water after it is nicely cleaned, then dry and dress it. The fish must be put in the water while cold and set to do very gently, or the outside will break before the inner part is done. Crimp fish should be put into boiling water, and when it boils up put a little cold water in, to check extreme heat, and simmer it a few minutes. Small fish nicely fried, covered with egg and crumbs, make a dish far more elegant than if served plain. Great attention should be paid to the garnishing of fish, use plenty of horse-radish, parsley and lemon. If fish is to be fried or broiled it must be wrapped in a clean cloth after it is well cleaned. When perfectly dry, wet with an egg (if for frying) and sprinkle the finest bread crumbs over it, then, with a large quantity of lard or dripping boiling hot, plunge the fish into it and fry a light brown ; it can then be laid on blotting paper to receive any grease. Butter gives a bad color, oil fries the finest color for those who will allow for the expense. Garnish with raw or fried parsley which must be thus done : when washed and picked throw it again into cold water ; when the