

PIKE is a white-fleshed, wholesome fish and is best when baked or boiled.

CAT-FISH should be skinned and fried.

TULLIBEE is very similar to Whitefish and should be cooked in the same manner.

GOLDEYES are a little larger, but otherwise similar, to herring and are very tasty when fried.

To cook, they should be placed in a shallow pan which has been covered with brown paper. Heat thoroughly in the oven with a moderate fire until the fish spread open. When cooked the heads and skin are easily removed. Serve whole on a hot platter and garnish with lettuce or parsley.

MISCELLANEOUS

Frying.—Procure slices about three-quarters of an inch thick, wipe and season with salt and pepper; fry in the ordinary way; place the cooked fish on a hot dish; garnish with parsley and slices of lemon and serve quickly.

Panned Fish.—This is suitable for any small fish or such as can be cut in slices. Have the fish well cleaned, seasoned with pepper and salt and dried with a little flour or, better still, very fine bread-crumbs. Have a large frying-pan smoking hot with as little grease in it as will keep the fish from sticking. Dripping from good, sweet salt pork is the best, but any sweet dripping will do. When the fat begins to smoke blue lay in the fish and brown quickly on both sides, then cover closely and set back to cook more slowly, from ten to twenty minutes, according to size of the fish. Bass in all its varieties is suitable to cook in this way, so are butter-fish, cisco, perch, herring, trout, bream, etc.

Steamed Fish.—Clean carefully, but without removing head or fins. Rub inside and out with salt, pepper, and lemon juice, laying slices of onion inside, if liked. Lay on a buttered paper and steam till the