

## 64.—HOW TO COOK CARP AND TENCH.

[From Chambers' Journal.]

Carp, after being kept a few days alive in water free from the vegetable substances upon which they feed, become a luscious and nutritious dish even cooked *au naturel*; but with sorrell sauce or a squeeze of lemon, are converted into a *recherché entrée*. The false tongue of the carp has a European reputation as a delicacy. There are special recipes for dressing carp, which from their expensive character are not appropriate here. With the economical Germans, however, they are peculiar favorites, and from them we have the following method of making three excellent dishes—a soup, a stew, and a fry, with a single carp of about 3 or 4 pounds weight, of each of which we can speak highly from personal experience.

**SOUP.**—They take a live carp, either hard or soft roed, and killing it by a blow on the head, bleed it in a stew-pan, then scale it well, taking out and carefully preserving the entrails without breaking the gall, which, with the parts adjoining, must be immediately separated from the rest, and thrown aside, as its slightest contact with the rest of the dish would injuriously flavor the whole. Every other part of the carp is convertible into excellent food. Having opened the maw, and thoroughly cleaned it, the roe is cut into pieces, and put in with all the rest of the entrails for the soup of the first dish. This soup is either made with the addition of gravy or strong meat broth, accompanied by herbs and spices, well seasoned, and thickened with flour; or, when intended as a meager dish, with that of a strong broth of any other kind passed through the sieve, a bundle of sweet herbs, and a seasoning of fine spices, salt, &c.

**STEW.**—For the second dish, or stew, having slit up the carp on one side of the backbone, through the head, and quite down to the tail, cut off the head with a good shoulder to it; take the largest half of the body, containing the backbone, and divide it into three pieces, which, with its portion of the head, are to be put with the blood in the stew-pan, where they are dressed in any of the numerous ways of stewing fish, by putting in three or four glasses of ale in lieu of wine, and a little grated gingerbread, and sometimes only a small quantity of vinegar, adding sweet herbs, spices, and seasoning to palate. When serving up this dish, it is not unusual to add a little lemon or lime juice.

**FRIED.**—For the fry, or third dish, the remaining portion of the fish, divided as for a stew, is well dredged with flour, and fried brown and crisp in oil or clarified butter. Thus, particularly if a few savory force-meat balls, composed in the usual manner with the fish which makes the broth or gravy, be boiled in the soup, there is a dish not far removed from the richest turtle soup; a second dish in the stew may easily be

made equally aspiring, on a small scale; and, lastly, a most delicate third dish, in the fine fry, which completes this curious division and subdivision of a single carp. It may be well to note that carp should never be boiled.

**THE TENCH.**—The tench, although ever associated with the carp, differs widely in its habits, as while the one is most capricious in its feeding, the other is to be taken without any great amount of skill by the rod full nine months in the year; and generally through mild winters, when the carp is proof against every temptation and is said only to bite while the broad-bean is in blossom. The flesh of the tench is very firm and admirably adapted for stewing, its skin being pronounced by epicures to possess a savor comparable in its excellence to nothing else. The simple secret of how to prevent the breaking of the tender skin of the tench is known to very few cooks. It is, however, merely by placing the fish in boiling fat and just turning it in the pan; and if for boiling, then taking it out, laying it in a cloth in boiling water until it is done sufficiently. Served with a sauce made of the young leaves of the field sorrel, it is a most appetizing dish.

#### 65.—REPORT OF AN EXAMINATION OF THE SHAD FISHERIES IN GEORGETOWN, S. C.

By **Lieut. W. M. WOOD, U. S. N.**

After leaving Fernandina, Fla., I proceeded in this vessel to Georgetown, S. C., to investigate the shad fisheries there, and have the honor to submit the following report:

We arrived there on the afternoon of the 5th instant. The shad season was found to be about over, and most of the fishermen had quit.

I was fortunate enough to find Mr. E. Barnes still in town. Mr. Barnes is the largest owner of nets, and buys and ships all the fish caught in the vicinity. Accompanied by him, I took the launch and went up the Waccamaw and Pedee Rivers. I also went up the Black River, a tributary of the Pedee, but only on the two former rivers and Winyah Bay, into which they empty, is any fishing done.

On account of the character of the bottom and banks no seine-hauling is carried on, and the fishing is entirely by gill-nets. This year about thirty nets were fished, averaging 150 fathoms long,  $5\frac{1}{2}$  to  $5\frac{1}{4}$  inch mesh, and 16 to 18 feet deep. They are not allowed to reach the bottom on account of snags. The average catch this year was about 800 shad per net.

Many of the gillers live in flat-boats moored at convenient localities. Mr. Barnes's flat is at the junction of Jericho Creek and the Waccamaw. He fishes three nets, employing 9 men, viz, a superintendent, two men for each net, a cook and a marketman, who carries the fish in a small boat to town, 10 miles below.