

the old ones and will, consequently, keep the cabin more comfortable in cold weather.

The springs on the drum of the reeling engine, found to be too weak, were replaced and doubled at the Washington yard. An additional drain cock has been put on the engine of Sigsbee sounder, part of the steam lead taken off, and a wooden cover put over the cylinder to prevent burning the gutta percha belts. The bolt sheared off the arm of the *circulating pump* for want of oil. A Detroit oil cup has been bought and put in place, and this, being a *sight feeder*, can be observed from the working platform. The counters, which were hitherto unsatisfactory, have been put in order by the Crosby Valve Company. The  $\frac{1}{2}$ -inch valve stems of the main reversing engines being too light (they bent), have been replaced by  $\frac{3}{4}$ -inch stems. The boilers, having been recalced at the leaky corners by the Pusey & Jones Company, by the Washington yard and Norfolk yard, continued to leak; at the New York yard soft patches were put on and then they leaked; our force on board has remade the joints under these three patches, and are encouraged to find one is tight. A split elbow in the steam-whistle pipe was replaced at Norfolk, the bell wires were overhauled, and additional bolts put in donkey check-valves at the same place.

We have succeeded in adjusting one of the Svedberg governors, which works well, and when opportunity offers the other will be adjusted. Its position, however, is against it, as it is on the H. P. chest, where it is very hot, and I fear the mercury evaporates.

One piston rod was discovered to have a transverse flaw. Though the flaw does not appear to increase, it has been considered necessary to order a new rod; this is now being made at the Washington yard.

STEAMER ALBATROSS, *July*, 1883.

### 73.—HOW TO COOK CARP.

By C. GERBER, Jr.

I append a few receipts translated from a German cook-book. As a general rule the pond carp is not considered good to eat during the summer months, May, June, July, August (during and after spawning), but at all other times it is a most excellent table fish.

RECIPT No. 1.—Clean a carp of about five pounds well, and split and cut it into convenient pieces. Take three table-spoonfuls salt, half a dozen kernels black pepper, same of allspice and cloves, a few cardamoms, four laurel leaves, a medium-sized onion, some celery and a sliced carrot, and a quart of water (or enough to cover the carp); let these boil together fifteen minutes, put in the carp, scale side down, head pieces first, middle pieces next, tail pieces on top, and let boil fifteen minutes longer; add one-half pound butter in small pieces, and a gill of red wine, or in place

of wine pour one-half gill warm vinegar over the pieces of carp before putting them into the pot, and add it to the boiling. Boil fifteen minutes longer; take out the pieces and serve with browned butter and slices of lemon.

RECIPT No. 2.—Clean and split a five-pound carp and rub two table-spoonfuls salt well into both sides, and let stand two hours in a covered dish. Take some spices and herbs as in No. 1, and boil thoroughly with one pint water, one pint red wine, one-half pint beer, one-half pint vinegar, some lemon peel, bread crust, and one ounce sugar. After this has well boiled, cut the carp in convenient pieces, put into the pot and boil till only about half the sauce is left; serve as before.

RECIPT No. 3.—Clean a good-sized carp carefully by opening it as little as possible, cut off fins and tail; make a number of crosscuts on one side, rub the fish well with two table-spoonfuls salt, let it stand covered for some hours, then dry it with a towel. Make a filling of four ounces tallow or fresh fat pork, four yolks of eggs, some wheat bread slightly softened with water, three sardels, some capers, mace, salt, pepper, lemon peel, onion, and the liver of the carp (but be sure that the gall is first carefully removed), all chopped very fine; fill the carp and sew up the opening. Put it into a baking-dish with the cut side up with one pint wine, one-half pint vinegar, one-quarter pound butter, spices and herbs as in No. 1, and a few slices of lemon; bake quickly for three-quarters of an hour and baste frequently. Don't turn the fish while baking.

RECIPT No. 4.—Take carp of one to two pounds, scale and clean well, rub inside and out with plenty of salt, let stand an hour or two, wipe dry with a towel, roll in well-beaten eggs and bread crumbs or meal, and bake in plenty of butter till nicely brown.

RECIPT No. 5.—Boil carp as in No. 1, place the pieces in a bowl with a few slices of lemon, add to the sauce one-half pint vinegar and boil same till only enough left to cover the carp in the bowl. Pour the sauce over the carp through a sieve and let it cool thoroughly.

I tried receipt No. 1 on bass and found them excellent.

WEBSTER, MASS., *December 10, 1883.*

#### 74.—CARP DO EAT YOUNG FISHES.

By J. A. RYDER.

[From a letter to Prof. S. F. Baird.]

A carp examined to-day was found to contain ripe milt with active spermatozoa. About a dozen small fish were taken from the intestine, each one about an inch to one and a half inches long when they were alive. They seem to be young percoids or some small fresh-water Acanthopterygians. I have saved the remains for further study and identification.

WASHINGTON, D. C., *November 27, 1883.*