

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.*