

To Boil Salted Shad

Soak them, and change the water once; remove the scales and boil until well done; lay them on a heated platter, and pour over them fresh sweet butter.

From The Housekeeper's Encyclopedia by Mrs. E.F. Haskell. 1861

To Boil Salted Salmon

Soak them over night, cleanse them thoroughly, and boil gently, serve with plain drawn butter.

From The Housekeeper's Encyclopedia by Mrs. E.F. Haskell. 1861

To Boil Salted Mackerel

Soak in milk and water, over night, and boil gently; for sauce use drawn butter and serve with it mashed potatoes.

From The Housekeeper's Encyclopedia by Mrs. E.F. Haskell. 1861

To Boil Salted Cod

Cut a thick nice piece of the fish, soak it over night, in the morning change the water, and stand the pot where it will only keep warm; change the water again about 10 in the morning; cover it with fresh tepid water, and let it become so hot that it is uncomfterble to the hand; keep the water evenly hot, but on no account let it boil for 2 hours, when it will be done; remove all the skin, cut hard eggs and place them on and around the fish, and pour over it nice drawn butter. Boil nice white potatoes without the skin, and dish them plain; have a gravy boat of drawn butter on the table to add, when serving the fish and potatoes, as most persons prefer to mash them with the fish; serve cucumbers, or if out of season, pickles or nasturtiums. The cold fish will make a fine hash for breakfast, mixed with mashed potatoes and drawn-butter; dried codfish, if boiled, is hard and very poor eating; but prepared in this manner, it is as good as the cod that is transported on ice, although much inferior to the fish when fresh caught.

From The Housekeeper's Encyclopedia by Mrs. E.F. Haskell. 1861

To Fry Shad

Cut the fish in pieces, rinse and whipe dry; rub over the fish a little salt; and when it has melted roll them in flour; heat the fat, fried from salt pork, or oiled butter, nearly boiling hot; lay in the fish the skin side up; fry until brown, and then turn them; cook slowly without burning; serve plain. Horseradish makes a fine relish for fish.

From The Housekeeper's Encyclopedia by Mrs. E.F. Haskell. 1861

To Fry Eeels

The sensation of eels can be destroyed by giving them a hard knock on the head. After they are cleaned and skinned, roll them in yolk of egg and thin rolled crackers, bread crumbs, meal or flour, and fry in pork fat or oiled butter slowly unti a pale brown.

From The Housekeeper's Encyclopedia by Mrs. E.F. Haskell. 1861