

84.—FIVE RECEIPTS FOR COOKING CARP.

The following receipts were transmitted by Herr von Behr, in a letter to Professor Baird, from Schmoldow, Germany, dated December 21, 1885. He spoke of these recipes as being methods for cooking the carp in German fashion, and hoped that they would be extensively tried in America.

(1) **BLUE CARP.**—Do not scale the carp, but cook it until done, in strong salt water, with vinegar, spices, pepper, and parsley roots, and serve with the following sauce: To 1 pint of white sauce, cooked until it thickens, add several table-spoonfuls of herb vinegar, one-fourth of a pint of sour cream, and some horseradish (one-fourth of a common-sized root) grated fine.

(2) **ANOTHER STYLE OF BLUE CARP.**—Do not scale the carp, and cook until done in strong salt water, with vinegar, spices, pepper, and onions. Serve with melted butter and a hard-boiled egg chopped fine or sliced, or with fresh butter beaten until it resembles whipped cream.

(3) **BOHEMIAN CARP.**—In killing the carp save the blood and stir it with some vinegar; cut the carp in pieces and cook in the following sauce: Take one bottle of claret (Bordeaux) to 4½ pounds of carp, about 4 ounces of butter, 4 ounces of gingerbread, spices and pepper to flavor. Cook until it thickens somewhat, and, when boiling hard, put in the pieces of fish, well salted, and cook them until done. Or, instead of taking only claret, take one-half beer and one-half claret, and cook with it soaked raisins and prunes, which are left in the sauce and served with it.

(4) **FRIED CARP.**—Scale and clean the fish, and make some slight incisions on both sides; if too large, cut in pieces. Just before putting the fish in the boiling lard, wipe it dry, sprinkle slightly with flour, dip in beaten eggs, and roll in fine bread-crumbs. Put one piece after the other into the boiling lard, so that the pieces do not touch each other. As soon as a piece ceases to hiss it will quickly assume an even brown color and rise to the surface. When sufficiently brown take it out with a large spoon and lay on a hot sieve to let the superfluous fat run off; sprinkle with fine salt, and lay in a hot dish without cover, so as to prevent the crisp crust from becoming soft. Serve very hot.

(5) **BAKED CARP.**—Scale and clean the carp, salt and pepper strongly, wrap in paper thickly buttered on the inside, again wrap in several sheets of paper which have been moistened, so as to prevent the ashes from penetrating. Bake half an hour in very hot wood ashes, covering the fish thickly with ashes.

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