Old Gloucester Sea Food Recipes
— from —
Frank E. Davis Fish Co.
Gloucester, Massachusetts

The Nation’s Fishman
since 1885

RIGHT FROM THE FISHING BOATS — TO YOU!
Good Davis Sea Foods Properly Prepared . . .

No matter where you live, good tasting and pleasing Seafoods can be served in your home as easily as they are served in Gloucester.

Having the desire of really helping you and your folks to better enjoy Good Ocean Fish, I recommend the recipes in this booklet as mighty good suggestions. You will like trying New Recipes for your favorite seafoods and more than likely you will be tempted to try Seafoods that are new to you.

Don’t let your Pantry Shelf get bare of good Davis Seafoods — Keep a Supply on hand Always. Arthur C. Davis
Serving you and your folks with the finest of seafoods has been the aim of the Davis Family through 4 generations. Only from Davis of Gloucester can you get specially selected quality seafoods: Many years of "know how" assures you "the pick of the fishermen's catches." So — it is with confidence I offer you this seafood cook book. Try any recipe — try them all — if you're displeased in any way just return the unused packages (at my expense) and there'll be no charge.
SALT MACKEREL

Freshening Salt Mackerel: Salt Mackerel must always be freshened before cooking. Tastes differ in regard to the degrees of freshness required. From a few hours to twelve to forty-eight hours may be allowed, according to personal taste. The fish should be put in a large amount of fresh water, meat side down, and if convenient, raised a few inches from the bottom of the vessel, that the salt may drop down away from the fish as fast as extracted. The water should be changed several times. For broiling or frying, the fish should be freshened somewhat more than for boiling, baking with cream or cooking in any way with milk, as milk is very efficient in covering up the salty flavor.

TO MAKE BRINE FOR KEEPING SALT MACKEREL

Make a strong solution of salt and water (about 1 lb. table salt to a quart of water) by dissolving in water all the salt the water will absorb. The brine should be strong enough to float a fish.

SALT MACKEREL — FRIED

Davis Fillets Butter Tomato Lemon Flour

Freshen the mackerel. Roll in flour and fry in hot butter. Garnish with quarters of fresh tomatoes and lemon. Serve with potatoes and desired vegetables, and hot biscuits.

SALT MACKEREL — BOILED

Freshen as directed. Put required fillets on to boil in cold water and boil gently for thirty minutes. Serve with potatoes and vegetables desired.
SALT MACKEREL — BROILED
Davis Fillets  Parsley  Watercress  Butter  Pepper  Lemon
Freshen the fish. Then wipe it dry and lay it on the greased gridiron. First broil it to a
nice brown on the flesh side, then turn and brown the other side, which will not take as
long. After broiling, cover lightly with butter and pepper to suit taste. Serve flesh side
up, garnish with parsley, watercress and lemon. Broiled mackerel may be served with
white sauce. After the fish is broiled, some prefer to rinse quickly in boiling water before
putting on the butter and garnish.

SALT MACKEREL — BAKED
Davis Mackerel Fillets  Small Piece of Butter  1 Pint Milk or Cream
Freshen the Fillets, then lay in a baking pan or earthen dish. Add the milk (or cream)
and bake until milk is nearly gone, leaving simply a thin juice. Two minutes before
serving add the butter. This with the milk makes a thin sauce to pour over the fish when
it is on the platter. Parsley Sprigs or Lemon Wedges to garnish. Serve with baked
potatoes.

MACKEREL al la VAN NOTE
Davis Fillets  Milk  Butter
Freshen the fillets. Thoroughly dry and put skin side down in a large size frying-pan;
cover with milk and let it come very slowly to a boil. Boil for two minutes, not longer.
Carefully pour off milk and slide mackerel onto a well-buttered broiler. Put over fire and
nicely brown the flesh side of the fish, then put on a platter. Spread with a liberal quantity
of butter and put in oven for about five minutes, or until ready to serve.
SALT CODFISH

HOW TO FRESHEN SALT COD. Codfish freshens very readily. Two to twelve hours would be sufficient for any purpose. When it is to be used in large pieces, it should be covered generously with cold water and allowed to soak overnight, or at least several hours, and then drained. When it is to be used in small flakes or shredded, as for codfish dinners, creamed codfish, etc., it is best covered generously with cold water in a saucepan and brought slowly to the boiling point — never boiled — and then drained through a coarse strainer.

The Codfish Fluff is freshened by placing it in a strainer, immersing it a minute in cold water, or else letting water from the faucet run gently through it and then pressing out the water. It is to be measured for use after it has been wet.

OLD-FASHIONED CODFISH DINNER

Salt Codfish  Pork Scraps or White Sauce  Beets  Boiled Potatoes

Strip the fish into small pieces or flakes. Put it in a saucepan and more than cover with cold water. Let it come just to a boil and then drain off the water. Again cover with cold water and let come to a boil. Much boiling will make the fish tough. If pork scraps are served with the codfish, they are made by cutting salt pork into tiny dice and frying until crisp, using both the scraps and fat served hot from the gravy bowl. Or, if preferred, White Sauce may be used instead of the pork scraps. With this dinner, boiled potatoes and beets should always be served. Boiled onions also make a desirable addition, as well as Mustard Pickles or Piccalilli.
SALT CODFISH — CREAMED

1 cup Salt Codfish  
2 scant cups Milk  
¼ cup Heavy Cream  
2 rounded tbsp. Butter  
2 rounded tbsp. Flour  
Paprika  
Salt

Strip or tear the codfish into small pieces. Cover generously with cold water and bring to a boil. Immediately drain off water. In a double boiler melt the butter and add flour. Set inner boiler directly over the heat for a minute stirring constantly while butter and flour bubble up together thus thoroughly cooking the flour. Add milk and set it back over the hot water to thicken, stirring frequently from sides and bottom to prevent lumping. When smooth and thick, add ¼ cup cream and the drained codfish. After all has been cooked together a few minutes the seasoning may be added. If desired one well beaten egg may be used instead of the heavy cream. Green Peas may be served with this. Serve on toast or with hot rolls as desired — dash of Paprika.

BAKED CODFISH STEAKS IN TOMATO SAUCE

¾ lb. Codfish Steaks. Cut into serving size pieces (4 to 6) and freshen 18 to 20 hours in cold water, changing water once. Drain and spread on a well buttered shallow baking dish. 4 tbsp. Butter, 1 tbsp. Minced Onion, 2 tbsp. Diced Celery, 1 medium sized Green Pepper, coarsely chopped. Cook these four together over low heat, stirring until tender and add 2 level tbsp. Flour, blend well. Then add 2 cups canned Tomatoes, 2 drops Tobasco, ¼ tsp. Salt, 1 generous tsp. Minced Parsley. Cook slowly, stirring gently until somewhat thickened. Pour this over the fish and bake in 450° oven until fish is tender, 30 to 40 minutes. Serve with Baked Potatoes.
FLUFFY CODFISH CAKES

1 heaping cup Davis Codfish Fluff. Place in strainer and immerse in cold water just one minute. Press water out through the strainer until fish is quite dry. Fluff it up again with a fork. Add 2 level cups hot mashed potatoes, 1 egg yolk and whip together thoroughly with a fork. Have ¼ cup flour in a saucer. With floured hands shape into small flat cakes and flour each all over. Pan fry in hot fat in heavy frying pan over moderate heat. Or they can be made into balls and fried in deep fat. Serve Chili Sauce or Piccalilli with them.

Codfish Cakes may be made from Cod Steaks or Codlets — 1 pint Codfish, 1 quart Mashed Potatoes, 1 Egg Yolk. Pick fish apart until you have a pint of small pieces. Let simmer slowly for ten minutes. Don’t boil, then drain. With a fork, whip the fish and potatoes together until smooth; season with butter, pepper and salt; add the well-beaten egg yolk and form into cakes. Roll in crumbs and fry in deep fat until a rich brown. Fried eggs are a suitable accompanying dish.

“RED-FLANNEL” HASH

3/4 cup Salt Codfish  Pork Scraps  1 cup Boiled Potatoes  1/4-1/2 cup cooked Beets

These are “left-overs” of the “Old-Fashioned Codfish Dinner”. Chop the codfish, potatoes and beets together while warm. Heat the pork fat and scraps (about a spoonful) in frying pan; press the hash firmly together, dredge with flour and fry a good brown on each side. Serve chili sauce or pickles.
SALT CODFISH SOUFFLE

1 cup Davis Codfish Fluff  
2 cups hot Mashed Potatoes  
Dash Black Pepper  
2 tbsps. Butter Melted  
2 tbsps. Minced Green Pepper  
1 tsp. Minced Onion, optional  
2 tbsps. Light Cream (or top of Milk)  
2 Egg Yolks, beaten very light  
2 Egg Whites, beaten very stiff

Place codfish in fine strainer and let stand in a saucepan of warm water a minute or two. Drain and press dry. Cook green pepper and onion in butter stirring until tender. Add cream and when heated, add the very hot mashed potato and whip together a minute. Then add the drained codfish and whip; then the well-beaten egg yolks, whipping the whole mixture until very light. Turn into a buttered baking dish and lightly fold in the stiffly beaten egg whites. Bake in a 400° oven 25 or 30 minutes until puffed and firm. Serve at once with hot biscuits and pickles. With it may be served, Peas, Grilled Tomatoes or Green Beans.

CODFISH CAKES — READY MIXED

Already to pat into cakes and fry. Ready in a jiffy. A can will serve three or four people. The mixture may be patted into small cakes or, if taken cold from the refrigerator, it may be easily sliced into serving portions. In either case, dredge with flour on each side, and then fry in a small amount of hot fat. Let one side acquire a brown crust before turning. A bit more fat may be needed to brown the other side. Tomato Catsup or chili-sauce or some form of pickle should be served.
CLAMS — DOWN EAST

CLAM CHOWDER —
1 can Davis "Down-East" Clams 2 or 3 slices Fat Pork 3 medium-sized Potatoes
1 small Onion sliced 1 Pint Milk

Fry out the pork, add the onion and fry. Remove pieces of onion and pork and add potatoes cut in dice, and water just enough to cover. Let come to a boil, then add the clams and leave them long enough to heat through. Then add the milk. Salt and pepper to taste and serve very hot with crackers.

FRIED CLAMS
1 can Davis "Down-East" Clams Corn Meal Beaten Egg Salt Deep Fat

Remove clams from the can, dry with a towel and dip each one in corn meal with a little salt in it, beaten egg and meal again, and fry in hot deep fat until brown. Bread Crumbs may be substituted for corn meal if preferred.

CLAM CROQUETTES
1 can Davis "Down-East" Clams 1 Egg, well-beaten 1 Egg hard-boiled ½ cup Milk
Bread or Cracker Crumbs 2 tbsps. Butter 4 tbsps. Flour ½ tsp. Minced Onion
Salt Paprika Cress and Lemon Slices

Cream the butter and flour. Add gradually the milk and well-beaten egg. Cook until thick. Season with salt, paprika, and minced onion. Add the chopped clams and the hard-boiled egg, chopped. When the mixture is cool, form into cone-shaped croquettes, dip in crumbs, beaten eggs, and again in crumbs, and fry in deep, hot fat. Garnish with Cress and lemon slices.
**CLAM STEW**

1 can Davis Minced Razor Clams  

1/4 cups Milk  

2 tbsps. Heavy Cream  

1 level tsp. Butter  

Pepper, dash  

Serve with Crackers and Pickles  

Heat milk and cream in a saucepan but do not boil. Heat clams and juice in another pan but do not boil. Mix together, add butter and pepper but no salt until you have tasted the stew as the clams may provide salt enough.

**CLAM BISQUE**

2 cans Davis Minced Razor Clams  

2 tbsps. Melted Butter  

1 tsp. Minced Onion — cook these two together, stirring until onion is soft, not brown.  

2 level tbsps. Flour, blend, stirring —  

Add Liquid drained from clams (about 1 cup), 1 cup Milk, 1/4 cup Heavy Cream (4 tbsps.) Stir constantly over low heat until smooth and somewhat thickened, like a thin white sauce. Add Clams and cook a minute longer but do not boil. Salt and Pepper to taste; 2 tbsps. finely minced Parsley. Sprinkle this over the top when ready to serve. Serve tiny hot Croutons or Oyster Crackers.

**CLAM FRITTERS**

1 can Davis Minced Razor Clams and Juice  

1/4 cup Coffee Cream  

2 tbsps. Melted Butter or Crisco  

1 Egg slightly beaten  

1 scant cup Sifted Flour  

2 level tsps. Baking Powder  

1/8 tsp. Salt  

dash Cayenne Pepper  

1 tbsp. Lemon Juice  

2 heaping tbsps. Minced Parsley  

Add Clams, Cream and Melted Butter to slightly beaten Egg, mix well. Add dry ingredients sifted together and whip till smooth. Lastly, add Lemon Juice and Parsley. Mixture may be fried by spoonfuls in deep hot fat, or it may be cooked as griddle cakes on a barely-greased griddle iron or heavy frying pan over moderate heat. When bubbles begin to appear over the top, turn cakes quickly to brown other side which takes only a minute or two. Serve Cocktail Sauce, Tomato Catsup or Chili Sauce.
READY-MIXED CLAM CAKES

CLAM CAKES—
1 can Davis Ready-Mixed Clam Cakes  1 Egg well-beaten  ½ tsp. Salt  Dash Paprika
2 tps. Lemon Juice  1 tbsp. Minced Parsley  Flour to dredge  Little Butter to fry

Beat Egg well. Add Clam Cake mixture, Salt, Paprika, Lemon Juice and Parsley. Beat all together. Mixture will be rather soft. Coat a large plate with Flour. Drop the mixture on this in 8 portions. Sift Flour over each generously and form into 8 Clam Cakes, well coated all over with flour. Have melted butter ready in frying pan, about 1 tsp. and fry cakes over moderate heat until well browned on each side. Serve at once with Piccalilli, Chili-Sauce or favorite Pickle.

CLAM SOUFFLE

1 can Davis Clam Cakes  2 Egg Yolks  2 tbsps. White Sauce  2 tps. bottled Horse-radish
2 tbsps. Minced Parsley  1 tsp. whole Capers (chopped pickle could be substituted)  Pepper, Salt to taste
dash Paprika, 2 Egg Whites, beaten very stiff — if small eggs, use 3

With a broad-tined fork, beat egg yolks into white sauce and this into Clam Cakes until smooth and creamy. Add other ingredients and lastly fold in the stiffly beaten Egg Whites. Turn into a shallow, well-buttered glass baking dish. Bake 30 minutes in a 350° oven then turn heat to 400° or 450° for 10 or 15 minutes until crust on sides of dish shows a delicate brown. Soufflé should be firm but not dry. Garnish with wedges of lemon so juice may be squeezed over Soufflé. Accompaniments may be peas, a green salad, potato chips or Julienne potatoes, hot biscuits.
CLAM CHOWDER — New England Style

1 can Davis N. E. style Clam Chowder  Equal Quantity Milk  Pepper and Salt
Small piece Butter  Crackers  Pickles

Empty the contents of a can of New England style Clam Chowder into a saucepan. Fill the can with milk and pour into another saucepan. Heat each but do not boil. When hot, combine, adding a piece of butter and seasoning if required. Serve with crackers and pickles. If desired, scraps of salt pork can be fried crisp and added to each serving.

CLAM CHOWDER — Manhattan Style

Pour the contents of a can of Davis Manhattan Clam Chowder into a stew pan and heat thoroughly. If too thick, add hot water as desired.

FISH CHOWDER

1 can Davis Fish Chowder  1 cup Milk  ¼ cup Cream  Pepper and Salt  Butter
Crackers  Pickles

Empty can of Davis Fish Chowder into a stew pan, add cream and milk, a few crackers, split, small piece of butter and salt to taste. Place over fire until it heats thoroughly but do not boil. Serve pickles with it.
CRABMEAT SANDWICHES

1 can Davis Crabmeat 1 hard-boiled Egg Salt and Red Pepper Celery Mayonnaise

To the can of Davis Crabmeat finely shredded, add the hard-boiled egg rather coarsely chopped, finely cut celery, season with a little salt and red pepper, moisten with mayonnaise to right consistency for spreading between thinly sliced buttered bread. Add chopped onion if desired.

DEVILLED CRABS

1 can Davis Crabmeat 1 cup fine Bread Crumbs Yolks 2 hard-boiled Eggs
½ cup Milk Pinch Mustard 1 tsp. Salt Pinch Cayenne ¼ cup melted Butter

One can Crabmeat finely shredded. Mix well with this the bread crumbs moistened with the milk, the yolks of the hard-boiled eggs rubbed through strainer, mustard, salt, pepper and melted butter. Fill the timbales or small dishes with the mixture, sift very fine bread crumbs lightly on top, dot with butter. Brown quickly in hot oven, being careful they do not burn.

CRABMEAT SALAD

1 can Davis Crabmeat 1 tbsp. Minced Parsley Salt and Pepper Lettuce
Celery Mayonnaise

To a can of Davis Crabmeat add finely cut celery, sprinkle with a little salt, dash of red pepper and one tablespoon minced parsley; moisten well with mayonnaise and serve on lettuce leaves. Garnish with radishes and pimiento if desired. Chill before serving.
CRABMEAT SOUFFLE with CREAM TYPE CORN

1 can Davis Crabmeat — wash, drain and separate into chunks
1 cup Cream-style Canned Corn
2 Egg Yolks, beaten into the Corn
½ tsp. Salt, 6 to 8 drops Tobasco
2 tsps. Melted Butter
2 Egg Whites beaten very stiff

Beat Corn and Egg Yolks together. Add salt, Tobasco, Melted Butter. Stir Crabmeat Chunks in gently to mix but not break up. Fold in stiffly beaten Whites — do not beat. Turn into buttered baking-dish. Set in pan of hot water and cook covered for 30 minutes in 325° oven. Increase heat to 350°. Allow it another 15 minutes with cover still on. Then remove cover and cook 10 to 15 minutes longer to firm and brown top slightly. Do not remove cover at all during the first 45 minutes. Soufflé will be very light and fluffy. Serve with Sliced Heart of Iceberg Lettuce with French Dressing.

CRABMEAT COCKTAIL

3 tbsps. Davis Crabmeat for each Cocktail
2 tbsp. Worcestershire Sauce
6 tbsp. Mayonnaise
2 tbsp. A1 Sauce
Paprika

Use three tablespoons Davis Crabmeat for each cocktail to be served. Make a sauce by mixing the other ingredients. Pour the desired quantity over each cocktail and sprinkle with a little paprika.

CRAB and TOMATO APPETIZER ON TOAST ROUNDS

Wash, drain and cut one can of Davis Crabmeat into small pieces but do not chop. Marinate in French Dressing. Slice small round red tomatoes thick enough to hold their shape. Cut bread in rounds, toasted, buttered and set in oven until butter has melted into them. Place Tomato Slice on Toast Round, cover with Marinated Crabmeat and top with dab of Mayonnaise — garnish with Pimento and Parsley.
CREAMED FINNAN HADDIE

1 - 7 oz. can Davis Finnan Haddie — rinse and drain but keep it in large pieces
2 cups White sauce 1/4 cup medium Cream

Have White Sauce ready in double boiler, add cream and cook a few minutes. Add Finnan Haddie. Do not break by stirring. If necessary add salt. Serve as soon as well heated. Use grated cheese if desired. Potatoes, baked or boiled and minced Parsley, as well as peas and beets may be served.

FINNAN HADDIE WITH POTATO CRUST

1 - 7 oz. can Davis Finnan Haddie 1 1/2 cups White Sauce 1 1/2 cups hot Mashed Potato
2 Egg Yolks, beaten 1/2 cup Heavy Cream Pepper and Salt to Season

Arrange creamed finnan haddie in a rather shallow glass baking dish, buttered. Beat cream and seasoning into previously beaten egg yolks. Add mashed potato gradually, beating mixture like cake. Spread mixture over the creamed finnan haddie, leaving it a bit rough like a meringue. Or it may be smooth and covered with a generous layer of grated cheese if preferred. Bake in 450° oven 25 minutes turning heat to 500° toward the last to speed up browning. Serve corn bread or muffins or toasted brown bread. Also pickles or a green salad.
**FISH FLAKES**

**CREAMED FISH FLAKES**

- 1 can Davis Fish Flakes
- 1 cup White Sauce
- ¼ cup Coffee Cream

Have Fish Flakes rinsed and drained. Add cream to the White Sauce, then add Fish Flakes, stirring enough to mix but not break up the fish (the Fish Flakes are rather salt which must be considered in seasoning the White Sauce).

For a supper dish, serve on thin slices of toast and garnish with paprika. For lunch, serve Baked Potatoes and a green vegetable, preferably Peas or String Beans.

**FISH FLAKE HASH**

- 1 - 7 oz. can Davis Fish Flakes
- 2 medium sized Boiled Potatoes
- Salt and Pepper

Chop drained fish and potatoes together, not too fine and season to taste. Start with 1 tablespoon fat in a frying pan, adding more as needed. Cook over a moderate fire, turning frequently with a broad bladed knife until whole mixture is crisply browned. Serve with a green salad and hot rolls.

**FISH FLAKES — TOMATO GRATIN ON TOAST**

- 1 - 7 oz. can Davis Fish Flakes
- 2 cups Tomato Soup (or Cream of Tomato)
- ½ cup Grated Cheese
- Minced Parsley
- 4 slices Buttered Toast

Spread toast slices on a buttered pyrex platter. Cover each slice with Fish Flakes and pour tomato soup over all. Spread top generously with grated cheese. Bake in a 500° oven for 15 minutes. Garnish with Minced Parsley.
KIPPERED HERRING AND SCRAMBLED EGGS

1 can Davis Kippered Herring  2 tbsp. Butter  ⅛ tsp. Pepper  ⅛ tsp. Paprika  4 Eggs  Toast

Rinse herring with hot water to remove excess oil, and wipe dry on paper towel. Flake the herring into small pieces and fry in butter for three minutes. Drop the egg on the fish and stir until well mixed and eggs are done. Sprinkle with the pepper and paprika. Serve with buttered toast.

SMOKED BONELESS HERRING TOASTED

Remove the Boneless Herring carefully from the jar, turn boiling water over them and dry each with a paper towel. Pile these on a dish. They are then ready to toast with a long-handled fork over hot coals or embers and serve piping hot with previously crisped crackers to your Sunday night guests.

BONELESS SMOKED HERRING — A Delicious Hors d’oeuvre

Hold each herring under very hot water a minute. Scrape lightly and dry on a paper towel. Spread heavily with fresh cottage cheese. Cut into three oblong pieces. Spear from one end, diagonally, with a colored wooden toothpick. Decorate with a sprinkling of paprika, or hard-boiled egg yolk strained, or leave plain.

HERRING IN TOMATO SAUCE

This may be served just as taken from the can or if preferred hot, empty contents in flat pan and heat thoroughly. Serve with baked potatoes and other vegetables desired, making a fine hearty luncheon or supper.
LOBSTER

Plain Lobster — As soon as the can is opened the lobster should be taken out, placed in a strainer, and well rinsed with cold water. It will then be bright and clear in appearance and if desired may be used without further preparation. Lettuce dressed with oil and vinegar is a good accompanying dish, or the lobster itself may be dressed with vinegar and garnished with lemon, or French Dressing may be used on the lettuce.

CREAMED LOBSTER

1 No. ½ can Davis Lobster  1 rounded tbsp. Butter  1 cup Light Cream or ¾ cup Milk and
¼ cup Heavy Cream  1 rounded tbsp. Flour  Salt and Pepper  Slices of thin, crisp toast

Melt butter in double boiler, add flour. Cook together a minute over direct heat, stirring constantly. Add milk and cream and set over hot water to cook until thickened, stirring often enough to keep it smooth. Season with salt and pepper. Add the lobster meat in good sized pieces. When thoroughly heated, serve on the slices of thin toast.

LOBSTER STEW

1 can Davis Lobster  1 pint Milk or Milk and Cream  Pepper and Salt
Dinner Biscuit or Crackers  1 oz. Butter

Remove lobster and cut in moderately small pieces. Sauté in butter. Heat the pint of milk in saucepan (do not boil) and add sautéed lobster and seasoning to taste. Serve with Dinner Biscuit or Crackers.
FRIED LOBSTER

1 can Davis Lobster  1 Egg  Cracker Crumbs  Lemon Slices

Dry thoroughly with paper towel or clean cloth the pieces of lobstermeat. Dip them whole in egg and cracker crumbs and fry in deep fat. Garnish with slices of lemon and serve with Julienne, French or other crisply fried potatoes and Tartar Sauce.

LOBSTER A LA NEWBURG

2 No. ½ cans Davis Lobster  Yolks 2 Eggs  1 cup Medium Cream  Salt  Paprika  Sherry Wine

Beat egg-yolks, add cream, cook in double boiler, stirring until it comes to a custard-like consistency. Add lobstermeat, cut in pieces large enough to hold their shape, a little salt and a dash of paprika. As soon as lobster is thoroughly heated add sherry wine, about a tablespoonful. Stir this in carefully so as not to crush the lobster more than necessary. Serve on crisp, dry toast or on your favorite crackers. Ice cold olives or hearts of lettuce should be served with the Newburg.

LOBSTER SALAD

1 can Davis Lobster  Salad Dressing or Mayonnaise  Lettuce Leaves  Celery if desired

Cut lobster in half-inch cubes. Mix with a small amount of salad dressing or mayonnaise and serve on fresh, crisp lettuce leaves. Garnish with olives and sliced hard-boiled egg if you wish. Salad should be mixed just before serving and everything be kept in refrigerator until the last moment.
LOBSTER AND STUFFED OLIVE SANDWICH

1 No. 1/2 can Davis Lobster  Pimiento  Stuffed Olives, 6 or 8 if large, more if small

Mix generally with Mayonnaise to form a soft creamy spread. Spread both slices of buttered bread with above mixture and press firmly together. Serve plain or toast quickly to serve hot.

LOBSTER CUTLETS OR CROQUETTES

2 No. 1/2 cans Davis Lobster  1 tsp. Lemon Juice  1 tsp. Minced Parsley  Yolk one Egg
Salt  Paprika  1 cup Double White Sauce  Crumbs

Mince the lobstermeat. Moisten with the cup of White Sauce and beaten yolk of one egg which has been seasoned with salt, paprika, lemon juice and minced parsley. When cool, shape into cutlets, dip in egg and crumbs. Let stand for an hour or two in refrigerator (or overnight). Then fry in deep fat, being sure it is piping hot first and drain on paper. The mixture can be made into flat cakes and browned in butter in the frying pan if preferred.

LOBSTER SANDWICH FILLING

This is an ideal preparation for sandwiches. Being a preparation of the best parts of lobster combined in the form of a moist paste, it offers you a sandwich filling of delicious flavor. Also splendid for croquettes. For a sandwich filling, it may be used as taken from the can or if desired, chopped celery and chopped hard-boiled egg may be added with enough mayonnaise to moisten.
LOBSTER NEWBURG (Canned)

All prepared. Simply heat contents of can in double-boiler and when hot it is ready to serve on Toast or Crackers.

FRESH MACKEREL

Fried Mackerel: Fry just as you would any pan fish except that being already cooked it only requires browning on both sides.

MACKEREL a la DUVALL

1 can Davis Fresh Mackerel Salt and Pepper Grated American Cheese Cream Sauce Bread Crumbs

Empty a can of Davis Fresh Mackerel in a baking dish, dusting with salt and pepper. Make a cream sauce (one large tbsp. butter melted, one small tbsp. flour blended, one-half pint cream. As soon as it thickens it is seasoned with salt and pepper) and pour over the fish — then grated American Cheese, then bread crumbs, then more cheese. Bake in a quick oven for 20 minutes — serve with country sausage, hot biscuits, coffee. For Luncheon or Supper — Serve cold just as taken from the can, with lemon slices for garnish.

For Breakfast — Heat in opened can in pan of water and serve with hot potatoes and muffins.
HOT BOILED SALMON DINNER

2 No. ½ cans Davis Royal Chinook Salmon  Parsley Potatoes (or plain boiled)
Peas, fresh or canned  Ideal Sauce for Salmon (See Sauces)

Turn contents of can into a strainer. Rinse thoroughly under hot water to remove oiliness. Without breaking Salmon very much, remove small bits of skin and bone. To heat: Place strainer over a pan of boiling water, cover and let steam 5 or 6 minutes.
Parsley Potatoes — Peel and quarter medium-sized potatoes and cook quickly in salted boiling water until done through but not breaking. Turn water off at once, add a tablespoon of butter and about 2 tablespoonsful of parsley cut fine. Shake all together gently over the hot fire, a minute, until the potatoes are a bit mealy and the parsley sticks to them. Meanwhile the Ideal Sauce should be ready in a small double boiler. Serve this separately, very hot, from a gravy boat. If plain boiled potatoes are used, the recipe for Ideal Sauce may be doubled and served over potatoes as well as Salmon. Serve Peas, Bread and Butter Pickles.

COLD SALMON

1 can Davis Salmon  1 Lemon  Lettuce  Peas, fresh or canned, heated and seasoned
Potato Chips or Shoestring Potatoes  Melba Toast or oven-crisped Crackers  Stuffed Olives

Have Salmon thoroughly chilled in refrigerator. Turn contents carefully into a plate and flood with cold water to remove oily juice. Also remove bones and skin as far as possible without breaking. Transfer Salmon to a bed of lettuce and surround with lemon wedges and olives.
SALMON STUFFED EGG SALAD

1/2 cup Davis Salmon  1 tbsp. fresh Lemon Juice  4 hard-boiled Eggs  Lettuce

Mayonnaise  Capers or Paprika to garnish

Cook eggs in water just below boiling point for 25-30 minutes. Remove from shells and split lengthwise. Place salmon in a strainer and rinse under hot water to remove oil. Remove all bits of skin and bone. Place in a shallow dish, add lemon juice and mix well. Crush egg yolks with a fork and beat these into the salmon. Pile mixture generously into whites and chill in refrigerator. Serve on lettuce with mayonnaise over each and a few capers or a dash of paprika for garnish. Potato chips and stuffed olives or pickles; also thin slices of toast or oven-crisped crackers.

SALMON SOUFFLE

1 No. 1/2 can Davis Salmon  3/4 cup soft fluffy Mashed Potatoes  1/4 tsp. Paprika  1/4 tsp. Salt

2 tbsps. Minced Parsley (chopped green Peppers with a few Capers may be substituted.)

3 Eggs (2 if extra large)  1 scant cup Milk

Wash oil from Salmon under hot water. Drain — remove skin and pieces of bone. Mash to a pulp. Add mashed potato with seasonings. Beat eggs and milk together like a custard. Stir all together. Put into a well-buttered baking dish Top with buttered crumbs or grated cheese and bake in 350° oven about 45 minutes. Serve at once with Ideal Sauce (see Sauces) either plain or with a little chopped Lobster or Crabmeat added.
MOLDED SALMON WITH HORSE-RADISH

1 No. ½ can Davis Salmon  
1 level tbsp. prepared Horse-radish  
1 tsp. Sugar  
1 tsp. Lemon Juice  
½ cup (scant) Hot Water  
1 tsp. granulated Gelatine

Mix gelatine and sugar, add lemon juice, then hot water and stir over low heat until dissolved. Lettuce — Fresh or canned Peas if desired.

Mayonnaise Special: to 1/3 cup Mayonnaise add 1 tbsp. heavy Cream, 2 tsps. Horse-radish, 2 tsps. Capers, drained and chopped fine. Beat these together with a fork.

Wash Salmon in a strainer under hot water. Remove bits of bone and skin. Put in a glass dish and beat the horse-radish into it until smooth. Add gelatine mixture and turn into six individual molds and set in refrigerator until firm. Serve on lettuce with Mayonnaise Special, and Peas.

SALMON SUPREME

2 No. ½ cans Davis Royal Chinook Salmon — Wash under hot water to remove oil  
Break into flakes, scraping away skin, bone and fatty parts  
2 Egg Yolks  
1 cup Milk  
1/4 tsp. Salt  
2 Egg Whites, beaten very stiff and seasoned well with salt and pepper  
Rye Krisps

Butter a shallow pyrex baking dish. Spread Rye Krisps over the bottom. Arrange flaked Salmon over these and pour egg-yolk, milk and salt mixture over this. Spread the stiffly beaten and well seasoned Egg Whites on top. Bake at 400° to 500° until firm and well browned. Garnish with lemon sections for individual seasoning. Serve fresh or canned Peas, or a green or mixed vegetable salad with French Dressing.
SARDINE-STUFFED EGGS

1 can Davis Norway Smoked Sardines — drain off oil and mash the Sardines

Add 1 tbsp. fresh Lemon Juice

1 tbsp. liquid from Sweet Cucumber Pickle Slices

3 drops Tobasco (or few grains Cayenne)

1 tbsp. Minced Green Pepper

1 tbsp. Minced Parsley

1 tbsp. Heavy Cream

Mix altogether

4 hard boiled Eggs, split lengthwise. Remove yolks and force through a coarse strainer to garnish top. Fill egg halves generously with the sardine mixture. Cover with a liberal coating of the egg yolk. Place half a pecan nut meat, or slice of a stuffed olive, on top of each and serve chilled, surrounded with fresh watercress or shredded lettuce.

SARDINE TIDBITS

1 can Davis Norway Sardines

2 full tbsps. fresh Lemon Juice

2 heaping tbsps. coarsely chopped fresh parsley

1 canned Pimiento — rinsed and cut into half inch squares

Educator Hammered Wheat Thinsies

Remove Sardines with silver fork to a small bowl using all the oil that will come with them, discarding that left in the can. Add lemon juice and blend to a pulp. Stir parsley in lightly so it will show its bright green color. Heap mixture on Thinsies and decorate each with a pimiento square.
SHAD ROE

Shad Roe may be fried and served with bacon for breakfast. It may be broiled and served with hot baked potatoes, peas and crisp rolls for luncheon or dinner.

SHAD ROE — PLAIN FRIED

1 can Davis Shad Roe  
Flour

Drain the Roe and dry gently with a paper towel. Coat well with the flour and cook in a little butter in the frying pan until well browned. It may be split carefully before coating with flour if desired. Serve with slices of lemon and horse-radish.

SHAD ROE — BROILED

Drain and dry the roes and arrange them in a lightly buttered shallow pan. Broil one side then turn over, brush with melted butter and broil again until a nice brown.

SHAD ROE IN BATTER

1 can Davis Shad Roe  
Batter as per Recipe

Drain Roe and dry gently with a paper towel. With a sharp knife cut the roe lengthwise in slices. Coat each slice well with the batter and pan-fry, over a moderate fire until each side is well-browned and the roe is cooked through. Garnish with lemon slices and serve bottled horse-radish as a relish.
SHRIMPS

SHRIMP WIGGLE

1 can Davis Shrimp  1½ cups White Sauce unsalted  1 Egg Yolk  ½ cup Medium Cream
Paprika  Salt to taste after Shrimp have been added  6 slices crisp Toast
1 can Tiny Peas, well seasoned

Wash shrimp in strainer under running cold water to remove surplus saltiness. Remove black vein around outer edge of each shrimp. Have White Sauce ready in double-boiler. Add Egg Yolk and Cream beaten together and cook a few minutes. Add Shrimp and heat through without breaking. Then Paprika and Salt to taste. Pile generously on each slice of toast, then add a spoonful of heated Peas on top. Potato Chips and Pickles are good to serve with this (Or the Peas could be combined in the Wiggle).

FRIED SHRIMP

1 can Davis Shrimp  1 Egg beaten up with 1 tbsp. Milk  Dried Bread Crumbs or Cracker Meal

Wash shrimp in cold water to remove saltiness. Dry each thoroughly with cloth or paper towel. Remove black vein along outer edge. Dip in egg mixture, then in crumbs and fry in deep fat. When well-browned drain a minute on paper to absorb surplus fat. Serve Tartar Sause with them. Also fresh or canned Peas and Potato Chips.
**SHRIMP ROYAL**

<table>
<thead>
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<tr>
<td>1 can Davis Shrimp</td>
<td>2 tbsps. Butter</td>
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<td></td>
<td>1 tbsp. Lemon Juice</td>
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<tr>
<td>1 tsp. Minced Parsley</td>
<td>1/2 cups Milk</td>
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<td>1 Egg-beaten</td>
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Wash and dry Shrimp. Remove black vein along outer edge, trying not to break shrimp. Sauté shrimp in the butter, adding parsley and lemon juice. Remove shrimp from the pan so they will not mush while you make sauce by adding flour to the butter left in the pan. When blended add milk and beaten egg, stirring constantly until smooth and thickened. Replace shrimp to heat them through. Serve immediately on thin squares of toast (buttered if possible). Sprinkle generously with Paprika.

**BAKED SHRIMP-STUFFED TOMATOES**

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<tr>
<td>1 can Davis Shrimp</td>
<td>2 tbsps. Bread Crumbs</td>
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<td></td>
<td>1/2 tbsp. Butter</td>
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<tr>
<td>1/2 tsp. Minced Onion</td>
<td>1 tbsp. Minced Parsley</td>
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<tr>
<td>1/4 tsp. Salt</td>
<td>3 tbsps. Minced Green Pepper</td>
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<td>Tomato tops and centers</td>
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Cook a few minutes, stirring, then add shrimp and bread crumbs, enough to make a good stuffing mixture. Have Tomato Shells in a shallow baking dish. Fill with mixture. Top with crumbs and dot generously with butter. Put a little water in bottom of dish to prevent burning. Bake in hot oven 400 to 450° about 20 minutes. For a complete luncheon course, serve with crisp slices Bacon, Tiny Peas, Hot Rolls.
SHRIMP FRICASSEE

1 can Davis Shrimp  
1 1/2 cups White Sauce  
2 Egg Yolks in 1/4 cup Cream  
1 tbsp. Lemon Juice  
Worcestershire Sauce, few drops if desired  
Buttered Toast  
Finely Minced Parsley for garnish

Wash Shrimp, remove vein and cut into 2 or 3 pieces. Stir egg yolks and cream into white sauce and add shrimp. Cook a few minutes. Just before serving add Lemon Juice and if desired a dash of Worcestershire Sauce. Serve on triangles of thin buttered toast. Garnish with minced parsley.

SHRIMP SALAD

1 can Davis Shrimp  
Chopped Celery  
Lettuce  
Capers  
Salad Dressing or Mayonnaise

Rinse and chill with shrimp, removing vein. Place shrimp either whole or cut in halves on lettuce leaves, mixing in a little chopped celery. Add Salad Dressing or Mayonnaise. Garnish with capers or sliced hard-boiled eggs or stuffed eggs if desired.

[ 28 ]
SHRMP-STUFFED EGGS

Hard-boiled Eggs. Remove from heat, turn cold water over them and remove shells at once. Cut lengthwise. Remove yolks and mash them with a fork. Add mayonnaise and finely chopped shrimp. Blend until smooth and fill the whites with the mixture, piling it high. Decorate with parsley or thin slivers of green pepper or paprika. Serve on lettuce with a tiny trail of Red French Dressing surrounding each egg. Serve with oven-heated Crax or Buttered Crackers.

SHRMP NEWBURG

1 can Davis Shrimp 1 tbsp. Butter 1 cup White Sauce, under-salted ¼ cup (4 tbsps.) Sherry
Slices thin Buttered Toast Fresh or Canned Peas

Wash Shrimp thoroughly to remove surplus salt. Dry with paper towel. With small sharp knife remove vein. Sauté shrimp in butter over moderate heat until butter is absorbed and shrimp slightly brown. Add white sauce and then the Sherry. Serve at once on the toast. Use peas separately as a vegetable or pile a spoonful on each serving.

SHRIMP FRIED IN BATTER

1 can Shrimp Batter for dipping fish

Wash shrimp thoroughly but gently so they will not break. Better put them in a strainer and dip the strainer in a large pan of water, changing water a couple of times to remove salt. Salt the batter lightly if at all. Shrimp hold a lot of salt in themselves when canned. Dry each shrimp thoroughly, after removing vein from outer edge. Dip each in batter and fry in deep fat if possible. They can be pan-fried if preferred. Serve Tartar Sauce.
**TUNA SALAD**

1 can Davis Tuna Fish  
Lettuce  
Tart Salad Dressing or Mayonnaise  
Celery

Remove the Tuna from the can, place in a strainer, and pour boiling water over it to remove oil; drain and chill. Break fish apart with a fork, add a liberal quantity of celery sliced or cut in small pieces. Serve on crisp lettuce with tart salad dressing or mayonnaise. Garnish with radishes and asparagus or stuffed olives and sliced hard-boiled eggs and a dash of paprika.

**MOLDED TUNA SALAD**

1 No. 1/2 can Davis Tuna, rinse under hot water to remove oil, drain and separate into flakes

1 tbsp. granulated Gelatine, 2 tbsps. cold water, 1 cup hot Chicken Bouillon (or substitute hot water in which George Washington Chicken-like Broth Powder has been dissolved). Place Gelatine Mixture in refrigerator to partially set. Prepare 1/3 cup chopped sweet pickles, 1/3 cup chopped celery, 1/3 cup chopped green pepper, 1 tbsp. Lemon Juice. Stir these into the partly thickened gelatine, then add the Tuna. On bottom of each individual mold stand one to three halves of pimiento-stuffed olives before filling with the Salad Mixture. These make an attractive decoration when salads are turned out. Keep in refrigerator until cold and firm. Turn each onto a thin slice of iceberg lettuce heart which has been sprinkled with French Dressing.
VEGETABLE TUNA PIE

1 No. ½ can Davis Tuna — place Tuna in strainer and rinse under hot water to remove oil.
½ cup finely diced Carrots  ½ cup diced Potatoes  1 rounded tbsp. chopped Onion
1 rounded tbsp. finely chopped Green Pepper

Boil together in small amount of water until barely tender, not over 20 minutes. Drain, and add ¾ cup small Peas, drained. Turn vegetables into 1 cup White Sauce and add 1/3 cup Light Cream, Salt and Pepper to taste. Use small baking dish. Arrange in layers, ½ flaked fish, ½ sauce and repeat. Cover with pastry crust or tiny baking powder biscuits, topping each with dot of butter. Bake in hot oven 500° about 25 minutes, possibly 20 until crust is brown. Serve with a Green Salad. Acorn Squash split and baked and served in the shell is a suggested vegetable.

TUNA-RICE CAKES

1 No. ½ can Davis Tuna, rinse off oil under hot water, drain and flake 2 cups hot Boiled Rice —
 kernels whole, well drained, salted to taste Dash Paprika 3 tsps. Lemon Juice
(1 scant tbsp. Minced Parsley optional) 4 Egg Yolks

Beat all together thoroughly. Shape into flat cakes and roll in flour, using as much as they will take up. This forms a delicious brown crust very quickly, when fried in a very little bit of butter. Beef fat is next best. Makes 12 to 14 cakes.
TUNA IN TOMATO CUPS

1 can Davis Tuna  Large Firm Tomatoes  Mayonnaise  Lettuce

Rinse Tuna under hot water to remove oil, drain and cut into cubes. Peel Tomatoes, scoop out part of the pulp, and fill cavity with Tuna and Mayonnaise. Serve each Tomato on a crisp Lettuce Leaf and garnish the top with a tiny sprig of Parsley or a slice of Pimiento-stuffed Olive or dash of Paprika.

CREAMED TUNA

1 cup White Sauce in double boiler  1 - 7 oz. can Davis Tuna rinsed under hot water to remove oil and drained

Just before serving add the Tuna in as large flakes as possible to the White Sauce without stirring. Let it heat through a minute and serve with Baked Potatoes and a Green Vegetable or as a supper dish on slices of toast.

TUNA CHEESE-DREAM — GRILLED

1 can Davis White-meat Tuna, rinse under hot water to remove oil, drain and flake

1 cup White Sauce  Whip Tuna into the White Sauce  6 slices thin, crisp Buttered Toast

6 tbsps. Boiling Water  ½ cup Grated Cheese

Arrange toast slices on a shallow pan or cookie sheet. Pour boiling water over each but only enough to absorb without becoming soggy. Spread generously with the Tuna Mixture and then with grated Cheese. Have broiler set 450° then set pan on top of the broiler grill at a safe distance from the flame. In about 5 minutes they will be browned and delicious. Serve at once on heated plates.
TUNA CLUB SANDWICH
Toast two slices of bread on one side and spread toasted side with Mayonnaise. On toasted side of one, place thin slices of Tomato with a little Mayonnaise on top. On the toasted side of the other spread Tuna flaked and mixed with a little Mayonnaise. Press the two slices together with a crisp Lettuce Leaf between. Toast each sandwich quickly on the two outer sides and serve hot with crisp slices of freshly cooked bacon across the top. Serve Potato Chips or Sticks (which have been crisped a minute in a slow oven) and either olives or pickles.

TUNA-CHEESE SUPPER DISH
1 can (1 cupful) Davis White Meat Tuna — wash under hot water to remove oil, break into large thin flakes
9 slices Bread well buttered — Remove crusts — Cut slices into small squares
1/2 lb. medium strong Cheese, sliced thin
3 Eggs, beaten
3 cups Milk, a bit less if you use baker's bread
9 drops Tobasco
Butter a large pyrex baking dish or two smaller ones. Arrange a layer of bread, buttered side up in bottom of dish, then the tuna in a single layer. After that, bread and cheese alternating, with bread on top, butterside up. Pour egg and milk mixture over this slowly until all is used. Bake in a 350° oven about 1 hour. It will look a bit puffed, as a baked custard does. Then test with thin knife blade to be sure it is firm all through. Serve at once. 1/3 of recipe will serve two people.

HORS D'ŒUVRES
Use Anchovies, Anchovy Paste, Domestic Caviar and Appetizer Shrimps as spreads on crackers at Cocktail Time. Sardines and Smoked Boneless Herring are also used in this manner.
WHITE SAUCE

1 rounded tbsp. Butter  1 rounded (2 level) tbsp. Flour  1 cup Milk (or Milk and Cream)
Salt as desired

Note: Use salt sparingly until fish has been added as some fish contains more salt than others.

Melt butter directly over heat, add flour stirring constantly while it cooks in, then place over hot water in a double boiler, adding milk, stirring frequently as it begins to thicken. It should be smooth and need no straining. It can be left standing in the double boiler until needed. Should it become too thick, more milk may be added as necessary. White Sauce is the basis of many recipes.

SHRIMP AND EGG SAUCE FOR BAKED OR BOILED FISH

1 can Davis Shrimp, wash and drain, remove vein, and cut in 3 or 4 pieces  2 hard-cooked Eggs, slice thickly and cut each slice into quarters (rather than chop) so yolks will not become messy  2 cups White Sauce  1 Egg Yolk  ½ cup Milk

Mix together and add to the White Sauce in double boiler. Add cut up Shrimp and Eggs and just before serving 1 tbsp. Lemon Juice.

DAVIS PIQUANT SAUCE FOR CANAPES

¼ cup Mayonnaise  1 tbsp. Heavy Cream  1 tsp. Worcestershire Sauce  1 tsp. Horse-radish
2 tps. Lemon Juice  Dash Cayenne Pepper or Tobasco  2 tbsps. Chili-sauce or 2 tbsps. Tomato Catsup and 1 tbsp. finely chopped Bread and Butter Pickles may be substituted for this.

Beat Cream into Mayonnaise with a broad-tined fork, then add other ingredients and beat thoroughly. This makes nearly ½ cup of Sauce.
IDEAL SAUCE FOR SALMON

1 rounded tbsp. Butter 1 rounded tbsp. Flour ½ tsp. Salt 1 Egg Yolk, slightly beaten
1¾ cups Milk 2 tbsp. Lemon Juice

Melt butter, add flour and cook a minute or two, stirring constantly. Then add egg and milk mixture and cook over hot water (in small double boiler) stirring frequently until it is smooth and thickened. Add Salt and just before serving, the Lemon Juice. Should it have to stand and so become too thick after the lemon juice is in, it may be thinned with a little boiling water. This Sauce is ideal for hot salmon. If the potatoes served are plain boiled, this recipe may be doubled and served generously over the potatoes as well as salmon.

LEMON SAUCE FOR FISH FLAKES SOUFFLE

3 tbsps. Melted Butter in saucepan. Stir until somewhat browned but do not burn. 3 level tbsps. Flour, cook together a minute. 2¾ cups Boiling Water, 3 tbsps. Lemon Juice, ½ tsp. Salt. Add this to butter and flour and stir until it thickens. Then add 3 well rounded tbsps. chopped sweet-pickled Cucumber Slices. Keep simmering about 5 minutes to blend flavors. Serve very hot over Fish Flakes Soufflé. Note: This is a good sauce for many fish dishes.

BATTER FOR DIPPING FISH

1 Egg slightly beaten, 1 cup Milk, 1 tbsp. Melted Butter or Crisco. Mix thoroughly and add gradually, 1 cup Flour sifted with ¼ tsp. Salt. Use egg-beater until mixture is very smooth. Note: Any left over batter may be kept, covered, in refrigerator for a few days.
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