



# DEPARTMENT OF THE INTERIOR

## INFORMATION SERVICE

FISH AND WILDLIFE SERVICE

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### FISH AND SHELLFISH IN CHRISTMAS MENUS

Seafood cocktails; fish and shellfish hors d'oeuvres and canapes; oyster dressing in the turkey; crab, shrimp or lobster salads for that lunch or light "after" supper--are just a few of the suggestions which fisheries technologists of the Fish and Wildlife Service, United States Department of the Interior, offer to Mrs. American Housewife during the pre-Christmas holiday season.

With seasonal parties now in full swing, this year's hostess will find something distinctly different for her holiday guests when she serves such intriguing fish and shellfish hors d'oeuvres and canapes as "Sablefish Snacks", the "Salt Sturgeon Boat", "Shrimps in Blankets", or "Herring Salad--Alaska".

Out of the 160 commercial species of fish and shellfish captured in the fresh and salt waters of the United States for food, many yield admirably, in one form or another, to use as hors d'oeuvres and canapes. Best known, probably, are sturgeon caviar and anchovies; others which lend themselves to this use are clams, oysters, shrimps, crab, terrapin, and lobsters. The meat of many fishes--codfish, haddock, herring, salmon, sablefish, tuna, sturgeon--may well be utilized for a wide variety of tidbits. Smoked, salted, kippered, or pickled products are particularly adaptable for hors d'oeuvres.

Here are a few selected recipes for delicious sea-supplied appetizers. These have been prepared by Norman D. Jarvis, Associate Technologist of the Service.

#### Sablefish Snacks

Take one cup cooked, flaked, kippered sablefish (black cod). Mix with one half cupful white sauce, season strongly. Fill into little pastry shells and serve hot.

#### Salt Sturgeon Boats

Three-inch sour pickles, cream cheese, thinly sliced sturgeon. Halve pickles lengthwise. Scoop out centers, fill with cream cheese. Slice enough from unfilled side of pickle to make boat stand. Place small rectangle of salt sturgeon sliced paper thin on a toothpick to make a sail. Stick toothpick into pickle vertically and arrange on tray.

#### Shrimps in Blankets

Soak shrimp in seasoned milk, wrap in thin slices of bacon or salt pork; lay in broiler and brown on both sides. Serve on toasted wafers with quartered lemons.

#### Herring Salad--Alaska

Cut into very small lengths all kinds of pickled cucumbers sweet and sour, mustard pickles, pickled beans and capers. Take six salt herring which have been soaked in water for 24 hours, skin, bone, and dice in small pieces. Add 1/2 lb. smoked salmon, cut in pieces; six large apples chopped fine; one onion grated; mix thoroughly with rich mayonnaise. Chill over night, then serve garnished with sliced hard boiled eggs, nuts and capers.

#### Tiny Codfish Balls on Toothpicks

Mix contents of one can of codfish balls with a beaten egg and 2 tbsps. boiled potato. Make into tiny balls and fry in deep fat. Serve very hot, on toothpicks.

#### Fried Sardines

Drain, wipe, skin and bone the sardines. Brush over with a little prepared mustard, sprinkle with a few drops of lemon juice, dip in egg, crumbs, egg, and fry in deep fat. Serve very hot, well drained on toast fingers.