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DEPARTMENT OF THE INTERIOR
INFORMATION SERVICE

FISH AND WILDLIFE SERVICE

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FOR FOOD EDITORS

COD—GOOD AT ANY TIME IN ANY CLIME

Although cod is of New England heritage, this fine fish should not be considered only as a traditional treat for Bostonians and "Down Easters," says the Fish and Wildlife Service. Cod has a universal appeal for all persons who rate themselves as judges of good food.

Sometimes called the "beef of the sea," cod is suitable fresh or frozen, in many recipes. A savory "Cod Chowder" is recommended by the Fish and Wildlife Service test kitchens for September serving, as a welcome change from so many "cold salad" summer meals.

New England Fish Chowder

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| 1 pound fillets | 2 cups milk |
| 2 tablespoons diced bacon | 3/4 teaspoon salt |
| 1/2 cup chopped onion | Dash pepper |
| 2 cups hot water | Chopped parsley |
| 1 cup diced potatoes | |

Cut fillets into one-inch pieces. Fry bacon until crisp and brown. Add onion and cook until slightly brown. Add water and potatoes; cook 10 minutes or until potatoes are partially tender. Add fish and simmer 10 minutes or until fish flakes easily when tested with a fork. Add milk and seasonings; heat. Serve immediately with chopped parsley sprinkled over the top. Serves six.

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