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## DEPARTMENT OF THE INTERIOR

### INFORMATION SERVICE

FISH AND WILDLIFE SERVICE

FOR FOOD EDITORS

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#### CLAM CHOWDER IS ALWAYS A POPULAR DISH, SAYS FWS

As a year-round fish dish, clam chowder is rated as one of the most appetizing and satisfying. Served piping hot, it makes an excellent luncheon or dinner dish. Regardless of where you live, on the East or West Coast or inland, any variety of clam can be used, says the Fish and Wildlife Service.

Both kinds of clam chowder--the Manhattan style with tomatoes, and the traditional New England chowder made with seasoned milk--have their enthusiastic devotees. But either method produces a delicious soup or main dish.

Here are the favorite clam chowder recipes of the Fish and Wildlife Service's home economists:

#### New England Clam Chowder

1 quart shucked clams	2 cups diced potatoes
6 tablespoons diced salt pork or bacon	2 cups milk
$\frac{1}{2}$ cup chopped onion	$\frac{1}{2}$ teaspoon salt
2 tablespoons flour	Dash pepper
2 cups clam liquor and water	Chopped parsley

Drain and chop clams, saving liquor. Fry salt pork until crisp and brown. Add onion, and cook until tender. Blend in flour. Add liquor, potatoes, and clams. Cook until potatoes are tender. Add milk, seasonings and heat. Serve immediately with chopped parsley sprinkled over the top. Serves 6.

#### Manhattan Clam Chowder

1 quart shucked clams	$\frac{1}{2}$ cup chopped green pepper
$1\frac{1}{2}$ cups diced potatoes	2 tablespoons flour
$\frac{1}{2}$ cup chopped celery	$\frac{1}{4}$ teaspoon salt
1 cup liquor and water	Dash pepper
$\frac{1}{3}$ cup diced salt pork or bacon	$\frac{1}{2}$ cups canned tomatoes
$\frac{1}{4}$ cup chopped onion	

Drain and chop clams, saving liquor. Cook potatoes and celery in boiling liquor for 10 minutes. Add the clams and simmer until the vegetables are tender. Fry the salt pork until crisp and brown. Add the onions and green pepper and cook until tender. Blend in the flour and seasonings. Add the tomatoes and clam mixture and simmer a few minutes. Serves 6.

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