

—Fried, à la Portugaise— Grilled, à la Colbert—à la Religieuse—à la Crème—Rice, Plain, Boiled for Curries—Baked Cod's head.	
Haddock , Egg Sauce—Baked — Grilled — Fillets of Haddock.	
Soles , Boiled—Fried—à la Colbert—au Gratin—with Fine-herbs—à l'Aurore—Normande — à la Cardinal— Fillets of Sole—à la Tartare—à la Rouennaise—Fried—Fillets of Fish, Fried in Batter.	
Gurnet , Boiled—Baked—Fillets of Gurnet. Mackerel , Boiled à la Maître d'Hôtel—Grilled, with Brown Butter Sauce—Fillets of Mackerel à la Maître d'Hôtel. Red Mulletts , Grilled—with Fine-herbs—In Papers—à la Chesterfield. Whittings , Boiled—Fried—Broiled—Au Gratin—à la Française—Fillets of Whiting à la Horly. Char , Grilled—Water Souchet of. Lampreys , Stewed— Smelts , Fried—Baked. Eels , Spitchcocked—Stewed—à la Tartare—White. Carp , Fried—Stewed—Stuffed and Baked. Tench , Stewed—Barbel, Roach, and Dace—Pike, Baked—Perch—Skate Crimped, with Brown Butter. White-bait —Devilled. Oysters , Scolloped — Muscles, Scolloped — Lobster, Scolloped — Collops, Scolloped—Cockles, Scolloped	63

CHAPTER V.

FRYING BATTERS.—STUFFINGS AND SEASONINGS.

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CHAPTER VI.

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