Clams

The clam is a shellfish which is able to travel wherever it wishes to go. It stands on edge, and by extending its foot, or the head part, crawls along and burrows into the sand. Clams are secured from the bays by raking or tonging, when the tide has receded.

Fried Eels

Skin eels (cut skin around just behind head and with pliers pull skin entire length of eel). Cut in 2-inch pieces and parboil eight minutes. Sprinkle with salt & pepper. Dip in corn meal and wanton in pork fat.

French-Fried Eels

1/2 lbs. eel
2 tbsp. cold water
1 egg
breadcrums

Peel eel, cut in desired lengthwise, wipe dry. Dip in crumb, seasoned egg and again in crumbs. Fry in deep hot fat.

Milton Kelly
**Chinese Fried Shark**

2 lbs shark steaks
1 green pepper (striped)
1 tsp salt
3 bouillon cubes (chicken)
1/2 cup flour
1 cup pineapple cubes (drained)
1/2 cup vinegar
1/2 tsp. water
1 cup sugar
1/2 tsp. soy sauce
1/2 cups water
3 tbsps cornstarch

Sprinkle both sides of fish with salt, roll in flour. Place in frying pan with 1/2 in. of hot fat. Fry (med. heat) until browned on both sides. Combine vinegar, sugar, water, bouillon cubes, green pepper & pineapple. Simmer for 10 min. Combine water, soy sauce & cornstarch. Add gradually to hot sauce & cook until thick, stirring constantly. Serve over fish.

Virginia Firth

**Mock Scallops**

Cut shark into inch squares. Dry well & sprinkle with salt & pepper. Dip in egg & crumble to fry in hot fat 360° for 3 min. or until a golden brown. Serve with tartar sauce.

Served 6. Mrs. Winnred

The skin of a shark is like sandpaper in texture. Wear gloves when skinning. (for the ladies)
CASSEROLES
OF LEFT-OVER OR FRESH-COOKED FISH
AND OTHER COMBINATIONS

Baked Fish Loaf

2 cups flaked cooked fish
1/2 tsp. salt
2 eggs separated
1 cup medium white sauce

Combine fish, salt, best egg yolks, white sauce, and beaten egg whites. Pour into greased baking dish and bake at 350° for 20-30 min.

Serves 8
Flavord C. Holmes

LOBSTERS

Some of the most interesting forms of life are found in the sea. The lobster with the big claws is found along the Atlantic coast north of New Jersey. The spiny lobster of the South Atlantic coast and the crawfish of the Pacific are all of the same family and have much the same flavor, but have no large claws.
TERRAPIN or SNAPPER

To prepare for cooking, plunge into boiling salted water; boil 5 minutes. Lift out of water; remove skin from feet and tail by rubbing with towel. Draw out head with skewer and rub off skin.

To cook, put in kettle, cover with boiling salted water. Add 2 slices each of carrot, onion & celery. Cook until meat is tender, which may be determined by pressing meat of feet between thumb & finger. Time required, 35-40 minutes. Remove from water, cool, draw out nails from feet. Cut under shell close to upper shell & remove. Empty upper shell & carefully scoop out discarded gall bladder, sand bags, thick heavy part of intestines. Any gall would give bitter flavor. Finer, small intestines & eggs are used with the meat.

Judy Cladius

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