The true sportsman always utilizes the fish he catches, even those that become little more than pieces when trimming is done. However, this practice leads even more important in this time of shortages. To make the results a little more palatable, here are a few recipes for fish pieces.

**FISH CURRY**

2 lbs. fish  
3 t. cooking oil  
1 large onion, finely chopped  
1 6-ounce can tomato sauce  
3 t. salt  
3 t. turmeric  
1/2 t. garlic powder  
1 t. ginger powder  
1 t. curry powder  
2 cups water  
1/4 t. red pepper  
2 t. lemon juice

Cut fish into large (2-inch) pieces. Mix 1 teaspoon salt with half of turmeric and half of garlic powder. Lightly rub salt mixture on all fish pieces, sprinkle with lemon juice, set aside for half an hour.

Sauté onion in oil until golden brown. To onion, add rest of turmeric and garlic powder, along with ginger, red pepper, and curry. Stir for a half minute and add tomato sauce. Cover pan and cook over low heat for 7 minutes, stirring occasionally. Add the water and rest of salt. Bring to a boil, add fish pieces, cover, and simmer over low heat until done. Serve with cooked rice.

*Mrs. Nelson Samuel, Batala (Punjab), India*

**PICKLED FISH**

Especially good for carp, since bones dissolve in pickling.

2 quarts fish  
2 cups salt  
1 quart Heinz vinegar  
1 onion, sliced  
1/4 cup salt  
2 cups sugar  
1 quart water

Combine rinsed fish with above ingredients and let stand for 6 days.

*Roy Bashus, Plattsmouth, Nebraska*

**FISH AU GRATIN**

2-3 pounds fish  
3 large onions  
1 pint heavy cream or milk  
3 tablespoons nutmeg  
3 tablespoons parsley  
1 ounce flour  
Sage  
Thyme  
Pepper  
Mustard  
Grated cheese

Cut fish into pieces. Sauté onions in butter until golden brown and stir in flour. Remove from heat. Stir in cream slowly and reheat. Add grated nutmeg, chopped parsley, sage, thyme, salt, pepper, and mustard to taste. Pour over fish and cover with thick layer of grated cheese. Bake at 400° for one hour. Brown under broiler if necessary. Serves six.

**FISH CAKES**

2 lbs. fish  
1 lb. mashed potatoes  
4 T. onion, finely chopped  
4 t. chopped parsley  
8 t. anchovy essence  
4 eggs  
2 oz. cooking oil  
Salt  
Pepper  
Flour


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