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Some Tasty Tidbits to Try

THE CULINARY COUP of the year was scored by an unlikely appearing assemblage of gourmet chefs at Oshkosh the other night. The scene was the operations camp for the Lake Michigan district rough fish crew at Oshkosh.

For appetizers there were tasty tidbits of various sausages, and a delicious "shrimp" cocktail. They were followed by "lobster," steaming bowls of chowder, and platters of various kinds of "seafood" fillets.

And the main ingredient in every dish was "rough" fish—



the kind many people consider fit only for animal food or fertilizer.

Carp bologna? Fish weiners? Sheepshead cocktails? You'd better believe it. A fast-growing market has been found for such fare.

A restaurant operator in Nebraska is buying 350,000 pounds of Wisconsin carp per year. He serves them in sandwiches. Carp sandwiches is what he calls 'em. And the customers are calling for more.

A company called Carp-Ole's, based in Garfield, Minn., is filling orders for various kinds of carp sausage as fast as it can. The orders are being measured in the tens of thousands of pounds.

The day is approaching when most rough fish, such as the abundant Lake Winnebago sheepshead, will be in demand for human consumption, said Verne Hacker, state fish biologist, just returned from a meeting of the Inland Commercial Fishing Association in Lincoln, Neb.

BUT, YOU'RE REALLY not going to believe that until you've tried some yourself. We're going to do something about that.

The dinner at Oshkosh was for the benefit of the warm water fish study committee of the Wisconsin Conservation Congress. Committee members, the press corps, and others in attendance left the tables with wide smiles and wider waistlines.

Then they examined a new trawler, which the Department of Natural Resources said may take more than two million pounds of sheepshead from Lake Winnebago each year. Lip-smacking news, that.

The sheepshead harvest has been primarily for the benefit of game fish, such as sauger and white bass, Hacker explained. But a ready and profitable market for the catch is needed to make the program feasible.

The fact that Lake Winnebago's fish contain no significant amounts of PCB's or other worrisome contaminants is also a big plus, he noted.

Hacker will be at the DNR booth at The Milwaukee Sentinel Sports-Travel and Boat Show, March 12-21, handing out recipes for those dishes of fishes. It's one stop at the show you should make for sure.

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