

Please Post Conspicuously

Department of Commerce

U.S. Bureau of Fisheries

Washington

EAT THE CARP!

The carp discovered America in 1877.

He found the land to his liking. He multiplied and filled the waters with his kind.

He is now big, abundant, useful. He converts useless vegetation and small animals into meat.

It is easily digestible.

It can be cooked in such a way to remove the muddy taste. It can be boiled, baked, made into croquettes, or fish loaf. Carp jelly, an ancient Swedish dish, is delicious.

There are millions of carp in the United States, The last census shows that 43,000,000 pounds were marketed in one year. Nearly all this came from a few states in the Middle West.

Somebody ate those 43,000,000 pounds of carp.

Therefore the carp must be good to eat.

The carp is good to eat. Carp has not only been eaten, but has been cultivated in Europe for centuries. Europeans know how to cook it.

Catch the carp; buy the carp; cook the carp properly and eat it. Eat the roe; can the roe. Make carp jelly. Can the fish. Smoke it too.

For information and recipes write to

UNITED STATES BUREAU OF FISHERIES
DIVISION F, WASHINGTON, D.C,

PRINTED BY
GOVERNMENT PRINTING OFFICE
WAHINGTON