



MRS. ROBERT SPENCER displays her catch of a weekend ago, a 41-inch Northern Pike, which will serve eight guests at her Waddington home.

Fun with Foods

Baking's Planned For 41-Inch Pike

By DOROTHY JEAN ZACK

Though she usually does her top performance at baking the fish and fowl brought into the Robert Spencer household, Mrs. Spencer last week couldn't help being proud of her "catch."

Displaying the 41-inch northern pike she pulled out of Platte lake, near Traverse City the previous afternoon, Mrs. Spencer let Eccentric staffers see the frozen, waiting-for-the-frying-pike prize. Then, last weekend, she was off north again, taking the last weekend of partridge hunting with her husband. The week before they had had a full weekend of hunting ducks.

"YOU SHOULD see my arm," she says, telling of swinging her gun after a flock of ducks wading across northern lakeshores. "I had the gun slip—you know you're supposed to keep it against your shoulder—and it really got me."

Then, with the 18 ducks captured, she told her husband she'd like to do just a little fishing before they headed back to their Birmingham home.

It was 20 minutes later that the fish hit her "jointed pike" bait. "What a fighter it was," she said. "I went out about three times before I finally got it into the boat."

"THE PIKE broke," she says. "I was thumbing out the old fish and I felt it let go. She showed the staff where the hook in the gill had broken loose, but the mouth's hook had held. "Thumbing," she explained. "You know, you hold your thumb on the line as it's going out so when the fish turns to come back, you feel it right away and start reeling it like mad."

Not the biggest fish she's ever caught, the pike is two inches smaller than one caught four years ago and mounted in the Spencer home. "Our usual catch in pike is 25 to 30 inches," she said, as the sports editor sought Platte lake on the road map. Even far-travelled fisherman G. H. Axtell nodded his approval of the fish.

COOKING SUCH a long fish might be a problem to the pulman kitchen cook. But Mrs. Spencer says, gesturing like a fisherman holed, "My roasting pan is this big." She will, however have to cut off the fish's head. "I'll bake it along with the fish—its rather decorative when you put it on the big platter with garnishes and prop its mouth way open with a toothpick," she explained. Her method she says is: Clean

and scale the fish, and rub it, inside and out with salt. Stuff it with cracker stuffing (see recipe below) and close the opening with needle and thread. Cut three or four gashes through the skin on each side to keep fish in shape during roasting and insert a strip of salt pork in each cut.

PLACE A CLOTH in bottom of baking pan, and put on cloth strips of salt pork and sliced onion. On these, place the fish. Season fish with salt, pepper and cracker crumbs. Place in oven at 425 degrees for 15 to 20 minutes, then reduce to 350 degrees.

Give 15 minutes per pound. Dripping from fish can be used to taste.

Small fish or filets can be baked this way, she says, giving total baking period 20 minutes. Garnish fish with sliced lemon for serving.

CRACKER STUFFING, the way Mrs. Spencer makes it, takes one cup cracker-brums, two tablespoons butter, one-fourth cup boiling water, one-eighth teaspoon pepper, one-fourth teaspoon salt, one-fourth teaspoon poultry seasoning.

Directions are: melt butter and mix with crumbs. Add water and then seasoning. When this stuffing is used, a greater allowance than usual must be made for swelling.

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"FILETING this fish would be easy," this sportsman said, as she indicated how she might slit it down the back and work along the bone, freeing the meat from one side and then the other. Pieces would be cut about two inches wide for individual servings. And then they would be based in a bag of flour and fried in two-inch-deep fat, until brown.

But the 41-inch, 12-pound pike will be baked whole and will serve four couples whom she will invite for dinner sometime this week.

Pledges Fraternity
Tom Stinson is pledging Epsilon chapter of Delta Tau Delta at Albin college. He will be at home for Thanksgiving with his parents, the Lester Stinsons of West Lincoln.

Have You Met
The residents of 150 Clifton road? They are the William E. Tuckers and children, Beverly, 5; Barbara, 2½, and six-month-old Janet. Self-employed as a carpenter contractor, Tucker is president of the Greater Detroit Carpenters

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NOTICE OF DIVISION OF VOTING PRECINCT
City of Bloomfield Hills, Michigan

Notice is hereby given that the City of Bloomfield Hills will be divided into two voting precincts. Boundaries of which are to be defined as follows:

Precinct No. 1
South Boundary—Vaughan Road from Lahser Road easterly to north boundary of Cranbrook Foundation, easterly along boundary of Cranbrook Foundation to Cranbrook Road, northeasterly on Cranbrook Road to Woodward Avenue and southeasterly on Woodward Avenue to East City limits.
East Boundary—East City limits
North Boundary—North City limits
West Boundary—West City limits from Hickory Grove Road southerly to Vaughan Road

Polling place for Precinct No. 1 will be located at the Bloomfield Hills City Hall, East Long Lake Road.

Precinct No. 2
North Boundary—Same as South Boundary of Precinct No. 1
East Boundary—Woodward Avenue southeasterly to East City limits.
South Boundary—Quarton Road
West Boundary—Lahser Road from Quarton Road north to Vaughan Road.

Polling place for Precinct No. 2 will be located at St. Dunstan's Playhouse on Lone Pine Road.

Robert J. Stadler
City Clerk



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