

Eskimo Woman Invents Recipe For Pickled Walrus Flippers

By Gladys M. Musgrove

Lily Walker tells me she has tried pickling some Walrus flippers and finds them very good. So I am passing her recipe on for others to use, since the same methods can be used with fish as well as flippers.

PICKLED FISH OR WALRUS FLIPPERS

Cook about 4 pounds of fish in salted water until just tender. Drain (If using flippers, cut them up in pieces at the joints.)

For about 5 minutes boil together: 2 cups of vinegar
1- $\frac{1}{2}$ cups of water
1 tablespoon sugar

2 tablespoons of pickling spices. Cool.

Put a layer of the drained fish (or flippers) in a crock or deep dish, Then add a layer of onions and a little bay leaf. Repeat. Pour the cooled vinegar mix over the fish or flippers until the meat is covered.

If you add 2 tablespoons of salad oil or seal oil, and keep the crock where it is COOL and DRY, this pickled meat will keep several months.