

To Plank Whitefish.—To plank whitefish have the board hot in the oven and the fish split down the back. Brush the fish on both sides with butter. Put it with the skin down on the plank, sprinkle with salt and pepper. Tack it at each corner and put on the upper grating of the oven. Brush the fish several times while it is cooking, and when it is tender serve it on the plank, if there is a frame on which to send it to the table, or else slip it on the platter and garnish it with parsley and wedges of lemon. Of course, one may put all sorts of rococo work in potato around the board or even a border to the platter, but such work will not make the fish any more appetizing. Little brown potato cakes made from a mashed potato and eggs can also be arranged around the platter.