To pickle Sturgeon.

LET the fillet when taken, cool on the Ground, at 34, 36, or 38 Hours, as the Weather requires; then cut it in Pices, and throw it into clean Water, letting the Water several Times, whilst it is Cooking, wish and brush it with hard Brushe, till it is very clean, which it will be in two or three Hours, and then may you it up with Salt, and put it in the Kilde where the Water is cold, and in the boiling, the Fat must be taken off very well; put it in somewhat more Salt in boiling other Fat, and four it all, and both very finely work, and as soon as this is done, or in Hour and half, or two Hours, according to the Age of the Fish, and then it is cool very well, and put it in Pickle; The Pickle must be made of five Eagles of Vinegar and three Eights of the Bough it was boil'd in mint together, and give the Vinegar very well under Salt, ferment more than will make a fresh Egg swim, and that will cure.

To make Caviar.

AS soon as the Sturgeon is catched, rip up the Belly, and take out the Roe, and cut it as near as you can, with Flyer, or Flyer stamper, and let it be with good Spagh Salt, extraordinarily sharp, putting it into some Sand, and then put it at half Wede, and then take it out, and wash oft the Salt very well; then lay it on Board in the Sun, so thin as that it may fry dry on both Sides. It must be turned, but Care must be taken that it be not too hard dry, but that you may pack it in cloths, and then pack it in the Pane, with the thick Shins, in which you must be very men, and when it is packed very cloths, you must then take some Heavy Weights and lay upon it, that it may be pressed hard, then it will be as close as a Cask to keep for Use.

Manière de mariner l'Elturgeon.

Q U A N D le poisson est pris, laissez-le refroidir sur la terre pendant 24, 36, 48 heures, en fonction du temps. Laissez-le ensuite coolier dans l'eau salée, puis, une fois que la lumière de l'eau sera tuée, déposez-la de sel pour une cuvée de 6 heures, puis de sel de terre pour une cuvée de 4 heures. Enfin, le sturgeon est prêt à la confection. Ce dernier est un mélange de vinaigre de vin Borg de trois oiseaux et de la même eau de mer. Le sturgeon est ensuite mariné pendant plusieurs jours dans ce mélange.

Comment faire le Caviar.

D E S que l'éturgeon est prêt, ouvrez-le du ventre et laver les œufs, puis les cuire sous un feu doux à l'étouffée, jusqu'à ce qu'ils soient bien cuits. Laissez-les refroidir, puis les conserver dans un récipient hermétique et le stocker dans un endroit frais.