

October is National Seafood Month

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This is a test: Fisheries recipes from the 1950s & 1960s

4–5 minutes

It was an era when many men brought home the bacon while some women ruled the kitchen, and aspics and loafs were all the rage. Have you guessed today's topic? It's seafood recipes from the 1950s and 1960s!

Featured Heritage Stories

NOAA Fisheries predecessor, the Bureau of Commercial Fisheries, ran a publication called the Test Kitchen from 1950 to 1965. The goal was to encourage U.S. citizens to use fish in their recipes. Here's a look at some of the most interesting dishes they cooked up in their lab kitchen.

Shrimply delicious

The front cover of [Test Kitchen Circular No. 41](#), from 1956. (Image credit: Bureau of Commercial Fisheries)

Shrimp pizza must've been a favorite on family pizza night!

The front cover of [Test Kitchen Circular No. 41](#), from 1956. (Image credit: Bureau of Commercial Fisheries)

Too cool for school

The front cover of [Test Kitchen Series No.5](#), revised in 1952 from the 1952 edition. (Image credit: Bureau of Commercial Fisheries)

This was definitely a hit with the kids. Did it really wiggle when you ate it?

A recipe for Tuna Wiggle. (Image credit: Bureau of Commercial Fisheries)

Did salmon say yummy?

The front cover of [Test Kitchen Circular No. 60](#), from 1960. (Image credit: Bureau of Commercial Fisheries)

“The salmon mousse!” You can serve this lovely dish at your next Monty Python-themed dinner party!

A recipe for Salmon Mousse. (Image credit: Bureau of Commercial Fisheries)

Great grub

The front cover of [Test Kitchen Circular No. 201](#), from 1965. (Image credit: Bureau of Commercial Fisheries)

Smallmouth and Bigmouth Buffalofish are found in waters across much of the U.S., so you don’t even have to visit the Great Lakes to try this chowder!

A recipe for Buffalo Fish Chowder. (Image credit: Bureau of Commercial Fisheries)

Break-fish time

The front cover of [Test Kitchen Series No. 15](#), from 1965. (Image credit: Bureau of Commercial Fisheries)

Clam and cranberry applesauce definitely go together, right? Right?!

Recipes for a French Toasted Salmon Sandwich and Clam-Corn Griddle Cakes. (Image credit: Bureau of Commercial Fisheries)

Tempted to try some of these yourself? You can find more issues of the [Test Kitchen Series](#) at the NOAA Fisheries [Scientific Publications Office](#).

While tastes may have changed over the last 70 years, one thing that has remained the same is that seafood is an excellent source of the protein and nutrients that are essential for healthy hearts and brains. And U.S. seafood is inherently sustainable due to our robust and dynamic science-based regulatory system. Celebrate National Seafood Month by supporting our seafood farmers and fishermen and trying out [some recipes](#) your modern palate is sure to love!

Test Kitchen Series

Test Kitchen Series

The Test Kitchens series was used to promote the use of fish and shellfish. It included information on buying, preparing, and cooking fish and shellfish, with tested recipes for

institutions, home economists, and homemakers. This series was discontinued during 1965. (Note: Titles listed without links have not yet been located and/or scanned.)

[TKS 1. Fish cookery for one hundred](#), by Rose G. Kerr. 1950. 44 p.

[TKS 2. Basic fish cookery](#), by Rose G. Kerr. Design and photographs by Shirley A. Briggs. 1954. 26 p.

[TKS 3. How to cook oysters](#), by Rose G. Kerr and Jean Burtis. 1953. 13 p.

[TKS 4. How to cook salmon](#), by Kathryn L. Osterhaug and Rose G. Kerr. 1951. 14 p.

[TKS 5. Fish recipes for school lunches](#). 1952. 15 p.

TKS 5. Fish recipes for school lunches. 29 p. Rev. 1959.

[TKS 6. How to cook ocean perch](#), by Dorothy M. Robey and Rose G. Kerr. 1952. 10 p.

[TKS 7. How to cook shrimp](#), by Jean Burtis and Rose G. Kerr. 1952. 14 p.

[TKS 8. How to cook clams](#), by Kathryn L. Osterhaug and Rose G. Kerr. 1953. 14 p.

[TKS 9. How to cook halibut](#), by Kathryn L. Osterhaug and Rose G. Kerr. 1956. 10 p.

[TKS 10. How to cook crabs](#), by Dorothy M. Robey and Rose G. Kerr. 1956. 14 p.

[TKS 11. How to cook lobsters](#), by Jean Burtis, Ellen H. Nagy, and Rose G. Kerr. 1957. 14 p.

[TKS 12. How to cook tuna](#), by Kathryn L. Osterhaug, Paula J. Wieters, and Rose G. Kerr. 1957. 14 p.

[TKS 13. How to cook scallops](#), by Dorothy M. Keller, Paula W. Lemmon, and Rose G. Kerr. 1959. 18 p.

[TKS 14. Fish and shellfish over the coals](#). Bureau of Commercial Fisheries. 1965, 24 p.

[TKS 15. Top O' the mornin' with fish and shellfish](#). Bureau of Commercial Fisheries. 1965, 19 p.

Other fish cookery publications

Fishery Market Development Series

- [FMDS 1. Florida fish recipes](#)
- [FMDS 2. Can-venient ways with shrimp](#)
- [FMDS 3. Heirloom seafood recipes to treasure](#)
- [FMDS 4. The letters from the captain's wife](#)
- [FMDS 5. Fish & shellfish buying guide and quantity recipes for Type A school lunches](#)
- [FMDS 6. Country catfish](#)
- [FMDS 7. Seafood slimmers](#)
- [FMDS 8. Let's cook fish! A complete guide to fish cookery](#)
- [FMDS 9. Fish for compliments on a budget](#)
- [FMDS 10. Nautical notions for nibbling](#)
- [FMDS 11. Flavor of Maine: Sardine Secrets](#)
- [FMDS 12. Time for seafood](#)
- [FMDS 13. This is your manual of common sense fish cookery \(in English and Spanish\)](#)
[Aqui tiene usted su manual del arte de cocinar pescado con sentido comun](#)
- [FMDS 14. Seafood moods from Alaska, Washington, Oregon](#)
- [FMDS 15. How to eye and buy pollock](#)
- [FMDS 16. Portraits with pollock](#)
- [FMDS 17. Seafoods and health](#)

Bruce R. Stillings and Mary H. Thompson

Select Circulars:

[Circ. 41. Shrimp tips from New Orleans.](#) 1956. 17 p.

[Circ. 60. Take a can of salmon.](#) 1960. 17 p.

[Circ. 201. Fish recipes from the Great Lakes.](#) 1965. 16 p.