The Fishery Council

For this 35th anniversary issue of *Coastlines*, we found a vintage recipe for an old favorite — provided by The Fishery Council. The Fishery Council was created in 1939 to conduct public relations and marketing efforts for Fulton Market and was the first known seafood industry organization of its kind according to Bruce Beck, author of the *Official Fulton Fish Market Cookbook* published in 1989. The Fishery Council was largely the work of a man named John von Glan who joined in 1940 and oversaw the Council until his retirement in 1983. His successor was a young Englishman named Richard Lord who changed the organization's name to the Fulton Fish Market Information Service, which he ran for nearly a decade into the early 1990s. This recipe from the original Fishery Council represents a traditional Manhattan style clam chowder. Read more about the Fulton Fish Market on page 11.

— Ken Gall

Bringing Science to the Shore

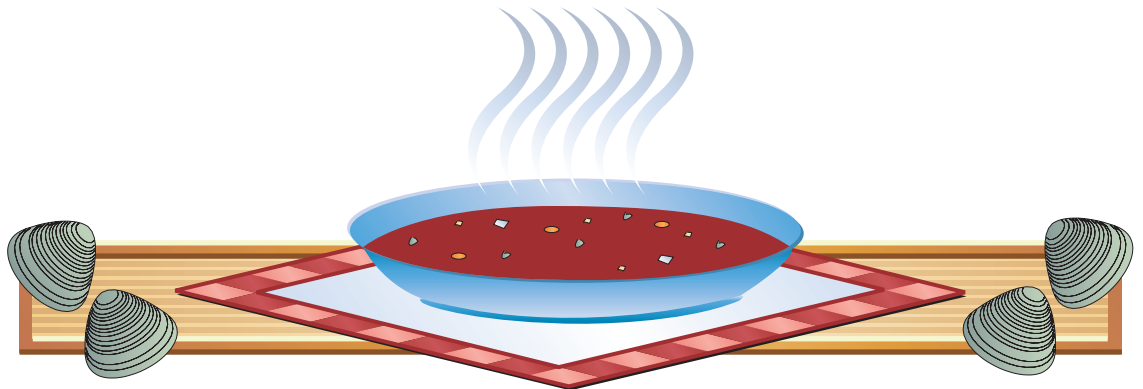## Manhattan Clam Chowder

Ingredients

1/4 lb. salt pork, diced
1 large onion, diced
1 green pepper, diced
1 cup diced, raw carrots
1 cup diced, raw potatoes
1 cup, raw celery
3 1/2 cups of canned tomatoes
3 cups water
1/4 tsp. pepper

2 dozen large clams, shelled, cleaned and chopped
    or 2 cups of chopped clams
1/2 cup fine cracker crumbs
salt to taste

Source: "Fish 'n Tips," by the Fishery Council, Fulton Fish Market

Method

Cook pork in large kettle until delicately brown; add onion and cook until lightly brown. Add remaining vegetables, water and seasonings; cover and cook over simmer heat 1 hour. Add clams, cook 5 minutes. Add cracker crumbs. *Serves 6 to 8.*

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