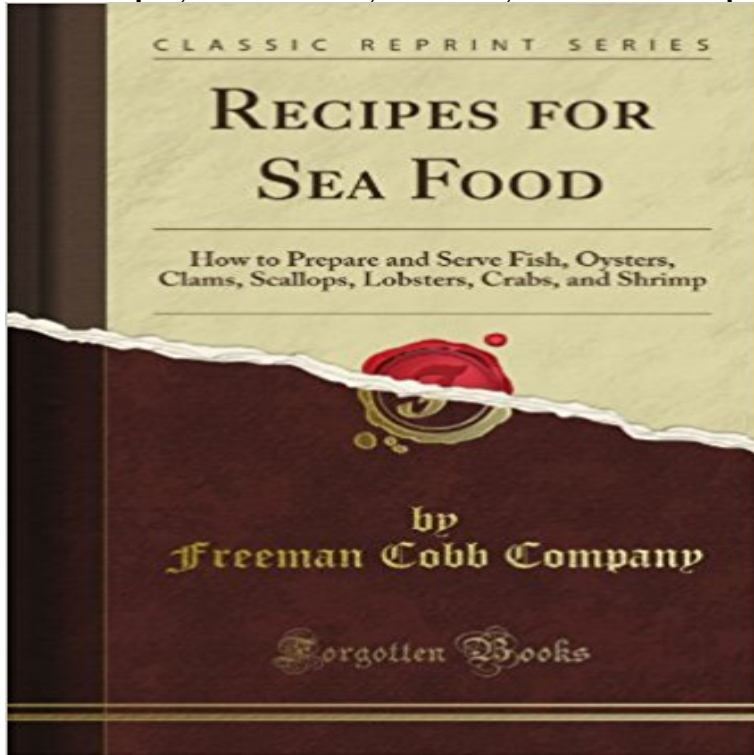


Recipes for Sea Food: How to Prepare and Serve Fish, Oysters, Clams, Scallops, Lobsters, Crabs, and Shrimp (Classic Reprint)



Wholesale Fish Dealers Credit Association (two departments. Credit and Collection) was formed. Its additional purpose also is to protect the honest retailer, so far as lies in its power, against the competition of the unscrupulous and designing who do not pay their honest obligations. It is advisable, when seeking credit, to file with the association a statement on blanks provided for this purpose. These statements are affirmed or denied by our Correspondents who represent the association in all parts of this country and Canada. Such references qualify or deny the seeker to an open account. Delinquents or slow pay are put on a cash basis. Unscrupulous retailers or those who by design or sharp practice do not meet their honest obligations, arrangements are perfected for their prosecution. The compiled records, both credit and undesirables, are open to the inspection of all the dealers, hence it behooves any and all retailers to observe the one golden maxim, e., Honesty is the Best Policy. While yet in its infancy, the association has demonstrated its worth, proven a valuable adjunct to our line, and has received many flattering testimonials from different business sections of the country. B. A. DOHERTY, Manager. (Typographical errors above are due to OCR software and don't occur in the book.) About the Publisher Forgotten Books is a publisher of historical writings, such as: Philosophy, Classics, Science, Religion, History, Folklore and Mythology. Forgotten Books Classic Reprint Series utilizes the latest technology to regenerate facsimiles of historically important writings. Careful attention has been made to accurately preserve the original format of each page whilst digitally enhancing the aged text. Read books online for free at www.forgottenbooks.org

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