

# Carp for sale

Live carp were kept in holding pens and fed corn, then sold when market conditions were favorable. Shipped live—sometimes 30,000 pounds at a time—by truck and railroad to fish markets in Chicago, Memphis, St. Louis, Philadelphia, and New York, carp ended up on restaurant plates baked or fried.

Small carp under three pounds became animal feed at fish hatcheries and fur farms, or were plowed into farm fields as fertilizer.



All photos courtesy of Wisconsin Department of Natural Resources.

## ? KNOW MORE about gefillte fish

New York fish dealers were major buyers of Wisconsin carp. Ashkenazi Jewish communities in eastern cities such as New York ate gefillte fish, often made from carp. Fish Camp shipped many tons of Kegonsa and Waubesa carp for gefillte fish, a poached ball or patty made of deboned and ground fish. Other important markets are shown on the map below.



By 1957, carp and other non-game fish could be unloaded into Fish Camp's holding pond more efficiently. No longer did fish have to be hand-netted onto a wooden slide.



Workers fed corn (stored in the Corn House) to carp in the holding ponds. Ponds were enclosed by boards driven into the bottom of the river.



A loading tower at Fish Camp speeded up carp shipments, as shown here in 1959. Though McFarland carp were marketed nationally, Fish Camp also sold to local buyers.



The recipe for canning carp was 150 gallons of fish and 60 pounds of flour, heated to 180 degrees. The first cannery was at Nevin Fish Hatchery in Madison.



An Illinois company loads carp in 1959. Carp from Madison lakes were sold to small buyers in southern Wisconsin and neighboring states.