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- 5 Basic Fish Preparation  
- Humane and Hygienic treatment of the catch – storage tips, how to choose fresh fish.

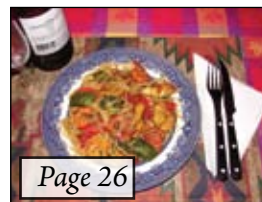
**For Starters**

- 6 Prawn and Mango Cocktail
- 7 BBQ Butter Pipis
- 8 Numus
- 9 Cacciucco
- 10-11 Cherabin Chowder
- 12-13 Redclaw Mornay



**Main Events**

- 14-15 Calamari Ripieni (stuffed squid)
- 16-17 Spicy Thai Mackerel
- 18-19 Sweet and Sour Shark
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- 21 Whiting a la Meuniere
- 22-23 Cod Parmigiana
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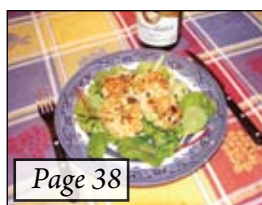
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Seafood in the cover shot courtesy of Russell, Angie and Joe Rees of Seafood on Reservoir, Cairns.

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