

## Cod Biography Fish Changed World Mark

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Stockfish is unsalted fish, especially cod, dried by cold air and wind on wooden racks (which are called "hjell" in Norway) on the foreshore. The drying of food is the world's oldest known preservation method, and dried fish has a storage life of several years. The method is cheap and effective in suitable climates; the work can be done by the fisherman and family, and the resulting product is ...

### Stockfish - Wikipedia

Caviar (also known as caviare; from Persian: کزای و اخ, romanized: khâvyâr, lit. 'egg-bearing') is a food consisting of salt-cured roe of the family Acipenseridae. Caviar is considered a delicacy and is eaten as a garnish or a spread. Traditionally, the term caviar refers only to roe from wild sturgeon in the Caspian Sea and Black Sea (Beluga, Ossetra and Sevruga caviars).

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