

The King's Fish

There was a certain King who was hungry. So he sent his son from the kingdom to fetch him some fish for his supper.

His son made his way to the coast where he found some fishermen. "The King desires a fish," he said. "Please, pull a fish from the sea for me to take back to him."

The fishermen's captain was a man called Peter, and he owned two quays. It was on Peter's quays that they landed the fish and opened it up, pulling from the fish all that was bad and throwing it back into the sea.

When they had done this, they crumbled bread into crumbs and mixing it with wine they stuffed the belly of the fish where it would soak into the flesh, adding flavor.

Next, they took the fish to their women. One of them, called Mariam, washed the fish, on the outside. She did this to remove all trace of the fish oils that made the outside bitter.

When she had done this, another one, also called Mariam, poured flavoured oil over the fish, and rubbed it all over its skin. She did this to prepare it for the oven.

Then they placed it inside the clay - oven, which had been heated and made ready for it, and they busied themselves with other affairs.

After some time, the King's son came to the house and said to the women "Where is the fish for the King's supper?"

They were worried and said to each other "We have left the fish too long. It must be the third hour since we placed it in the oven."

There were three of them all called Mariam. One of them was the mother of the King's son, and she and the other two went to check the fish. Finding it done to perfection they handed it to the King's son who took it to the King.

The King had the fish for his supper, such that the flesh of the fish became his flesh.

These are the seven stages in preparing the fish ready for the King to eat it.
Would the King eat a raw fish?