

Pound six biscuits or crackers fine as meal and pour into the pot, and lastly add one pint milk. Let it scald well and serve.

Fish Chowder, No. 2.—Skin a four-pound haddock, wash thoroughly, and cut the fish from the bones in pieces about two inches square. Cover the head and bones with cold water and boil one-half hour. Slice two small white onions in a pan with four slices of thin, fat, salt pork. When tender, skim out the pork and onions and add the strained bone liquor and one quart of sliced raw potato. Cook ten minutes, then add the fish, one tablespoonful of salt, one-half teaspoonful of white pepper, when the potatoes are tender, add one quart of hot milk which has been thickened with two ounces of butter and flour mixed together. Do not break the fish by needless stirring. Split six crackers, arrange in a tureen, and pour the fish chowder over them.

FISH SAUCES

Dressing for Salmon Loaf.—One cup sweet milk (added to the juice of salmon), one tablespoonful butter, one tablespoonful of flour; cook till thick. Add one egg beaten light and pour over loaf.

Sauce for Salmon.—Thicken one cup of boiling milk with one teaspoonful of cornstarch (or flour) and one tablespoonful of butter rubbed together. Add liquor from the salmon, season with salt, cayenne, and one tablespoonful of tomato catsup. Just before taking from the fire add one beaten egg.

Tomato Sauce.—One-half can tomatoes; one-half onion, minced; three peppers. Stew these together ten minutes. Melt one tablespoonful butter, add one heaping tablespoonful flour, strain the tomato on to this. Cook till it thickens, and pour around fish.

Cream Sauce.—Two tablespoonfuls butter; two tablespoonfuls flour; one-half teaspoonful salt; one-half saltspoonful pep-