

outside with melted butter, and put into hot oven until they are a delicate brown. Make a creamed salmon with chopped parsley and the whites of hard-boiled eggs in it. Heat the cases, fill with the creamed salmon, cover, and serve.

Salmon Croquettes.—One pint of chopped salmon, two-thirds cup of cream, one large tablespoonful of butter, small tablespoonful of flour, two eggs, two-thirds pint of bread-crumbs; salt and pepper to taste. Mix the flour and butter, let cream come to boiling point, stir in butter and salmon and seasoning. Boil two minutes, let get cold. Form into croquettes and fry in hot lard.

Salmon with White Sauce.—One large-sized can of salmon. Heat the salmon and put on platter in one piece if possible. Make white sauce and pour over the salmon. Have three eggs hard boiled and slice over top. Garnish with parsley.

Salmon Patties.—One can of salmon. Pour off oil and remove all skin and bones and break into flakes. Melt one tablespoonful of butter in a saucepan, mix smoothly with it two tablespoonfuls of flour; then add slowly two cups of milk and season with one teaspoonful of salt, one-half teaspoonful of pepper, a dash of mace, one teaspoonful parsley minced very fine. Add flaked salmon, cook four minutes, stirring constantly. Put in patty shells and serve.

Salmon Omelette.—One-half can of salmon, four eggs, nutmeg, salt and pepper, four tablespoonfuls of boiling water. Beat eggs light (the whites separately), add salmon minced and drained, seasoning, and lastly add hot water. Put in well-buttered omelette pan, cook till firm. Serve with toast for breakfast.

Salmon Hash.—One can salmon flaked coarse; one cup rolled cracker crumbs; one cup milk. Have a skillet hot; place two tablespoonfuls of butter; when melted, put in the cracker crumbs, stir; then the flaked salmon; stir these together, season well with