

cut in cubes; one teaspoonful butter; pepper, one egg, well beaten. Boil the fish and potato together about fifteen minutes, or until the potato is done; drain off the water and mash together until fish and potatoes are perfectly blended. Add the butter and pepper, and beat with a fork until light. Let it cool a little and then add the egg. Shape lightly in a spoon, slip into a frying basket and fry one minute in smoking hot lard. Do not fry more than five at a time, as more cools the fat. Drain on a paper, garnish with parsley, and serve hot. These may be served with a tomato sauce. (See under "Fish Sauces.")

**Fish Cakes.**—Wash salt codfish and separate in pieces; there should be one cupful. Wash, pare and soak potatoes and cut in pieces of uniform size; there should be two cupfuls (heaping). Put fish and potatoes in kettle with a generous supply of boiling water, and cook until potatoes are soft. Drain, return to kettle, mash, add one egg, well beaten, one teaspoonful butter, one-eighth teaspoonful pepper, and a few drops of onion juice. Shape in flat cakes, roll in flour and sauté in pork fat.

**Fish Toast.**—One cup flaked cold fish, free from skin and bones. Heat in water sufficient to moisten, add butter; pepper and salt. When hot pour on slices of buttered toast; garnish with eggs poached in muffin rings.

**Fish Chowder, No. 1.**—Take a fresh haddock of three or four pounds, clean it well and cut in pieces of three inches square. Place in bottom of your dinner pot five or six slices of salt pork, fry brown, then add three onions, sliced thin, and fry these brown.

Remove the kettle from the fire, and place on the onions and pork a layer of fish. Sprinkle over a little pepper and salt, then a layer of pared and sliced potatoes, a layer of fish and potatoes, till the fish is all used up. Cover with water, and let it boil for half-hour.