
FAMOUS POINTE MOUILLEE CLUB RECIPES

Finnan Haddie—à la "President Robertson"

(For four persons. Time required for cooking, 15 minutes).

INGREDIENTS: 1 good sized finnan haddie
 $\frac{1}{4}$ lb. fresh butter
 $\frac{1}{4}$ teaspoonful fresh ground black pepper

PREPARATION: Take the finnan haddie, trim off tail and fins, wipe with moist cloth and cut into four or five pieces. Place in baking pan and cover with warm water and put on fire until the water comes to a boil, drain off the water and place lump of fresh butter on each piece of fish, season with pepper and place in oven to bake for a few minutes.



A.J.D. taking a look round
"Hurry up! I see a bunch near the rush bed—Dash!!"