

**Creamed Fish with Cheese.**—Prepare the fish as in the preceding recipe, turn into a buttered baking-dish, sprinkle grated cheese thickly over the top and bake a delicate brown.

**Fish Salad.**—Shred some boiled salmon halibut, or other fish, mix with it half as much boiled potato cut in small cubes; serve on lettuce leaves with salad cream. Shredded lettuce or peas may be used in place of potatoes. Garnish with sliced lemon and boiled beets cut in fancy shapes.

**Stuffing for Baked Fish, No. 1.**—For a fish weighing four to six pounds take one cup of cracker crumbs, one saltspoonful of salt, one saltspoonful of pepper, one teaspoonful of chopped onions, one teaspoonful of chopped parsley, one teaspoonful of capers, one teaspoonful of chopped pickles.

**Stuffing for Baked Fish, No. 2.**—Take about half a pound of stale bread and soak in water, and when soft press out the water; add a very little chopped suet, pepper, salt, a large tablespoonful of onion minced and fried, and, if prepared, a little minced parsley; cook a trifle, and after removing from the fire add a beaten egg.

**Stuffing for Baked Trout.**—To enough breadcrumbs add a little onion and anchovy sauce. Crumble a small piece of cooked salmon into the dressing. Add butter, pepper, salt and savoury. Mix thoroughly.

**Fish Balls, No. 1.**—Take the fish left from the dinner, put it in your chopping tray, being careful that there are no bones in it; chop fine. Pare and boil potatoes enough to have twice the quantity of potatoes that you have of fish. When cooked turn them into the tray with the fish, mash fine, and make into balls about the size of an egg. Flour the outside lightly; have the fat boiling hot, and fry a light brown. The fat should be half lard and half salt pork. Have the slices of pork a nice brown, and serve with the fish balls.

**Fish Balls, No. 2.**—One cup salt fish, freshened and stripped; two cups potatoes