

Salmon à la Newberg.—Dissolve one dessertspoonful of cornstarch in one pint of cold milk; add one tablespoonful of butter, one beaten egg, and cook until thick; season with salt and paprika to taste; add one can of drained salmon, one teaspoonful of lemon juice, and three tablespoonfuls of double cream. Serve on toasted bread or crackers.

Salmon Hollandaise.—Melt two tablespoonfuls of butter in the upper pan, add one can salmon (drained), one can of peas (drained and washed in cold water); one level teaspoonful of salt, and a little paprika; add the juice of one lemon and stir until hot; serve on toasted crackers.

Creamed Salmon in Chafing Dish.—Three large tablespoonfuls of butter; melt; stir in a large tablespoonful of flour and one-half teaspoonful of dry mustard; one cup of milk; stir until a thick gravy; then stir into this one cup of flaked salmon; season well with salt, pepper, and paprika; one-fourth teaspoonful of Tabasco sauce, and, the last thing, pour into this one-half cup of catsup; serve on hot toast or on toasted crackers.

Salmon in Chafing Dish.—Put into the blazer two tablespoonfuls of butter, a finely minced onion, a sweet green pepper minced and seeded; and a cup of tomatoes; let it cook 2 or 3 minutes; then add one-half cup of boiling water and one-half pint of canned salmon; salt to taste; serve as soon as fish is heated.

CREAMED SALMON

Creamed Salmon, No. 1.—One can of salmon; one quart sweet milk; three ounces butter; three eggs; two ounces flour; one ounce chopped onion; salt, pepper; melt together butter and flour, and when creamy add one quart hot milk; add onion, salt, and pepper; break in three raw eggs, and draw to back of stove till eggs set and will remain in chunks when stirred; add salmon after removing skin and bones; put back on fire and let boil up once.