

Wash and dry the fish; cut into pieces about $1\frac{1}{2}$ inches square. Melt the butter in a stewpan; fry the fish slightly, then take out and set aside. Add the sliced onion, flour and curry powder to the butter in the stewpan and fry 15 minutes stirring continually; pour in the stock, stir until it boils; let it simmer gently for 20 minutes. Strain and return to stewpan, add lemon juice and seasoning to taste, bring to boiling point, add the fish, cover closely and draw aside for $\frac{1}{2}$ an hour, or until the fish becomes thoroughly blended with the flavor of the sauce.

Stir occasionally. Dish up and serve with boiled rice. The remains of cold fish may be used, and almost any fish may be curried in the same way.

Time $1\frac{1}{2}$ hours.

FISH PIE

$1\frac{1}{2}$ lbs. cold fish	1 doz. oysters
$\frac{1}{2}$ pint melted butter	$\frac{1}{2}$ lb. show pastry or
sauce	mashed potatoes
Salt pepper	Nutmeg

METHOD—Take off the beards of the oysters and let them simmer in a little water for a few minutes, then strain and mix with the oyster liquor. Cut the oysters into small pieces; divide the fish into large flakes, put half of it into the dish, lay the oysters on the top, season with salt, pepper and nutmeg, add the melted butter sauce, cover with the rest of the fish; cover with short crust pastry, or if potatoes are used, season the potatoes with salt and pepper; warm in a saucepan with a little butter and milk. Bake about $\frac{1}{2}$ an hour in a moderate oven.

Time $1\frac{1}{4}$ hours.

COD RECHAUFFE

1 lb. cooked cod	$\frac{1}{2}$ pint white sauce
Butter, breaderumbs	Salt and pepper
1 teaspoonful mushroom sauce	
$\frac{1}{2}$ teaspoonful anchovy essence	
$\frac{1}{2}$ teaspoonful made mustard	