

put in the hot oven and bake half an hour or until the surface is brown and the flesh firm and flaky. Keep hot a mixture of melted butter and lemon-juice seasoned with a dash of cayenne, and baste frequently. If the roe accompanies the fish do not try to plant it, as is often done, in the center of the fish, as it leaves a raw, unbrowned spot on the fish. Bake it separately, first having parboiled it in boiling water, lightly salted and acidulated with a tablespoonful vinegar. Drain, cover with cold water, let stand five minutes, then wipe dry and bake in a buttered pan, or broil five minutes on each side. In serving the fish the roe is laid on the top and adds to the garnishing. Meantime the delicate fish is absorbing the fragrant odors of the heated wood. These, blending with the bubbling juices of the fish, impart the flavor so greatly prized. While the fish is cooking, boil potatoes and press through a ricer. Season with salt, pepper, butter and cream to make quite soft. Beat with a fork until creamy and white, then press through a pastry-tube, rose fashion, all along the edge of the fish on the board. Put back in the oven for a moment or two and allow it to brown delicately. Garnish with bunches of parsley, thin slices of lemon covered with minced parsley, and lemon cups filled with sauce Hollandaise, sauce tartare, olives or jellied cucumber. Other decorations added at will are cucumber spirals, little fagots of asparagus tips or sliced pickles. Of course the fish is sent to the table on the plank on which it is cooked. This may be put on a silver salver, a size larger than the plank. The plank, by the way, should never be washed, but simply rubbed with a dry cloth. A board properly cared for will last for twenty-five years in the average family.

Halibut au Lit.

Wipe two slices of chicken halibut, each weighing one pound. Cut one of the pieces in eight fillets, sprinkle with salt and lemon-juice, roll separately, and fasten each with a small wooden skewer (toothpick). Cook over boiling water. Cut the remaining slices in pieces the size and shape of scallops. Dip in crumbs, egg, and crumbs, fry in deep fat, and drain on brown paper. Arrange a steamed fillet in the center of each fish-plate, place on top of each a cooked mushroom cap, and put fried fish at both the right and left of the fillet. Pour around the following sauce: