

EGG SAUCE.

To the cream sauce receipt add two hard boiled eggs. Chop whites and put yolks through sieve.

BUTTER SAUCE.

One cup of water, two tablespoons flour, four tablespoons butter, one-half tablespoonful vinegar or lemon juice.

*FISH SAUCES.**CREAM SAUCE.*

Thick.

One cup milk, two tablespoons flour, two tablespoons butter. Season to taste.

Thin.

One cup milk, one tablespoon flour, one tablespoon butter. Season. Melt butter in saucepan, add flour and stir until smooth. Add milk gradually, stirring it in. Boil till mixture thickens.

PARSLEY SAUCE.

To the cream sauce receipt add two tablespoons chopped parsley before serving.

SALMON COQUETTES.

One pint of bread crumbs, one pint salmon, one egg, parsley, one-half cup milk, salt and pepper. Mix thoroughly, roll in egg, then in cracker crumbs. Fry in deep fat. A lemon improves the flavor.—[Mrs. H. H. Bingham.

FISH CREAM.

One small haddock. Scrape the meat off bone, put into a mortar and pound fine. Season with pepper and salt. Beat lightly the yolk of one egg and one teacup of cream or good milk. Steam in mould half an hour. Serve in silver dish.

—[A. M. G.