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**SALMON LOAF.**

Drain liquid from one can salmon. Arrange it alternately in a porcelain dish with cracker crumbs, having the cracker on top. Pour over this one cup of hot milk 1 tablespoonful butter, little salt added to milk. Bake till a golden brown. Freshened Fin-nau-Haddie is also nice prepared this way.—Mrs. Hayden.

**FISH BALLS.**

One package cod fish, equal quantities mashed potatoes, a dash of pepper, form into balls, roll in egg and fry in deep lard.—Mrs. Wm. Blanchard.

**BAKED FISH.**

Make a dressing of bread crumbs, two tablespoons of minced onions, a little butter, pepper and salt, some chopped parsley, a beaten egg. Stuff fish and sew securely, place in pan with hot water, cover with slices of pork, baste frequently while baking.—Totentam Cook Book.

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