

one can of salmon freed from skin and bones, dot well with butter, add one-fourth cup boiling water. Pour over whole a wineglassful of sherry wine or two tablespoonfuls tarragon vinegar. Boil slowly about three-quarters of an hour and do not open until ready to serve.

Salmon in Potato Border.—While potatoes are boiling prepare the salmon as follows: To one can add two tablespoonfuls of butter, one teaspoonful of salt, a little paprika, two cups of milk, and one cup of fine bread-crumbs. Boil together in a saucepan and rub until smooth; keep in a warm place while you mash the potatoes and arrange them in a border on a platter. Heap the hot salmon in the centre; dot the potato border with butter. An extra touch may be added by pouring a cup of white sauce over the salmon and garnishing with slices of hard-boiled eggs.

Salmon a la Créole.—Cook in two heaping tablespoonfuls of butter one finely chopped green pepper, one minced onion, and one chopped tomato (or one-half cup of canned tomatoes); add one cup of milk; stir until the pepper and onion are soft; add one can of salmon, drained and minced; simmer; serve hot.

FOR CHAFING DISH

Barbecue of Salmon.—Marinate one can of salmon in one tablespoonful of pure olive oil, one tablespoonful of minced onion, one teaspoonful of cider vinegar, one teaspoonful of salt, and one tablespoonful of Worcestershire sauce. Into the upper part of the chafing dish put one-fourth teacupful of tomato catsup, one tablespoonful of butter, a few capers, and one-fourth cup of hot water; stir until hot and add the marinated salmon; stir well; add one-half can of peas (drained and washed); cover and let stand over the hot water pan until quite hot. Serve hot from the chafing dish, accompanied by sandwiches of thinly sliced brown bread.