

Scalloped Salmon, No. 2.—One can of salmon; remove all bone and bits of skin; mince fine. Roll one dozen crackers fine. Put in a buttered baking dish in alternate layers, adding bits of butter and a sprinkling of salt and pepper to taste. Have the top layer of crackers, and add sufficient milk to moisten the whole mass (about one pint). Bake thirty minutes and serve hot.

Scalloped Salmon, No. 3.—One can of salmon, one pint of milk, one egg, one heaping tablespoonful butter, two rounding tablespoonfuls flour. Put the milk on stove in double boiler, keeping out one-half cup. Mix butter and flour to a smooth paste, and add the egg well beaten, then the one-half cup of cold milk. Mix well and then stir into the milk, which should be scalding. Stir until smooth and thick like gravy. Season with salt and pepper and set aside to cool. Butter a baking dish and fill with alternate layers of flaked salmon and the cream dressing. The top layer should be of the dressing. Sprinkle with cracker crumbs and bake one-half hour in moderate oven.

Scalloped Salmon, No. 4.—One can of salmon, four tablespoonfuls of butter, two tablespoonfuls of flour, $1\frac{1}{2}$ pints of milk, one teaspoonful salt. Mix cream, butter, and flour together, add the milk, and cook until thick. Butter the baking dish, cover the bottom with fine cracker crumbs (or flaked hominy), add a layer of salmon picked apart and bones removed. Then add a layer of cracker crumbs (or hominy), alternating with salmon. Pour the hot dressing over it. Place in the oven and bake twenty minutes.

BOILED DISHES

Salmon and Tongue en Casserole.—One can salmon, one veal tongue, butter, sherry wine or vinegar. Cook veal tongue in salted water until tender. Cut tongue into small pieces, place in casserole with