

No. 9.—Salmon Loaf.

1 can salmon
Cracker crumbs
2 tablespoonfuls butter
2½ tablespoonfuls flour
1½ pints milk

One can salmon chopped fine ; grease a baking dish, put in a thin layer of chopped crackers, then a layer of salmon, then a layer of dressing and so on until you have two layers of each, with a dressing on top ; then take a cup of fine chopped crackers and sprinkle over top. Salt to taste ; bake one and one-half hours.

DRESSING.

Melt two good tablespoonfuls butter, stir into it two and one-half tablespoonfuls of flour, then add one and one-half pints of milk, boil until thick.

No. 10—Codfish Balls.

1 pound codfish
12 potatoes
Butter
Milk
Crackers

Twelve potatoes, one pound of chopped codfish ; freshen the fish over night, or boil it up and pour off the water until it is fresh enough ; mash the potatoes and fish together ; add butter and milk until the proper consistency to mould nicely with the hands into small balls ; roll in flour and chopped crackers and fry in hot lard or butter until a nice brown.

No. 11.—Halibut Cutlets.

1 solid pound raw halibut
½ cup butter
1 teaspoonful salt
½ teaspoonful white pepper

Chop one solid pound of raw halibut. Cream half a cup of butter and to it add, gradually, the chopped fish ; season with a teaspoonful of salt and a half teaspoonful of white pepper ; set on ice, or in a cold place, to become firm, then form into cutlets, egg-and-bread crumb and fry in deep fat about four minutes. As the fish is uncooked the fat should be less hot than to fry croquettes and other cooked preparations. Serve with a rich tomato sauce.

No. 12—Beef Loaf.

After seasoning with pepper and salt, form finely chopped beef into a loaf and cover the top with slices of salt pork ; bake in a good oven ; about half an hour before done remove the pork from the top of loaf to allow meat to brown ; served with a thickened gravy,