

BROILED MACKEREL (2)

Clean a mackerel, wipe it on a dry cloth; cut it open down the back, bursh over with melted butter and broil. Mix a little finely chopped parsley, pepper and salt with half an ounce of butter; spread on the fish, and serve very hot.

CREAM BAKED TROUT

Clean the trout, put in pepper and salt and close them. Place the fish in the pan, with just enough cream to cover the fins, and bake 15 minutes.

CREAM GRAVY FOR BAKED FISH

Put into a saucepan: 1 cupful cream, diluted with 1 or 2 spoonfuls of hot water. Stir in carefully 2 table-spoonfuls of butter and a little chopped parsley. Heat this in vessel over hot water, pour in gravy from dripping pan of fish; boil till thick.

BROILED SALT SALMON

Soak salmon in tepid or cold water 24 hours, changing water several times. At the hour wanted broil sharply, season to taste, covering with butter.

BOILED SALMON

A piece weighing 6 pounds should be rubbed with salt, tied carefully in a cloth and boiled slowly from $\frac{3}{4}$ to 1 hour. Serve with egg or caper sauce.