

MAYONNAISE OF SALMON

Cold boiled salmon	Lettuce, cucumber,
Beetroot, capers	Gherkins, boned anchovies
Hard boiled eggs	chovies
Mayonnaise sauce	

METHOD—A mayonnaise of salmon may consist of a large centre cut, a thick slice, or the remains of cold salmon cut into pieces, convenient for serving.

In all cases the skin and bone must be removed, and the fish completely masked in thick mayonnaise sauce, the stiffening properties of which are greatly increased by the addition of a little liquid, but nearly cold aspic jelly.

When procurable a little endive should be mixed with the lettuce, as its delicate feathery leaves greatly improve the appearance of any dish of which it forms a part.

Many other garnishings, besides those mentioned above, may be used. Fancifully cut thin slices of truffle are particularly effective.

DEVILLED CRAB

1 cupful crabmeat	2 tablespoonfuls fine
Juice of one lemon	bread crumbs
$\frac{1}{2}$ teaspoonful mustard	A little salt and cayenne
1 cup butter	
Yolks of two hard boiled eggs chopped	

METHOD—Mix 1 teaspoonful bread crumbs with the crab meat, yolks, seasoning and butter. Fill scallop shells with mixture, cover thickly with crumbs, and bake till nicely browned in quick oven.

Time about 10 minutes.

FRICASSE OF OYSTERS

Drain 50 oysters, cover them with cold water and drain again. Make a rich cream sauce, season highly, put in the oysters, stir until the edges curl. Serve at once.