

BAKED BLUE FISH.

Clean and bone a blue fish so that two fillets are formed. Sprinkle with salt and pepper and spread with a cup of mashed potato, season highly with grated onion and minced green pepper, add butter and black pepper and place the other fillet of fish on top. Lay thin slices of salt pork across the top. Bake 45 minutes, using the fat that cooks out from the pork for basting. When done remove the scraps of pork, cover with buttered cracker crumbs, return to the oven and brown the crumbs. Remove the fish to a hot serving platter and garnish with lemon and slices of parsley.

St. Paul.

B. A. R.