

## BAKED FINNAN HADDIE.

Cover a finnan haddie with water and set on the back of range, or in a very slow oven, for twenty minutes, then pour off the water, spread with butter, add a cup of half water and half milk, and bake for twenty-five minutes, basting often. Five minutes before it is done add half a cup of cream a dash of paprika, a little black pepper and a scant teaspoon of minced parsley. Cook for five minutes and serve.