

### *Egg and Cucumber Suprême*

MELT four tablespoonfuls of butter in a casserole in a hot oven—400° F. Drop into it the thin slices of one large cucumber, and three onions. Season with one teaspoonful of salt and one-eighth teaspoonful of pepper, cover and cook until tender—about twenty minutes. Top with four hard cooked eggs cut into slices and one and a half cupfuls of well seasoned medium thick white sauce and cook for ten minutes before serving.

CUCUMBERS DELMONICO. Select and pare two long, slender cucumbers and cut them in quarters lengthwise, removing the seeds, then cut each piece into inch lengths. Sauté the cucumbers in two tablespoonfuls of butter until transparent, then cover them with half as much white sauce and leave to simmer over hot water until tender. Stir it into one well-beaten egg.

Then add a teaspoonful of lemon juice and half a teaspoonful of finely chopped parsley before serving on toast points of white bread.