

## Finnan Haddie In Cream.

Materials—Flaked finnan haddie, two cups; butter, two tablespoonfuls; flour, one tablespoonful; milk, one cup; grated cheese, one tablespoonful; paprika to taste.

Utensils—Measuring cup, saucepan, tablespoon.

Directions—Toss the flaked finnan haddie in two tablespoonfuls of hot butter, add the flour, stir till smooth, add the milk, bring to a boil, stirring constantly. Add the paprika and grated cheese. Serve at once. May be served in ramekins, if preferred.