

FINNAN-HADDIE NEWBURG. Wash the finnan haddie well, cover it with boiling water and simmer for six minutes or until it softens and will flake easily. Remove all skin and bone, and flake, but not too finely. Prepare in a double boiler a rich white sauce, one and a half cupfuls of it, seasoned with scraped onion, minced parsley, chopped green pepper, salt and pepper. Pour the sauce gradually over a slightly beaten egg yolk, whip with the egg beater and add the flaked finnan haddie. Serve on squares of hot buttered toast or in patty shells or fried bread cases. The finnan haddie which comes in glass jars may be used.