

FISH PIE.

Either canned salmon or tuna may be used. For a pint of flaked fish take a pint of highly seasoned white sauce, a teaspoon of minced parsley and a hard boiled egg. Add the parsley and fish to the white sauce, beat and turn into a deep pie dish or baking dish. Slice the egg over the top and cover with a crust of biscuit dough perforated in several places. Bake slowly for fifteen minutes and serve hot.