

Jellied Salmon.—Flake one can of salmon with a silver fork. Line a mold with sliced hard boiled eggs, then add the salmon. Dissolve one-half package of plain gelatin in hot water, salt, add a half tablespoonful of butter and pour over the salmon. This makes a very pretty dish and takes away the strong taste of canned salmon. If desired for a party the mixture may be molded into individual cups or molds and served on lettuce or shredded celery.