

NEW SALMON SALAD

Hard boil a number of eggs; peel and cut in halves, removing the yolks to a bowl. Mash the yolks and to them add an equal quantity of salmon which has been boned and finely flaked. Blend with mayonnaise and seasonings and refill the egg cavities. Cut the eggs in quarters and arrange like a daisy on crisp lettuce leaves, using a ball of the remaining fish and egg yolk mixtures as the center of each flower. Serve with mayonnaise dressing.