SALMON CROQUETTES. 1 can salmon 1 tablespoonful butter 2 cupful bread crumbs 2 raw eggs Yolks of two hard-boiled eggs

Mince the fish; work in the butter

slightly warmed, the powdered yolks, raw eggs, and finally the crumbs. Form into any shape desired, roll in dish covered thickly with flour and fry in hot fat. Place on a dish in a

figure resembling a star, with rounds of boiled carrot in the vacant spaces and around the edges. Garnish with parsley.