

## Salmon Cutlets.

**B**ROWN a tablespoonful of butter in a skillet, then rub in a tablespoonful of flour. Add a cupful of milk and beat until smooth, then a can of salmon flaked fine and a seasoning of salt, pepper and a little lemon juice. Remove from the fire and stir in the yolks of two eggs. Put on ice until cold; mold in cutlets, dip in egg, then in cracker crumbs, and fry.