

SALT CODFISH BALLS
(much more delicate than fish cakes): Wash salt codfish in cold water and pick in very small pieces; there should be one cupful. Wash, pare, and cut potatoes in pieces of uniform size; there should be two heaping cupfuls. Put fish and potatoes in stewpan, cover with boiling water, and let boil until potatoes are soft. Drain through strainer, return to hot stewpan in which they were cooked, and mash thoroughly. Add one-half tablespoonful of butter, one egg, well beaten, and one-eighth teaspoonful of pepper. Beat with a fork two minutes. Add more salt if necessary. Take up by spoonfuls, put in skim-

mer and fry one minute in deep fat. Drain on soft paper. Reheat the fat between the fryings.