

SALT FISH DINNER.

One pound salt codfish.

One-quarter pound fat salt pork.

Two hard-boiled eggs.

Three good-sized boiled beets.

Eight good-sized boiled potatoes.

Eight boiled white onions.

Put codfish in cold water, let stand several hours on a warm stove till near serving time. Bring to boiling point and keep hot. Cut salt pork in small cubes, crisp in oven. Make a rich cream sauce.

To serve: Chop fine with knife and fork the boiled beets, potatoes, onions and fish. Mix fish, onions and potatoes, add beets and mix carefully. Place on platter garnished with lettuce or parsley. Slice boiled eggs over top, pour cream sauce on mixture, then pour salt pork crisps, with grease, over all. Serve hot. This dinner will serve six people.