

SPICED SALMON—Turn the contents of a large can of salmon into an earthenware bowl. Heat to the boiling point vinegar sufficient to cover the fish, with a few whole cloves, pepper corns and a blade of mace. Add a little salt, turn over the fish and cover closely for several hours. When ready to serve have very cold and after draining off the superfluous vinegar lay on lettuce leaves and garnish with slices of lemon.