

Salmon Loaf

Mix:

2 cups flaked cooked/canned salmon

½ cup fine bread crumbs

4 tbsp butter

2 eggs slightly beaten

1 tbsp chopped parsley

Salt, pepper and Worcestershire to taste

Chopped onion, green pepper or celery

Put in a buttered baking dish. Set in a pan of hot water 1 inch deep. Bake at 350 until firm (about 30 minutes) Serve hot with mustard or cucumber sauce.

Mustard Sauce

Mix:

2 tbsp dry mustard

1 tsp flour

¼ tsp salt

¼ cup evaporated milk or cream

Put in heavy pan or double-boiler:

¼ cup evaporated milk or cream

¼ cup sugar

Heat. Stir in mustard mixture. Add one egg yolk beaten until thick. Stir in ½ cup vinegar, heated.

Makes 1 ½-2 cups

Cucumber sauce

Pare cucumbers. Grate or chop and drain thoroughly. Season to taste salt, pepper and vinegar For fish.

Chill.

Fold in: ½ cup sour cream or sweet cream beaten stiff and seasoned with 2 tbsps vinegar For fish.

Makes ¾ cup.