

Novelties for your parties

Make a stir at your next party by introducing a novelty. Hot toast sandwiches for a bridge tea or evening, fish devils, or fish surprise for a supper party. If you've got any young people in the house they'll be delighted to find that Mother can turn out such novelties—as good as a chef. Yet they're as simple as A B C.

A good sandwich filling

$\frac{1}{2}$ lb. cooked white fish free from skin and bone, 2 ozs. butter, seasoning to taste, 1 dessertspoonful Worcester sauce.

Pound the fish well with the butter, seasoning and sauce until it is quite smooth, spread on thin slices of brown bread.

Stuffed cucumber

1 cucumber, $\frac{1}{2}$ lb. cold fish, 2 ozs. butter, 1 dessertspoonful chopped parsley, 1 teaspoonful lemon juice, seasoning, 4 teaspoonfuls mayonnaise sauce (*see page seventeen*). Allow one piece of cucumber per person.

Cut the cucumber into pieces 2 inches long, peel thinly and scoop out the centres. Free the fish from skin and bone and pound with the butter, lemon, parsley and seasoning until it is a smooth paste. Fill the cucumber cases with this mixture and put a teaspoonful of mayonnaise on each.

Fish surprise

1 lb. filleted white fish, $\frac{1}{2}$ pint packet aspic jelly, 2 hard boiled eggs, seasoning, $\frac{1}{2}$ lb. puff paste. Serves 4 people.

Simmer the fish very slowly in $\frac{1}{2}$ pint water for fifteen minutes. Take out the fish and dissolve the aspic jelly in the stock according to direction on packet.

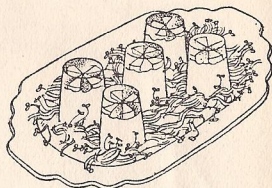
Line a sandwich tin with the pastry, put a smaller tin weighted with rice in it to keep the pastry in shape and bake. Cover the bottom of the pastry with slices of hard boiled egg, arrange the seasoned fillets neatly on them, pour over the jelly and allow to set. Decorate with more slices of egg.



Fish mould

1½ lbs. cooked white fish, 1 dessertspoonful anchovy sauce, ½ pint thick white sauce (see page seventeen), ¼ oz. gelatine, a little cress. Serves 4 people.

Flake fish and mix with anchovy and white sauce. Prepare a fish jelly by dissolving ¼ oz. gelatine in ½ pint of stock in which the fish was cooked. Rinse a mould with cold water. Put in jelly to depth of half an inch. Decorate with cress. When set coat side of mould with jelly. Put in the fish mixture and allow to get quite cold. Turn out. Serve with salad.



Devilled fish eggs

4 hard boiled eggs, ½ lb. cooked white fish, 1 oz. butter, a little endive, a few olives, anchovy essence, seasoning. Allow one egg per person.

Cut the hard boiled eggs in two crosswise. Remove yolks and pound with a little of fish, butter, anchovy essence, and seasoning. Cut a little off the ends of the whites to make them stand up, pile up the mixture and garnish with endive and sliced olives, if liked.

Hot savoury sandwiches

½ lb. cooked smoked fish, 2 ozs. butter, seasoning, a teaspoonful anchovy sauce, 4 thick rounds of hot toast

Pound the fish (which must be free from skin and bone) with the butter, seasoning and anchovy sauce, until it is quite smooth. Make very hot. Slice the pieces of toast and spread the mixture generously in the centre of each. Serve hot.

Fish salad

1½ lbs. cooked white fish, 1 lettuce, small bunch watercress, ½ cucumber, 1 dozen radishes, 1 piece chicory (if possible), ½ orange, mayonnaise sauce (see page seventeen). Serves 4 people.

Wash and dry lettuce and arrange at bottom of bowl. Flake fish. Pile in centre of dish. Peel orange and cut into small portions, mix with watercress and sliced radishes, cucumber, chicory, and arrange round fish.

