

"Fish Soups."

SALMON SOUP

$\frac{1}{2}$ to $\frac{3}{4}$ cupful can- ned salmon	2 tablespoonfuls fat
1 quart milk	$1\frac{1}{2}$ teaspoonfuls salt
	4 tablespoonfuls flour
	Little pepper

Drain the oil from the salmon, remove the bone and skin and rub through a sieve. Melt the butter; add the fat. Scald the milk and add it slowly; next add fish and seasonings. Serve very hot