

FISH STUFFING: Brown lightly 1 tbs. finely chopped parsley and 1 tsp. each finely chopper shallot and finely chopped chives in 2 tbs. butter. Sprinkle the mixture with 2 tbs. flour and stir constantly until mixture is well blended. Then stir in enough scalded milk to make thick paste and add a piece of anchovy paste, the size of a walnut. Bring sauce to a boil and stir in about $\frac{1}{2}$ cup soft bread crumbs, or as much as the mixture will hold.