

Select two medium-sized or three small mackerel and place in a large pun to soak early the day before Christ-mas. Place the skin side up and cover with warm water. Just after the eve-ning meal drain the mackerel, cover again with warm water and let stand overnight. This will remove the ex-cess salt. In the morning place in a large baking pan, set in the broiler or hot oven and baste every four minutes with boiling water. Cook for fifteen minutes for a large mackerel and about tea minutes for small fish. Lift to a

One-half cup of finely chopped pars-

One tablespoon of Worcestershire

in wedge-shaped pieces.

One-half cup of finely chopped onions, One quart of thinly sliced cold boiled



