Although salad dressings can be bought and these are very good, many delicious kinds can be made more cheaply at home; here is a good one for storing.

**Salad Dressing to Store**

1 tin of condensed milk, 3 hard-boiled eggs, 1 tablespoonful of oil, salt, mustard, pepper, 1 small teacupful of vinegar.

With the seasonings, place the three hard-boiled eggs in a basin, pound with a wooden spoon until the mixture is very smooth; add the oil and vinegar slowly, mixing well; stir in the condensed milk last. Pour into a glass jar and cork tightly. When required for use add sufficient water to make the required consistency.

**Mayonnaise**

1½ cups of milk, ½ cup of vinegar, 2 oz. butter, 1 tablespoonful of cornflour, 2 tablespoonfuls of sugar, 1 level teaspoonful of salt, 2 teaspoonfuls mustard.

Mix all dry ingredients; add milk gradually, and butter. Stir over a low heat; add vinegar when the mixture is hot. This may curdle, but keep stirring and it will be smooth when it boils. Bottle immediately in warm jars.

**Tartare Sauce**

½ pint of mayonnaise, 1 level dessertspoonful of olives, 1 dessertspoonful of white cocktail onions, 1 level dessertspoonful of capers, teaspoonful of parsley.

Mince the parsley, capers, onions (I use spring onions when they are in season), olives; mix well with the ½ pint of mayonnaise.

I use this hot with hot salmon or salmon trout.

—Until June . . .