

COOKING OYSTERS

Oyster Stew:—Turn one quart of oysters into a colander and pour over them a pint of boiling water; when drained, boil this liquid and skim thoroughly; add half a teacupful of finely powdered cracker crumbs, seasoning with butter, pepper and salt; then one pint of rich sweet milk; add the oysters and bring to a boil just long enough to slightly curl the edges of the oysters.

Fried Oysters:—Select large oysters, wipe dry with a cloth, sprinkle a trifle of salt over them; dip each oyster first in well-beaten egg, then roll in finely powdered cracker crumbs and fry in hot fat for a minute or two.

Oyster Fritters:—Make a batter of one well-beaten egg, a trifle of salt, three-fourths teacupful of sweet milk, one teaspoonful of baking powder, and flour to make it the consistency of griddle cake batter. Dip each oyster into this and fry in hot fat, or,

dip a spoonful of the batter, bury in it one oyster and fry.

Scalloped Oysters:—In an earthen pudding dish place a layer of oysters; season with butter, pepper and salt, then a layer of cracker or bread crumbs, alternating in this way until the dish is full. Add half a teacupful of cream to each quart of oysters. Cover closely and bake half an hour.

Oyster Pie:—Line the sides of a pudding dish with puff paste; put in one pint of oysters, seasoned with butter, pepper and salt; chop the yolks of three hard-boiled eggs, strew over the top of the oysters and cover with a half cupful of bread crumbs; cover with a nice crust and bake quickly.

Oyster Sautes:—Drain the oysters well, season with butter, pepper and salt, roll in fine bread crumbs or corn meal, and brown in a little butter in a skillet. Serve hot.