

From the Drag-Nets of the Sea.

"Still praise the sea—and learn of its delights."

RECIPE FOR CLAM SOUP.

FIRST catch your clams—along the ebbing edges of saline covers you'll find the precious wedges, with backs up, lurking in the sandy bottom; Pull in your iron rake, and lo! you've got 'em. Take thirty large ones, put a basin under, and cleave, with knife, their stony jaws asunder; Add water, three quarts, to the native liquor; Bring to a boil, (and, by the way, the quicker it boils the better, if you do it cutely.) Now add the clams, chopped up and minced minutely. Allow a longer boil of just three minutes, and, while it bubbles, quickly stir within its tumultuous depths, where still the mollusks mutter. Four tablespoonfuls of flour and four of butter, a pint of milk, some pepper to your notion, and clams need salting, although born of ocean. Remove from fire. (If much boiled they will suffer—You'll find that India rubber isn't tougher.) After 'tis off, add three fresh eggs well beaten. Stir once more and it's ready to be eaten. Fruit of the wave! Oh, dainty and delicious; Food for the gods! Ambrosia for Apicus! Worthy to thrill the soul of seaborne Venus, Or titillate the palate of Silenus.

This poem was published first December, 1878 in THE HOUSEKEEPER. The second time by request in the November issue, 1907 and has been asked for again.

OYSTER CROQUETTES.

CALD the oysters in their own liquor until the edges ruffle. Drain and set the liquor aside to be used for soup. Chop the oysters fine and add an equal quantity of mashed potato. For every pint of this mixture allow one level teaspoonful of salt, one-fourth teaspoonful of pepper, one-half teaspoonful of powdered sage, one-fourth cupful of sweet cream, a piece of butter the size of a small hen-egg and one-half cupful of dry breadcrumbs. Boil the potatoes and mash them with a fork while hot. Add the butter, cream and seasoning; when thoroughly mixed add the chopped oysters and breadcrumbs. Form into little balls or cakes, dip into beaten egg and then in breadcrumbs; drop into hot lard and fry light brown. Drain on soft paper and serve hot.

OYSTER OMELET.

BEAT six eggs very light, add one-half pint of sweet cream and season to taste with celery salt and cayenne pepper. Put a tablespoonful of butter into a frying pan and when it begins to "sizzle" turn in the egg mixture. Put in eighteen large oysters, cut in halves and fry until light brown, being careful not to burn. Roll the omelet over and serve at once. An asbestos mat should be placed under the pan before the omelet is put in.

OYSTERS AND SWEETBREADS.

HAVE the sweetbreads parboiled and blanched and cut in pieces about the size of oysters. The oysters, too, should be parboiled in their own liquor until plumped, but not crinkled. A white sauce is made on the chafing dish by stirring together until melted and foamy two tablespoonfuls each of butter and flour, and adding slowly a pint of boiling milk, one-half teaspoonful of salt and one-fourth teaspoonful of pepper. Cook until smooth and velvety. Turn the oysters and sweetbreads into the sauce and let simmer just long enough to "ruffle" the oysters. Serve on slices of milk toast.

OYSTERS BAKED.

SPLIT Boston oysters and moisten well with hot water; butter and cover one-half of the crackers with oysters and season with salt and pepper; put on the other half of the crackers and bake in a hot oven for ten minutes and serve at once.

Or drain one quart of oysters, butter a baking dish, cover the bottom with breadcrumbs, then a layer of cold cooked potatoes, macaroni, rice or hominy, and a little bacon or celery may be added, then a layer of oysters, with salt, pepper and bits of butter, and so on until the dish is full. Pour over it the liquor and bake an hour. This is an excellent way to use bits of leftovers.

CREAMED OYSTERS.

MELT two tablespoonfuls of butter in a dish, add one-half pint of cream or rich milk, one-half teaspoonful of salt, a dash of pepper, and a grating of nutmeg. When it boils sift in a tablespoonful of cracker powder. Add twenty-five oysters, cook three minutes and serve at once on toast.

OYSTER PATTIES.

LOOK together in a frying pan one tablespoonful each of butter and flour. When they begin to bubble pour in one gill each of oyster liquor and cream. This makes one-half pint of liquid in all and is enough for a solid pint of oysters. Stir until the sauce is thick and boiling. Then drop in the oysters and cook until they ruffle. Season with salt, pepper and just a suspicion of mace. Add a well beaten egg a drop at a time; cook just a minute longer, take from the fire and put into the patty cases which should be hot.

OYSTER CUTLETS.

BOIL one dozen large oysters in their own liquor for one minute, then drain, chop well and put one gill of the liquor into a saucepan. Rub one tablespoonful each of butter and flour together until smooth; stir into the boiling liquor until thick and smooth. Add one teaspoonful of chopped parsley, the yolk of one egg and the chopped oysters. Mix well, season to taste and turn out to cool upon a platter. Then form into cutlets, dip in beaten egg and cracker powder and fry. Serve hot.

OYSTER SAUCE.

ONE solid pint of oysters, three tablespoonfuls of butter, one cupful of oyster liquor, one cupful of cream or rich milk, with salt and pepper to taste. Cook the oysters in their own liquor. When they begin to ruffle skim them out into a warm bowl. To the cream add the warm oyster liquor, strained. Place over the fire again and when it boils add the butter and flour well blended together; when this thickens add the oysters. Season to taste, let boil up once and serve quickly.

OYSTER FRITTERS.

TO one pint of milk add a little salt and one beaten egg, stir in enough flour to make a stiff batter in which one teaspoonful of baking powder has been sifted. Add one pint of oysters; they will thin the batter to proper consistency. Fry in hot lard and serve at once.

FRIED OYSTERS.

SELECT large, fat oysters, wipe dry, season with salt and pepper, dip in beaten egg, then in cracker powder and fry in hot butter until a rich brown. Serve at once.—Jane E. Glemmens, Ohio.

STUFFED OYSTERS.

HAVE at hand twenty-eight large oysters and some chicken force meat prepared as follows: Scrape and pound the breast of an uncooked medium sized fowl, then rub it through a puree sieve. Mix one-quarter of a cupful of cream or milk with one-eighth of a cupful of breadcrumbs. Cook them slowly until they form a smooth paste. Then add the chicken, the white of one egg, one tablespoonful of butter, one-half teaspoonful of salt, a bit of white pepper. Mix all together thoroughly and set away to cool. Dry the oysters thoroughly and season them with salt and pepper. Roll them in breadcrumbs. Arrange the force meat in half as many pieces as you have oysters, cover with the remaining oysters. Press them together so they will stick. Take one whole egg and the yolk left from the force meat. Beat it well, season with a little salt. Dip the oysters in the egg, then roll in breadcrumbs. Fry in hot fat to a golden brown. Serve with a rich tomato sauce, or any sauce you prefer.

OYSTER BUNDLES.

CUT nice, even slices of the breast of either boiled or roast turkey, spread over each piece a thin slice of boneless bacon, and put on top of each piece of bacon a large oyster; roll up each slice of turkey with the bacon and oyster inside so as to form a little bundle, tie each of these securely, place in a baking pan and bake them long enough to cook the bacon, basting frequently with a little melted butter. Serve in a dish garnished with parsley. Rich brown gravy should be served with these bundles.

OYSTER KROMSKIES.

PUT two dozen oysters in a saucepan with their own liquor. Set on the stove to boil for three minutes, then take them up, chop fine, and return to the saucepan with four tablespoonfuls of cream, one-half dozen chopped mushrooms, one chopped sweet pepper, the breast of a boiled chicken chopped, and a teaspoonful of cold boiled ham minced fine. Rub one ounce of butter and two of flour together and stir into the boiling mixture. Add a tablespoonful of chopped parsley, thyme, a teaspoonful of minced onion, and the beaten yolks of two eggs. Mix well together and turn out to cool. Make into any shape desired and fry in deep hot fat. A tart salad should be served with this dish.

OYSTER CHARTREUSE.

TAKE one quart of oysters, one pint of cream, one small onion sliced, half a cupful of milk, and two eggs, two tablespoonfuls of butter, salt and pepper, two tablespoonfuls of flour, one cupful of sifted breadcrumbs and six potatoes. Pare and boil the potatoes, mash them fine and light with a fork, and then add the milk, salt and pepper, one tablespoonful of the flour, and the whites and yolks beaten separately until the whites are a stiff froth. Have a two quart mold well buttered, sprinkle the bottom and sides with sifted breadcrumbs (there must be sufficient butter to boil the crumbs), line the mold with a wall of the mashed potatoes and let stand for a few minutes. Put the cream and onion on to boil, mix one tablespoonful of flour smooth with a little of the cream and turn it into the boiling pot. Let the oysters come to a boil in their own liquor, drain them and take the onion out of the cream, turn in the oysters. Season with pepper and salt. Turn carefully into the mold, cover the top with the remainder of the potatoes, being careful not to put too much on at once as in that case the sauce would be forced to the top. Bake in a hot oven for half an hour or less and serve immediately.

CLAMS IN GREEN PEPPERS.

SELECT six medium-sized green peppers. They should be as nearly uniform in size as possible. Cut off the tops, remove the seeds, and lay in boiling water for five minutes. Take them out and throw them into cold water. Cook together a tablespoonful of butter and one of flour in a saucepan and pour on this one-half pint of half milk and half cream. Stir this until it thickens and add to it a cupful of chopped clams and the mashed yolks of two hard boiled eggs. Cook three minutes; season to taste with salt and paprika, squeeze in a few drops of lemon juice, and with the mixture fill the peppers. Stand them upright, side by side, in a baking dish; sprinkle crumbs over the top and dot bits of butter, pour a little of the clam juice and water or a half cupful of weak stock about them to prevent scorching, cook fifteen minutes covered, uncover and brown.

—Angela Harrison, Illinois.

BAKED OYSTERS.

TO a quantity of melted butter add an equal quantity of flour. Place over the fire and pour in cream until it forms a thick white sauce. Season with salt and white pepper. Into individual baking dishes place four or five large oysters, cover with the sauce, and bake ten minutes in a quick oven.

—Alice M. Ashton, New York.

CURRIED LOBSTER.

PLACE four tablespoonfuls of butter in a frying pan with three finely sliced onions. Fry to a deep golden color. Then add a tablespoonful of scraped cocoanut and a squeeze of lemon, a little finely chopped apple, a pinch of salt, two tablespoonfuls of curry powder, one tablespoonful of chutney, and a tablespoonful of butter. Stir all in a deep pan until brown. Put in the lobster that has been thoroughly cooked and broken up. If necessary add more butter. A minute quantity of garlic, less than a pinch, may be

stirred into the mixture. Just before serving on an extremely hot dish a little more lemon juice may be added. This should be served with rice very carefully cooked, and a most delightful accompaniment is a salad of green tomatoes and green peppers. Serve with olive oil and malt vinegar.

—Lawrence Irwell, New York.

"THE VAGABOND TAR'PIN."

"HAD reaked his vengeance upon the absconding terrapin by plunging him, with all his sins upon him, headlong into the boiling pot, and half an hour later was engaged at a side table removing, with the help of an iron fork, the upper shell of the steaming vagabond."

"Tar'pin jes' like a crab, Major, on'y got mo' meat on 'em. But yo' got to know 'em fust to eat 'em. Now dis yer shell is de hot plate, an' yo' do all yo' eatin' right inside it," said Chad, dropping a spoonful of butter, the juice of a lemon, and a pinch of salt into the impromptu dish.

"Now, Major, take yo' fork an' pick out all dat black meat an' dip it in de sauce, an' wid ebery mou'ful take one o' dem little yaller eggs. Dat's de way we eat tar'pin. Dis yer stewin' him up in pote wine is scand'lous, can't taste nuthin' but de wine. But dat's tar'pin."—From Colonel Carter of Gartersville.

SHERRY'S CREAMED LOBSTER.

LOOK a medium sized lobster in the usual way; then remove the meat from the shell. Have prepared a rich cream sauce and set over a pan of water. Into this cream sauce turn the powdered yolks of hard boiled eggs—four is the number used to make a quantity to serve six people,—and one good sized sweet pepper chopped very fine; season with white pepper and a dash of dry mustard. This should be stirred into the flour when the sauce is made. Lastly, turn in the lobster meat and cover for fifteen minutes. Serve on toast with green salad accompanying.

GLAM CHOWDER.

DIG your own clams. If you can't do this, buy them. Place in an iron kettle two slices of salt pork or bacon, and fry down. Remove the crackle and slice

brown. Turn in a cupful of tomatoes, two cupfuls of raw potatoes diced, two tablespoonfuls of carrot chopped very fine, and two tablespoonfuls of rice. Let this cook thoroughly until these ingredients are nearly done. Have chopped one and one-half dozen clams, using liquor. Turn into the cooked mixture, cooking for fifteen minutes longer. Season with salt, white pepper, a little paprika, and a dash of Worcestershire sauce.

PICKLED OYSTERS.

DRAIN the liquor from a quart of oysters and bring gradually to the boiling point. Drop in the drained oysters and leave in the liquor until they are plumped. Remove from the fire immediately and cool. Season with paprika, a dash of dry mustard, a blade of mace, and vinegar to taste. These may be served as a salad or as a garnish to a meat course, and are very delicious.

SOLE A LA ITALIANE.

FRY in butter very carefully so as not to brown, but slightly, the tender heart of a stalk of celery, a very few chives, a little carrot chopped very fine; then add a cupful of water to this mixture, allowing to cook gently until tender. Turn into this one-half cupful of mashed potatoes, a very few mushrooms cut up and one and one-half cupfuls of sole meat cut up fine and mixed with the rest. Allow this to cook for a few minutes, adding salt and pepper and a small quantity of anchovy paste. Bake in the oven for fifteen or twenty minutes and serve in the dish in which it is baked. Sprinkle over the dish before putting in the oven a little parsley chopped very fine.

DEVILED GRABS.

TAKE crab meat which has been cooked, chop it fine with a very little cooked rice, chopped sweet peppers, and a trifle of white onion; season with salt, a tiny pinch each of mace and paprika, and a small lump of butter. Pack in the crab shells, dot with tiny bits of butter, and bake in a hot oven for ten minutes or until a delicate brown. Serve in the shells with an accompaniment of cress.

—D. G. B., Minnesota.

OYSTER LOAF.

TAKE off the top crust of a loaf of bread—Vienna loaf is preferred as it has more crumb.—Remove all the crumb part, very carefully, leaving the loaf like a box. Fill the box with fine breadcrumbs and oysters, over which sprinkle bits of butter, and season highly with pepper, salt and minced celery. Replace the top; set in a tight fitting pan, pour over the loaf the oyster liquor and bake it in the oven fifteen minutes; cut in slices and serve very hot. It looks very tempting to have it arranged for the table on a platter with a border of celery or parsley leaves.

—Elizabeth Gallaher Levy, Maryland.

OYSTER SALAD.

DRAIN the liquor from a quart of fresh oysters. Put them in hot vinegar—enough to cover them and place them over the fire. Let them remain until plump, but not cooked; then drop them immediately into cold water; drain off and mix with them two pickled cucumbers cut fine, also a quart of celery diced, some seasoning of salt and pepper. Mix well together with a silver fork. Pour over the whole a mayonnaise dressing and garnish with celery tips and slices of hard boiled eggs arranged tastefully.

—Mrs. G. B. Harris, Michigan.

SOFT SHELL CRABS.

SOFT shelled crabs are in season from July to September. To prepare them for cooking lift the shell slightly and remove the gills. Pull off the "apron" or flap. Wash very thoroughly and dry. Then dip in egg that has been most thoroughly salted. Roll in fine breadcrumbs and pepper, and drop into deep fat. These should be served to taste with lemon and parsley as garnish. It is well to serve sauce tartare also.

—N. S., Minnesota.