

Oysters Serve in Various Guises

Oysters are in the market now and may serve the family needs in various attractive guises.

Here are six ways of serving oysters:

Oyster Stew.
Put one quart of milk on the fire to heat, salt to taste and add a lump of butter. Put the liquor from one pint of oysters on in a pan and bring to a boil, add the oysters and let them heat thoroughly. Pour in the hot milk and let boil up once, then serve with oyster crackers.

Fried Oysters.
Roll crackers very fine and mix salt and pepper to taste with them. In a bowl have a beaten egg; first dip the drained oysters into the cracker crumbs, then into the egg and then into cornmeal. Have sufficient butter hot in a frying pan, and put in the oysters very quickly. Brown on both sides and serve hot. If any of the cracker and egg is left, mix them together, fry and serve with the oysters.

Escalloped Oysters.
Roll crackers finely, apply butter freely to the bottom of the pan in which the oysters are to be baked, cover well with the oysters, sprinkle with salt and pepper, then a good layer of the crackers, over which put freely small pieces of butter, and wet with the juice of the oysters, which has been mixed with milk and cream or an egg. Fill the dish in this way, having the last layer of cracker, and double the thickness of the others, upon which put more butter and liquor enough to well moisten. Bake 40 minutes.

Oyster Fritters.
Drain the liquor from the oysters, and to one teaspoonful add the same quantity of milk, two well-beaten eggs, pinch of salt and flour enough for a thin batter. Chop the oysters, stir them and fry in half butter and lard rather hot and serve quickly.

Oyster Omelet.
Twelve large oysters, six eggs, one cup of milk, one teaspoonful of melted butter, salt and pepper. Chop the oysters, beat the whites and yolks of the eggs separately. Heat three tablespoons of butter, pour the milk, yolks of eggs, oysters and seasoning in a dish and mix; then add the whites of the eggs and the melted butter with little stirring as possible, pour into the pan that has the three tablespoons of butter hot and cook to a brown, turning the omelet carefully.

Oysters and Cheese.
Slightly scald oysters, or till plump, and turn them into a well-

buttered baking dish. Over them turn a white sauce made very thick. Do not use too much sauce. Cover with cracker crumbs and cheese.
Use one pint of large oysters, one cup milk, two tablespoons of bread flour, one tablespoonful of butter, one-third tablespoonful salt. Heat one cup milk and pour it over one-quarter pound mild cheese, crumbled into bits and mixed with one heaping cup of fine cracker crumbs. When cheese is melted add English walnut sized piece of butter. When thoroughly hot and melted, turn over the oysters and white sauce. Dash of cayenne over top. Bake until cream is "set" and the top well browned.

Recipes

Colonial Pudding.
2 tablespoonfuls of molasses, 1/2 cupful of raisins, 1/2 cupful of milk, 1/2 cupful of sugar, 1/2 cupful of butter, 1/2 cupful of flour, 1/2 cupful of eggs.

Date Custard.
2 cupfuls of milk, 2 eggs, 1/2 cupful of butter, 1/2 cupful of sugar, 1/2 cupful of flour, 1/2 cupful of dates.

Apple Raisin Pie.
Peel and cut in eighths six apples and cook until almost tender in a lemon sugar syrup. Then add three quarters of a cupful of chopped, seeded raisins and cook down quite thick. Remove from the fire, add ground cinnamon to taste and a few drops of vanilla extract. Turn into a baked pastry shell and cover the top with a meringue made from the stiffly whipped whites of two eggs and two tablespoonfuls of sugar. Set in a very slow oven to brown over.

Baked Honey Custard.
2 eggs, 1/2 cupful of sugar, 1/2 cupful of milk, 1/2 cupful of butter, 1/2 cupful of flour, 1/2 cupful of honey.

Poached Apples.
2 apples, 1/2 cupful of water, 1/2 cupful of sugar, 1/2 cupful of raisins.

Pumpkin Pie.
2 cupfuls of pumpkin, 1/2 cupful of sugar, 1/2 cupful of milk, 1/2 cupful of flour, 1/2 cupful of eggs, 1/2 cupful of molasses, 1/2 cupful of rich cream, 1/2 cupful of salt.

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JULIUS ORKIN
1512 Douglas

eggs slightly and add them and the milk to the mixture. Bake the mixture in one crust until it is firm.
Soft Honey Cake.
1/2 cupful of butter, 1/2 cupful of sugar, 1/2 cupful of milk, 1/2 cupful of flour, 1/2 cupful of eggs.

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Biscuits With Many Variations

There are so many interesting variations on the plain baking powder biscuit that the making of this standby is worth the mastering. Here is a good foundation:
Mix and sift two cups of sifted flour, one teaspoon of salt, four teaspoons of baking powder. Add two tablespoons of lard and butter mixed, or of either one. Cut the shortening into the dry ingredients. Then add about seven-eighths of milk, very cold, until a soft, spongy dough results. The milk should be added gradually. Turn on a floured board and pat lightly until the mass is a little over half an inch thick. Cut with a round cutter and bake not too close together in a hot oven. They should be done in 11 or 12 minutes.

O'Brien Potatoes.
Cut in dice six or eight cold-boiled potatoes and one-half a green pepper. Mince a small onion and sweat it in a small tablespoon of butter. Add the potato and pepper and from two to four tablespoonfuls of milk, not enough to set, but liquid. Do not stir, but level top and cook over a medium fire until potatoes are brown and pepper is tender. Fold like an omelet and serve on a hot platter.

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Fruit Compote.
Peaches, pears and large plums, lemon, sugar, frozen custard dressing.
Peel and cut the fruit into quarters. Make a syrup with sugar, lemon rind and juice. Simmer the plums in this until tender, but not broken. Cook the peaches and pears also in syrup until tender and clear. Lift the fruits carefully from the syrup and arrange in a glass dish. Chill, and when ready to serve pour over a frozen custard sauce, or heap up with whipped cream as preferred. A meringue syrup poured over the stiffly whipped whites of the eggs and beaten until light. Add a little flavoring of almond or vanilla. Pour this over the fruit, cover with coconut and chill.
Potato Scones.
Mix and sift together two cupfuls of flour, four rounding teaspoonfuls of baking powder and one teaspoonful of salt. Rub in with the finger tips four tablespoonfuls of cream, mashed potatoes and two tablespoonfuls of shortening. Mix to a very soft dough with ice cold milk and pat out into a greased round pan. Cut into triangles or wedge-shaped pieces and brush over with melted butter. Bake in a very quick oven. Break apart and spread with softened butter.
Mint is useful to scare mice with. These pests cannot bear the smell of it and will never eat any food if mint, either fresh or dry, has been scattered near. If a bunch of the herbs is hung in the pantry mice will never venture inside.

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