

Clam Toast.—Ingredients: Clams, 1 teaspoonful butter, salt and pepper, 2 tablespoonfuls flour, $1\frac{1}{2}$ cupfuls milk, buttered toast. Chop two strings of washed soft clams (or 25 hard-baked ones). Heat a large tablespoonful of butter, drop in the clams, and stir often until they begin to color. Sprinkle over them two scant tablespoonfuls of flour, and turn and stir until it is absorbed; then gradually add the milk, season with salt and pepper, simmer for three minutes, and serve on buttered toast. This makes as good a luncheon as a breakfast dish.

Scallops Au Gratin.—Ingredients: 1 quart scallops, paprika and salt, lemon juice, parsley, 2 tablespoonfuls hot butter, $\frac{1}{2}$ cupful bread crumbs, $1\frac{1}{2}$ cupfuls veal stock milk. Boil one quart of scallops in their own liquor two minutes, adding just enough water, if necessary, to cover them. Drain them and cut them into dice. Now cook them for a moment in the butter, adding paprika and salt (not too much salt). Add bread crumbs and veal stock, or use half stock and half milk. Put this into ramekin dishes. Cover with bread crumbs and bits of butter, and brown in the oven for a moment. Squeeze a few drops of lemon juice over each dish and garnish with sprig of parsley, and send to the table hot.

