

OYSTER PATTIES

Make puff paste in this way: To every pound of flour add three-quarters of a pound of butter, the yolk of one egg; use ice-cold water; chop half the butter into the flour, then stir in the egg; work all into a dough; roll out thin; spread on some of the butter, fold closely (butter side in) and roll again; do this until the butter is all used up; keep the paste in a cold place while you prepare the oysters. Set the oysters on the stove in a saucepan, with liquid enough to cover them; as soon as they come to a boil skim them; stir in a little butter and pepper; also, if desired, a little cream. Line your small tins with your paste; put three or four oysters in each, add a little of the liquor, then cover with paste; bake in a quick oven twenty minutes; while hot wash over the top with a beaten egg, using a swab or brush, and set in the oven a minute or two to glaze.

—J. W., Chatham.

Oysters may be more plainly fried, by merely rolling them well in corn meal and laying them in the hot fat. Do not let them lie long in the frying-pan. When clams are fried, the hard portion should be thrown away, as it is indigestible. Fish should be cooked slowly and thoroughly: it is done when it parts readily from the bone. Salt fish should be well washed in one water and put to soak, skin upwards, in a second water. Fish and oysters should always be dressed with parsley and hard-boiled eggs chopped fine. If boiled, serve dry, laid on a folded napkin, the sauce being in a sauce-boat. If fried, take care to have a nice, even brown, with no burned and no white spots.

CHICKEN A LA BRUNSWICK

One can of chicken or pound cold chicken, two onions, tablespoon of butter, half a cup of cream, one cup of French peas, pepper and salt, tablespoon of flour. Melt butter in chafing dish, slice onions in dish and let cook slowly, add cream, chicken and peas, then season. Thicken with flour. Serve hot on buttered toast.

—MOLLY M., Moncton.

SALAD DRESSING

Four tablespoons sugar, one tablespoon mustard, one teaspoon flour, a little salt, dash of cayenne, one whole egg or two yolks. Mix with egg beater. Add one-half cup milk and beat again, one-half cup warm vinegar. Cook in double boiler. When you take off fire add butter size of walnut and beat again. Water does as well as milk by using more butter. A little whipped cream stirred in when served improves.

—MRS. W. J. McWha.

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