

Baked Oysters.

Mrs. C. C. Michener.

Remove oysters from shells, then wash shells, dip oysters in melted butter to which a little lemon juice has been added, butter each shell, line with bread crumbs with which pepper, salt and a little finely chopped onion is mixed, place an oyster in each shell, cover with bread crumbs, place a tiny slice of thinly cut bacon on the top of each oyster; pour on a little of the melted butter and bake just long enough to cook bacon. Serve in the shells.

Tomato Sauce.

Miss A. Macrea.

To each can of tomatoes take two slices onion, one-half dozen cloves, pinch of soda size of a pea, put in saucepan and cook for ten minutes. Strain.

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| 2 cups strained tomato. | $\frac{1}{2}$ teaspoonful salt. |
| 3 tablespoonfuls butter. | $\frac{1}{4}$ teaspoonful pepper. |
| 3 tablespoonfuls flour. | |

Melt butter, add flour, then strain tomato.

Salmon Chartreuse.

Salmon chartreuse is, as a rule, served cold. It is made from boiled salmon and the ordinary aspic. Cover half a box of gelatine with half a cup of cold water and let it soak for half an hour. Put a tablespoonful of chopped carrot, the same of onion, two bay leaves and a little celery in a pint of water; bring to a boil, and add the gelatine; strain; add the juice of one lemon, half a teaspoonful of salt and a dash of red pepper. Put a layer of this in the bottom of the mould, then good-sized pieces of boiled salmon, or you may put on top of it, after the gelatine is hardened, a whole slice of carefully boiled salmon and pour over the remaining part of the gelatine. It must be cold, not stiff. Stand away to harden. Serve on lettuce leaves with mayonnaise dressing or a sauce tartare, or what is called green mayonnaise—mayonnaise that is colored with ordinary green coloring or parsley rubbed to a pulp to extract the color.