

Philadelphia Fried Oysters.

Philadelphia for years has held the palm for fried oysters, but there are fried oysters and fried oysters even in Philadelphia. Here is an old family recipe for the best fried oysters that I have ever eaten. It has never been published before, and every housewife will do well to cut it out and paste it in her family scrap-book for present and future reference. The oysters selected should be the largest and finest that the market affords. Rinse quickly with cold water and lay carefully in a colander to drain. Spread each one in turn on the baking-board and pat quickly and gently with a soft old napkin until dry, handling as little as possible.

Take a steel fork and catch it in the eye of the oyster, dip in egg and then in fine cracker dust back and forth. Use two eggs for a dozen and a half oysters. Beat them up together, add a pinch of salt and a tablespoonful of boiling water. Have ready a frying-pan, not too deep, with plenty of smoking-hot olive oil or sweet lard, to which is often added a little butter to aid in making the oysters crisp and brown. Put in only enough oysters to cover the bottom, without crowding. When brown on one side turn over on the other, always with the fork in the eye of the oyster so as not to let the juice escape. Cooked in this way the oysters are always perfectly free from fat, plump and wonderfully delicious. Do not use too much cracker dust, as that tends to disguise the flavor of the oyster.

Halibut Timbale.

Take one pound of good halibut, wash, drain, remove skin the bone, cut into pieces and run through the food chopper, then pound to a paste and rub through a sieve. Stir into this pulp half a cupful of whipped cream, half a teaspoonful of salt, a dash of red pepper, and the stiffly beaten whites of three eggs. Mix lightly and carefully.

Turn into a fish mold which has been well buttered. Stand in a pan of hot water, cover with a buttered paper and cook slowly in the oven until firm.

Turn out on a hot platter, pour around lobster sauce and serve hot. To make the sauce have ready two-thirds of a pint of rich cream sauce. Add a scant cupful of cooked lobster meat diced. Season with salt, pepper and lemon.