Spindled Oysters.

Oyster Pie (Old Style).

tablespoonful of flour, and stir until it

cook just three minutes after



about the dinner table in the House of Glaucus for the banquet described by Bulwer in "The Last Days of Pompeii."

were of the same strain with the 'natives" served to the visitor to London at the present day, we do mot appreciate the regret of the ffeasters in the most luxurious town known to the civilized world in the year of our Lord 79.

Or, as was suggested by an irreverent youth, when we called for oysters in fair Italy 1000 years after the last banquet held in the devoted House of Glaucus:

"The British oyster may not come up to the standard of excellence set for us by the American, but it was far superior to these specimens of the Ostrea Edulis."

He impaled one on the tines of his fork and held it up, in bringing out the contemptuous syllables. There were five of us in the party

of "forestieri." We had just returned from an excursion to Lake fully two months, acts as a check Avernus and the Sybil's Cave, in- upon the appetite of the oyster cluding the River Styx. The day lever. was cool for the season, but blandly pracing.

The drive from Naples and the cambles along the shore had reminded us of creature wants. The order for luncheon recalled, too, the parting injunction of a Roman friend under whose kindly direction we had seen the best things early autumn had to offer in the Eternal City:

"Don't fail to call for Faleraian and for oysters in the restau- may, for aught we know to the rant on Lake Avernus. And, in contrary, have been fattened in drinking and eating, recollect that drains from city sewage, teeming the Caesars enjoyed the same in their day."

It was a contemptibly small bisalve which the college boy held up in the sunshine striking across the table. Nor was the color inwiting to palates educated to the plump whiteness of what our erudite youth presently informed tus is "properly named 'Ostrea Wirginiana."

"Because first eaten by English settlers in Virginia," opined a distener. "Probably on York river. The York river oyster keeps up his reputation. There is no better in the world."

### A CONTRAST

"Pos-si-bly!" mused the lad, equinting one eye to get the effect of the light through the impaled oyster. "More probably because the American 'native' is virgin white-a very pearl of the species. "Look at this-caricature! It is

a jaundiced dwarf by comparison. It is tinged with coppery streaks. "It is atrabilious in complexion, and it leaves a coppery tang on the tongue. Ugh!" He let it drop to his plate. "If the Caesars relished his ancestors it was because America had not been discovered." Yet an epicure, American by birth, although long resident in Italy, had told me, a few days before, that "when one has learned to appreciate the Italian and Engish oysters the American variety is coarse and insipid by comparison." The "tang" condemned by our unsophisticated collegian "is exquisite when the palate is edu-

cated to it. The lad never changed his opinion, nor did any of us learn to

An Easy Way to Serve Oysters

like the "atrabilious" diminutives. Despite the assertion of scientific gourmets and the owners of oyster beds, that the old superstition relative to the danger of eating oysters in a month that has not an R to its name is an obsolete fable, and that the fresh, wellborn oyster is edible and wholesome the year round, the fact that the spawning season in temperate countries begins in May, and lasts

### CLASSIC PRECEDENT

The "fable" has classic precedent. In a curious old treatise printed in England in 1599, under the caption of "Dyet's Dry Dinner." we are told that "it is unseasonable and unwholesome in all months that have not an R in their name to eat an oyster."

We read so much, of late, of the danger of eating raw oysters which with typhoid germs, that the timid feaster lets this one of the earlier courses of a well-appointed dinner or supper or luncheon pass him by, untasted.

There is significance, no less than slang, in the saying that "the raw ovster has got a black eye for the season." Those who have examined infected oysters would have us inspect the "purplish eye or spot" by which the body of the ovster is attached to the inside of the shell.

If this be black, and the gristly substance next to it muddy, instead of clear white, give yourself

the benefit of the suspicion. If the whole body be dark you need not lose time looking for the evidence of the "eye." To eat a blackish oyster is to tempt fate wilfully.

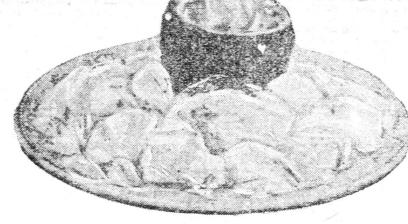
One more hint before entering upon our recipes. Many persons with whom oysters, clams, mussels and other shellfish disagree, correct the unpleasant tendency by seasoning them with cayenne pepper, and partake of the delicacy with impunity.

Red pepper is adjudged by dietitians to be more wholesome than black. It "goes well" with fish of whatever kind; excellently well with crustaceans.

### Oyster Cocktails.

Make the sauce some hours before Make the sauce some nours before it is to be eaten, and set on the ice.

Sauce—Mix in a bowl two tablespoonfuls of lemon juice (the juice of one large lemon should be enough), one teaspoonful of finely grated horseradish one of tomato eatsur tandarase. spoonful of finely grated horserad-



Lyster Cocktail in Lemon Shell



Tomato Oyster Cocktail

of tabasco sauce, a pinch of salt and bubbles into a smooth roux over the a smaller pinch of cayenne. Beat up well. Thirty oysters, drained of every drop

of liquor, should be put into a bowl

jar, and buried in ice when you make the sauce. Ten minutes before serving pour the sauce over the oysters. Five minutes thereafter divide the oysters into six portions, five for each glass; pour the sauce over them and ment in which they go to table. Eat with oyster forks. If the oysters are left lying in the sauce long they wither and toughen.

### Oysters Served Raw.

If possible, send to table upon the half shell. Prepare a bed for the shells, of pounded ice; arrange the shells on it, and lay a bit of lemon on each plate. Pass tabasco sauce and grated horseradish with them.

### Roasted Oysters.

We used to cook them in hot ashes. Nowadays, the whole, unopened shells are washed and wiped; arranged in rows in a bake pan and set in a hot oven. When they open their jaws, they are reach for eating they are ready for eating. Transfer to one large dish, or to as slight pry of a knife will remove the shell. Butter, pepper and salt the hot bivalve, and eat with bread and butter.

In no other way of cooking is the flavor of the incomparable bivalve preserved so perfectly as by this primitive method.

Baked Oysters.

Pry off the upper shell; transfer the oyster to the deeper of the two; squeeze a few drops of lemon juice upon it; pepper and salt; drop a bit of butter upon each, and set in a hot oven until the oysters "ruffle."

Lay a morsel of fat sait pork on each oyster instead of the butter.

Have ready in another vessel a cupful of hot milk into which you have dropped a bit of soda. Pour this, gradually, upon the roux; season to taste with salt and pepper; add to the oysters and set in boiling

water. By this time you should have the crust ready. Line the dish with a good pastry; fill with perfectly dry crusts of bread; cover with another sheet of pastry; pinch lightly at the edges, so that it will not shrink, and bake as you would any other pie. Take off the upper crust with care: remove the crusts; turn the hot oysters into the cavity; replace the upper crust, and leave in the oven for five

Oyster pie made in this way will not be overdone, as is often the case when filled with raw oysters, nor will the bottom crust be "soggy."

### Scalloped Ovsters.

(A Family Recipe.) Drain the oysters. You will not require the liquor for this dish. It will season a chicken pie, or you may use it for oyster bouillon. Butter a nice pudding dish; put a layer of oysters in the bottom; strew fine crumbs over them; dot the crumbs with bits of butter; sprinkle with a little finely minced parsley; dust with salt and pepper, and cover with a salt and pepper, and cover with a white sauce—butter "drawn" with milk, instead of water. Next comes a second layer of systems; then more crumbs, until your materials are used

up.
The last layer should be crumbs, Bake, covered, for fifteen minutes; uncover, and brown delicately. It will be found greatly superior to the usual preparation of scalloped oysters—less watery, richer in flavor, and creamy in consistency.

Marin Harland

# Housemothers' Exchange

M married daughter and I have had a somewhat heated discussion this morning over her first child, now six months.

The baby is left in the cradle by the is left in the cradle by the hour with what looks like an abbreviated nursing tube in her mouth. My daughter says it is called "a pseification," and is the greatest, thing out for keeping a child cuitat greatest, thing out for keeping a child quiet.

As long as it pulls away at the nipple of the cheat, and it is nothing but the nipple, the little thing is content.

I insist that she must swallow lots of wind and that it spoils her by making her think she is to be fed all the time.

My daughter holds to her faith in the invention, which is, she tells me, immensely popular in the modern nursery. At last we agreed to take your opinion on the matter and to abide by it.

Have you ever seen "the pacificator," and if so, what do you think of it?

AN OLD-FASHIONED CRANDMOTHER (Woodstock, Vt.).

I have seen dozens of the "pacificators," and with wonder not unmixed with indignation When I got your letter, I laid it forthwith before one of the best physi-

cians I know, who is, moreover, re-

mowned as a specialist in children's

He spoke to the point and strongly. dangerous invention." he said "The continuous suction at once increases the flow of saliva and drains it into the stomach as fast as it is secreted. "I am persuaded that the use of the 'pacificator' tends to the formation of adenoids. I have had several cases within a month that were, in my opindirectly referable to this cause. Furthermore, it injures the shape of the child's moutn. You and I both know an otherwise beautiful girl who has been permanently disfigured by holding the nipple of her nursing bottle in her mouth day and night.
"Until she was 4 years old, I never saw her without nipple, tube and bottle. Sometimes the bottle was full. When it was emptied she continued to

go through the motions of sucking.
"It was disgusting to the sight. Her lips protrude and are pursed up as if were holding the nipple between "She is 15 now, and (laughing) I am not sure that she is weaned yet. For aught I know she may take the bottle to bed with her.' I give his opinion just as it was uttered, and you may take it for what

When it was emptied she continued to

it seems to you to be worth. I agree with every word of it. The specialist is but one of our able medical staff. Will some others speak out as frankly as to the new device for keeping baby quiet?

## A Plea for Advice

Some time ago, "Western Girl" said if ny one wished to know how she went to housekeeping when she got tired of boarding and rooming, she would tell the story of her experiment her experiment.

In reply, you asked her to send her experiences to the exchange, so that all could read them. I have looked for them eagerly ever since, but so far I have been disappointed. Have you her address?

I should like very much to get into communication with her, as I board and room, and am heartily sick and tired of it. There is no domesticity about boarding and rooming. I can assure you. I should like to take a house if I could see the practicability of it. Will you stir up the memory of "Western Hrl." or give me her address if you have t, so that I may write to her?

J. A. L. (Boston, Mass.).

I have no right to pass over the address of our vivacious Westerner without her consent, even to oblige a valued correspondent. I second your petition to her for the promised story. Narrow as is our space, I will make room for it, if I have to publish it in weekly instalments. You are not the only one who would watch eagerly for each number of the bewitching serial.

### When shall we have the initial number, dear Western Girl? Wants More Recipes

I saw a recipe in the Exchange for agg-

I saw a recipe in the Exchange for aggless gingerbead.

It seemed so tempting I could hardly wait until I got my wash out on Monday, in my impatience to try for myself what it was like. It seemed too good to be true. It was everything the lady said.

I was greatly pleased with it, and so were my husband and children. my husband and children.
It is so cheap and so easily made!
It is just the thing for a mother with a let of children, for I never saw the child yet that didn't like ginger cake.
Another thing in its favor is there is no danger of getting the gout on account of its richness. I made mine in small cake pans.
I wish the women would give us more recipes. recipes.

I get so many helpful hints from the Exchange I should feel lost if your Corner were no more.

I should often write up little odds and ends, but I am but a poor scholar, and I am timid about coming forward.

If you can't make this out, why just throw it into the waste-basket,
I am writing with a baby on my lap.

Mrs. K. (Glenside, Pa.),

wish I could persuade you of the fact that one such letter-written just as you would talk to me were I sitting by you, and holding the baby while you peep into the oven to see if the cakes are burning—is better than the most primly starched composition you could indite, if you had not a chick or a child, and were a member in good and a chid, and were a member in good and regular standing in ten women's clubs. You give us what we want to get—the works and ways of the women who are bringing up children and keeping house in the right, because the natural, way. Send us all the odds and ends that blessed baby will let you write.

I will let you peep into my present surroundings in exchange for the surroundings in exchange for the glimpse you have given us.

My bables are too big to be dandled except in the mother's heart, but since i began this page I have been called



white and purple grapes held up to the window by my gardener, have super-intended the canning and sweet-pickling

of two big baskets of peaches—I let no one else fill the sterilized cans with the

a carpenter is greening a seat built

about the trunk of a favorite oak. When baby pulls too hard upon the busy hand and the bigger clamor for eggless ginger cake (thank you for calling it that! I knew it b no other name in my childhood) la to heart my assurance that change an

## FAMILY MEALS FOR A WEEK

LUNCHEON.

DINNER.

### MONDAY

BREAKFAST. Grapes, cereal and cream, ham omelette, toast, brown and white bread, tea and coffee. LUNCHEON. Sandwiches of pressed veal (a left-over), tomato toast, lettuce salad, hot crackers and American cheese melted on them, apple sauce, soft gingerbread, iced tea.

Cream of chard soup (a left-over), curry f chicken (a left-over), rice, bananas, souf-e of squash (a left-over), peach pie, plack

BREAKFAST. Fruit, cereal and cream, bacon and apples, corn bread, toast, tea and coffee. LUNCHEON.

Cheese fondu, stewed tomatoes, egg salad, rice muffins, grapes and pears, cocoa. DINNER.

Grapes, boiled rice and cream, fried bacon and sweet peppers, baked toast, brown and white bread, tea and coffee. LUNCHEON. Mince of liver on toast (a left-over),

DINNER.

### THURSDAY

BREAKFAST LUNCHEON.

Cold mutton (a left-over), succotash (a left-over), potato souffie (a left-over), to-mato and lettuce salad, bananas and cream, cake, tea. DINNER. Scotch broth (founded upon stock in which mutton was boiled), baked beefsteak a la jardiniere, creamed carrots, tomatoes baked whole, green corn, prune pudding with whipped cream, black coffee.

### FRIDAY

Sardines, breaded and baked with tomato sauce, fried potatoes, green corn pudding (a left-over), quick biscuits, baked our

variety of work are the next best thing to a real vacation.

Forgive the lapse into personalities.
The womanly wholesomeness of your

letter tempted me, and I did prattle!

Yesterday's broth halibut steaks, pota-toes with butter and parsley sauce, stuffed peppers, cress salad, peach ice cream.

SATURDAY

BREAKFAST.

Grapes, cereal and cream, fricasseed eggs with sauce piquante, Graham muffins, toast, tea and coffee.

LUNCHEON.

of a Carpet

Here is a simple process by which the

carpet or rug will once more look pre-

sentable, and as good as new. It is

Cut an ounce of yellow soap into

small squares, and with them make a

lather with a pint of clear boiling wa-

ter. Add to this lather a quart of hot

water and an ounce of borax. Place

the mixture on the range, and bring

the entire preparation to a boil. Re-

move it, set it to cool, and when

quite cold add one ounce each of alco-

hol and ammonia, and half an ounce

of glycerin. Wipe over only a small

vouched for by a contemporary.

ANY a perfectly good carpet be-

BREAKFAST. Baked pears and cream, brown bread, sliced thin and buttered; broiled pan fish, broiled tomatoes, popovers, tea and coffee.

Pressed veal, Saratoga potatoes, doine salad, crackers and cheese, delly and sponge cake, ginger ale. Vegetable soup, roast chicken, eggplant, Swiss chard, squash, peach souffle and cake, black coffee.

### Scalloped halibut (a left-over), whipped and browned potatoes, minced sweet perpers on toast (a left-over), fried tomatoes, rice pudding, tea. DINNER. Lima bean soup, roast lamb with mint sauce, green peas, fried eggplant, Irish potato pudding, black coffee.

To Renew the Usefulness

comes shabby and worn looking without being actually old. The DINNER. figures lose their brightness, and the grain is rough and unkempt looking.

### TUESDAY

Macaroni soup with Parmesan cheese, amb's liver en casserole, baked eggplant, lamb's liver en casserole, baked eggplant, mashed potatoes, floating island, black coffee.

### WEDNESDAY BREAKFAST.

hashed and browned potatoes, tomato salad with mayonnaise dressing, stewed pears and cream, cake, tea.

Clear soup with noodles, boiled mutton and caper sauce, lima beans, green corn on the cob, mashed potatoes, apple meringue pie, black coffee.

Melons, cereal and cream, bacon and eggs, rice muffins, toast, tea and coffee.

BREAKFAST. cereal and cream, clam fritters, read toast, white bread, cut thin ered, tea and coffee. LUNCHEON.

portion of the carpet at a time, and rub vigorously with a clean flannel (which should be repeatedly turned as it becomes soiled) dipped into the mix-

# change and improvement are remark.

ture, until finally all the spots are re-

The result will be surprising, for the

moved and the color revived.

Cleaning Cut Glass SMALL paint brush with long, strong, supple bristles is the very hest thing with which to keep cut glass free from dust.

It is really the only means of reaching the dust which lodges in small carvings. To wash cut glass use borax in the

water, and the result will be sparkling, shining glass that glistens as brilliantly as it did when new.

If a cut glass cruet has become stained with vinegar sediment, or a vase with vinegar sediment, or a vase with sediment from flowers, or any piece of glass where it is hard to reach into to wash, chop up a peeled raw portate and put into bottle with sufficient water or suds to just cover the potato. Leave it for several hours, giving an occasional shaking, empty and rinse well.

well.

If necessary, repeat. The results will be found most satisfactory.