

**Clam Stew.**—To a can of clams add three cups of milk and three cups of water, scalded together. Add three crackers rolled, a tablespoonful of butter, pepper and salt, and bring the whole to a boil. Serve immediately.

**Clam Escalops.**—Wash and chop clams quite fine, butter a baking dish first, put in a layer of cracker crumbs, one tablespoonful of the liquor, add bits of butter, salt and pepper and a layer of clams. Proceed until dish is full, having crumbs on tops, moisten with half a cup of milk. Bake about twenty minutes. Salmon baked this way instead of clams is nice.

**An Inexpensive Supper Dish.**—Take one pint clams, remove the black, chop clams into small pieces. Butter baking dish, put clams, peppered and salted, into bottom of dish. Cream four large potatoes and lay in on top of clams. Mash three large carrots and season with pepper, salt and butter. Put carrots on top of potatoes and press down well. Sprinkle cracker crumbs and grated cheese on top. Lastly, pour on one-half cup of milk and bake until a golden brown. This dish can be gotten up for twenty-five cents and will serve five people.

## SEA-MUSSEL

**Sea-Mussel Stew.**—One-half peck of mussels steamed and cleaned as usual. Remove the meats from the shells and place in a soup tureen with their own liquor. Add a pint of boiling milk, four ounces of butter, salt and pepper to taste, and serve piping hot with oyster crackers.

**Mussel Chowder, New England Style.**—Clean and cook the mussels as usual. Remove the meat; take out the beard, preserving the broth or liquor in another dish. To a half peck of mussels take three ounces of salt pork, cut in small dice, and fry in a kettle; add two onions, sliced, and cook well, but do not let brown; add a teaspoonful of flour; stir well. Then