

Nantucket Fish Chowder.

Allow one-half pound clear salt pork to one medium sized codfish. Cut the pork into slices. Fry it till crisp.

If you have a large round-bottomed pot to make the chowder in, it is well to begin by frying the pork in it; but if you have only the ordinary range pots, a spider will be more convenient for frying.

When the pork is crisp and brown, take it out of the fat, and put into the fat two or three onions, sliced. Let the onions fry till brown, stirring them so they will not burn. A sure way to prevent burning is to add a little boiling water to the fat before the onions are put in; but in that case they will not brown. Cook until soft. Turn the onions when done into the pot in which the chowder is to be made; pour in the fat, also, but do not put the pork in unless you like it.

Chop the pork fine before frying. Cut the fish into convenient-sized pieces. Put them into the pot, with the fat and onions. Pour in boiling water until the fish is covered and the water stands three or four inches above it. As the water boils away, add a little more, taking care that it is boiling hot. Cook until the fish is done, which will be in about twenty minutes. Have ready a thickening made by mixing three heaping tablespoonfuls of flour very smoothly with a little water; then add a half-pint more of water or milk with salt and pepper to season. Turn this into the chowder, stirring carefully until well blended. Let it boil once and the chowder is done.

Creamed Oysters.

Mrs. Charles Rhodes.

Strain oysters enough for use. Take one-half cup of clear soup and put into it a very little ham or bacon chopped very fine, also four or five stones of olives; boil fifteen minutes. Take another saucepan and put into it a small piece of butter, into which when hot stir one tablespoonful of flour. When well mixed add soup, juice and two or three spoonful of milk to make white, and the meat of olives (stuffed, if you have them), chopped fine, and lastly oysters. Season with red pepper and salt; if too thick add a little juice or milk until the right consistency.