

Oysters become tough and tasteless when cooked too much or left to stand too long after they are withdrawn from the fire.

71. **Oyster Sausages**—Ingredients—1 doz. large oysters, $\frac{1}{2}$ lb. rump steak, a little seasoning of herbs, pepper and salt.

Chop all fine, and roll them into the form of sausages.

72. **Cream Oysters on the Half-Shell**—Ingredients—Hot water (1 cup), 1 cup of cream, 1 cup of milk, a little salt, 2 tablespoonfuls of butter, white pepper, 2 tablespoonfuls of arrowroot, rice flour, or corn starch, cold milk.

Pour into your inner saucepan a cup of hot water, another of milk, and one of cream, with a little salt. Set into a kettle of hot water until it boils, then stir in two tablespoonfuls of butter and a little salt, with white pepper. Take from the fire, and add two heaped tablespoonfuls of arrowroot, rice flour, or corn starch, moistened with cold milk. By this time your shells should be washed and buttered, and a fine oyster laid within each. Of course, it is *selon les règles* to use oyster shells for this purpose; but you will find scollop-shells more roomy and manageable, because more regular in shape. Range these closely in a large baking pan, propping them with clean pebbles or fragments of shell, if they do not seem inclined to retain their contents. Stir the cream *very* hard, and fill up each shell with the mixture, taking care not to spill any in the pan. Bake five or six minutes in a hot oven after the shells become warm. Serve on the shell. Some substitute oyster liquor for the water in the mixture, and use all milk instead of cream.

73. **Oyster Patties**—Ingredients—Oysters, paste.

Make a rich paste, roll it out half an inch thick, then turn a teacup down on the paste, and, with the point of a sharp pen-knife, mark the paste lightly round the edge of the cup. Then, with the point of the knife, make a circle about half an inch from the edge; cut this circle half way through. Place them on tins, and bake in a quick oven. Remove the centre, and fill with oysters, seasoned and warmed over the fire.

74. **Baked Herrings or Sprats**—Ingredients—Herrings, allspice, salt, black pepper, 1 onion and a few bay leaves, vinegar.

Wash and drain without wiping them; season with allspice in fine powder, salt, and a few whole cloves, lay them in a pan with plenty of black pepper, an onion, and a few bay leaves.