

minutes, then turn them into a strainer and press as much as possible of the oyster and celery through. Put the liquor on to boil again and add to it one pint of thick white sauce, made by stirring one pint of milk gradually into two tablespoons of butter and two of flour cooked together. Season with a dash of cayenne, one saltspoon of black pepper and salt to taste, the amount depending upon the saltiness of the oysters. Add the soft parts of the oysters, and when they are heated through serve at once, with browned crackers. Common crackers split and buttered and browned in the oven, or oyster crackers colored a delicate brown in the oven are more suitable than croutons for an oyster soup.—*American Kitchen Magazine.*

Frying.

Although very bad for chops or steaks, the frying pan is indispensable for some things, such as veal cutlets, lamb chops (sometimes), fish, pancakes, etc. Most meats and fish are usually fried with egg and bread crumbs. The frying pan must be kept clean. This is very essential, as the dirt that sticks to the pan absorbs the fat, prevents the meat browning, and turns it a nasty black color. Have a clear, brisk fire, as the quicker meat is fried the tenderer it is. According to what is to be fried, put little or much fat in the pan; fish and pancakes require a considerable quantity. The fat must always *boil* before putting the meat into it; if not it coddles. For veal cutlets a little butter is best and most economical, as it helps to make the gravy; but even this expense may be dispensed with, if incompatible with the income of the family, and yet the cutlets be well cooked. Most have a few slices of bacon with either cutlets or liver; the fat from this, if the bacon be not rank, will do very nicely; and if the meat be well flavored and fried quickly, and some nice gravy made to it, few persons would know the difference. Some like thickened and some plain gravy to these fried meats; some a large quantity, others very little; all these must be accommodated. To make these gravies, have ready a little burnt sugar to brown with; empty the pan of the fat, if it be, as is most likely, too rank to use; put some warm water, as much as you wish to make, in the pan; mix very smoothly sufficient flour and water to thicken it to taste; into this put as much butter as you like to use (a little will do, and more will make it richer); pepper and salt it sufficiently; stir it very smoothly into the pan, while the water is only warm; stir it well until it boils, and brown it with the burnt sugar to your taste. This will be a cheap and very nice gravy for all fried meats; and where meat is short, children are very fond of such over potatoes, haricot beans, or even bread in their plates; and, not being too rich or greasy, it will not disagree with them. Care

must be taken after the gravy is boiled not to let it boil fast for any length of time, as all *thickened* gravies, hashes, etc., boil away very fast and dry up; neither must it stand still in the pan; a whitish scum then settles on the top and spoils the appearance of it. On the plainest and humblest table dishes may as well look inviting.

N.B.—For all frying purposes be particular that the pan is thoroughly hot before using.—*Ideal Cook Book.*

If Wishing Were Having.

Hey, little lasses with eyes of blue,
And brave little laddies with eyes of brown!
What if a fairy should come to you
And show you the way to Grown-up Town!
Now tell me truly if I have guessed
That this is the gift your heart holds best.

Would you drop your dolly and leave your ball,
And quit your frolics in field and glen,
For the sake of feeling yourselves grow tall,
For the bliss of being real women and men?
Say, little lasses, and laddies too,
Now isn't this just what you would do?

Tell me, oh women with wistful eyes,
And men who plod on life's toilsome way,
What if kind fate, in some fairy guise,
Should grant the wish of your heart to-day?
Weighed in the balance of time's true test,
Which, of all gifts, would you count the best?

Would you leave the crowded city mart,
The glitter of gold, the crown of fame,
To sport as a child with care-free heart,
And eyes unclouded by grief or shame?
Tell me, oh world-tired women and men,
Would you be, if you could, a child again?
—*Ida Goldsmith Morris, in the October Ladies' Home Journal.*

Say each of the following six times:
Six thick thistle sticks.
The sea ceaseth, and it sufficeth us.
Mixed biscuits.
A growing gleam glowing green.
Mrs. Smith's fish-sauce shop.

"Wife," said a man, looking at the telegraph wires, "I don't see, for my part, how they send letters on them 'ere wires without tearing 'em all to bits."

"Oh, you stupid!" exclaimed his intellectual spouse, "why they don't send the paper; they just send the writin' in a fluid state."

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