

December.

oysters, add 2 tablespoonfuls of butter, salt and pepper. When the edges curl they are done. Serve with small crackers and celery.



27.—Apple Griddle Cakes.

Put 1 cup *finely* chopped apple in 1 qt. of any griddle batter; stir well to keep the apple evenly distributed.

28.—Turkey and Sausage Scallop.

Butter a pudding dish and fill with alternate layers of cold minced turkey and cooked minced and cold sausage meat, seasoning slightly as you go. The sausage will supply nearly all the seasoning you wish. Pour in as much gravy or weak stock as the dish will hold; let it soak in for a few minutes and cover with a mush of bread crumbs, peppered, salted and soaked in cream or milk, then beaten smooth with an egg and a tablespoonful of butter melted. It should be half an inch thick. Cover and bake for $\frac{1}{2}$ an hour, then uncover and brown. Serve at once, as the crust will soon fall.—From "The National Cook Book," by Marion Harland and Christine Terhune Herrick.

