

GAME.

Reagent of Wild Duck.

Ducks that have been dressed and left from the preceding day will answer for this purpose. Cut them into joints; reserve the legs, wings and breasts until wanted; put the trimmings into a stew-pan, with 2 onions and 1 pint of beef stock; let them simmer $\frac{1}{2}$ an hour, and strain the gravy. Put an ounce of butter into a stew-pan; when melted, dredge in a little flour and pour in the gravy made from the bones, give it a boil, and strain again; add 1 glass Port wine, juice of $\frac{1}{2}$ a lemon, and a pinch of cayenne; lay in the pieces of duck, and let the whole gradually warm through, but do not allow it to boil, as this will harden it. The gravy should not be too thick; a little orange juice improves it.

Wild ducks are prepared for roasting the same as tame ones. To take away the fishy taste which wild fowl sometimes have, baste them for a few minutes with hot water, to which an onion and a little salt have been added. Then take away the pan, and baste with butter only.

 Nutritious, easily digested food for Infants and Invalids—Wyeth's Papoma.

Fried Rabbit.

Cut the rabbit into joints, and roll in flour; have ready hot drippings or butter, and fry it a nice brown. Dredge a little flour into the pan, carefully add a little water to the gravy, and pour it around the pieces after they are laid on the platter.

Boiled Rabbit.

After it is skinned, let it lie fifteen minutes in water, to draw out the blood. Then put it into enough hot water to cover it, boil gently from $\frac{1}{2}$ to $\frac{3}{4}$ of an hour, according to its size and age. Dish it, and serve either with onion, mushroom or parsley and butter sauce.

OYSTERS.

Stewed Oysters.

Drain the liquor from the oysters, scald and strain it, to remove any pieces of shell and scum that may rise. To this liquor add to each quart of oysters, a pint each of milk and water, the amount of milk being a matter of taste. When scalded, season with salt, pepper, and a little nutmeg if the flavor is relished, $\frac{1}{2}$ teacupful rolled cracker, and butter the size of an egg. Put in the oysters, and, when they begin to curl, which will be in 3 or 4 minutes, remove from the fire, and serve at once. If cooked too long, they become dark and tasteless.

Scalloped Oysters.

Butter a pudding dish, roll crackers very fine; put a layer of crackers, then a layer of oysters, season with salt and pepper, put small bits of butter over the oyster, fill the dish nearly full, having crackers on top; pour in sweet milk enough to soak the crackers; bake nearly an hour. If too dry when baking, add a little more milk and butter.

 The superiority of Royal Flavoring Extracts is purity and strength.

Oysters on the Shell.

Wash the shells, and put them on hot coals or upon the top of a hot stove, or bake them in a hot oven; open the shells with an oyster knife, taking care to lose none of the liquor, and serve quickly on hot plates, with toast. Oysters may be steamed in the shells, and are excellent, eaten in the same manner.

Fried Oysters.

Drain the oysters, and dry them by pressing between a soft cloth or napkin. Season with pepper and salt. Dip in well-beaten egg, then in very fine cracker crumbs. If the oyster is not fully encrusted, repeat this process. Fry in plenty of hot lard, like dough-nuts. Take up on unglazed paper to absorb the fat. Serve on a napkin, and garnish with parsley or cold slaw.

Select the large oyster cracker or bread cracker should be made ready for pouring on the sauce.

Take the oysters when they are done they will open the lower shell, with

 Use Camellia Disorders.

Chop a pint of oyster flour enough to make a drop them in from

Line a pudding dish size as the pudding to bake, and while the oysters, with a little the crusts should be the top of the pie

For one chicken pepper and salt to milk. Cook in

To 100 oysters and a little macaroni the spices, and a quite cold. Let

They may be have them as fr

The material seasoning and fat, after removing the onions are cool clams, potatoes, herbs if liked. the kettle to a scalded pour in

 For

Take 1 bus put them in burning. Pe through a sie ground allsp pepper, 2 po kettle and b