

the rice, fill with the oysters, which have been kept warm, replace cover, and serve.

## CLAMS

There is another shell-fish, however, which is not so well known inland, but of which there is a plentiful supply on both the east and west coasts of this country. It is the clam, of several varieties.

In an average year over 10,000 tons of clams are brought to land. A large part of these is used by deep-sea fishermen for bait. Probably a third of the catch is preserved and presented to consumers in cans. The following modes of cooking this common but delicious bivalve will be found to produce an excellent dish.

When the liquor is not used in the recipe it may be served as broth, or in a soup.

**Chowder.**—Three slices salt pork, cut in small pieces; four potatoes, sliced; three onions, sliced; one can clams; pepper and salt. Fry out the pork and remove the scraps. Put in the kettle a layer of potatoes, etc., until all are in. Add pepper and salt and cook ten minutes in just enough water to cover. Add the clam liquor and clams and one cup milk and cook five minutes longer, or until the potatoes are done. If the clams are very large, cut them in pieces. Lastly, add three or four common crackers, and serve.

**Fried Clams.**—Remove clams from can, dip each one in cornmeal, beaten egg, and meal again, and fry in smoking-hot deep fat until brown. Bread-crumbs may be substituted for cornmeal if you prefer it.

**Clam Fritters.**—Make a fritter batter as for griddle cakes, stir into it the clams cut in small pieces and drop by the spoonful into smoking-hot deep lard. Fry brown, drain on paper and serve with slices of lemon. The clam liquor may be used instead of milk in making the batter and they may be fried in a spider, like griddle cakes.