

very hot, and baste several times during the baking. The fish is done when the flesh begins to draw away from the bone.

Whitebait.—The very nicest way of preparing whitebait is to dry some in a clean towel, then put a handful of flour on another towel. When pan is hot and fat boiling, shake a handful of whitebait at a time in the flour; then, at once, fry. When crisp, drain on paper and serve, fine salt and pepper sprinkled over. Serve with thin slices of brown bread and butter. Garnish with thin slices of lemon.

Fried Smelts.—Ingredients: 1 dozen smelts, 2 tablespoonfuls flour, 1 teaspoonful salt, 2 eggs, 4 tablespoonfuls bread crumbs, 1 teaspoonful pepper. Take first the flour and the bread crumbs, and place them on separate sheets of kitchen paper. Mix with the bread crumbs, the salt and paper. When the fish have been thoroughly prepared, dip them one by one into the flour to dry them. Beat the eggs until very light, and in them roll the fish one at a time. Place them then into the bread crumbs, rolling each from side to side until well covered. Throw the fish thus prepared into smoking hot clarified fat or lard and cook for five minutes. Garnish with parsley and serve in a folded napkin.

Note.—All pan fish, including brook trout, may be treated in this way.

SHELL FISH.

Pan Oysters, Delicious.—Ingredients: Stale bread in thin slices toasted, oysters, pepper and salt, butter. Cut some stale bread in thin slices, taking off all the crust. Round the slices to fit patty pans, toast, butter, place them in the pans and moisten with three or four teaspoonfuls of oyster liquor. Place on the toast a layer of oysters. Sprinkle with pepper, and put a small piece of butter on top of each pan. Place all the pans in a baking pan and place in the oven, covering tightly. They will cook in seven or eight minutes if the oven is hot, or cook till the beards are ruffled. Remove the cover, sprinkle lightly with salt, replace, and cook one minute longer. Serve in patty pans.

Scalloped Oysters.—Ingredients: 4 tablespoonfuls flour, 2 tablespoonfuls butter, pepper and salt, 1 cupful milk, 1½ dozen oysters. Fry the flour and butter without discoloring. Then add half pint of milk and the liquor from the oysters. When it thickens, remove from the gas and add 1½ dozen oysters, pepper and salt. Pour the whole into a pie dish, well buttered, and covered with bread crumbs. Cover the top with crumbs and pieces of butter, and brown in oven.

Steamed Oysters.—Wash and drain a quart of counts or select oysters. Put them in a shallow pan and place in a steamer over boiling water. Cover and steam till they are plump, with the edges ruffled, **but no longer**. Place in a heated dish with butter, pepper and salt, and serve.