

### Oyster Patties

Make a shell of puff-paste and partly bake, shake oysters, seasoned, in a double boiler until heated through, put one oyster in each shell and return to oven for a few minutes. Serve hot.—Mrs. Hymers.

### Salmon Loaf

One can salmon, remove all bones and chop fine, two eggs, three crackers rolled fine, salt and pepper to suit the taste, a piece of butter the size of an egg, bake twenty minutes.—Mrs. W. G. McDonald.

### Lobster or Salmon Cutlets

Take two good sized lobsters, weighing together about three pounds, boil and remove the shell, save the coral, chop the meat thoroughly, add to it one big cup bread crumbs and heaping tablespoon butter, mix thoroughly, and add a scant teaspoon salt, half saltspoon mustard, half saltspoon pepper and red pepper; make a stiff paste of the mixture by adding sufficient white sauce; shape into cutlets, brush with beaten egg, roll in bread crumbs and fry. Serve with a rich white sauce, to which has been added the coral beaten to a smooth paste; garnish with parsley.—Miss Haines.

### Baked Bass

Take a three pound bass, remove all bones, cut in squares and put in a flat bowl, sprinkle with pepper and salt, add two teaspoons butter on top, one pint mushrooms stewed in one pint water till tender, then pour over the fish, cook in a moderate oven for half an hour; or when done add two tablespoons flour in liquid, and serve on platter.—Miss Fanny Vankoughnett.

### Baked Fish

Select a perfectly fresh properly dressed fish, rinse thoroughly and wipe dry, fold it together and place in a dripping pan with a cup of boiling water, cook slowly and steadily until tender. A fish weighing three or four pounds will require at least two hours. If desired a fish may be lightly dredged with flour toward the last as it begins to brown.—Selected.