

begin to curl, drain and drop them into the cream sauce; let all stand in bain marie for five minutes to season thoroughly. Serve in Swedish timbales or in pâté shells. It is very nice used as a filling for short cake, croustade, or on toast.

**Oyster Salad.**—First bring to a boil one pint of oysters, drain from liquor, and when cold mix with two stalks of celery cut in fine pieces; place on a bed of lettuce leaves or watercress and serve with mayonnaise dressing and crisped crackers.

**Scalloped Oysters.**—Clean one pint of medium-sized oysters. Moisten one tea-cup of cracker crumbs with one-third of a cup of melted butter. Spread one-quarter of the crumbs in a baking dish, over them put one-half of the oysters, season with salt, white pepper, and lemon-juice. Then spread another quarter of a cup of the crumbs, then the remaining oysters. Season again with salt, pepper, and lemon-juice, and cover with the remaining crumbs. Bake in quick oven until the liquor bubbles and the crumbs are brown.

**Oyster Patties, No. 1.**—One quart oysters, minced fine with a sharp knife; one cup rich drawn butter based upon milk; cayenne and black pepper to taste. Stir minced oysters in drawn butter and cook five minutes. Have ready some shapes of pastry, baked in pattie-pans, then slipped out. Fill these with the mixture; set in oven two minutes to heat, and send to table.

**Oyster Patties, No. 2.**—Work one ounce of butter and one tablespoonful of flour into a smooth paste. When warm, add a little ground mace, salt, and cayenne. Gradually stir in three tablespoonfuls of cream. Boil for three or four minutes, then pour in the strained liquor of two dozen small oysters. Lastly, add the oysters. Stir for a few minutes and fill patties prepared as follows: Line some patty pans with thin puff paste, fill with rice so they will keep their shape, cover the top with another piece of pastry. Bake in brisk oven. When baked, take off the top, empty out