

Baked Oysters.

- 3 dozen oysters.
- 3 cupfuls of milk.
- 3 cupfuls of bread crumbs.
- $\frac{3}{4}$ pound of cheese.
- 1 heaping tablespoonful of butter.
- Salt and pepper.

Butter a fireproof dish and cover the bottom with a layer of the breadcrumbs; lay in twelve of the oysters, sprinkle them lightly with salt and pepper and add a few pieces of butter; cover with grated cheese and a layer of breadcrumbs. Repeat with each twelve oysters. Cover with the milk and let the last layer be a thick one of the grated cheese. Bake in a hot oven for thirty minutes, or until the cheese puffs high and brown. Serve hot.

Deviled Clams.

Take twenty-five nice white clams, open and chop very fine, cook until tender and then add the following:

Two eggs well beaten, one teaspoonful of prepared mustard, butter size of an egg, five tablespoonfuls of cream; add enough pepper to make it spicy, and salt to taste. Have the clam shells clean and warmed. Fill and place in the oven and brown very quickly; serve hot; or put in a buttered dish, and sprinkle bread crumbs on top, cook in hot oven twenty minutes.

Scalloped Fish.

- 3 cupfuls of cooked fish.
- 3 cupfuls of milk.
- 3 tablespoonfuls of flour.
- $\frac{1}{2}$ teaspoonful of pepper.
- 1 tablespoonful of chopped onion.
- 1 teaspoonful of chopped parsley.
- 3 tablespoonfuls of butter.
- 2 eggs.
- 1 teaspoonful of salt.

Pick over the fish and break it into small pieces. Make a cream sauce by blending the flour, butter and milk together. Boil for a few minutes, then add the eggs well beaten. Add the fish, salt, pepper, onion and parsley; put into a buttered baking dish, cover with fine breadcrumbs and dot with pieces of butter; bake in a moderate oven for half an hour.