

61. **Lobster Croquettes**—Ingredients—lobster, pepper, salt, powdered mace, bread crumbs, 2 tablespoonfuls of butter, egg, biscuit, parsley.

To the meat of a well boiled lobster, chopped fine, add pepper, salt, and powdered mace. Mix with this one quarter as much bread crumbs, well rubbed, as you have meat; make into pointed balls, with two tablespoonfuls of butter melted. Roll these in beaten egg, then in biscuit powdered fine and fry in butter or very nice sweet lard. Serve dry and hot, and garnish with crisped parsley. This is a delicious supper dish or entrée.

62. **Shad (boiled)**—Ingredients—Salt, eggs, parsley.

Procure a roe shad, cleanse thoroughly. Sprinkle shad and roe with salt, fold in separate cloths; put into saucepan, cover with salted water, and boil from thirty to forty-five minutes. Serve with egg sauce.

63. **Shad (Baked)**—Ingredients—Bread crumbs, milk, butter, pepper, salt, summer savory, egg.

Thoroughly wash and dry the fish, make a forcemeat of bread crumbs steeped in milk, a little butter, pepper, salt, and herbs, to taste, adding a beaten egg to bind. Stuff and sew up, place in a pan with a glass of water, and bake about an hour. Make a gravy of a large spoonful of brown flour, the juice of a lemon, mix to the consistency of cream with water, adding salt to taste, remove thread from fish, place on a hot dish, garnish with slices of lemon, and pour the gravy over fish, or serve in a boat.

64. **Shad and Herring (to pot)**—Ingredients—A shad, salt, cayenne, allspice, cloves, 1 stick of cinnamon, cider vinegar.

Clean the shad, remove the head, tail, and fins, cut in pieces, season each piece with salt, and cayenne, place in a stone jar (in layers), between each layer sprinkle a little allspice, cloves and small pieces of cinnamon. Cover with cider vinegar; tie thick paper over, and bake in moderate oven three or four hours.

65. **Oysters (Stewed)**—Ingredients—Oysters, a piece of mace, some lemon peel, a few white peppers, cream, butter, and flour.

Open and separate the liquor from them, then wash them from the grit; strain the liquor, and put with the oysters a piece of mace and lemon peel, and a few white peppers. Sim-