

**HOW TO COOK OYSTERS,**

**Oysters Scalloped.**

Take a round pan about two inches in depth. Sprinkle in a layer of white bread-crumbs, then put in a layer of large oysters, one beside the other; sprinkle a little salt, pepper and a few drops of melted butter over each oyster. Cover them with a layer of breadcrumbs, put small dots of butter over the top and bake light brown in a hot oven. Scalloped oysters are nice prepared in small individual dishes.

**Cream Oysters, Plain.**

Procure one quart of medium-sized oysters, remove the oysters with a fork from their liquor and put them in a saucepan, strain the liquor over them, and place over the fire; when nearly boiling remove at once and drain them. Melt one tablespoonful butter, add one tablespoonful flour, stir and cook a few minutes; add one and a half cups of hot milk, stir and cook to a smooth sauce; season with half teaspoonful salt and a pinch of pepper, add the oysters, stir gently over the fire till nearly boiling, then serve over six slices of toast. Half oyster liquor and half milk may also be taken.

**Creamed Oysters, Fine.**

Place two dozen large oysters, without their liquor, over the fire; add one tablespoonful lemon juice, one teaspoonful salt, one quarter teaspoonful pepper and half tablespoonful butter. As soon as the oysters plump remove and pour them into a bowl. Then melt one tablespoonful butter, add one tablespoonful flour, stir and cook two minutes; then add three gills of hot milk, stir and cook to a smooth sauce; season with one quarter teaspoonful salt; mix the yolks of two eggs with half cupful cream, add it to the sauce; stir two minutes, then drain the oysters and add them to the sauce. Stir two minutes, let them heat without boiling, and serve.

**Fried Oysters.**

Drain three dozen large oysters and dry them on a towel. Beat two eggs till light, add two tablespoonfuls oyster liquor. Roll one dozen soda crackers very fine, dip each oyster first in the crackers, then in the beaten egg, and cover them well with the crackers and lay them on a flat dish. When all are prepared, put from four to six oysters in a basket and plunge them in a kettle of hot fat. Cook till light brown, then place them on a sieve to drain. Continue till all are fried in same manner, dress them on a hot dish, garnish with watercress and lemon; serve with bread and butter. In place of cracker-crumbs, breadcrumbs may be taken, but never use the cracker-dust sold in packages; always roll fresh crackers for oysters.

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