

**Fried Oysters, No. 1.**—Select large oysters, clean, and parboil slightly to draw out some of the water. Drain and dry on a towel. Roll in fine bread and cracker crumbs, dip in mayonnaise dressing, then in crumbs again. Let them stand five minutes, and if they seem moist, dip again in crumbs, and cook in deep hot fat for one minute. Being already cooked, they only need to be thoroughly heated and the crumbs browned.

**Fried Oysters, No. 2.**—Select the largest oysters, drain and dry between towels; dip in beaten egg, then in dry sifted bread-crumbs which have been seasoned with salt and pepper, and fry in a wire basket in deep fat.

These may be prepared some hours before cooking and the breading process repeated after the first coat is dry.

**Oysters Fried in Batter.**—One cup of milk, two eggs well beaten, pepper, salt, and flour to make a moderately stiff batter.

Add one cup of oysters with their liquor, season with grated nutmeg, and drop by spoonfuls into deep fat and fry. One-half a teaspoonful of baking powder sifted into the flour will make a light and puffy batter. If preferred the oysters may be dipped in the batter one at a time, but small oysters are better when mixed with the batter.

**Baked Oysters.**—Put a round of toasted bread into a small baking cup or dish; spread with butter and fill with oyster; season with salt, pepper, and butter. Fill as many cups as required, place them in a baking pan in oven, cover with a pan and bake about ten minutes.

**Pigs in Blankets.**—Have at hand oysters, salt, pepper, sliced fat bacon. Clean and season some nice large oysters, with salt and pepper. Wrap each oyster in a slice of thin bacon, pinning it with a toothpick. Cook them until the bacon is crisp.

**Creamed Oysters.**—Prepare cream sauce, taking one-half the quantity of butter; scald the oysters until the edges