

COCKTAILS

OYSTER COCKTAIL

Ingredients—1 pint raw oysters, 1½ tablespoons vinegar, 1½ tablespoons catsup, ½ tablespoon Worcestershire sauce, ½ tablespoon salt, 2 or 3 drops tobasco sauce.

Put dressing over oysters half an hour before serving and set in refrigerator.

FRUIT COCKTAIL

Into each glass put three or four strawberries sliced, a few thin slices of banana, a little pineapple, two or three cherries; squeeze over them the juice of one large orange. Set in refrigerator to chill. At serving time add a tablespoonful of powdered sugar and two tablespoonfuls of shaved ice.—F. C. Brown.

GRAPEFRUIT COCKTAIL

Half a fine grapefruit. Remove the core and seeds. Fill the cavity thus formed with very small oysters dressed with tobasco sauce, tomato catsup and a little prepared horseradish. Arrange the grapefruit for individual serving in deep saucers and surround with crushed ice. Garnish with parsley.

