

Tartare Sauce.—Put two yolks of eggs in a basin, place it in a shallow pan containing some crushed ice, add one-half teaspoonful of salt, a good pinch of white pepper, a pinch of cayenne, and one-half teaspoonful of mustard; stir well together and gradually add one-half pint of salad oil, and about one-quarter of a gill of vinegar; when the sauce is smooth and creamy, stir in a good tablespoonful of cold white sauce, one teaspoonful of chopped gherkins, one of chopped capers, one-half of chopped parsley, and about one-quarter of a teaspoonful of finely chopped tarragon and chervil. Do not mix the gherkins, capers, etc., until the sauce is finished, as it is likely to cause the sauce to turn if put in too soon. A few drops of lemon-juice may be added if the sauce is found too thick.

SALT FISH

All salted fish must be rinsed thoroughly to remove the outside salt before being put to soak. Always tear it in pieces, never cut with a knife.

SHELL-FISH

Lobsters and Oysters

To inland dwellers the lobster and oyster are well known, and it is unnecessary to say more of these than that the annual average catch of the former amounts to about 30,000 tons, most of which reaches the consumer preserved in cans, while the catch of the latter is 3,000 tons annually.

To Prepare Oysters for Cooking.—Pour half a cup of cold water over one quart of oysters; take out each oyster separately with fingers and free from any bits of shell. The oyster liquor may be strained and used in soup, stew, or escallop if desired. Fried and broiled oysters are much better and cook easier if parboiled slightly before crumbing. Place one pint of cleaned oysters in a frying basket and keep it for one-half minute in a kettle of boiling water deep enough to cover them. Drain, dry on a soft towel and proceed as usual.