

"Sauce Piquant" or tomato catsup, and more salt and pepper if required.

CLAM CHOWDER.

Forty-five clams "chopped"; one quart sliced potatoes, one-half pint sliced onions. Cut a few slices salt pork, fry to a crisp, chop fine. Put in kettle a little fat from the pork, a layer potatoes, clams, onions, a little pepper and salt; another layer of chopped pork, potatoes, etc., until all are in. Pour over all the juice of the clams. Cook three hours, being careful not to burn.

Add a teacup of milk just before serving.

CODFISH BALLS.

Put the fish in cold water, set on the back of the stove; when water gets hot, pour off and put on cold again until the fish is fresh enough; then pick it up. Boil potatoes and mash them; mix fish and potatoes together while potatoes are hot, taking two-thirds potatoes and one-third fish. Put in plenty of butter; make into balls, and fry in plenty of lard. Have the lard hot before putting in balls.

CREAM OYSTERS.

Fifty shell oysters, one quart sweet cream; butter, pepper and salt to suit taste. Put the cream and oysters in separate kettles to heat, the oysters in their own liquid, and let them come to a boil; when sufficiently cooked, skim; then take them out of the liquid and put in some dish to keep warm. Put the cream and liquid together. Season to taste and thicken with powdered cracker. When sufficiently thick, stir in the oysters.

SCOLLOPED OYSTERS.

Put a layer of rolled crackers in bottom of pudding dish, layer of oysters, drained; season with butter, pepper and salt; so on till the dish is full, then pour over coffee-cup of milk. Bake three-quarters of an hour.

OYSTER PIE.

One quart of oysters, drained; pepper, salt and butter to taste. One quart flour, two tablespoons lard, one tablespoon salt; mix with water for pie crust. Line the pie plate with the crust; fill with the oysters, seasoned; put over a crust and bake.

SCOLLOPED CLAMS.

Put stale bread in oven to dry; roll fine, then put in dish a layer of crumbs, layer of clams, cut in small pieces; season with butter and pepper; so on until dish is full. Pour over the clam

juice; bake
of bread.

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