

**Health and Home.**

**Oyster Stew.**—Drain the oysters and examine them carefully. Now put the liquor, which has been drained, into a stew-pan; let it heat slowly, being careful that it does not get burned. When it has been heated to the boiling point skim it carefully. We will suppose that you are using a pint of oysters for your stew. While the oyster liquor has been heating also heat a pint of milk in a double boiler, and when it begins to boil add the skimmed milk. Drop into the boiling liquor, the oysters, one rounded tablespoonful of butter, salt to taste and a very little pepper. Let the stew boil up once, and serve immediately.

**Fried Oysters.**—Select the oysters carefully, free them from the shell, drain them, then sprinkle with salt and pepper, and let them stand in a cool place while you are preparing the crumbs. Place them so they will not press against one another. Mix a little salt and pepper with a cupful of the cracker-crumbs; beat up one egg and add one tablespoonful of milk, roll the oysters one by one first in the crumbs, then in the egg, then in the crumbs again; put them in a frying-basket, and plunge for a minute in hot lard; the lard should be so hot that a piece of bread will brown while you count forty. Do not let the oysters touch each other in the basket, as the hot lard must cover every part; drain for a minute on brown paper, then serve. Your oysters will be brown, crisp, plump and tender.

**Broiled Oysters.**—If you wish to serve broiled oysters, you must select the largest the market affords, and see that they are quite free from shells; sprinkle them lightly with salt and pepper. Have ready some melted butter, dip each one in this, then roll in fine cracker-crumbs. Lay them on an oyster-broiler which has been well rubbed with soft butter, and cook over charcoal until the oysters are a delicate brown, first on one side, then on the other. Serve them at once on slices of thin toast.

**Oyster Soup.**—For every pint of oysters use one pint of milk, one cupful of cold water, one and one half tablespoonfuls of flour, two tablespoonfuls of butter, salt to taste, one fourth of a teaspoonful of white pepper, a slice of onion, a stalk of celery cut into small pieces, and a bit of mace. Drain the oysters as directed, and rinse them with the cupful of water. Put the oysters in a bowl and set them in a cool place until you are ready to use them. Heat and skin the oyster-liquor just as you did for the stew, and in the meanwhile put the milk to heat in a double boiler, reserving a gill to wet the flour with. Into the milk put the onions, celery and mace; when the milk boils, stir into it the flour which has been mixed with the gill of milk until it is perfectly smooth, and cook for a quarter of an hour. Take out the onion and celery at the end of that time, let the oyster-liquor boil up once, and add to it the thickened milk. Last of all add the oysters, butter and milk, let it boil up once and serve immediately.

**Scalloped Oysters.**—For an earthen baking dish that holds three pints allow a solid quart of oysters, one half pint of cracker-crumbs, three and one half tablespoonfuls of butter, one and one half teaspoonfuls of salt, about a gill of milk, a little nutmeg and one third of a teaspoonful of pepper. Free the oysters from bits of shell, and drain the liquor as directed. Put one third of the oysters into the baking dish, sprinkle on them one half teaspoonful of salt, one third of the pepper and just a grating of nutmeg, and dot with one tablespoonful of butter. Spread a generous half cupful of the cracker-crumbs over these, and moisten with a little milk, using about one half gill. Now put in the remainder of the oysters, sprinkle with the rest of the salt and pepper, grate a bit of nutmeg as before, and dot with one and one half tablespoonful of butter. Spread the remainder of the cracker-crumbs over these oysters, dot with one tablespoonful of butter, sprinkle with a little of the oyster-liquor and a little milk. Bake in a hot oven for one half hour. Serve them while they are hot.

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