

#### **No. 4—Clam Soup**

**2 dozen clams  
Milk**

For family of six take two dozen clams, wash thoroughly with brush, put water enough on so as to cover the clams, let cook until shells open, then remove shells and clams; add milk, salt and pepper to the water in which the clams have been cooked; chop the clams, restore them to the liquor, and let all boil until tender; butter to taste.

#### **No. 5—Scalloped Clams.**

**12 clams  
Potatoes  
Bread crumbs  
Onion**

Twelve chopped clams. Put in well-buttered dish alternate layers of sliced raw potatoes and bread crumbs. Season each layer of clams with a little onion, salt and pepper and butter. Put layers of crumbs on top, pour on liquor from clams, fill dish with milk, and bake two hours.

#### **No. 6—Deviled Lobster.**

**1 lobster  
2 tablespoonfuls vinegar  
1 tablespoonful butter**

Extract the meat from a boiled lobster, chop fine, season high with ground mustard, salt and pepper, stir well until mixed, put into a porcelain saucepan, cover with just enough water to keep it from burning, let it boil up once, then stir in two tablespoonfuls of vinegar and a tablespoonful of butter; let it boil up again and serve.

#### **No. 7—Fish Croquettes.**

Take cold fish of any kind, separate from the bone, chop fine, add a little seasoning, an egg, a very little milk and a teaspoonful of flour; brush with egg, roll with bread crumbs and fry brown in hot lard.

#### **No. 8—Oyster Fritters.**

**Oysters  
Eggs  
Milk**

Drain oysters thoroughly, chop fine, season with pepper and salt; make a batter of eggs, milk and flour, stir the chopped oysters into this and fry in hot lard.