A Chapter on Oysters.

For all purposes choose large, firm fleshed, fresh oysters, which remain plump and solid and do not shrivel or shrink in cooking, as the small ones or "cullings" and the salt ones commonly do. There is no economy in in buying small or inferior shell fish. As there are some modes of cooking which require them to be first prepared, it is well to know kow.

TO BLANCHE OYSTERS.

Put the quantity needed, with a pint of water for every hundred, in a saucepan on the fire; at the first boil take them off, remove the scum, strain them as quickly as possible, and drop them into cold water, where they can remain for a few minutes, but must be well drained when used.

OYSTERS A LA CREME.

Put into a warm tureen fifty blanched and drained oysters; in a bright saucepan put one pint of fresh cream, two ounces of butter, salt and white pepper to the taste, and a few blades of mace; set on the fire stir constantly and thicken with finely powdered cracker dust lightly dredged in. As soon as scalding hot, pour into the tureen and serve at once.

FRICASSEED OYSTERS.

Parboil fifty oysters in their own juice—*one good scald is sufficient*—remove the scum, strain off all the juce, put them in a hot tureen, which cover and set aside in a warm place. Rub well together six ounces of fresh butter, three tablespoonsful of flour, with as much scalding milk, into a fine, smooth paste, free from lumps or grains, stir steadily into a quart of hot milk in a stewpan on the fire, add three full saltspoons of salt, two each of ground white pepper, allspice and mace, and stir till it no longer thickens; add four well-beaten yolks of eggs, strain the whole through a fine seive upon the oysters, cover thickly with fresh bread crumbs and brown in a quick oven.

TRIPE AND OYSTERS.

To the fricassee above given add small morsels of thoroughly boiled and tender tripe, to the bulk of about two-thirds that of the oysters, a saltspoonful of salt, a pinch of cayenne pepper, and a teaspoonful of lemon juice.

STEWED OYSTERS.

In a large saucepan put one pint of strong and *clear* beef broth, one pint of cream, four ounces of butter, three saltspoonsful of salt, two of *white* pepper and of ground mace, and half a teaspoonful of extract of celery; while cooking dredge in finely-powdered cracker dust till sufficiently thickened and well cooked. Have ready fifty parboiled oysters in a hot tureen, pour the above sauce over them and serve piping hot,

PANNED OYSTERS.

Put fifty oysters in a stewpan, over a quick fire, with four ounces of butter, two saltspoonsful of salt and one each of ground allspice, white pepper and mace. Give one boil and they are ready to serve; if longer cooked they become tough and indigestible.

SCALLOPED ON SHELLS.

Parboil fifty oysters in their own juice and drain them. Prepare a sauce as described for Fricassee Oysters and seasoned in like manner, Have ready some large oysters shells. well-scraped and cleaned; put four oysters on each shell, pour some of the cream over them, cover thickly with bread crumbs and brown quickly in a hot oven.

SCALLOPED IN A PAN.

Mix well the finely-chopped yolks of six hardboiled eggs, six ounces of bread crumbs, three saltspoonsful of salt and one each of ground cloves, mace and white pepper. Blanche one hundred oysters, put them in a deep pudding dish, in layers, alternately with the egg and crumbs, finish with the latter, and on the top spread two ounces of butter cut into small dice. Bake in a quick oven from twenty to thirty minutes.

They are also very nice, the oysters being finely chopped with the bread and eggs, and baked in small scallop-edged cake pans.

FRIED OYSTERS.

Drain and thoroughly dry the oysters on a soft linen cloth. Beat up two or three eggs with an equal bulk of cream and a heaping saltspoon of salt. Dip the oysters in it one by one, roll in finely sifted bread crumbs, (prepared by rubbing the heart of a stale loaf in a towel and passing it through a sieve,) gently press them, not flattening but keeping them as short, thick and plump as possible, and lay aside for half an hour in a cool place; again dip, roll in crumbs, and cool for another half hour. Then fry quickly in a deep pan full of very hot lard to a deep yellow color, but do not *brown* them or they will be tough and greasy. Remove them quickly with a skimmer, drain carefully and serve on a white napkin, with sprigs of parsley and bits of lemon.

BOILED OYSTERS.

They can be cooked to perfection only on a hinged gridiron made of wire, and over a clear charcoal fire. Drain and dry the oysters on a soft cloth; grease well the gridiron to prevent the sticking of the oysters, spread them evenly upon one-half, fold the other half down upon them and broil them as quickly as possible, turning them only once, and be careful not to let them *burn* or get *over done*, as oysters too often are. Have ready some hot melted butter, with a little salt and lemon juice in it; also, some hot buttered toast of baker's bread, in half slices, on which spread the oysters, drop a little melted butter on each, and serve with sprigs of parsley, or with olives.

OYSTER SALAD.

A delicious salid is made by using cold parboiled oysters in place of chicken, with celery, lettuce and a Mayonnaise Sauce or American Salad Dressing.

☞ A Western editor, in response to a subscriber who grumbles that his morning paper was intolerably damp, says "that is because there is so much due on it."

☞ This is the season of the year when the rich "remember the poor" by giving costly presents to their wealthy friends.

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Have used PAIN KILLER for thirty years, and have found it a sovereign remedy for rheumatism and kindred complaints.

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It never fails to give relief in cases of rheumatism.

Phil. Gilbert, Somerset, Pa., writes:
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