

FISH AND OYSTERS

"Now good digestion wait on appetite
And health on both."

—Macbeth

SALMON LOAF.

Mix a can of salmon and a half a cup of cracker crumbs with a tablespoon of butter and 3 well-beaten eggs, season to taste with salt and a little lemon juice. Pack closely in a pan and put in the oven long enough to cook the eggs. Serve hot with a rich sauce of drawn butter.

COD FISH BALLS.

To one package of threads of codfish add double the quantity of potatoes. Soak the codfish in cold water about two minutes, then drain through a sieve or cloth. Mix the potatoes thoroughly, add one tablespoon butter and a little pepper. Shape into balls and fry in lard. An egg added to the above recipe improves it.

BAKED BASS.

Two good sized onions chopped fine, 1 pint bread crumbs, butter size of hen's egg; plenty of pepper and salt, mix thoroughly with anchovy sauce until quite red.

Stuff your fish with this compound and pour the rest over it. Tomatoes can be used instead of chovies, and are more economical. If using them take pork, chopped fine instead of butter. Shad, pickerel and trout are good the same way.

FISH AND OYSTERS.**CREAMED CODFISH.**

To a cup of fish add double the quantity of milk one tablespoon butter, let it come to a boil, then add one teaspoon corn starch and one egg beaten well.

BAKED WHITE FISH.

Thoroughly clean the fish, cut off the head or not as preferred; cut the backbone from the head to within two inches of the tail and stuff with the following: Soak stale bread in water, squeeze dry, cut in pieces a large onion, fry in butter, chop fine, add the bread, two ounces of butter, salt, pepper and a little parsley or sage; heat through and when taken off the fire add the yolks of two well-beaten eggs. Stuff the fish rather full, sew up with fine twine and wrap with several coils of white tape; rub the fish over slightly with butter; cover the bottom of a baking pan with hot water and place the fish in, standing back upward and bent in the form of "S." Serve with the following dressing: Reduce the yolks of two hard-boiled eggs to a smooth paste with two tablespoons good salad oil; stir in a half teaspoon mustard. Add pepper and vinegar to taste.

SALMON LOAF.

Take one can salmon, add to it 3 beaten eggs, a lump butter, some crackers. Make into a loaf and steam an hour. Cook peas with cream and pour over loaf to serve.

BOILED BASS.

Take a large bass and wrap in clean white cloth. Put on the fire in cold water, enough to cover well, boil half hour; take from fire and remove all bones; place in pan; pour over fish browned butter (good), with salt and pepper. Place in oven to brown.

TO FRY EELS.

Skin them, wash well, season with pepper and salt, roll each piece in fine Indian meal, fry boiling in lard, or egg them, and roll in cracker crumbs and fry. For sauce, use melted butter sharpened with lemon juice.

SALMON PUFFS.

Remove skin and bones from 1 pound can salmon and chop meat fine. Add 1 tablespoon melted butter, $\frac{3}{4}$ cup fine bread crumbs, 1 tablespoon lemon juice, 3 well beaten eggs, dash of salt and pepper, mix thoroughly in and pack in 6 or 8 cups, put in jar of hot water and bake $\frac{1}{2}$ hour in oven.

DRESSING FOR SAME. Pour slowly over the nice beaten yolks of 2 eggs, 1 cup hot sweet cream and let cool, add salt, pepper and a little lemon juice.

PICKLED OYSTERS.

Put 100 large oysters in their liquor over the fire, salt and just let them come to a boil; then draw to back of the stove; skim off the top, take out the oysters with a skimmer and set them aside in an earthen dish to cool; to the liquor in the kettle add a pint of vinegar, a red pepper broken into pieces, rejecting the seed; whole cinnamon, cloves and pepper to the liking, boil and pour hot over the cold oysters; cover and set in a cool place. If they are to be kept longer than two or three days put them in cans and keep cool.

ESCALLOPED OYSTERS.

Butter a baking dish, sprinkle a layer of finely rolled cracker crumbs, then arrange a layer of oysters over the crumbs, moisten this well with liquor from oysters. This will suffice to moisten the crackers unless the latter is used too liberally; season with pepper, salt, a generous allowance of butter, cut into

bits. Put on another layer of crackers, then more oysters and seasoning, alternating layers until dish is full. Make the top layer of crumbs, add a little milk or cream. Moisten well and bake in rather quick oven. A slow oven and too long cooking will ruin them. Use green corn instead of oysters for a change.

OYSTER OMELET.

Twelve large oysters, 6 eggs, 1 cup milk, 1 teaspoon butter, salt and pepper and parsley if agreeable. Heat 3 tablespoons butter, pour the milk, yolk of 2 eggs, oysters and seasoning in a dish and mix; add the whites of eggs and 1 spoon of melted butter, with as little stirring as possible, then cook to an appetizing brown, turning the omelet carefully.

OYSTER PIE.

Four whites of eggs beaten light, 2 cups sweet milk, 1 quart bread crumbs or crackers grated, 1 quart oysters, 1 tablespoon melted butter, salt and pepper to taste. Make into paste and bake until light brown, put in earthen or granite dish. LOW SPARKS.

OYSTER ROAST.

Put 1 quart oysters in a basin with their own liquor and let them boil three or four minutes; season with a little salt, pepper and a heaping spoon of butter. Serve on buttered toast.

CREAMED OYSTERS.

One pint oysters, $\frac{1}{8}$ teaspoonful celery salt, $1\frac{1}{2}$ cups thick white sauce. Clean and cook oysters until plump and edges begin to curl; drain, and add to white sauce, seasoned with celery salt. Serve on toast, or in patty shells.

FRIED OYSTERS.

Place oysters in cullender to drain for a few minutes; with a fork remove them separately to a dry towel; place another towel over them, allowing them to remain until all moisture is absorbed. Have ready the beaten yolks of three eggs and a quantity of rolled crackers, salted and peppered. Dip each oyster separately, first into egg, then into crackers. When all have been thus dipped, have ready a hot spider, into which drop four heaping tablespoons of butter. When butter is melted place in the oysters, one by one; fry a light brown then turn. Serve very hot.

SCALLOPED SALMON.

Take one can of salmon picked up finely, butter a pudding dish and put a layer of cracker crumbs on the bottom; then a layer of salmon with bits of butter, salt, pepper, a trifle of tomato, fresh or canned, and a little milk. Proceed in this manner until the dish is full, having the buttered crumbs on the top. Add milk to make quite moist, and bake one-half hour in a quick oven. This makes a simple and tasty dish for supper





