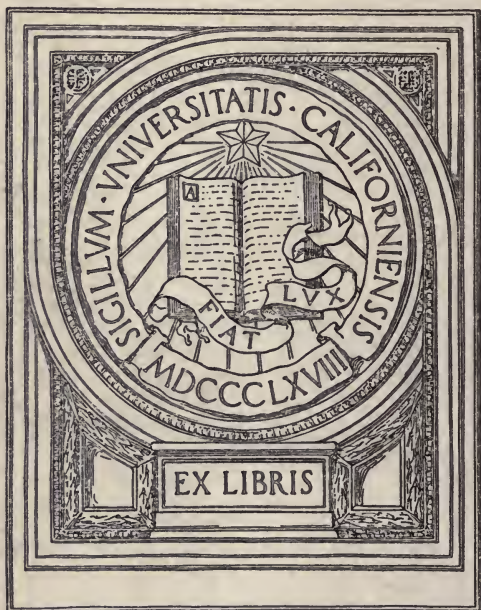


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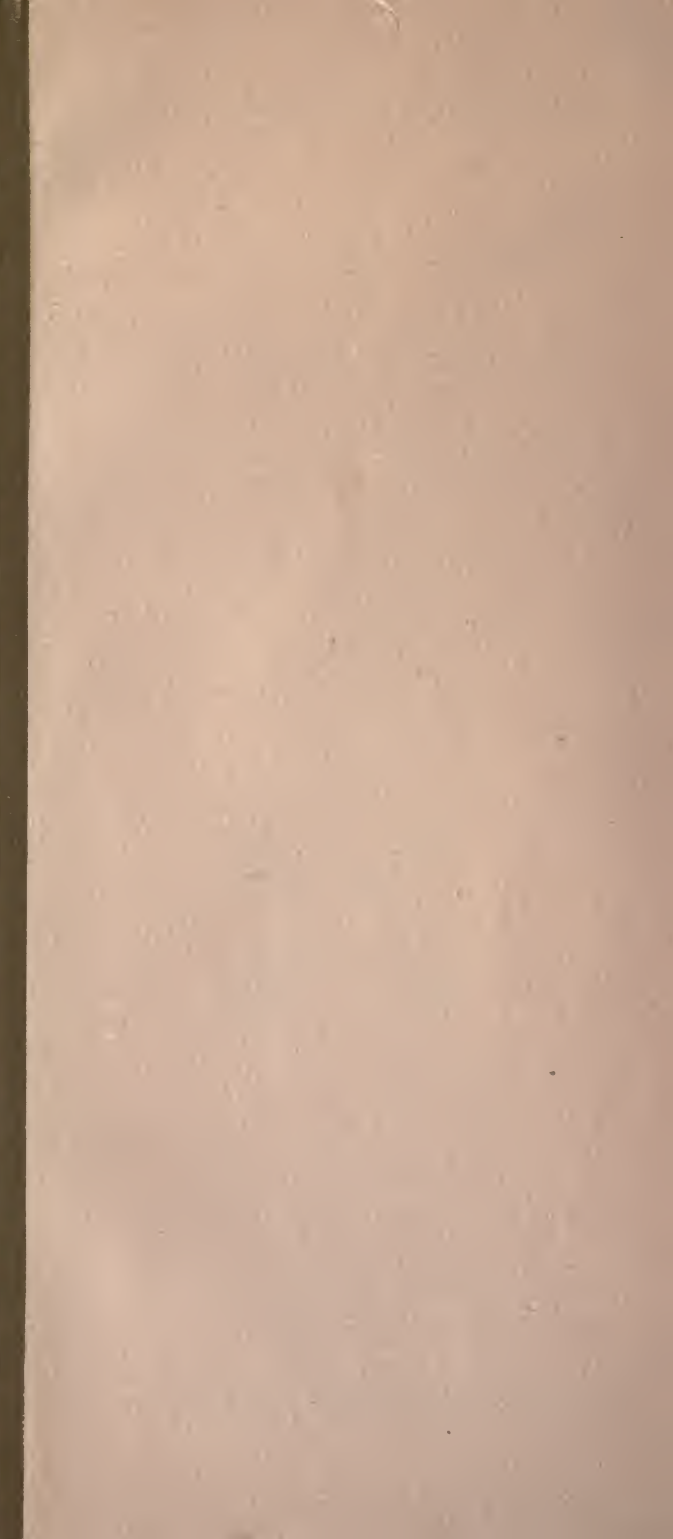


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101
OYSTER
RECIPES

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One Hundred & One
WAYS OF
SERVING
OYSTERS

UNIVERSITY
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MAY E. SOUTHWORTH



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CLASSIFICATION

RAW

COOKED IN THE SHELLS

BROILED

FRIED

IN THE OVEN

STEWES

STEWES WITH MILK

SALAD—SPICED

WITH CHEESE

WITH MUSHROOMS

WITH POTATOES

WITH OTHER THINGS

M95400

OYSTERS should always be fresh and never used after being long from the shell. If cooked, they should be just cooked and served instantly, as an overdone oyster or one that is allowed to stand after cooking is tough.

If served raw, they should be taken from the shells just before using and be icy cold.



R A W





❖ COCKTAIL ❖

PACK the bottom of a champagne-glass with shaved ice and lay on it six small oysters. Make a dressing of one tablespoonful of tomato catsup, one of lemon-juice, one of Worcestershire sauce, two dashes of Tabasco, pinch of salt and a teaspoonful of grated horseradish. On the top float a few cubes of crisp white celery,

❖ EPICURE ❖

HAVE the oysters freshly opened. Scrub and dry the deep shell and lay an oyster in each one without any of their own juice. Sprinkle with salt and put a teaspoonful of mayonnaise on each oyster; on that a tiny bit of caviar. Sprinkle the caviar with cayenne. Serve icy cold.


❖ IN ICE BLOCK ❖

MAKE a square hollow in a block of ice, using a hot flat-iron or brick. Stand the block on a folded napkin upon a platter, wipe out all the water from the cavity and decorate the block with smilax. Wash and wipe the oysters; season them with salt and cayenne and lay them in the ice hollow, with thin slices of lemon on top.


⌘ RELISH ⌘

MAKE little cups by cutting lemons or small shaddocks in halves crosswise and removing the pulp. Half bury these cups in shaved ice and fill them with small oysters, that have been carefully looked over, and a few bits of the lemon pulp. At the latest moment pour over a dressing made of grated horseradish, vinegar, salt and paprika. Cover the top with stiffly whipped cream.





COOKED
IN SHELLS



✻ BALTIMORE ✻

SCRUB the shells well with a brush and cold water; arrange them in a baking-pan, without opening, rounded side of the shell down, and put in a hot oven. As soon as the shells open, take them from the oven, remove the top shells carefully and turn the oysters out on small squares of toasted bread that have been dipped in cream and lightly seasoned with salt and pepper. Have ready a little melted butter mixed with lemon-juice and seasoned with cayenne; put a few drops of this on each oyster.

BOILED IN THE SHELL

WASH and scrub the shells of unopened oysters and pack them one by one, the deep side down, in a wire-basket; plunge them in boiling water and cook until the shells open. Have ready hot melted butter, seasoned with paprika, lemon-juice and a little salt. Remove the oysters, wipe the shells dry; lift the upper shell and put a half-teaspoonful of the hot butter sauce on each oyster. Serve with the shells arranged on a folded napkin laid on a hot plate.

HOT HALF-SHELLS

OPEN large fresh oysters; clean the deep shells, arrange on a baking-pan and set them in the oven until very hot. Lift out the pan and put in each half-shell a teaspoonful of hot butter, a dust of cayenne and a raw oyster. Return the pan to the oven, turn the oysters over once in the butter and serve in the shells the moment the gills are crinkled. Serve with them thin brown-bread-and-butter sandwiches.

❖ RARE ROAST ❖

PLACE the unopened oysters in their shells, with the deep side down, upon clear live coals and cook until the shells open. Take up quickly, remove the upper shells and season each oyster generously with salt, pepper and butter. Serve at once in the shells arranged on a folded napkin. Pass with them crisp hot squares of buttered toast.

REMOLINO HACIENDA

WASH and clean the shells of the unopened oysters; after opening leave them in the lower deep half-shell. Pile them in a large, shallow pan and place the pan in a hot oven and cook till the

edges of the oysters curl. Have hot thick cream seasoned with melted butter, salt and paprika; put a teaspoonful of this on each oyster. serve hot in the shells.

STEAMED IN SHELLS

WASH the shells of unopened oysters and pack them closely, deep side down, in a steamer. Cover tightly, pressing a towel closely around the lid, and place over boiling water until the shells open easily. They may be served in the half-shells, or opened and seasoned and sent to the table in a hot covered dish.



BROILED



※ AL FRESCO ※

STRING the oysters on a small wire, bent like a hairpin, putting first an oyster then a very thin slice of salt pork, the size of the oysters, and so on till the wire is filled; sprinkle with cayenne. Fasten the ends of the wire into a long wooden handle and broil before an open fire.

BLUE POINT ROLLS

CUT small shapely thin slices of cold rare roast beef and spread them sparingly with mixed mustard. Cover each one with a similarly shaped, transparently thin, slice of bacon and finish with a plump oyster, lightly dusted with salt and pepper. Roll and fasten with a tiny skewer; dip in melted butter, arrange on a buttered broiler and grill over a slow clear fire until the bacon and oysters are cooked. Turn the rolls often, every time dipping them in melted butter. Serve with brown butter to which lemon-juice is added; one teaspoonful of juice to four of melted butter.

※ BROCHETTES ※

TAKE long skewers, string upon them, alternately, large fat oysters and wafers of sliced bacon, cut the size of the oysters. Commence each skewer

with bacon and end with bacon. Broil over a clear fire until the oysters are firm. Have narrow buttered fingers of toast on a hot plate, place each skewer on a "finger" and pour over each a little hot butter, seasoned with salt, white pepper and a few drops of Tabasco.

❧ DEVILED ❧

FOR a dozen large oysters, take a half-teaspoonful of dry mustard, a saltspoonful of pepper and the yolks of two eggs. Mix to a smooth paste and coat the oysters. Roll in fine cracker-crumbs and broil over a bright fire.

❧ GRILLED ❧

PICK over, wash and dry the oysters thoroughly. The larger the oysters the better they are for broiling. Mix pepper and salt with a bountiful supply of very fine cracker-crumbs; dip the oysters in melted butter and roll in this. Butter or grease a fine wire gridiron, lay the oysters in smoothly and closely and broil till the juice flows and are slightly browned. Serve on a hot platter with pieces of lemon.

F R I E D



✻ BACHELOR'S FRY ✻

PLACE the oysters flat and smooth in a frying-basket and dip for a half moment in boiling water deep enough to cover them; lift the basket out and dip for a moment in cold water and then lay the oysters smooth between a folded napkin to dry. Sprinkle them with pepper, salt, a little grated nutmeg and a squeeze of lemon-juice, and let them dry for an hour or so. When ready to use dip them in a thin batter and fry in hot olive-oil, a few at a time. Serve on hot plates.

✻ BEACH NUTS ✻

HAVE large fat oysters and very thin wafer-like slices of bacon. Wash and wipe each oyster dry and sprinkle with pepper. Trim the rind and any hard pieces from the bacon and wrap each oyster in a slice and pin it tightly with a wooden toothpick. Put them in a hot frying-pan and cook till the bacon is brown, turning each over once. Serve on a hot plate with pieces of lemon and sprigs of parsley.

✻ COCHONNÉE ✻

USE large selected oysters, pick them over carefully and wash and dry them on a napkin. Have wafer-like slices of sweet salt

pork, parboil them and wipe dry with a cloth. Sprinkle the oysters with white pepper and wrap each one in a slice of the pork, fastening with a wooden toothpick. Put in a hot frying-pan, only a few at a time, and cook long enough to brown the pork crisp on both sides. Serve very hot on a hot platter.

❧ FRATERNITY FRY ❧

PARBOIL large fat oysters with a slice of onion, bit of mace and a sprig of parsley; drain, wipe dry, lay smooth on a buttered plate and put on the ice. When cold, roll each oyster in fine cracker-crumbs, then cover with thick mayonnaise dressing and roll in cracker-crumbs again. Allow them to dry for a couple of hours, and if necessary roll again in the crumbs, lay in a wire frying-basket and plunge in smoking hot lard for one minute. Serve with them sandwiches made by buttering thin bread, freed from all crust, and rolled around a crisp piece of celery, and tied with baby ribbon.

❧ FRICASSEE ❧

WASH the oysters and lay them between a folded napkin to dry. Strain the liquor and add to it sufficient cream to make a pint; put on to heat. Cook

two tablespoonfuls of flour in two of hot butter and add slowly to the cream, stirring well as it thickens. Season with a tablespoonful of lemon-juice, a saltspoonful of paprika and salt to taste; just as it is taken from the fire add two well-beaten eggs. Dip the dried oysters in melted butter, then in fine cracker-crumbs seasoned with salt and pepper. Brown quickly, only a few at a time, in hot butter, turning once, and drain on soft paper. Pour the sauce in a shallow platter and lay the browned oysters on top.

❖ FRIED ❖

THE oysters should be the largest and finest obtainable.

Wipe them perfectly dry. Beat up an egg and mix with it a tablespoonful of cream. Have fine cracker-crumbs seasoned with salt, pepper and a little grated nutmeg. Dip the oysters first in the crumbs, then in the beaten egg, then roll thoroughly in the crumbs again. Lay flat on a plate not touching each other and set away for two or three hours that they may dry. Have deep lard boiling; lay the oysters in a frying-basket, not close enough to touch, and plunge them in the boiling fat from three to five minutes. Drain on a paper laid near the oven door. Serve very hot, garnished with sliced lemon and parsley. Serve with them celery salad.

❖ FRITTERS ❖

SCALD small oysters in their own liquor; remove and drain. Separate two eggs; beat the yolks and add slowly two table-spoonfuls of olive-oil, salt, white pepper and a cupful of flour; when well mixed stir in a half-cupful of the strained oyster liquor, a little at a time, and a tablespoonful of lemon-juice. Beat thoroughly and set aside for two hours or longer. When ready to use stir in the oysters and the beaten whites of the two eggs. Drop a tablespoonful at a time of this mixture into boiling fat, and brown. Drain on blotting-paper laid just inside the oven door. Serve very hot laid on a hot folded napkin and pass with them cabbage salad.

❖ GRIDDLED ❖

USE large fat oysters; scald them and lay them on a clean napkin to dry. Have ready a serving-dish, hot; put in it melted butter, seasoned with lemon-juice, salt, cayenne, a drop of onion-juice and a little minced parsley. Heat a large griddle and grease it well with butter; lay the oysters, a few at a time, on the hot griddle with a lump of butter the size of a pea under each one; as soon as they are brown, which is almost instantly, turn them over to a fresh place with a bit of

butter underneath and brown the other side. As they cook drop them into the hot serving-dish and keep hot till all are ready. Pass with them thin brown-bread-and-butter sandwiches, and quarters of lemon.





IN THE
OVEN



❧ BAKED ON TOAST ❧

TOAST some thin slices of bread, trim the crusts neatly and butter liberally. Wash and wipe dry large, selected oysters and spread them on the toast, covering the slices completely; season with salt, cayenne and bits of butter. Put in a quick oven until the edges of the oysters are curled. Serve at once.

❧ BOXED ❧

PREPARE a fresh oblong loaf of baker's bread by cutting out a square from one end and tearing out the inside, leaving the crust whole and the inside as smooth as possible. Wash and drain a sufficient quantity of oysters to fill the loaf and season well with pepper, salt and lumps of butter. Butter well the shell, inside and out, and fill with the oysters; replace and fasten the end of the loaf and set in a dripping-pan and bake for about a half hour. Serve on a long platter in a border of cress.

❧ CANAPÉES ❧

TOAST some very thin slices of brown bread; place on each piece a thin slice of cooked ham and cut into small rounds with a biscuit cutter. Drain and beard the oysters, and place one in the center

of each round; season with salt, cayenne and a bit of butter for each. Bake in a hot oven for about three minutes. Garnish with parsley and thin slices of lemon.

❖ CARÊME ❖

SELECT fine fat oysters in the shell. Open carefully, saving all the liquor. Scrub the half-shells and place on each an oyster. Cover each with a very thin layer of cracker-crumbs, a bit of butter, a grating of leek, some fine parsley, salt and pepper. Moisten with the oyster liquor and place the shells evenly on a flat pan and bake in a hot oven ten minutes. Serve very hot and pass with them hot French bread.

❖ CRACKLE ❖

USE Boston butter-crackers or any crackers that will split easily; split, butter and brown them in the oven. On each half-cracker put as many oysters as will cover the surface; sprinkle with salt and paprika and set in the oven till the oysters plump and the gills are frilled.

❖ CREAM-BAKE ❖

MAKE a cupful of cream sauce and keep hot. Strain off the liquor from a pint of oysters, pick over the oysters, removing

every bit of shell and hard matter, and put them on the fire in the strained liquor. Let them just simmer till they grow plump and the edges curl; lift them out, one by one, and drop them into the hot sauce; add a little more salt and white pepper and turn them into a baking-dish; sprinkle the top with bread-crumbs and bits of butter and brown in a quick oven.

⌘ ESCALLOPED ⌘

ONE pint of solid oysters, washed and drained. Butter a shallow baking-dish, put a layer of rolled cracker-crumbs on the bottom, then a layer of oysters with bits of butter and a sprinkling of pepper and salt; then another layer of cracker-crumbs, then oysters and seasoning, with a thick layer of cracker-crumbs on the top. Dot the top thickly with bits of butter and pour over all the strained juice from the oysters mixed with a half-cupful of cream, and heated. Bake in a hot oven twenty minutes or until the crumbs are brown.

⌘ PATTIES ⌘

COVER the outside of patty-tins with puff paste and bake, inverted; cut the tops to fit and bake on a flat tin; allow to cool before filling. Make a rich cream sauce; season with salt and cayenne;

add the strained juice of the oysters and beaten egg yolk; put in the oysters and allow them to just heat through. Fill the patty shells, put on the covers and put in the oven till piping hot.

FILLING FOR PATTIES

STRAIN the liquor from a quart of oysters; wash the oysters and put on in the strained liquor to boil. The moment it boils turn the hot liquor into a dish through a colander, leaving the oysters to drain. Put in a saucepan two tablespoonfuls of butter, and when it bubbles, sprinkle in a tablespoonful of sifted flour; stir with a wire egg-whisk and cook till smooth; add a cupful of the hot oyster-liquor, and when it boils take from the fire and pour slowly over the beaten yolks of two eggs, stirring constantly; season with salt, cayenne, a teaspoonful of lemon-juice and a grating of nutmeg. Beat well with the whisk, then return to the fire to set the eggs, without allowing it to boil; remove, and add the oysters.

❧ FRANÇAISE ❧

FRY some thin slices of fat bacon; drain from the fat and lay flat on a dish to get cold. Rub some bread-crumbs through a sieve; season with salt, pepper,

onion and parsley. Fry some thick slices of bread, trim off all the crusts and cut in long narrow strips. Wash and dry two dozen large oysters; cut the fried bacon into narrow slices about the size of the oysters and run them alternately with the oysters on small skewers. Place each skewer on a piece of fried bread and cover completely with the crumbs. Baste with melted butter and a little of the oyster-liquor and cook in a hot oven.

KATIE'S CHOWDER

BUTTER a baking-dish and cover the bottom with a layer of soda-crackers soaked in milk; scatter over them bits of butter and then a thick layer of oysters; season with pepper, salt and chopped celery; then a layer of crackers, butter, oysters and seasoning until the dish is full. Mix enough oyster-liquor and milk to half fill the dish, and pour over them, and then add a top layer of crackers. Bake three-quarters of an hour. In serving pass pickles with it.

❖ MUFFINS ❖

BAKE some light bread dough in small muffin-rings; when cold cut a small slice from the top and dig out the inside, being careful not to break the crusts;

return to the oven, reheat, and keep hot. Strain the liquor from a pint of oysters and put it on to heat. Carefully pick over the oysters and when the liquor boils drop them in and cook till the edges curl. Lift out the oysters; remove the scum from the hot liquor and add an equal amount of cream; thicken with a tablespoonful of cornstarch blended with a little warm butter and season with a few grains of mace, half-teaspoonful of celery salt, dash of cayenne and a few drops of lemon-juice. Add the oysters to the sauce, and when hot fill the muffin-shell; put on the crust cover, and if there is any of the sauce left, pour it around the muffins. Serve very hot.

❖ OMELET ❖

BEARD a half-dozen oysters and simmer in a hot pan, without any liquor, just long enough to draw out the juices; drain and cut in quarters. Beat the yolks of three eggs to a cream; add a teaspoonful of finely minced parsley, salt, pepper, and a tablespoonful of milk. Beat hard; add a tablespoonful of melted butter, the oysters and the beaten whites of the three eggs. Turn into a hot, well-buttered omelet-pan, shake until the omelet is set, then put in the oven for a moment before folding it over. It must be served immediately on a hot plate. Decorate with a sprig of parsley.

❧ PEPPER LOAF ❧

USE a round loaf of stale bread; cut off the top crust and scoop out all of the inside, being careful not to break the crust. Break up the crumbs very fine and fry them in hot butter. Heat a pint of thin cream; thicken with two tablespoonfuls of flour worked in two of butter; season with salt, white pepper and paprika, and cool. Wash and drain the oysters. Put a layer of the cooked sauce in the bottom of the loaf; on this a thick layer of the oysters seasoned with salt and scattered over with chopped sweet green peppers; then a layer of the fried bread-crumbs. Fill the loaf in this way with alternate layers, having a layer of crumbs for the top. Scatter bits of butter and chopped peppers over the top and bake in a moderate oven a half-hour.

❧ PIE ❧

STRAIN the liquor from a quart of oysters, wash the oysters and lay them on a clean napkin. Put two cupfuls of milk in a double-boiler; when hot add the strained oyster-liquor, a tablespoonful of butter, pepper and salt. Thicken with rolled cracker to about the consistency of cream and add the oysters, cooking two minutes. Remove from the fire and stir in the

beaten yolks of three eggs. Make a rich puff-paste and line a deep baking-dish; fill with bread-crumbs. Butter a thick piece of white paper and place over the top; on this place the top crust. Bake a nice brown. Take off the upper crust, remove the paper and filling of crumbs and fill with the oyster mixture; replace the upper crust and return to the oven about ten minutes.

✻ RAMEKINS ✻

CUT rounds of bread to just fit into the bottom of the ramekins; toast them nicely, spread with butter, and put them into the ramekins; fill up the dishes with oysters and season with salt, pepper and bits of butter. Place in a baking-pan half full of water, cover with another pan and bake until the oysters are plump, which will be about ten minutes. Have ready some hot catsup and add a teaspoonful to each cup, and serve.

✻ THE ROOKERY ✻

CRIMP the oysters in their own liquor; remove, cool and dry flat. Make a dressing of a little olive-oil, chopped onion, parsley, pepper, salt and an anchovy minced fine. Lay each oyster in a scallop shell; put over a teaspoonful of the dressing and cover with fine bread-crumbs, seasoned and

moistened with olive-oil. Brown in a hot oven. Squeeze a few drops of lemon over them as they are taken from the oven. With them serve thin bread-and-butter sandwiches and a stick of crisp celery.

SEALED PACKAGE

CUT the top from a round loaf of bread and dig out all the crumb; butter the inside of the crust and brown in the oven. Fill with hot creamed oysters and put the cover back on. Cover the entire loaf with beaten egg yolk and put in the oven to glaze.

❖ SHORTCAKE ❖

MAKE a rich biscuit shortcake as for berries. Pick over the oysters carefully; strain the liquor, season and cook the oysters in this. Just as the shortcake comes from the oven split it and butter both inside crusts lavishly; lift the oysters with a fork and lay thick on the under buttered cake; season with pepper and salt and cover with the top crust. Thicken the gravy with flour rubbed smooth with butter; add cream and pour it hot over the shortcake the last moment before serving.

※ SMOTHERED ※

TRIM small squares of bread and fry on both sides a light brown in hot olive-oil. Place on each square as many oysters as will lie smooth without crowding; season with salt, paprika and bits of butter. Place these squares in a deep pan, cover tightly and cook in a hot oven for five minutes, or until the edges of the oysters are crinkly.

※ SOUFFLÉ ※

WASH a pint of small oysters and dry between a folded napkin. Put a tablespoonful of butter in a double-boiler; when melted rub in a tablespoonful of flour; add slowly a cupful of milk and stir till smooth; season with salt, pepper, a teaspoonful of minced parsley and five drops of onion-juice. Remove from the fire and stir in the beaten yolks of three eggs and the oysters, stir over the fire for a moment until the egg is thickened, then set aside to cool. Rub a little butter over the top. When it is time to serve beat the three whites very stiff and stir them lightly in. Put in a small buttered pudding-dish and bake in a hot oven twenty minutes. Serve at once in the same dish.

※ STUFFED ※

MIX the grated yolks of four hard-boiled eggs with half their quantity of minced salt pork; season with a little chopped parsley, salt and pepper; bind with an uncooked egg. Split open four dozen large fat oysters and stuff them with this mixture. Put each one in a deep oyster shell; cover with fine bread-crumbs and lumps of butter and bake in a quick oven. Decorate with sprigs of parsley and quarters of lemon.

※ VIENNA LOAF ※

CUT a deep slice from the top of a long thin loaf of stale bread, and with a spoon scrape out all the soft part, leaving a smooth wall all around. Brown two tablespoonfuls of butter in a skillet; add a half-teaspoonful of grated onion and a half-teaspoonful of finely minced parsley, salt and cayenne and brown again; blend with it a tablespoonful of browned flour; add the strained liquor from a quart of oysters, and boil. Fill the loaf with the uncooked oysters, seasoning with salt, pepper and a little finely minced celery. Put generous lumps of butter over the top and replace the crust. Place the loaf in a baking-tin and strain over it part of the brown sauce. Bake twenty-five minutes, basting occasionally with the reserved sauce.

STEW S



❧ BLAZERED ❧

WASH a quart of large oysters, drain and dry in a folded napkin. Have the blazer hot and cover the bottom with the oysters laid flat; as the liquor cooks from them dip it out with a spoon. Dust with pepper and salt and as soon as they are plump, with the edges a trifle curled, serve on hot buttered saltines, sandwich fashion.

❧ CELERIED ❧

MELT two tablespoonfuls of butter; add two of finely chopped celery, salt and white pepper. Cook until the celery is tender; add two dozen large oysters and simmer three minutes more; then add a gill of sherry and cook two minutes longer. Serve on hot buttered crackers.

❧ CIRCLE O RANCH ❧

DRAIN and wipe dry a dozen large oysters and wrap each one in a thin slice of bacon and fasten with a wooden toothpick; stick two cloves in each oyster. Mix together two tablespoonfuls of Chutney sauce, two of Worcestershire sauce, one tablespoonful of minced parsley, six pickles and six olives cut fine and a half-teaspoonful of paprika. Put the oysters in a hot frying-pan and cook till the

bacon is crisp and the oysters white and plump. Lift them to a hot serving-dish; put the sauce mixture in the pan with the gravy. When hot pour over the oysters, and serve.

❖ CODDLED ❖

PICK over the oysters carefully and lay them smoothly in a shallow baking-dish. Cover closely and put in a steamer over boiling water for about ten minutes, or until the oysters are puffed and curled. Lift the cover and pour over a dressing of melted butter, salt, paprika and lemon-juice. Send to the table in the hot covered dish.

❖ DRY STEW ❖

LIFT the oysters from their own liquor with a fork, pick over carefully and put in a hot pan and cook till the edges curl. Season with salt, pepper, a dash of cayenne and butter; two tablespoonfuls of butter to a pint of oysters.

HUITRES À L'INDE

MINCE an onion fine and fry in plenty of butter; stir in two teaspoonfuls of curry-powder, add a little more butter and pour in gradually a gill of nicely seasoned stock. When it boils add a tablespoonful of grated cocoanut and the same amount of finely

minced sour apple. Simmer gently until the apple is cooked; thicken with a little flour rubbed smooth with butter and season with pepper and salt. Add two dozen large oysters and their strained juice and a little of the milk of the cocoanut; stew for a few minutes, stirring gently, then add a teaspoonful of lemon-juice. Serve in a border of boiled rice.

MAITRE D'HOTEL

RINSE and thoroughly drain two dozen oysters. Put with a tablespoonful of butter in a pan over the fire; stir carefully and when the edges begin to ruffle add the juice from half a lemon, a tablespoonful of chopped parsley, salt and paprika. Serve on fingers of hot buttered toast.

⚡ OLYMPIC ⚡

DRAIN the liquor from a quart of oysters; pick over the oysters carefully and lay them on a towel to dry. Cream two tablespoonfuls of butter with one of flour; add the strained liquor from the oysters, a cupful of tomato catsup, two tablespoonfuls of Worcestershire sauce and a teaspoonful of walnut catsup; simmer until it commences to thicken; add the oysters and cook till the edges curl. Serve on rather thick pieces of toast.



⌘ PANNED ⌘

WASH a quart of large plump oysters and lay on a napkin to dry. Brown a half-cupful of butter; put in the oysters and cook until they are plump and the gills a little crinkly—no longer. Add a wine-glass of Madeira, season with salt and paprika. Have some toasted bread cut in small squares, pour the oysters over and serve at once.

⌘ PROVIDENCE ⌘

TAKE the hearts of four Bermuda onions, cut in the smallest of dice-shaped pieces and fry in butter till they turn yellow on the edges; add a saltspoonful each of minced parsley, salt, white pepper and a pinch of cayenne. When bubbling turn in fifty oysters and their juice; as soon as the beards begin to ruffle turn out into a hot dish and serve. Look over the oysters carefully and strain the juice before using.





S T E W S
W I T H
M I L K



※ À LA NEWBURG ※

STRAIN the liquor from three dozen oysters; take each oyster on a fork, dip in water and drain. Heat the liquor and when boiling drop the oysters in and plump; remove at once and drain. Rub the yolks of three hard-boiled eggs with a little cream till smooth; add a half-teaspoonful of salt, a half-saltspoonful of pepper, a dash of cayenne, a dash of nutmeg and a cupful of cream. Put into a saucepan two tablespoonfuls of butter; when melted stir in a tablespoonful of flour and cook till smooth, not brown. Stir in slowly the oyster-juice and when smooth, the egg mixture. Stir continually till thickened; add the oysters and two tablespoonfuls of sherry. Have the shells or individual dishes hot, fill immediately and serve at once.

※ CREAMED ※

MELT in a saucepan a tablespoonful of butter; add a tablespoonful of flour and stir with a fork until smooth. Pour in a pint of cream slowly, beating hard all the time with a wire egg-beater; season with salt and white pepper. Have ready a pint of oysters scalded in their own liquor and drained; drop them in the cream sauce and allow to just heat through.

❧ CREAM STEW ❧

STRAIN the liquor from a quart of oysters; pick over the oysters and parboil them in the liquor; remove from the fire and drain. Heat a pint of cream; add the strained oyster liquor, a tablespoonful of butter, salt, white pepper and ten small oyster crackers rolled fine. When just at boiling point add the oysters and serve.

❧ CURRIED ❧

PICK over a quart of oysters carefully; strain the liquor, wash the oysters and fold them in a towel to dry. Mix together a teaspoonful of cornstarch and a tablespoonful of curry-powder and cream into a half-cupful of butter; add a teaspoonful of scraped onion, salt and four tablespoonfuls of the strained oyster-liquor. Heat this mixture and gradually add two-thirds of a cupful of milk, stirring hard until smooth. Add the oysters and cook five minutes. Serve with them rice croquettes.

❧ FLORODORA ❧

MELT three tablespoonfuls of butter in a pan; add four tablespoonfuls of flour and stir till smooth; then add one-half teaspoonful of dry mustard, a half-

teaspoonful of paprika, a teaspoonful of minced parsley, two table-spoonfuls of lemon-juice, two of Worcestershire sauce, salt and one and one-half cupfuls of strained oyster liquor. When the sauce is hot and bubbling drop in a pint of oysters, that have been carefully looked over, and cook till they are plump: Serve on hot buttered toast with pimolas on the side.

❧ KIPLING ❧

MIX a half-tablespoonful each of flour and curry-powder with a little cream until smooth. Melt a tablespoonful of butter in a saucepan; add a table-spoonful of finely minced onion and a teaspoonful of grated apple and simmer gently for a few minutes. Season with salt and pepper and add the flour and curry and a half-pint of cream and cook gently fifteen minutes; add a pint of drained oysters and cook just till the gills curl. Serve in a border of plain boiled rice.

❧ MOTHER'S WAY ❧

SCALD the strained liquor from three dozen oysters and remove all scum; add to it a quart of milk and bring to boiling point. Rub a tablespoonful of flour smooth in a little cream; season with salt and pepper and stir in the hot milk

and cook for two minutes. Add the oysters and boil three minutes more. Place a spoonful of butter in the hot tureen and a dozen oyster crackers, pour over the hot soup and serve.

❖ SNOWDON ❖

HHEAT a quart of cream and season with celery salt, paprika and a few drops of Tabasco. Wash a quart of large selected oysters, drain, and when the cream is hot drop them in and cook till the edges are a trifle curled. Add three tablespoonfuls of Madeira and serve immediately in hot soup-plates.

❖ SOUP ❖

PUT a pint of milk in a double-boiler with a half-cupful of fine bread-crumbs, a cupful of celery cut into bits and a bit of mace; cook until the celery is tender. Drain the liquor from a quart of oysters, wash the oysters and drain. Strain the oyster liquor and put on to boil; remove the scum and add the oysters. As soon as the edges curl, skim them out and strain the liquor into the milk. Remove the bit of mace and turn all into a puree sieve and rub the celery and crumbs through. Put on to boil again, add sufficient cream to make it the right consistency, season

with salt and paprika. When it comes to a boil, drop the oysters in and let them just heat through. Serve at once, passing hot browned crackers with it.

❧ SOUTHERN STEW ❧

USE a quart of the best Blue Points; lift them from their liquor with a fork and put in a hot pan; stir and cook quickly two minutes; lift again with a fork to a hot serving dish. Add to the juice in the pan a half-pint of hot cream, a tablespoonful of butter, salt, paprika and the beaten yolks of two eggs; stir for a moment until it thickens, then pour over the oysters. Scatter over the top finely chopped celery.



SALAD
SPICED



❖ GOURMET ❖

SCALD the large selected oysters in their own liquor; wipe dry and lay them smooth on a flat dish and put on ice. Select from the lower half-shells those which are even and will stand steady; clean them, wipe dry and lay on a flat dish with a folded napkin underneath. Make some mayonnaise with lemon; add chopped gherkins and capers. Put in the bottom of each shell a little made mustard and a sprig of cress; on top of this lay an icy cold oyster, cover with the mayonnaise and sprinkle with a tiny dust of cayenne.

KATZENJAMMER SALAD

DRY a dozen large oysters, dip in cracker-crumbs and fry in hot olive-oil; drain on blotting paper and then lay flat on a plate and put on ice. Whip until stiff a half-cupful of sour cream; add the yolks of two beaten eggs, salt, dry mustard and sugar to taste. Whip all together; add a teaspoonful each of olive-oil and lemon-juice. Rub the salad bowl with a slice of onion and line with lettuce. Cut the oysters in halves and mix with a cupful of finely minced crisp white celery; heap these in the center; pour over the dressing and serve.

❧ ŒUFS ❧

CUT hard-boiled eggs in halves the round way; remove the yolks and rub them smooth in a bowl; add parboiled oysters cut small and mayonnaise dressing enough to beat the mixture smooth and creamy. Fill the whites with this and put them on the ice. When ready to serve, make a nest of the tender crisp leaves of lettuce, lay the eggs in this, decorate with cut lemon and serve with mayonnaise dressing. Pass with them rolled brown bread sandwiches.

❧ PICKLED ❧

SCALD the oysters in their own liquor, with a little water added, till they are plump. Skim them out and drop in a bowl of cold water; rinse well and put them one by one, with a fork, in glass jars. Boil an equal amount of the oyster liquor and vinegar with whole peppers, mace, and salt; skim the top and let get cold before filling the jars with it.

❧ SALAD TARTARE ❧

PARBOIL the oysters in their own liquor; lift out carefully, lay flat on a plate and put on the ice till thoroughly chilled. Make a cupful of mayonnaise dressing; add to it a quarter of a cupful each

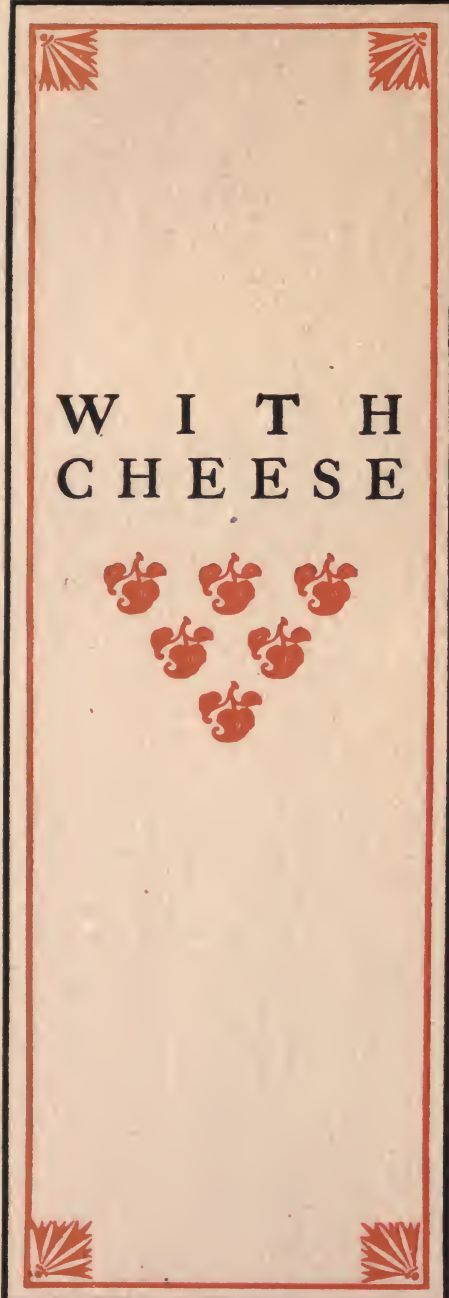
of chopped olives, pickles and capers and a tablespoonful each of chopped onion and parsley. When ready to serve place the oysters on crisp lettuce leaves and the mayonnaise tartare heaped on top.

❧ SPANISH SALAD ❧

PICK over two dozen oysters, dry them carefully and put them on the ice. Rub the yolks of six hard-boiled eggs, with a fork, till they are dry and mealy; add a teaspoonful of melted butter, two tablespoonfuls of vinegar, a tablespoonful of tomato catsup, a little salt and a teaspoonful of Gebhardt's Eagle Chili powder; mix thoroughly, squeezing in the juice from half a lemon. Toss the oysters up in this sauce and serve them on shredded celery garnished with celery tops.

❧ SPICED ❧

SCALD the large selected oysters in their own liquor till plump; skim them out, plunge in cold water and lay smooth on a flat platter to cool. Strain the liquor and add enough cider vinegar and white wine to make liquid enough to cover the oysters; return to the fire and boil up with whole peppers, cloves, allspice and mace; skim the top carefully. Lay the oysters smoothly in a deep dish and strain the scalding liquor over them. The next day they are ready for use.



W I T H
C H E E S E



✽ À L'ECAILLE ✽

CLEAN the deep shells of twelve large oysters; wipe dry and butter them. Melt a tablespoonful of butter; add two tablespoonfuls of Parmesan cheese and stir till melted; add a little of the strained liquor from the oysters, a teaspoonful of lemon-juice, salt and cayenne. Beat the yolk of one egg with a tablespoonful of cream and add, stirring continually; remove instantly from the fire. Put a spoonful of the sauce in each shell, place an oyster on top, sprinkle with fine bread-crumbs, grated cheese and bits of butter. Bake in a quick oven just long enough to brown. Serve at once and pass with them thin brown-bread-and-butter sandwiches.

✽ AU FROMAGE ✽

TOAST some narrow strips of bread on one side only; on the untoasted side of each strip place two large fat broiled oysters. Melt a tablespoonful of butter and add two of grated cheese and stir continually until melted; add gradually the yolk of one egg beaten with a quarter of a cupful of thin cream; season with salt and Tabasco and stir until smooth. Remove immediately and pour a little of the sauce over each oyster. Serve

at once with quarters of lemon by the side. This sauce is sufficient for ten fingers of toast, with two oysters on each finger.

❖ COQUILLES ❖

WASH and dry the oysters and place each one in a small silver or china scallop shell. Season with salt and paprika and cover thickly with grated Parmesan cheese. Scatter finely minced parsley over the top and add a teaspoonful of champagne to each one. Put in a hot oven and quickly brown. Serve at once very hot.

❖ CZAR'S OWN ❖

SIFT three-quarters of a cupful of flour and mix with it two tablespoonfuls of grated Parmesan cheese; add salt and cayenne and work into a stiff paste with the yolk of an egg. Roll out thin and cut into little rounds about two inches in diameter; place on a buttered pan and bake a golden brown. Have some thin slices of boiled tongue, heat them in a little butter and place one on each biscuit. Heat twelve large oysters in a little of their own liquor, sprinkle with lemon-juice, salt and cayenne. Mix a tablespoonful of anchovy paste with one of grated Parmesan cheese, spread a little on the slices of tongue and place an oyster in

the center of each. Bake in a hot oven for a few moments. Garnish with sprigs of parsley and serve cold-slaw with them.

⌘ ORGIE ⌘

WASH, drain and dry the oysters. Butter the bottom of a shallow baking-dish and spread thickly with the oysters; sprinkle with dried cèpes powder and season with salt and cayenne. Have some very fine bread-crumbs that have been fried in olive-oil; mix with them double the quantity of grated cheese and cover the top of the oysters. Pour over a gill of champagne and brown in a quick oven.

⌘ TALMOUSE ⌘

PUT a quart of oysters that have been carefully looked over, with their own liquor, which has been strained, in a double-boiler and cook to just boiling point; remove and drain through a sieve. Thicken a cupful of this liquor with two tablespoonfuls of flour creamed with two of butter and cook for three minutes; add a gill of cream, salt, cayenne and a tablespoonful of grated cheese; when this is smooth and hot add the drained oysters and remove from the fire. Butter a small shallow baking-dish and turn the mixture

in, covering the top with a thin layer of bread-crumbs and grated cheese, mixed. Place on the upper grate in a brisk oven and bake fifteen minutes. Serve the moment it is taken from the oven.

⌘ TARANTO ⌘

STEW an ounce of macaroni until tender in a half-pint of good stock; strain and chop rather fine. Melt a tablespoonful of butter in a saucepan; add the macaroni, two tablespoonfuls of grated Parmesan cheese, a half-gill of cream, seasoning and a dozen large oysters cut in halves or two dozen small oysters. Stir and heat through, but do not allow to boil. Turn into small shallow ramekins, sprinkle the top with bread-crumbs and grated cheese and brown in a hot oven. Serve very hot.



WITH
MUSH-
ROOMS



AT THE SIGN OF THE TANKARD

STRAIN the liquor from a quart of oysters and put half of it on in a saucepan to heat. Peel and wash a quarter of a pound of fresh mushrooms; chop them, squeeze out the water and add to the oyster liquor; add a tablespoonful of butter, a gill of Madeira wine and a saltspoonful of salt and paprika mixed; cook three minutes; add the oysters and cook two minutes more. Lift the oysters out with a fork and arrange in individual shells. Strain the gravy; reheat and pour slowly over the beaten yolks of two eggs, stirring constantly; fill the shells with the gravy, sprinkle the top with bread-crumbs and bits of butter and brown in the oven for three minutes.

❖ ESPAGNOL ❖

PREPARE a half-pound of mushrooms and cook in a cupful of clear stock with two teaspoonfuls of chopped parsley; thicken with two teaspoonfuls of flour worked in two of butter. Add a dozen oysters and let just come to a boil. Dish on diamonds of fried bread, squeeze the juice of half a lemon over them and serve.

❖ KABOBS ❖

BLANCH two dozen large fat oysters in their own liquor; lift out carefully and drain. Cook a small onion, a dozen mushrooms and a spoonful of parsley, all chopped fine in a tablespoonful of butter; add two tablespoonfuls of flour and stir till smooth; move to the back of the stove and add the beaten yolks of three eggs, one at a time, taking care they do not curdle. Remove from the fire and drop the oysters in, covering each completely with the sauce. String four skewers with six oysters each, basting with the sauce wherever it does not adhere; let them cool, then roll each skewer in abundant cracker meal and fry two minutes in very hot deep fat. Serve on a folded napkin, one skewer to each person.

❖ KROMESKIES ❖

PARBOIL two dozen oysters and chop fine; return to the saucepan with four tablespoonfuls of cream, a half-dozen mushrooms chopped fine, the breast of a boiled chicken chopped fine and a half-cupful of minced ham; season with a tablespoonful, mixed, of minced parsley and thyme, a teaspoonful of minced onion, pepper and salt. Mix well and cook through; thicken with a tablespoonful of butter creamed with two of

flour and the last thing add the beaten yolks of two eggs. Remove from the fire and when cold and firm roll into cylinders about two inches long, wrap in thin slices of parboiled bacon, dip in egg batter and fry in boiling fat. Garnish with parsley and serve very hot on hot plates. Pass with them thin rye bread and butter.

❖ NEWBERRY ❖

PICK over a dozen large oysters and put in a pan with a teaspoonful of butter, a sherry-glass of Rhine wine and seasoning of pepper and salt; cook until the oysters begin to crimp and then turn into a bowl. In the pan put a teaspoonful of butter, a half-gill of sliced mushrooms, one fine sliced truffle and a half gill of mushroom liquor; cook five minutes. Mix the yolks of two eggs with a half-gill of cream and add to the mushrooms. Drain the oysters and add, stirring until it just boils; season with cayenne. Serve with finger rolls.

❖ VENDOME ❖

PUT fifty oysters, without liquor, in a hot pan and let just heat through; then drain. Melt two tablespoonfuls of butter in a saucepan; add a quarter of a

pound of mushrooms, some parsley and shallots, all chopped fine; cook slowly seven minutes. Sprinkle in a tablespoonful of flour; stir until blended then add a half-glass of bouillon and a half-glass of white wine. Cook a half-hour, uncovered; add the oysters and let just come to a boil. Serve in individual dishes.



W I T H
P O T A T O E S



❖ BURBANKS ❖

SELLECT twelve smooth potatoes of medium uniform size and bake. When cooked, make a horizontal incision on the flat side of each potato so as to make a cover and dig out the inside. To the dug out potato add cream, butter, salt, pepper and a few drops of onion juice and beat till light and creamy. Scald five dozen oysters in their own liquor; lift them out and strain the juice. To the juice add an equal quantity of cream; thicken with flour worked into butter, cook until smooth and season with salt and pepper. Remove to the back of the stove and add the yolks of four eggs beaten up with a tablespoonful of good sherry; stir until smooth and thick, then allow to cool. Into the potato shells put a layer of the prepared potato, then a layer of the sauce and over that a layer of oysters. Put on the potato cover and heat in the oven. Serve on a folded napkin.

❖ CACHÉE ❖

SEASON mashed potatoes with butter, white pepper, salt and a very little cream, not enough to soften it. Strain the liquor from the oysters and pick them over carefully. Make a thick cream sauce; add the strained oyster liquor and when boiling put in the oysters and

cook till the edges curl; remove immediately and add beaten egg, enough to thicken it and stir till smooth. Rinse a tin mould with cold water and line it an inch thick with the hot mashed potato and fill with the oysters to within an inch of the top. Cover with potato pressed down evenly, then turn it from the mould into a wire frying-basket; cover with beaten yolk, then with fine bread-crumbs and plunge in deep boiling fat till nicely browned.

⌘ EN BARRIÈRE ⌘

TAKE a pint and a half of well-seasoned mashed potatoes and make a miniature, smooth wall around the inside rim of a flat baking-dish; brush over with beaten egg and brown in the oven. Make a sauce of the strained liquor from a quart of oysters, a tablespoonful of butter, a half-pint of cream, two tablespoonfuls of flour, salt, cayenne and a half-teaspoonful of mace. As it boils add the oysters and cook till the edges crinkle. Turn into the potato barrier and serve.

⌘ SCONES ⌘

PEEL and boil five medium sized potatoes; drain and mash; seasoning with salt, pepper and two tablespoonfuls of

butter; whip up with a wire egg-beater until light and creamy. Mix in a pint of small oysters or large ones cut small and turn out on a floured moulding-board; roll out a half-inch thick and cut with a biscuit-cutter. Brush over with melted butter and dip in beaten egg seasoned with pepper and salt. Fry in a little hot olive-oil or melted butter on a griddle. Have both sides a rich brown.

❀ SURPRISE ❀

SEASON two cupfuls of mashed potato with two tablespoonfuls of rich cream, two of butter, a half-teaspoonful of salt, dash of celery salt and a little paprika; whip with a wire egg whip until light and fluffy. Form into little round pats with two oysters hidden in each. Dip in beaten egg, seasoned, roll in fine bread-crumbs and bake in a hot oven; baste occasionally with melted butter. In serving place a sprig of parsley on each one.



W I T H
O T H E R
T H I N G S



❧ BOULETTES ❧

STRAIN the liquor from a pint of large oysters; add a little water and put on to boil with a slice of onion, bit of mace and a sprig of parsley; after it has boiled for five minutes put in the oysters and allow them to just come to a boil; lift them out with a fork and lay them flat to cool. Mix a half-cupful of flour with two tablespoonfuls of butter; season highly with salt and cayenne; add a half-cupful of the white meat of a chicken, cooked and chopped fine; strain the oyster liquor in and add enough cream to make a thick batter; cook for ten minutes, then remove and cool. Dry each oyster in a napkin; cover completely with the batter and let dry for an hour or two; then dip in egg and crumbs and fry a delicate brown.

❧ CHOUROUTE ❧

PLACE in a shallow baking-dish, alternate layers of cooked sauerkraut and oysters, starting and finishing with sauerkraut. On top place a few strips of fat bacon. Cook in a quick oven about half an hour.

❖ CUTLETS ❖

USE a pint of oysters and a cupful of finely chopped cooked chicken. Strain the liquor from the oysters, wash them, pick over carefully and chop or cut into tiny pieces. To the strained liquor add two tablespoonfuls of fine cracker-crumbs, the chicken, oysters and seasoning of pepper and salt. Put a tablespoonful of butter in a pan, when melted stir in a tablespoonful of flour till smooth; add the oyster mixture and cook three minutes, then two eggs beaten with a little cold water and stir for a moment longer. Remove from the fire and spread on a buttered platter; when cool shape into cutlets. When ready to serve dip each cutlet in beaten egg then in fine cracker-crumbs and fry a light brown.

MACARONI SANDWICH

BREAK a half package of macaroni into short lengths and boil in salted water twenty-five minutes, or until tender; then hold the dish under the cold water faucet and gently lift and turn the macaroni until the outer coating of paste is dissolved and the water is perfectly clear. Put a layer of macaroni in a shallow baking-dish and sprinkle with salt, pepper and bits of butter. On this put a layer of oysters, freed from all bits of shell

and carefully cleaned; sprinkle with cayenne, salt and grated lemon peel; over this a second layer of macaroni. Pour over all a small cupful of cream, dot the top with bits of butter and brown in a quick oven.

❧ POTPIE ❧

BOIL in a pint of chicken or veal broth an ounce of ham or salt pork and an onion minced fine; season with pepper, salt and butter. Add the strained liquor from a pint of oysters and drop in a half-dozen dumplings; cover closely and cook twenty minutes without removing the cover. Add the oysters and cook till the edges curl. Lift out each dumpling, lay the oysters on them and strain the gravy over all. Sprinkle a teaspoonful of minced parsley over the top.

❧ QUENELLES ❧

PUT a heaping tablespoonful of fine bread-crumbs with four tablespoonfuls of cream in a saucepan and cook to a smooth paste; add the breast of a cooked fowl, ground fine through a meat chopper, a tablespoonful of butter, the beaten white of an egg, salt, white pepper and a grating of nutmeg; mix thoroughly and set away to cool. Dry two dozen oysters on a soft towel; season with salt and

pepper, roll in fine crumbs and lay flat on a dish. Divide the forcemeat into twelve equal parts, spread evenly on twelve oysters; lay the other twelve oysters on the first dozen, pressing gently to make them stick. Beat the yolks of two eggs and one whole egg and season with pepper and salt; dip the prepared oysters in this, roll in bread-crumbs, being careful to cover every bit; place in a frying-basket, plunge in hot fat and brown. Serve with a brown Madeira sauce.

❖ ROGNONS ❖

HAVE fresh beef kidneys freed from skin and soak an hour in salted water. Core and cut them in thin small slices crosswise; put them in hot melted butter, seasoned with paprika, salt and lemon-juice and just heat through. Take from the fire and arrange on skewers alternately, with large oysters that have been wiped dry. Broil over a slow fire; baste with a little of the hot seasoned butter. Serve on a bed of hot Saratoga chips.

❖ SAUSAGES ❖

SCALD two dozen oysters in their own liquor, cool and chop fine; mix with them five ounces of bread-crumbs and three ounces of finely chopped suet. Season with

salt, pepper and a grating of nutmeg; bind with a beaten egg and set away for two hours to cool and get firm. Flour the hands and make up into little sausage cakes and fry in butter or hot olive-oil. Serve with them shredded celery and brown bread and butter.

❖ SCALLOPED PIE ❖

WASH a pint of fresh scallops in cold water; drain and dry them in a napkin. Cut a few thin slices of fat bacon in strips, insert the ends in a larding needle and lard the scallops with them; dredge with flour. Wash a quart of large selected oysters and strain the liquor. Line a baking-dish with puff paste, fill with the scallops and oysters in alternate layers, adding generous lumps of butter rolled in flour. Season with salt, pepper and a dash of mace; pour over the oyster-liquor, cover with a top crust and bake forty minutes in a moderate oven.

❖ VILLEROI ❖

CHOP the cooked breast of a fowl and add half the quantity of uncooked fat salt pork, minced very fine. Mix with these, beating smooth, a few chopped truffles and seasoning of pepper and salt. Lay the oysters, the largest obtainable, on a cloth

and with a sharp knife inserted at the edge, make an opening up and down; fill with the truffle mixture. Roll each one in flour, then dip them in beaten egg and then in the flour once more. Arrange smoothly in a frying-basket; plunge them in boiling fat and fry a golden brown. Remove, drain on a hot cloth and serve on pieces of toast.



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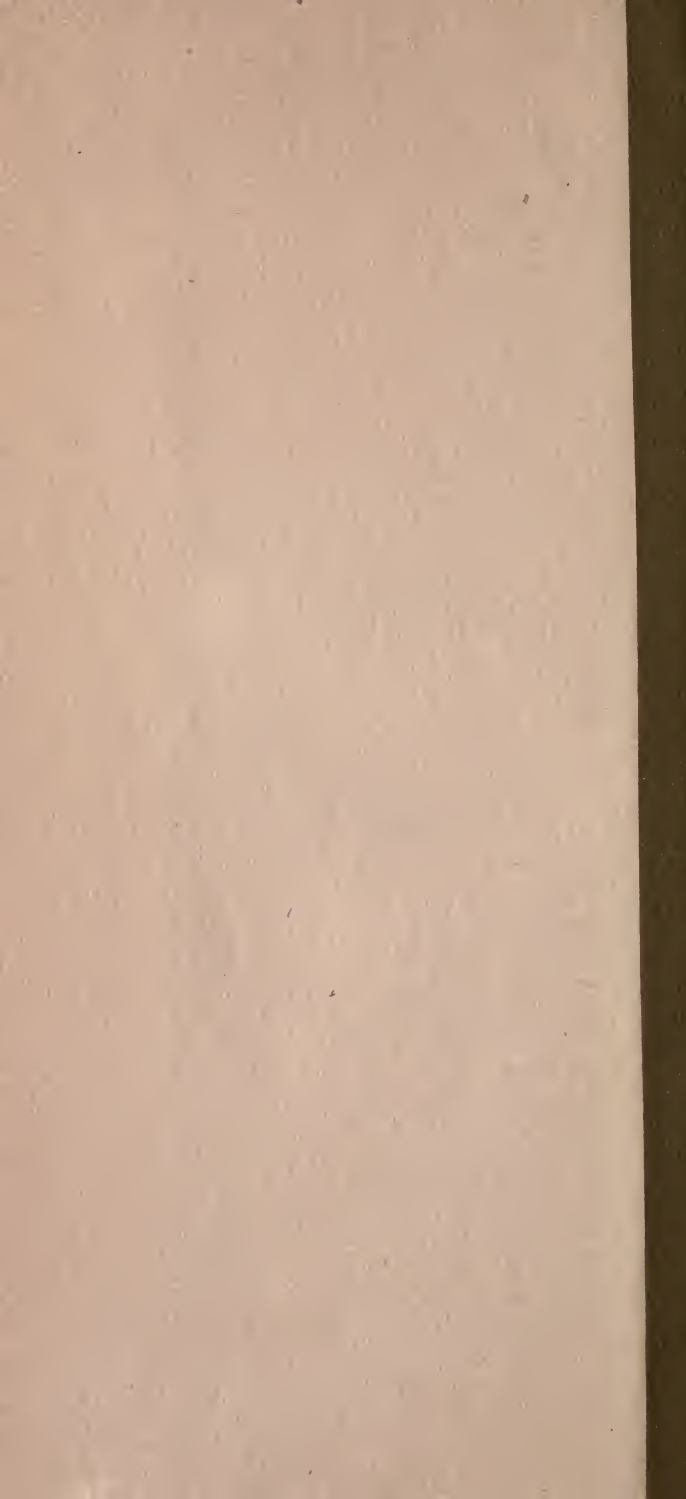
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