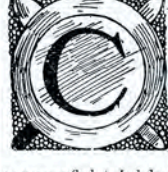


CLAMS, OYSTERS AND LOBSTERS

HOW TO MAKE DISHES OUT OF THESE WHEN THEY ARE CANNED



CANNED clams, oysters and lobsters, provided they are fresh, can be put to a great many uses, and not a few most palatable dishes can be made of a can of each. As a few examples, we give the following, which have the endorsement of

successful trial by experienced housewives :

CLAM SOUP

ONE can of clams drained from the liquor. Chop the clams very fine and set them aside; strain the liquor to free from sediment. Fry half an onion in an ounce of butter; add a little chopped celery, a blade of mace, a salted anchovy, six whole peppers and a pint of soup stock. Let it boil slowly half an hour, then strain into a saucepan, add the clams and the liquor, and boil slowly about fifteen minutes; add salt and cayenne. Boil one-half pint of cream and add it to the soup. Mix a small teaspoonful of corn starch in a little cold milk; add to the soup. Pour into a hot tureen and serve.

CLAM BROTH

DRAIN the liquor from a can of clams; to it add an equal quantity of stock, or hot water; boil, season with salt and cayenne, or what is better, two or three drops of tobasco sauce. Add a piece of butter; pour into the tureen. Add a slice of toast, and serve. The clams may be chopped fine and added to the broth, but it is better without them.

CLAMS BAKED WITH BACON

TAKE one can of clams, from which drain the liquor, which can be used for broth. Cut three thin slices of bacon, and freshen by putting them in a pan of cold water, and allowing them to boil. Take from the fire and cut them into dice. Have a small baking dish in which lay a layer of clams, then one of the bacon dice; over this sprinkle a teaspoonful of minced celery; add a dash of pepper. Continue in this way until all the material is used; strew fine bread crumbs over the top, on which place a few pieces of butter; bake in the oven until brown.

FROTHED CLAMS

DRAIN the clams very dry. Take three eggs, separate the whites and yolks, and stir the clams into the yolks; add salt and pepper. Beat the whites to a very stiff froth. Take up a spoonful and place in it a clam; then drop in hot fat for a moment.

OYSTERS SAUTE

DRAIN the oysters in a can from the liquor, which heat in a flat pan. Toast several slices of bread, dip quickly in the hot liquor and lay on a hot platter. In a frying-pan melt a small piece of butter, and when very hot put in the oysters, turning them constantly with a knife. They will take about a minute to cook. Spread them on the toast, put a few pieces of butter on top and a drop or two of tobasco sauce. Serve.

LOBSTER SOUP

THE liquor from a can of lobster, a pint of milk and a pint of stock. Heat to boiling in different vessels the milk and stock. Heat the lobster liquor, but do not boil. Pour the stock into the tureen, whisk in the milk, add the lobster liquor, salt, a speck of cayenne and a grating of nutmeg. Whisk thoroughly and serve.

LOBSTER CURRY

OPEN a can of lobster and pour the contents into a bowl; break the meat into small pieces. Put a tablespoonful of butter over the fire, and when melted add an onion cut in fine pieces. When the onion is tender, add a tablespoonful of flour and half a pint of stock; season with a dash of cayenne, salt, a teaspoonful of curry powder and the juice of half a lemon. Cook a few minutes, add the lobster meat and liquor; cook five minutes.

STEWED LOBSTER

DRAIN the lobster from the liquor. Melt an ounce of butter in a frying-pan; add the lobster meat and let it simmer for a few minutes, then add salt, pepper and a very scant half pint of stock, or hot water; cover, and let simmer three-quarters of an hour. Put in a saucepan half an ounce of butter and half an onion, minced; fry brown, and add two sliced tomatoes, or half a cup of canned, three okra pods, sliced, salt and a drop or two of tobasco sauce. Cook fifteen minutes, add the liquor from the can of lobster, and in about five minutes add it to the stewed lobster. Let all cook about five minutes. Add a little lemon juice, and serve.

Besides the above ways, clams and oysters may be fried, escaloped, panned and otherwise treated as when fresh. I have made delicious chowder from canned clams; but great care is needed to properly proportion the other ingredients to the clams.

WOMEN AS MARKET GARDENERS

SO many women who wish to earn their own living have gone into the millinery business, that it has been suggested that some other field of labor might prove more profitable. Women as a general rule are good gardeners, and it is strange that some of them do not go in for fine market gardening. Years ago, before Mrs. Langtry went on the stage, she hesitated which she should do, go in for growing lettuce, cauliflower and asparagus, or play "Pauline" and "Lady Clancarty." She was certain she would succeed in the first, and she felt sure that vegetables from her farm would have a good sale; however, she elected to go on the stage. But why does not some other woman follow her idea, and make the vegetables from Mrs. Brown-Jones' farm the most desirable and the most sought after in the market?