

RECIPES ASK Aunt Daisy ANSWERS

OYSTERS IN SEASON

LET us rejoice that oysters are "in" again. But although it is admitted that a dozen perfectly fresh raw oysters served on the half-shell with a quarter of a lemon nestling beside them, and pepper and salt and thin brown bread and butter within easy reach, represent to most of us the ideal way of serving oysters, yet it must be realised that this is often too expensive a dish for the family. So we must think up some ways in which the aforesaid dozen oysters may serve two or three people, instead of only one. Be sure never to cook oysters too much. Never allow them to boil, only simmer gently, or they will be indigestible and tough. When opening oysters, always save the liquor, and add this to the sauce which is served with them, or to which they are added.

Oysters with Mushrooms

What a piece of good luck that these toothsome foods are in season together. Here is a good recipe:

One cup of oysters, one cup of cooked mushrooms, $1\frac{1}{2}$ cups of milk, 3 tablespoons of flour, $\frac{1}{2}$ teaspoon of salt, 3 tablespoons of butter, 1 teaspoon of onion juice, or a little onion essence, $\frac{1}{4}$ teaspoon of lemon juice, and 2 egg yolks or 1 egg. Drain the oysters and put them into a hot pan. Cook until the edges begin to curl, then remove them on to a hot dish. Make a sauce by adding to the oyster liquor, the juice from the mushrooms, and enough milk to make a pint. Thicken this with the flour blended with the butter, and cook two to five minutes. Add chopped mushrooms, onion juice, lemon juice, and a little salt. Beat the yolks of the eggs; add a little of the hot mixture slowly, then all of it. Add the oysters, and cook over hot water until the sauce thickens, stirring constantly. Remove from the stove and serve at once.

Oysters with Mushrooms (No. 2)

This is a much quicker and easier way of serving them. Make a good white sauce by melting 3 tablespoons of butter, adding 5 tablespoons of flour, and a little pepper and salt, stirring until smooth. Then gradually add $1\frac{1}{2}$ cups of milk, and cook for ten minutes, preferably in a double saucepan. Fry some mushrooms in a little butter—only about a cupful for the above amount of sauce—and add them to the sauce. Heat up 2 cups of oysters in their own liquor until the edges curl, and then add them to the other mixture. Serve them with hot dry toast.

Baked Oysters With Spaghetti

Break about $\frac{1}{4}$ pound of spaghetti into small pieces, and boil it in salted boiling water until it is quite tender, then drain. Scald the oysters in their own liquor, saving the liquor. Butter a baking dish, put in a layer of spaghetti, and then a layer of the oysters, season with salt and pepper, and repeat the layers until all the oysters and spaghetti

are used, finishing with a layer of spaghetti. To the liquor from the oysters add enough milk to make a pint, saving out a small quantity to mix with the flour to make the sauce. Scald the remainder, add the scalded milk to 2 tablespoons of flour moistened with milk, stir well and cook 20 minutes in a double boiler. Remove from the stove, add 2 tablespoons of melted butter, and pour it over the layers in the dish. Top with

Oyster Stew

Make a good rich white sauce, using the oyster liquor with the milk, and flavouring with a bay leaf. When this is thoroughly cooked, let it go just off the boil, and add the oysters and a little lemon juice. Bring barely to boiling point, just long enough to heat the oysters, and serve at once. The oysters will not be toughened in this way.

bread crumbs mixed with melted butter, and bake in a quick oven for about ten minutes—just long enough to brown the bread crumbs.

Oyster Sauteed

Drain sufficient oysters well, season with salt and pepper, and roll in fine bread crumbs. Place two or three tablespoons of butter in a saucepan and when it becomes very hot drop in enough oysters to cover the bottom of the pan. When one side is browned turn the oysters carefully to brown the other side. Add more butter if necessary. Use a thick bottomed saucepan if possible. Serve very hot on toast.

Oyster Casino

Wash and open the oysters. Into each shell put a half teaspoon of strained oyster liquor, a few drops of lemon juice, then the oyster sprinkled with salt and pepper and covered with buttered crumbs. On each lay an inch square of bacon, and put in a hot oven for ten or twelve minutes. Shallow oven ware dishes with the half-shells embedded in

AUNT DAISY'S MAIL BAG

One Of Our Own

Dear Aunt Daisy,

While visiting Greymouth at Christmas time we tasted a most wonderfully flavoured dark fruit cake. Making inquiries we found that some of the ingredients were 6 tablespoons of black currant jam, 1 tablespoon of treacle, 6 eggs, $\frac{3}{4}$ lb. of sugar, and $\frac{3}{4}$ lb. of butter, I think (I am not sure about the quantity of butter). We also learned that the recipe is to be found in a little book compiled by church members of some society in Greymouth.

These are all the particulars that we could procure. Would it be asking too much of you to complete the recipe?—"Dorothy" (Dunedin).

Oh, yes, Dorothy, I recognised the recipe as soon as I read your letter, and smiled to myself, for the recipe is actually one which was given to me by a Link in the Daisy Chain some four or five years ago and which I broadcast. The lady lived at Howick—a lovely little seaside resort just out of Auckland. She had come from Sydney some years before and has since returned there. She was a wonderful cook, specialising in

coarse salt, are very good for this purpose. The salt keeps the shells from tipping during the baking. If the shells are not available arrange the oysters for each portion in a shallow "ramekin"—or small individual dish.

Baked Oysters

This recipe was given me by our much-valued "link" in the Daisy Chain, "Old Bachelor, New Lynn."

For each serving allow 6 or 8 oysters, according to the size. Into each shell put the oysters and pour over them some of the juice, and a few drops of lemon juice, also a dab of butter. Cover with fresh bread crumbs into which is mixed a grating of nutmeg and a pinch of mixed herbs, dot with butter, and bake in a hot oven for about a quarter of an hour, or until light brown. If oysters are a bit scarce mix in a little cold boiled fish of any sort, nicely chopped up.

Oysters with Gherkins

Use the above recipe, and then, after the oysters are heated, take them out of the sauce and place them on squares of dry toast; add some chopped gherkins to the sauce and pour a little over each square. Serve at once.

Fried Oysters

Just scald the oysters in their own liquor, drain them thoroughly on a cloth, and roll them in seasoned bread crumbs or dip them in batter. Then fry in deep boiling fat till light brown—about three to five minutes will be enough.

cakes and pastries, and sent me several recipes. This one we called "Howick Christmas Cake," and I included it in two of my Cookery Books. It is best for the jam used to be home-made, she told me; and several of our Chain said that the tablespoonfuls must be only moderate ones. This is the recipe: Three-quarters of a pound of butter, $\frac{3}{4}$ lb. of sugar, 1 lb. of flour, $\frac{3}{4}$ lb. of raisins, $\frac{3}{4}$ lb. of sultanas, $\frac{3}{4}$ lb. of currants, $\frac{1}{2}$ lb. of peel, $\frac{1}{2}$ lb. of preserved ginger, 6 eggs, $\frac{1}{4}$ lb. each of walnuts and almonds, $\frac{1}{2}$ teaspoon of salt, 1 small teaspoon of baking soda—NO cream of tartar, 1 tablespoon of treacle, and 6 tablespoons of black currant jam. Cream the butter and sugar. Beat the eggs well and add separately. Add the soda to the flour then sift into the creamed mixture, then add the fruit and treacle, and lastly the jam. Sift some of the measured flour over the fruit before adding to the mixture. Cook in a slow oven 320 degrees for about 5 hours.

She also sent me this Almond Cake, which is really extra special, and contains no baking powder.

Half a pound of butter, $\frac{1}{2}$ dessert-spoon of golden syrup, a small cup of sugar, 4 eggs, 1 lb. of mixed fruit, $\frac{1}{4}$ lb. of flour, $\frac{1}{2}$ lb. of ground almonds, essence of vanilla, and also lemon.

Cream the butter and sugar, add the eggs one by one, then the syrup, ground almonds, and lastly flour and essence. Cook in the ordinary way.

Discoloured Knife Handles

Dear Aunt Daisy,

I wonder if you would mind telling me how to clean the handles of some fish knives and forks. They were a wedding present to mother in 1899 and as they came in a very good box and the silver is obviously of the best quality, I think the handles would probably be of ivory—unless you happen to know that pure ivory is not usually used for such things. However, as they have been shut up for a long time and are very seldom used they have discoloured in the same way as piano keys. Mother is giving them to me for a present when I am married and naturally I want to remove the discoloration if possible. Would you tell me what to do? We are subscribers to *The Listener* so I can watch for your reply through there.—"Jaiburn."

I don't think you will be able to get the handles of your beautiful cutlery quite like new again. Old ivory is always a little yellow, isn't it? But you will be able to do a good deal with a paste of French chalk and lemon juice. Leave it on for an hour and then wipe off and polish with a silk handkerchief. A paste of cream of tartar and peroxide is also good—or you can use peroxide with the

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