

UNITED STATES OF AMERICA

SELECTED AMERICAN OYSTERS

BY TOWNSEND BROTHERS, NEW YORK

EMERELY ACCORDING TO ACT OF CONGRESS IN THE YEAR 1842 BY TOWNSEND BROTHERS IN THE U.S. DISTRICT COURT IN THE SOUTHERN DISTRICT FOR NEW YORK.

DIRECTIONS.

Take the liquor from the can; add a little water, or milk, if required; put it in a stewpan and let it boil; season with pepper, (and salt if necessary,) put in the Oysters, and let them remain over the fire one minute; turn them into a dish on some well buttered toast and send them to the table hot.

For Oyster Fritters.—Make a batter of eggs beat light, add flour or grated bread, mix the Oysters carefully with the batter, season with nutmeg, mace, or any other spice that may be agreeable to the taste: fry them brown in either butter or lard, and send them to the table hot.

They may be served up in Pies, or Seasonings for Turkeys or in any way the fancy or taste may suggest.

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