

# Many Methods by Which Finer Flavor of the Oyster Can Be Brought Out; Right Seasoning

"Oysters are in season." Everywhere we see the sign—in store windows and on walls of restaurants, an admirer of the succulent bivalve comments. I began my season early, to be exact, in August, on the Brittany coast, where I consumed them by the dozen in their raw form.

As good as they tasted to me then, with their high flavor, the American oyster tastes better to me now. How large even the blue points seem and how delightful it is to have them on their beds of ice! I can hardly decide whether to eat them without extra seasoning or to take the cocktail sauce which by contrast brings out their flavor so well. Did I tell you that even in the small coast towns of France a bottle of ketchup—a bottle of well-known American brand—came to the table with the vinaigrette sauce and the whole spices which always accompany oysters over there. If you like, you can make up your own cocktail sauce then and there.

Our American oysters have the double advantage of being satisfactory both for raw service and for cooking. How good an oyster stew tastes on a chilly day, and how easy it is to make, and yet not everyone knows how to produce it in its perfect form. I think I prefer the method used by one of New York's most famous oyster bars.

I cook the oysters just a moment, just long enough to curl the edges, then add the milk, which should be rich milk with at least its full quota of cream, season it with just enough salt and paprika and let it cook just long enough to heat thoroughly. Creamed oysters should be prepared with much the same method. The liquor which develops as the oysters curl should be used to make up the quantity of milk needed to dilute the mixed butter and flour which is the foundation of the standard white sauce.

A little minced raw celery added with the oysters and merely reheated with them, gives an extra note of flavor which you will like, I am sure. For a change, try a brown sauce without celery.

Creamed oysters are also the basis for that popular American invention, oyster pie. You may line your tin with pastry or use only a top crust, which in any case should be baked with the oysters in a very hot oven, both for the sake of the pastry and for the sake of the oysters, which must not be overcooked. You know, undoubtedly, that overcooking toughens oysters. This is one of the reasons why very hot fat must be used for frying them after they have been crumbed or dipped in batter. To make sure that fried oysters are soft for serving, drop them onto soft

paper as you take them out of the fat, and you will have them crisp and dry, as well as tender.

The hot oyster canape, for which I am giving you the recipe, makes a good introduction to dinner.

- Oyster Bisque.**
- 24 oysters
  - 4 cups milk
  - 1 slice onion
  - 2 stalks celery
  - Sprigs of parsley
  - Bit of bay leaf
  - 1/4 cup butter
  - 1/2 cup flour
  - Salt and pepper

Clean and pick over oysters, reserve liquor, add oysters chopped, heat slowly to boiling point and put through a coarse strainer. Scald milk with onion, celery, mace, parsley and bay leaf; remove seasonings and add butter and flour blended together. Stir until thick and smooth over the hot water. Add the strained oysters and season with salt and pepper. If too thick add more milk.

**Oyster Canape.**  
Wrap strip of bacon around each oyster, skewer and broil very slowly until bacon is crisp and brown. Serve hot on rounds of toasted bread, garnish edge with white of hard-cooked egg, chopped fine, and mixed with ketchup and a few drops of onion juice.

- Oysters Manhattan.**
- 24 oysters
  - 2 tablespoons butter
  - 1/4 teaspoon paprika
  - 1/4 teaspoon salt
  - 1/4 tablespoon minced parsley
  - 1/4 tablespoon minced onion

Have oysters freshly opened. Cream the butter, add the rest of the ingredients. Divide this mixture and put a bit on each oyster. Then cover each oyster with a small slice of bacon. Set shells on baking tin in a hot oven, 450 degrees F., cook about twelve minutes, or until bacon is crisp. Serve at once with sliced lemon.

- Quick Meal.**
- Creamed oysters on toast
  - Celery
  - Potato chips
  - Radishes
  - Corn paprika
  - Green apple pie

The business woman housekeeper welcomes oysters in season, as it gives her an extra food which can be prepared easily and quickly. I am sure that she can prepare the meal suggested for tonight in practically no time if she knows a place where she can find an apple pie worthy of a place on her table. By the way, did you ever try reheating an apple pie before serving? It does much for the ordinary pie and even a little for the best.

I suggest using the whole-kernel corn, dressed with butter and paprika. Of course you will reheat your potato chips, to insure their crispness and full flavor, when you heat the pie.

- Order of Preparation.**  
Prepare celery and radishes  
Open can of corn and dress  
Prepare oysters  
Make toast  
Heat potatoes and pie  
Make coffee

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**Discovery May Lead to Victory Over Cancer**

The growth of the human infant, the chick in the egg, bacteria and the toad can all be represented by the same mathematical equation. Dr. Norman C. Wetzel, associate professor of pediatrics at Western Reserve University Medical school, told the National Academy of Sciences.

Proper interpretation of this mathematical equation of growth, Doctor Wetzel said, eventually might lead to conquest of cancer, since cancer was a growth problem—a situation in which body cells grew without restraint. The equation, which is what mathematicians call a second degree differential, represents the relation between heat production and growth, he added.

Four factors, he found, were involved in growth. One encourages growth, a second retards or inhibits growth, the third is the net external work of growth. He calls the fourth the "coefficient of inertia growth." In cancer, Doctor Wetzel said, it was evident that the factor which retarded growth was not operating.

He urged that medical science embark on a study of the influence of various hormones, vitamins and the like, with a view to fitting them into their proper places in the equation of growth.—David Dietz, Scripps-Howard Science Editor, in the Cleveland Plain Dealer.

**Few Radios in China**  
Col. T. T. Chung, Chinese wireless commissioner, estimates there are no more than 40,000 radio sets in all of China, which has a population of more than 400,000,000.

## Life in Crowded City Leads to Individualism

The effect upon the human race of the clattering together in huge cities is not easy to foretell, says a writer in the Montreal Herald. I know, of course, that in the woods where trees crowd together too closely they grow up slender and spindling, to the loss of rugged strength. I suppose it is true that the human race likewise deteriorates when crowded together too closely. But on the other hand there should be advantage. If knowledge is power cities should develop power, for knowledge of man by man is exceedingly possible where men are thrown closely together. Mutualities ought to grow, the pressure of numbers should weld people together in closer communion. As a matter of fact it does not. People in the back settlements are much more friendly than those in the towns. There is probably more ignorance about worth-while things in the city than in the country, certainly as much if not more selfishness. Curiously enough, the city seems to promote individualism more than does the country. The city individual lives to himself. He does not know nor care to know his next door neighbor. He will deal with a merchant for 20 years without knowing him. He is concerned with the promotion of his own interests. And that is not good for a person or for his world. Individualism can never better the race very much. Nothing can but co-operation. Country folk are learning that more quickly than town-folk.

**You Know It**  
Love is like the toothache—when you've got it nobody has to tell you.

## THEIR OWN FAULT?

There are men who seem to provoke the question, "How did you succeed in becoming profoundly homesely?" For it is manifest that much of their uncomeliness is their own doing.—Exchange.

## TIME FOR DISCARD

When a rule of etiquette adds nothing of value to beauty, to comfort, to ease or to happiness, it may be set down as a useless rule which may as well be thrown into the discard.—Emily Post.



# "SIMONIZ Made the Finish Last Longer!"

Simoniz your car. Then notice how much longer the finish lasts. Fifty or even a hundred thousand miles are nothing to a Simonized car. Simoniz protects the finish in all weather and makes it stay beautiful. So, always insist on Simoniz and Simoniz Kleener for your car.

MOTORISTS WISE

# SIMONIZ

The new improved Simoniz Kleener quickly restores the lustre to dull cars. Simoniz, too, is easy to apply and it keeps the finish beautiful for years.

## Try Faster Way to Relieve Your Colds

Medical Discovery Bringing Almost Instant Relief to Millions



1. Take 2 BAYER Aspirin Tablets. Make sure you get the BAYER Tablets you ask for.



2. Drink a full glass of water. Repeat treatment in 2 hours.



3. If throat is sore, crush and stir 3 BAYER Aspirin Tablets in a third of a glass of water. Gargle twice. This eases throat soreness almost instantly.

### REMEMBER DIRECTIONS

The simple method pictured here is the way many doctors now treat colds and the aches and pains colds bring with them!

It is recognized as a safe, sure, QUICK way. For it will relieve an ordinary cold almost as fast as you caught it.

Ask your doctor about this. And when you buy, be sure that you get the real BAYER Aspirin Tablets. They dissolve (disintegrate) almost instantly. And thus work almost instantly when you take them. And for a gargle, Genuine Bayer Aspirin Tablets disintegrate with speed and completeness, leaving no irritating particles or grittiness.

BAYER Aspirin prices have been decisively reduced on all sizes, so there's no point now in accepting other than the real Bayer article you want.

**NOW 15¢**  
PRICES on Genuine Bayer Aspirin Radically Reduced on All Sizes

And Grouchy Some people broaden as they age, others merely grow fat.

Knows Himself A great man marvels that the world calls him great.

## How Calotabs Help Nature To Throw Off a Bad Cold

Millions have found in Calotabs a most valuable aid in the treatment of colds. They take one or two tablets the first night and repeat the third or fifth night if needed.

Second, Calotabs are diuretic to the kidneys, promoting the elimination of cold poisons from the blood. Thus Calotabs serve the double purpose of a purgative and diuretic, both of which are needed in the treatment of colds.

How do Calotabs help Nature throw off a cold? First, Calotabs are one of the most thorough and dependable of all intestinal eliminants, thus cleansing the intestinal tract of the germ-laden mucus and toxins.

Calotabs are quite economical; only twenty-five cents for the family package, ten cents for the trial package. (Adv.)

**For Itching Rashes Use Cuticura Ointment**

It soon brings relief and promotes healing. Because of its absolute purity and mildly antiseptic properties, it is unsurpassed in the treatment of rashes, red, rough skin, itching, burning feet, chafings, chappings, irritations, cuts and burns. No household should be without it.

Price 25c and 50c. Sold at all druggists.

## Along came Ruth

**DICK, I HATE TO DROP YOU FROM THE TEAM— BUT YOU'LL NEVER MAKE AN ATHLETE UNTIL YOU GET RID OF THAT BAD TEMPER!**

**SAY—WHAT IS THIS, ANYHOW— A BASEBALL TEAM OR A COURSE IN SOCIAL GRACES?**

**RUTH, IF YOU'D MARRY ME I'D QUIT COLLEGE TOMORROW AND GO TO WORK!**

**WHO IS SHE TO BE PARTICULAR? WHEN SHE REFUSES TO MARRY YOU THE LUCK IS ALL ON YOUR SIDE!**

**I'D MARRY YOU IN A MINUTE, DICK, IF YOU WEREN'T SUCH A GROUCH. BUT I REMEMBER WHAT MOTHER WENT THROUGH BECAUSE OF DAD'S BAD DISPOSITION!**

**OF COURSE THERE WAS SOME EXCUSE FOR FATHER, HE HAD HEADACHES AND INDIGESTION ... AND DIDN'T SLEEP WELL.**

**WHAT A WOMAN! WHEN HER FATHER HAD 'EM SHE WAS SORRY FOR HIM ... WHEN YOU HAVE 'EM SHE'S GLAD OF IT!**

**GOOD GRIEF, RUTH... DON'T YOU REALIZE I HAVE 'EM, TOO?**

**YOU PROBABLY HAVE COFFEE-NERVES! WHY DON'T YOU GIVE UP COFFEE, LIKE DAD DID, AND SWITCH TO POSTUM FOR 30 DAYS?**

**CURSES! I'VE LOST ANOTHER VICTIM! CONFOUND THAT MEDDLING CO-ED!**

**WELL...IT MUST HAVE HELPED YOUR DAD... HE'S CERTAINLY NOT GROUCHY NOW! I BELIEVE I'LL TRY IT!**

**LATER**

**RUTH, LOOK! I'VE BEEN VOTED THE MOST VALUABLE PLAYER ON THE TEAM!**

**THE COACH TOLD ME, DICK, AND SINCE YOU SWITCHED TO POSTUM I'VE BEEN THINKING YOU'LL MAKE AS GOOD A HUSBAND AS YOU HAVE AN ATHLETE!**

**"I NEVER dreamed coffee could have such an effect on me ... although I knew it was bad for children!"**

**"Oh, coffee disagrees with lots of older people. The caffeine in coffee gives 'em indigestion, upsets their nerves and keeps 'em awake nights!"**

If you suspect coffee disagrees with you ... try Postum for 30 days. Postum contains no caffeine. It is simply whole wheat and bran, roasted and slightly sweetened. Easy to make, and costs less than 1/2 cent a cup. It's a delicious drink, too ... and may prove of real value in helping your system throw off the ill effects of caffeine. A product of General Foods.

**FREE—Let us send you your first week's supply of POSTUM... Free! Simply mail the coupon.**

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Send me, without obligation, a week's supply of Postum.

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When you are footsore a Baking Soda foot bath will soothe and refresh your weary feet ... To cleanse the throat and remove accumulated mucus, gargle thoroughly with a solution of our Baking Soda, two teaspoonfuls to a glass of water ... A product of eighty-eight years' experience, our pure Soda has many remedial uses ... It is obtainable everywhere in convenient sealed containers for just a few cents. Mail the coupon today.

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PLEASE SEND ME THE BOOK DESCRIBING USES OF BAKING SODA ALSO A SET OF COLORED BIRD CARDS (PLEASE PRINT NAME AND ADDRESS)

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