

THE LADY'S ASSISTANT

BY CHARLOTTE MASON | PUBLISHED IN 1775

A few original recipes from 18th-century English cooking and historical foodways.

OYSTERS

OYSTER STEWED

Wash them in their own liquor, strain them; put them into a sauce-pan with some white pepper pounded, a little beaten mace, a little cream, a piece of butter mixed with flour; stir this until it boils; throw in the oysters, simmer them until enough; add salt, if wanted: toasted sippets round the dish.

OYSTER LOAVES

Stew them as above, fill little Dutch loaves with them.