

## Baked Oysters

- 3 Dozen Oysters
- 3 Cupfuls of Milk
- 3 Cupfuls of Breadcrumbs
- $\frac{1}{4}$  Pound of Cheese
- 1 Heaping Tablespoonful of Butter
- Salt and Pepper

**B**UTTER a fireproof dish and cover the bottom with a layer of the breadcrumbs; lay in twelve of the oysters, sprinkle them lightly with salt and pepper and add a few pieces of butter; cover with grated cheese and a layer of breadcrumbs. Repeat with each twelve oysters. Cover with the milk and let the last layer be a thick one of the grated cheese. Bake in a hot oven for thirty minutes, or until the cheese puffs high and brown. Serve hot.