

Broiled Shad Roe.

Wipe shad roe, sprinkle with salt and pepper. Place on broiler and broil five minutes on one side, then turn and broil five minutes on other side. Be sure to have broiler four inches from flame. Serve with lemon butter made by creaming $\frac{1}{4}$ cup butter and gradually adding one tablespoon lemon juice. Continue creaming until well blanded.