

CREAMED OYSTERS.

FOR creamed oysters drain a pint of small oysters and add them to a cream sauce made as follows:

Two rounding tablespoons of butter; heat and add two level tablespoons of flour and gradually stir in a cup and a fourth of milk. Stir over a moderate fire until it thickens, season to taste with salt and a little minced parsley, add the oysters and let them cook slowly for about five minutes or until the edges curl; oysters cooked too long are tough and fishy. Serve on toast or patty shells.