

Delectable Fish Loaf

1 Can of Tuna Fish
6 Oysters
 $\frac{1}{2}$ Green Pepper
1 Small Onion
1 Egg
 $\frac{1}{2}$ Cupful of Milk

$\frac{1}{2}$ Teaspoonful of Salt
1 Cupful of Soft Bread
Crumbs
A Few Grains of
Cayenne Pepper
Buttered Bread Crumbs

FLAKE the fish with a fork. Chop the oysters, pepper and onion into bits and add to the fish, with the slightly beaten egg, the milk, salt, cayenne, soft bread crumbs, and the oil from the fish can. Mix well, put into a small buttered baking dish, and sprinkle with fine buttered bread crumbs. Bake in a moderate oven of 400° F. until browned, about twenty minutes. Serve with lemon slices or tomato sauce.