

LENTEN OYSTERS.

TAKE ONE PINT of oysters, half a dozen medium sized fresh mushrooms and a green pepper. Peel the mushrooms, slice and saute in butter, parboil the pepper and cut that in thin slices, using one small or half a large pepper.

Mix two level tablespoons of flour with the same amount of melted butter and stir in the liquor of the oysters added to two-thirds of a cup of cream or rich milk. Stir until thick, season with pepper and salt, and stir in the oysters, mushrooms and peppers. Turn into a buttered baking dish, cover with crumbs, and bake in a moderately hot oven for twelve minutes.