

OATMEAL MUSHROOM SOUP is making the rounds of country-club luncheons. Most cream of fresh mushroom soups need to be made with chicken stock in order to make them really delicious. For some reason, however, oatmeal stock seems to take the place of the hitherto necessary chicken stock. The ingredients which you need for this increasingly popular dish are:

½ Cupful of Rolled Oats	2 Cupfuls of
1 Teaspoonful of Salt	Whole Milk
1 Teaspoonful of Finely Minced Onion	4 Tablespoonfuls of Butter
2 Cupfuls of Boiling Water	A Dash of Pepper
½ Pound of Fresh Mushrooms	Whipped Cream, for Garnish

Cook the oatmeal and onion for ten to fifteen minutes in the boiling salted water; rub through a sieve, add the milk and fresh mushrooms, which have been washed, peeled and finely minced, and cook in the top of a double boiler for twenty minutes. Just before taking from the fire add the pepper and butter. Stir thoroughly and serve with a teaspoonful of whipped cream