

Oyster Doddle (Prize Recipe)—Chop $\frac{1}{4}$ pound of fat salt pork and fry slowly until crisp. Add 2 cups of sliced raw potatoes, cover and cook until tender, then add 2 cups of hot milk; cook 5 minutes and thicken with 1 teaspoon each of flour and butter blended together. Put in 3 cups of oysters, 1 teaspoon of salt and $\frac{1}{8}$ teaspoon of pepper. Remove from the fire when the oysters begin to ruffle and serve very hot with crisp crackers.