

**OYSTER PATE.**—For the preparation of this pate, the necessary ingredients are one-half can of mushrooms and two dozen oysters. Strain the oysters and bring the liquid to a boil. Place the mushrooms in the boiling liquid for several minutes—possibly five to ten—and the oysters for two minutes. Remove both and chop; then keep hot while preparing the cream. For this use seven ounces of butter, one-half pint of cream and a small pinch of paprika and salt. Cream the butter with two teaspoonfuls of flour, into which pour the cream, stirring briskly for ten minutes. Finally stir in lightly the oysters and mushrooms. Fill into pate shells, which have meanwhile been well heated, and serve immediately.