

OYSTER SHORTCAKE.

For the filling: One quart oysters, two tabespoons butter, two table-spoons flour, one scant cup milk, salt, pepper and celery salt. For the short-cake: Two cups flour, two teaspoons baking powder, one-half teaspoon salt, one-fourth teaspoon lard, butter or drippings, three-fourths cup milk. Sift together flour, salt and baking powder of shortcake portions, rub in shortening and mix with milk. If cake is to be made in one instead of several individual portions, divide dough into two parts and roll each thin place one above the other, putting small pieces of butter between, and bake. For individual service roll dough thin, cut into small rounds, put two together, with bit of butter between, and bake. For filling, make sauce of butter, flour and milk. Have oysters ready, cooked in enough of their liquor to thin white sauce, when added, to consistency of thin cream. Season, put portion between layers of shortcake and some on top and serve.