

## Shrimp Wiggle

2 tablespoons butter	Few grains pepper
2 tablespoons flour	1 cup milk
$\frac{1}{4}$ teaspoon salt	1 cup cooked peas
1 cup shrimps	

MELT butter, add flour, salt, and pepper, and when smooth add milk slowly. Stir and cook until mixture boils. Remove intestinal veins from shrimps and break in pieces. Add to sauce with the peas, and serve on toast. Chicken, salmon, and other meat may be used in place of shrimps.