

## Stuffed Bass

Any fish may be served this way. Clean the fish. Dip soda crackers into boiling water a second; then mix in one table-spoonful of butter, and salt and pepper to suit; add as many small raw oysters as desired and stuff the fish, drawing the loose flesh over the opening together with clean twine. Lay the fish on thin slices of pork and place a few more on top. Bake from twenty to forty minutes, according to size of fish.