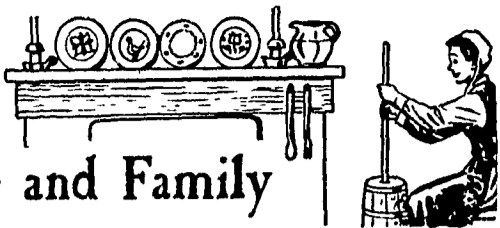


For the
Farm Wife and Family



Oysters for 'R' Months

Although oysters are available the year round now because of our modern freezing facilities, many people still regard the "R" months as the best time to eat them. Regardless of when you eat them we hope you'll try and enjoy some of the oyster recipes we have for you today.

It's easy to have oysters in "the grand manner" this Rockefeller way. There's a splendid topping of buttered crumbs which toasts to a rus set brown in the oven. Underneath is the well-seasoned spinach, crisp bacon and tender fluffy rice.

Rice Rockefeller

¾ cup uncooked white rice
1 teaspoon salt
1¾ cups water
6 slices cooked bacon
1 pint oysters, drained (thaw if frozen)
1 tablespoon lemon juice
1 cup finely chopped spinach, cooked and salted
½ teaspoon celery salt
2 teaspoons grated or finely chopped onion
½ teaspoon salt
¼ teaspoon cayenne pepper
¼ cup melted butter or margarine
½ cup dry bread crumbs

Put the rice, salt and 1½ cups water into two quart saucepan. Bring to vigorous boil. Turn the heat down low. Cover with a lid. Simmer over this low heat 14 minutes. Remove the saucepan from the heat but leave the lid on 10 minutes.

Spread the rice over a greased shallow baking dish about 8"x12"x2. Pour on the ¼ cup water. Crumble the bacon over the rice. Top with oysters. Sprinkle with lemon juice. Mix spinach,

celery salt, onion, salt and cayenne pepper. Spread over oysters. Mix butter or margarine and bread crumbs. Sprinkle over spinach. Bake in a preheated 400 degree oven 15 minutes. Serve immediately garnished with twisted lemon slices. This recipe makes six generous servings.

Creamed Mushrooms And Oysters

1 cup oysters
3 tablespoons butter
3 tablespoons flour
1 cup canned mushrooms
1½ cups milk, about
2 egg yolks
½ teaspoon salt
1 teaspoon onion juice
½ teaspoon lemon juice
Drain oysters and heat in shallow pan until edges begin to curl. Add liquid in pan to that drained from oysters. Melt butter in double boiler; blend in flour.

Combine oyster liquor, mushroom liquor and enough milk to make two cups and add to flour and butter. Cook until thickened, stirring constantly. Add slightly beaten egg yolks and mix quickly. Add remaining ingredients and oysters and cook two minutes. Serve at once on crackers or buttered toast. Serves six.

Oyster Casino

30 oysters in the shell
Lemon juice

Pepper and salt
Buttered crumbs
30 (1 inch) squares sliced bacon

Wash and open the oysters. Into each shell put a half teaspoon of strained oyster liquor, a few drops of lemon juice, then the oyster. Sprinkle with pepper and salt and cover with buttered crumbs.

On each place a square of bacon and bake in hot oven (425 degrees) 10 to 12 minutes. Shallow ovenware dishes with the half shells embedded in coarse salt, are excellent for this purpose. The salt keeps the shells from tipping during baking.

Where shells are not available, arrange the oysters for each portion in a shallow ramekin or in mushroom or tomato cups.

Scalloped Oysters

6 tablespoons butter
2 cups fine cracker crumbs
1 pint oysters
Salt and pepper
½ cup milk
Parsley

Melt butter, add crumbs and mix well. Spread ½ of the mixture in a greased baking dish. Arrange half the oysters in one layer on top and cover with half the remaining crumbs. Season with salt and pepper and add a second layer of oysters and crumbs. Season.

No more than two layers should be used, otherwise the top and bottom layers will be overcooked and through before those in the middle are well heated through. Pour the milk over the top. Bake in moderate oven (350 degrees) about 30 minutes or until top is brown. Garnish with parsley. Serves six.

Deviled Oysters

1 pint oysters
3 tablespoons butter
2 tablespoons flour
1 cup milk or cream

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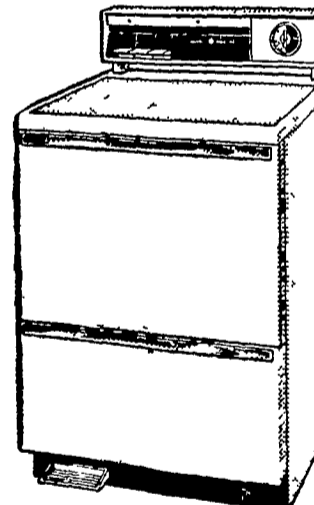
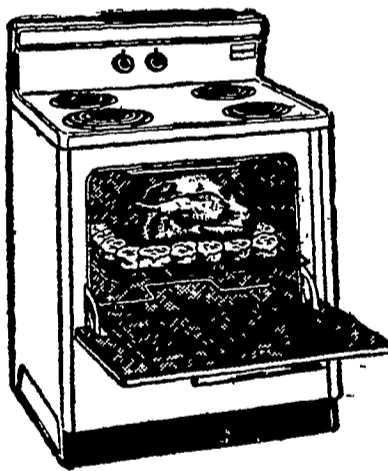
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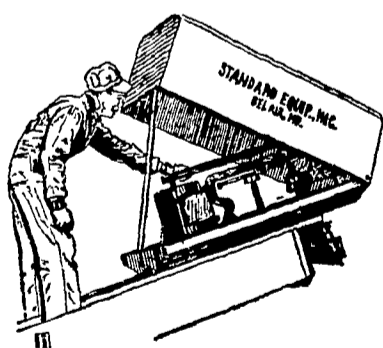
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