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## DEPARTMENT OF THE INTERIOR

## INFORMATION SERVICE

#14.37

## FISH AND WILDLIFE SERVICE

Release on receipt

Booklet and pictures of oyster dishes  
available to editors

## BOOK OF 38 OYSTER RECIPES PUBLISHED

The popular, versatile oyster comes back on the menu September first, according to the old "R-month" tradition. Although oysters are eaten at all times of the year, it is at this season that they are said to be especially plump and flavorful.

Oysters are favorites during the fall and winter principally because they are prime and plentiful on the market. They not only stir appetites, but also have a special appeal to busy homemakers--for oysters are easy to buy, prepare and serve. Most cooks know or use only a few recipes which include oysters, but at least 93 recipes are known to home economists.

The home economists of the Fish and Wildlife Service have developed and tested many of these, and 38 of the choicest appear in one of their publications, How to Cook Oysters which is now available from the Superintendent of Documents, Government Printing Office, Washington, D. C., for 10 cents.

This booklet, written by Rose Kerr and Jean Burtis, introduces the oyster in a brief historical sketch, tells how to purchase and shuck oysters in the shell, and gives recipes for 38 of the "world's best" oyster dishes. Two examples of these recipes from the illustrated publication are:

## OYSTERS ROCKEFELLER

36 shell oysters*	1/2 teaspoon celery salt
2 cups spinach, cooked	1/2 teaspoon salt
4 tablespoons onion	6 drops Tabasco sauce
2 bay leaves	1/2 cup bread crumbs
1 tablespoon parsley	6 tablespoons butter

Shuck and drain oysters; place on deep half of shells. Put spinach, onion, bay leaves, and parsley through food grinder. Add seasonings to spinach, and cook in butter for 5 minutes. Add bread crumbs and mix well. Spread mixture over oysters, and bake in hot oven 400° F. for about 10 minutes. Garnish with lemon slices. Serves 6.

\* If shell oysters are not available, 1 1/2 pints select oysters may be used. Drain oysters, and arrange on a shallow buttered baking dish; spread with seasonings, and cook as above.

ANGELS ON HORSEBACK

1 pint select oysters	1/8 teaspoon pepper
12 slices bacon	1/8 teaspoon paprika
1/2 teaspoon salt	2 tablespoons parsley

Drain oysters and lay each oyster across half a slice of bacon. Sprinkle with seasonings and chopped parsley. Roll bacon around oyster and fasten with toothpick. Place oysters on a rack in shallow baking pan and bake in hot oven 450° F. for about 10 minutes or until bacon is crisp. Remove toothpicks and serve. Serves 6.

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