



DEPARTMENT OF THE INTERIOR
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FISH AND WILDLIFE

FOR FOOD EDITORS

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SEPTEMBER STARTS THE OYSTER SEASON

A good crop of oysters can be expected this year, according to reports received from the Fish and Wildlife Service. This will ensure a plentiful supply throughout the oyster season which traditionally begins in September, the first of the eight "R" months.

Oysters have a special appeal to the busy homemaker because they are easily prepared, entirely edible and easy to serve. Oysters can be served in a great variety of ways. Raw on the half shell or in a cocktail; baked; broiled; fried; or in combination dishes such as stews and chowders. To retain the delicate, distinctive flavor of oysters, never cook them too long, just enough to heat them and leave them plump and tender.

The next time you are in doubt as to what delicacy to serve, the home economists of the Fish and Wildlife Service suggest you solve your problem by preparing Oysters Casino, one of the finest gastronomic treats the sea can provide.

OYSTERS CASINO

- 1 pint oysters
- 3 slices bacon, chopped
- 1/4 cup chopped onion
- 2 tablespoons chopped green pepper
- 2 tablespoons chopped celery
- 1 teaspoon lemon juice
- 1/2 teaspoon salt
- Dash pepper
- 1/2 teaspoon Worcestershire sauce
- 2 drops tabasco sauce

Fry bacon, add onion, green pepper, celery, and cook until tender. Add seasonings and mix well. Arrange drained oysters on buttered baking dish. Spread bacon mixture over oysters. Bake in moderate oven, 350°F., about 10 minutes or until brown. Serves 6.

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