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DEPARTMENT OF THE INTERIOR
INFORMATION SERVICE

FISH AND WILDLIFE SERVICE

FOR FOOD EDITORS

For Release SEPTEMBER 19, 1954

SEPTEMBER HERALDS NEW OYSTER SEASON

"Oysters R in season" has been added to "readin', writin', and 'rithmetic" to form the four R's of September, as the oyster season joins the "back to school" movement during this month of the equinox.

Droves of oystermen can be seen these days in the bays and estuaries along the Pacific, Gulf, and Atlantic coasts--as far north as Cape Cod---busily dredging and tonging for these highly popular shellfish and preparing them for shipment to countless points throughout the Nation.

According to reports received by the Department of the Interior's Fish and Wildlife Service, an average crop of oysters is expected this year. This means a fairly good supply throughout the season, which generally extends from September through April.

Raw oysters can be purchased in or out of the shell. Oyster meats are further processed and sold frozen, breaded, or canned. Regardless of the form, oysters have a special appeal to the busy homemaker because they are easily prepared, entirely edible, and easy to serve. They can be served raw on the half-shell or in a cocktail, or cooked in a variety of ways such as baked, broiled, fried, or in combination dishes like stews, soups, chowders, and shore dinners. To retain the delicate, distinctive flavor of oysters, never cook them too long--just enough to heat them thoroughly and still leave them plump and tender.

Either Eastern or Pacific oysters may be used in the following recipe for Oysters Remick, developed and tested recently by the home economists of the Fish and Wildlife Service:

OYSTERS REMICK

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| 36 shell oysters* | 1 tablespoon prepared mustard | 2 teaspoons lemon juice |
| 2 cups mayonnaise | 4 slices bacon | 2 tablespoons butter or other fat, melted |
| $\frac{1}{4}$ cup chili sauce | $\frac{1}{2}$ teaspoon salt | |
| $\frac{1}{4}$ teaspoon paprika | Dash pepper | $\frac{1}{2}$ cup dry bread crumbs |
| 6 drops tabasco sauce | | |

Shuck and drain oysters; place on deep half of shells. Combine mayonnaise and seasonings. Spread over oysters. Combine butter and crumbs and sprinkle over top of each oyster. Cut each slice of bacon into 9 pieces and place a piece on top of each oyster. Place on a preheated broiler pan about 3 inches from the source of heat. Broil for 5 minutes or until edges begin to curl. Serves 6.

*If shell oysters are not available, $1\frac{1}{2}$ pints select oysters may be used. Drain oysters and arrange on a shallow, well-greased baked dish. Spread with seasonings and cook as above.

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