

BAKED LOBSTER

1 can lobster	1 cup thin cream
$\frac{1}{2}$ cup breadercrums	1 teaspoonful lemon juice
Salt and pepper	

METHOD—Put the lemon juice on lobster meat, then add to cream sauce; allow it to just come to boiling point. Put into a baking dish, cover with fine breadercrums, place small pieces of butter on top, bake 15 minutes.

ESCALLOPED OYSTERS

12 large oysters	3 tablespoons thick white sauce
Lemon juice	
White breadercrums	Pepper and salt

METHOD—Blanch the oysters in their own liquor, remove the beards and cut in halves.

Strain the liquor into the white sauce, and boil till sufficiently reduced, then add lemon juice, salt and pepper to taste.

Brush 8 or 9 small scallop shells over with melted butter, coat with breadercrums; distribute the oysters equally, pour over the sauce, cover lightly with breadercrums, put small pieces of butter on top, and bake till nicely browned. Serve hot.

Time 20 minutes.

OYSTER SOUFFLE

2 small whittings	6 large oysters
$1\frac{1}{2}$ ozs. flour	2 oz. butter
$\frac{1}{2}$ pint milk (about)	$\frac{1}{2}$ gill cream
1 dessertspoonful anchovy essence	3 eggs
	Seasoning