

LET THY DISCONTENTS BE SECRETS.



THE OLD OAKEN BUCKET.

DRAWN BUTTER.

Beat one cup of butter and two spoonfuls of flour to a cream, and pour over this one pint of boiling water. Set on the fire, and let it come to a boil, but do not boil. Serve immediately.

OYSTER SAUCE.

Set a basin on the fire with half a pint of oysters and one pint of boiling water; let them boil three minutes, and stir in a half a cup of butter beaten to a cream, with two spoonfuls of flour; let this come to a boil, and serve.