



SHREDDED WHEAT

With Creamed Oysters

One of the gastronomic joys of the oyster months—Shredded Wheat with creamed oysters. The memory of it makes your mouth water—the delicious flavor of the succulent bivalve combined with the appetizing aroma of baked wheat. The porous shreds of the Biscuit take up the creamy juices of the oyster, making a wholesome and nutritious meal, appetizing and easily digested.

Prepare creamed oysters as for ordinary oyster patties; crush cavity in the tops of the Shredded Wheat Biscuits, fill the same with creamed oysters properly seasoned with salt and pepper, put pieces of butter on top, place in a covered pan and bake in a quick oven for 25 minutes. Creamed oysters served in this way will be found much more wholesome and nutritious than ordinary oyster patties. Equally delicious and wholesome with creamed chicken or other creamed meats.

SHREDDED WHEAT BISCUIT with hot milk and a little cream makes a wholesome, nourishing breakfast for a cold day.

THE CANADIAN SHREDDED WHEAT COMPANY, LTD., NIAGARA FALLS, ONT.

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