FAMOUS POINTE MOUILLEE CLUB RECIPES

Fresh Mushrooms—(Agaricus campestris)

SEE THAT YOU GATHER THE RIGHT KIND, usually found in old pasture fields, at sunrise. Peel and cut off stalks, place on slices of buttered bread, removing crusts, in baking pan with a small lump of butter on each mushroom, pepper and salt to taste, cook in quick oven until tender and serve on hot plates. Avoid old wormy mushrooms or any fancy toadstools. Don't try experiments unless you have a doctor and stomach pump handy.