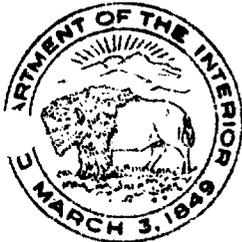


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DEPARTMENT OF THE INTERIOR
INFORMATION SERVICE

FISH AND WILDLIFE SERVICE

FOR FOOD EDITORS

For Release Upon Receipt *11/12/54*

OYSTERS--A THANKSGIVING DAY TRADITION

In 1621, when Governor Bradford of Plymouth Colony set apart a special day for public praise and prayer in thanksgiving for a bountiful harvest, there is little doubt that oysters were included among the food items on that original Thanksgiving Day.

The early colonists were greatly impressed with the abundance of the oysters they found along their coastal shores and this food soon comprised one of their principal items of diet. Even before the white men came, however, the Indians of the coast subsisted extensively on oysters and used them, in a dried and smoked state, strung on twigs, as an article of barter with their inland neighbors.

Down through the years this appetizing and easily digested shell fish has continued to be associated with feast day dinners. While many connoisseurs will prefer theirs in the natural state as the first course of the holiday meal, many others hold that the only proper stuffing for the Thanksgiving bird--be it turkey, chicken, duck, or goose--is oyster stuffing. The delicate seafood flavor of the oysters combines superbly with the fowl.

Recipes for oysters on the half shell, oyster bisque, and oyster stuffing for the turkey are presented herewith by the home economists of the Fish and Wildlife Service.

OYSTERS ON THE HALF-SHELL

36 shell oysters

Cocktail sauce

Shuck oysters. Arrange a bed of crushed ice in shallow bowls or soup plates. Place six half-shell oysters on the ice with a small container of cocktail sauce in the center. Garnish with lemon wedges. Serves 6.

COCKTAIL SAUCE

1 cup catsup

1 tablespoon minced onion

2 tablespoons vinegar

$\frac{1}{2}$ teaspoon salt

1 tablespoon horse-radish

1 teaspoon Worcestershire sauce

1 tablespoon minced celery

Few drops Tabasco sauce

Blend all ingredients and chill.

OYSTER BISQUE

1 pint oysters	1 quart milk
1 slice onion	1/3 cup butter
2 stalks celery	1/3 cup flour
Sprig parsley	2 teaspoons salt
Bay leaf	Dash pepper

Drain oysters and chop. Add liquor, and heat slowly to boiling point. Add onion, celery, parsley, and bay leaf to milk; scald; strain. Melt butter in top of double boiler and blend in flour, add milk and cook until thick, stirring constantly. Add oysters, seasonings and heat. Serve immediately with chopped parsley or paprika. Serves 6.

OYSTER STUFFING

1 pint oysters	1 tablespoon chopped parsley
1/2 cup chopped celery	1 teaspoon salt
1/2 cup chopped onion	Dash poultry seasoning
1/4 cup butter	Dash pepper
4 cups day-old bread cubes	

Drain oysters, saving liquor, and chop. Cook celery and onion in butter until tender. Combine oysters, cooked vegetables, bread cubes, and seasonings, and mix thoroughly. If stuffing seems dry, moisten with oyster liquor. Makes enough for a 4-pound chicken.

OYSTER STUFFING FOR TURKEY

For 10-15 lb. turkey	3 times above recipe
For 16-20 lb. turkey	4 times above recipe
For 21-25 lb. turkey	5 times above recipe

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