

CREAMED MUSHROOMS.

Clean one pound of mushrooms, remove the caps, and cut both stems and caps in thin slices. Melt five tablespoons of butter in a saucepan; add the mushrooms, cover and cook for three minutes. Add one teaspoon of salt, one-fourth teaspoon of pepper, two tablespoons of flour, two teaspoons of chopped parsley, and three-fourths cupful of cream. Cook for six minutes, stirring constantly. Serve hot. If liked, two tablespoons of chopped cooked meat may be added.