"I smell it! Upon my life it will do well."

Henry IV.

*Mock Bisque Soup*

Scald one cup of milk with two slices onions. Remove onions and thicken with 4 tablespoonfuls of flour diluted with sufficient cold milk or water to pour (flour paste should be as smooth as cream). Cook 20 minutes, stirring constantly the first 10 minutes, afterwards occasionally. Heat to the boiling point 2 cups of thick tomato pulp, add 2 teaspoonfuls sugar and ¼ teaspoonful soda. Combine with the first mixture, strain into a hot soup tureen over 5 tablespoonfuls butter substitute, 1 teaspoonful salt, ½ teaspoonful pepper and 4 or 5 drops tobasco sauce. Serve immediately.

*"Calendar of Luncheons,"* Elizabeth O. Hiller, published by P. F. Volland Co.
"Everyone is bound to live within his means."

OVID.

*MOCK BISQUE SOUP*

2 cups tomatoes 3 tablespoons flour or cornstarch
1 saltspoon soda salt and pepper
4 cups milk substitute
2 tablespoons butter

Steam the tomatoes until soft enough to strain the juice; strain, add soda, and allow gases to pass off. This prevents the tomato curdling the milk. Scald the milk; melt the butter substitute, add the flour, and pour on gradually the scalding milk. Cook thoroughly, stirring carefully. Add the tomatoes to the milk, reheat and season to taste; strain, and serve immediately with crackers or croûtons.

"A savour that may strike the dullest nostril."
Shakespeare—_Winter's Tale._

*Mock Clam Bouillon*

Scrape a dozen roots of salsify; put them at once in cold water to prevent discoloration. Cut into slices and put them in one quart of stock; add teaspoonful of salt, a dash of cayenne, and a saltspoonful of celery seed. Boil until tender; strain; reheat and serve in bouillon cups with a tablespoonful of whipped cream on top.

"To blow and swallow at the same moment isn't easy to be done."

**Plautus.**

**Mock Chowder**

\[
\begin{align*}
\frac{1}{4} \text{ lb. of salt pork cut in dice and tried out} \\
5 \text{ medium-sized potatoes cut in slices not too thin} \\
3 \text{ medium-sized onions cut in slices} \\
2 \text{ tablespoonfuls of flour mixed in milk}
\end{align*}
\]

Try out the pork in a saucepan until thoroughly cooked; add to this one quart of boiling water and the onions. Let cook for twenty minutes, and add the potatoes, salt and pepper. Let all cook together until the onions and the potatoes are cooked; then add the milk, and stir gently (not to break the potatoes), and let all come to a boil. Serve buttered and toasted thin pilot crackers with this.
He that eats well and drinks well should do his duty well. Proverb.

Mock Clam Chowder

1 bundle salsify (12 roots) 1/2 cupful lentils
1 pint milk 1 teaspoonful celery salt
1 onion 3 tablespoonfuls butter substitute
4 medium potatoes 1 quart boiling water
yolks of 2 eggs

Wash and soak the lentils over night; drain and scald. Scrape the salsify and put it at once in cold water to prevent discoloration; pare and cut the potatoes into dice; chop the onion; slice the salsify crosswise; put it in the kettle with the onion, lentils and water; cover and cook for half an hour. Add the potatoes and cook twenty minutes longer. Beat the egg yolks with two tablespoonfuls of milk; add the remaining milk to the chowder. When hot add the butter substitute and celery salt; take from the fire and add the yolks. In stirring be careful not to break the lentils or potatoes.

"Every cook praises his own broth."

Proverb.

Mock Chicken Gumbo

Chop fine a quarter of a pound of cold cooked ham, and fry in butter substitute with an onion. Add a can of chicken, half a cupful of stewed tomatoes, a can of okra, one cupful of chicken stock, and boiling water to cover. Boil for fifteen minutes, and thicken with a tablespoonful each of butter substitute and flour, blended with a little cold stock. Season to taste, and serve with boiled rice.
Much broth is sometimes made of little meat.

Proverb.

*Mock Meat Soup*

1 carrot
1 turnip
3 or 4 stalks celery
4 tablespoonfuls rice
1/2 pint canned or cooked peas
4 tablespoonfuls olive oil or

2 tablespoonfuls peanut oil
1 onion
1 teaspoonful salt
1 saltspoonful pepper
2 quarts of water

Scrape the carrot, peel the turnip and cut into dice. Wash and cut the celery into small pieces. Put the oil in the bottom of the soup kettle; when very hot throw in the carrot, turnip and onion, sliced, and the celery. Shake until brown. Add two quarts of water; cook slowly thirty minutes; add the peas, the rice, well washed, the salt and pepper. Cook fifteen minutes longer and serve.

"Fruit of the wave! Oh dainty and delicious!"

W. A. Croffut.

*Mock Oyster Stew*

Prepare one cup of salt fish by washing, shredding, and simmering till soft; when ready to serve, put it in a shallow dish with one pint of oyster crackers or three butter crackers split and browned, and pour over it one pint of hot milk. Add a tablespoonful of butter substitute and half a saltspoonful of pepper, and serve.

"All ought to be made to taste the soup."
GRIMM’S FAIRY TALES.

*MOCK OYSTER SOUP

1 bunch salsify (12 roots)
1 pint milk
1 quart water
1 slice onion
1 bay leaf

1 tablespoonful butter substitute
1 tablespoonful flour
1 teaspoonful salt
1 saltspoonful pepper

Scrape the salsify; throw it at once into cold water to prevent discoloration; cut it into slices about half an inch thick; throw these into a kettle, with the water, onion and bay leaf; cook slowly half an hour. Put the milk in a double boiler; add the butter substitute and flour rubbed together; stir until the milk is thick and smooth. Then add it to the salsify and water in the saucepan, add the seasonings, and serve with oyster crackers.

"Although the cheer be poor
'Twill fill your stomachs."

Titus Andronicus.

Mock Oyster Soup

Scrape twelve good-sized roots of oyster plant or salsify, and throw them at once into cold water to prevent discoloration. Cut them into thin slices, cover with a pint of boiling water, add one ounce of salt cod fish or mackerel, cover, and cook one hour. Remove the fish, add a quart of good milk, a level teaspoonful of salt, a dash of black pepper, and two tablespoonfuls of butter substitute. Turn into the tureen, and serve with oyster crackers.
"Can we therefore surfeit on this delicate ambrosia?"  Dekker, Gull's Hornbook.

Mock Terrapin Soup

Boil 1 1/4 pounds of calf's liver in salt water for half an hour; add small herbs, 6 grains of pepper, 1 teaspoonful cloves, a few slices of onion, carrot, etc. When the vegetables are done, take them out and mash by putting them through a colander. Make a Spanish sauce by frying bacon; put into the fat a little slice of onion, 6 peppers, 2 sprigs of celery, one-half cup tomato, and cook brown. Make a paste of one teaspoonful of salad oil, a yolk of hard-boiled egg, dust of cayenne pepper; make into small balls; put these into Spanish sauce, then put the sauce into the soup. When they come to the top, skim them out. Add one teaspoonful Kitchen Bouquet. Put in the tureen a glass of wine and slice of lemon, and pour in the soup. Then cut the calf's liver into small bits and add it.
"Stealing and giving odor!"
Twelfth Night.

Mock Turtle Soup

Clean a calf's head thoroughly; take out the eyes, split the head, and put into a pot with enough boiling water to cover. Boil for half an hour, skimming meanwhile. Take out the head, and remove the bones. Peel the tongue, cut up all the rest in pieces about half an inch square, strain the liquor, and return it to the pot with the meat, adding more water, if necessary. Chop fine one large onion and a head of celery, and add to the soup. Season with black pepper, salt, ground cloves, and cinnamon to taste. Boil gently for two hours. Just before serving, add half a lemon, sliced, and a glass of sherry.
"It is not strength, but art, obtains the prize."

ILIAD.

M O C K  T U R T L E  S O U P

Take one can tomatoes, one can mock turtle soup, and one quart of soup stock and heat separately. Then combine, and add one-half teaspoonful paprika, one teaspoonful salt, four whole cloves, and boil all together. Chop the whites of four hard-boiled eggs, put into the tureen with the whole yolks and one lemon, sliced thin. Add to the soup mixture one wineglass of Madeira, and pour over eggs and lemon.
"That I should live so long and ignorant of such wealth as this."  Randolph, Jealous Lovers.

**Mock Turtle Soup**

- 2 pounds knuckle of veal
- ½ pound liver
- 1 onion
- 1 carrot
- ½ bay leaf
- ½ cup celery tops
- 2 quarts water
- 2 teaspoonfuls salt
- ⅛ teaspoonful pepper
- 2 tablespoonfuls beef drippings
- 4 tablespoonfuls rice
- 1 teaspoonful sugar
- 1 tablespoonful vinegar
- ¼ teaspoonful Kitchen Bouquet
- 1 hard-cooked egg.

Wash meat, add vegetables, cut fine, and boiling water, and cook slowly for four hours; remove meat, strain stock, remove fat, and add salt and pepper; cook drippings, flour, and sugar together until brown; add to stock, and stir, until smooth; add vinegar, Kitchen Bouquet, and one-half cup each of liver and veal cut in small pieces. Serve a slice of egg in each plate. The left-over meat may be used for hash, croquettes, etc.