"He was a bold man that first eat an oyster."
Jonathan Swift.

**Mock Oysters**

4 parsnips or 6 salsify
1/2 pint nuts
1/2 pint boiled rice

2 eggs
4 tablespoonfuls flour
1 teaspoonful salt
1 saltspoonful pepper

Chop the nuts and mix with the rice; add all the seasoning. Boil the salsify or parsnips until tender; press through a colander and add to the other ingredients; add the flour; mix, and add the eggs, beaten. If this is too thick to drop from a spoon, add just a little milk. Drop by tablespoonfuls into a little hot fat; when brown on one side, turn and brown on the other. Serve hot with chili sauce.

"'Twas a fat oyster—live in peace—Adieu."

Pope.

**Mock Oysters**

Chop fine a pound and a half of fresh pork. Season with salt and pepper and minced onion. Add half the quantity of bread soaked until soft and squeezed dry; bind with two eggs, well beaten; shape into patties, and sauté in drippings. Garnish with sliced lemon and parsley.

*Tripe broth is better than no porridge.*

Proverb.

**Mock Oysters**

Use the honeycomb tripe; clean it well; cover with boiling water, and simmer gently for ten minutes; then drain, sprinkle well with salt and pepper, cool and stand in the ice-box to chill. Cut in small pieces the shape of an oyster, dip first in crumbs, then in beaten egg, again in crumbs; then fry in deep, hot fat to a golden brown. Drain for a moment on brown paper and serve on a folded napkin, garnished with lemon points that have been dipped in chopped parsley.
"Now if you're ready, Oysters, dear,
We can begin to feed!"

LEWIS CARROLL.

MOCK OYSTERS

To prepare, slice green tomatoes, cover with boiling water and set on the range where the water will keep hot, but not boil for twenty minutes; or until the vegetables have turned a pale yellow. Drain, chill, dip in flour that has been seasoned with salt and pepper, and fry until crisp and brown in hot bacon drippings.
"An oyster may be crossed in love."

*SHERIDAN, THE CRITIC.*

**MOCK FRIED OYSTERS—I**

Wash, trim and cook a bunch of oyster plant (or salsify) in boiling water until tender. Drain and scrape off the skin. Mash well, and if stringy rub through a colander. To one pint of the mashed salsify add one teaspoonful of flour, one tablespoonful of butter substitute, one well-beaten egg, and salt and pepper to season highly. Take up a small spoonful and shape it into an oval about the size of a large oyster; dip each lightly in flour or very fine cracker crumbs, and brown on each side in hot butter substitute.

"O, dainty and delicious! Food for the gods!"

*CROFFUT.*

**MOCK FRIED OYSTERS—II**

Cut pieces of veal cutlet into bits about the size of an oyster, and pound with a potato masher until well broken. Season, dip in egg and crumbs, and fry in deep fat.

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"Canst tell how an oyster makes his shell?—No,—
nor I neither."

**King Lear.**

*Mock Scallopèd Oysters—I*

Wash and trim, but do not scrape, fine roots of salsify. Boil in salted water until tender. Drain, scrape, clean and cut into inch lengths. Pack into a buttered bake dish, alternately with thick white sauce, well seasoned, and fine bread crumbs, seasoned and buttered. The top layer should be crumbs wet with cream. Cover closely and bake half an hour; then brown delicately.

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"I’ll be with you in the squeezing of a lemon."
Goldsmith, She Stoops To Conquer.

Mock Scalloped Oysters—II

1 cupful mashed sardines and their oil.
5 cupfuls broken crackers

2 tablespoonfuls butter substitute
2 teaspoonfuls salt
\( \frac{1}{4} \) teaspoonful pepper
1 quart milk or milk and water mixed

The sardines should be mashed very fine in their oil. Soak the crackers in the milk for ten minutes, then place a layer on the bottom of a buttered baking-dish. Sprinkle lightly with a little pepper and salt and add a thin layer of the sardines. Alternate in this way, finishing with the crackers. Dot with butter substitute and add any milk that has not been absorbed by the crackers. Bake in a quick oven till the top is brown, about twenty-five minutes.