"But who is this, what thing of sea or land?"

MILTON, SAMSON AGONISTES.

*MOCK SCALLOPS*

From good-sized codfish steaks one inch thick, cut small rounds the size of scallops. Dip them in eggs, then in fine crumbs, and fry in deep hot fat a delicate brown. Drain on blotting paper and serve garnished with cress and sliced lemon. Serve with a smooth, highly seasoned tomato sauce.

"A most delicate monster."

TEMPEST.

**MOCK LOBSTER À LA NEWBURG**

One cup of cooked fish broken into flakes, one egg yolk, one dessertspoonful of cornstarch, a generous half pint of milk, a grating of nutmeg, salt and pepper to taste, a piece of butter substitute the size of a walnut. Put one cup of any flaked fish to heat in a double boiler. Mix the egg yolk and cornstarch until light, stir in gradually the milk; add this to the fish. Put all over a brisk fire, season with salt, pepper and nutmeg; stir and cook until the sauce is as thick as molasses. Then drop in the butter substitute in small pieces. Serve on squares of thin, delicately browned toast.

*Mrs. Norton’s “Cook Book,” published by G. P. Putnam’s Sons.*
"Our old and faithful friend, we are glad to see you."

**Measure for Measure.**

**Mock Crabs—I**

Melt four tablespoonfuls of butter substitute, add one-half of a cupful of flour mixed with one and one-half teaspoonfuls of salt, three-fourths of a teaspoonful of mustard, and one-fourth of a teaspoonful of paprika, and stir until well blended; then pour on gradually, while stirring constantly, one and one-half cupfuls of milk. Bring to the boiling point and add one can of corn, one egg, slightly beaten, and three teaspoonfuls of Worcestershire sauce. Turn into a buttered baking-dish, cover with croûtons and bake until croûtons are browned. For the croûtons cut stale bread in one-fourth inch slices and remove crusts. Spread sparingly with butter and cut in cubes.
"Like the watermen that row one way and look another."

Burton, Anatomy of Melancholy.

Mock Crabs—II

1 1/2 cups flaked fish meat 1 heaping teaspoonful flour
1/2 cup milk chopped parsley
2 hard-boiled eggs onion juice
1 raw egg salt
butter substitute nutmeg (if desired)
size of a walnut

Heat the milk, cream the butter substitute and flour together; add a little milk at a time until a smooth paste is formed. Chop the hard-boiled eggs, and mix all the ingredients together, being careful not to mash the fish. Put the mixture in ramekins or shells. Sprinkle with cracker crumbs, and dot with butter substitute. Bake a delicate brown.
"On eight long feet the wondrous warriors tread;  
And either end alike supplies a head."

T. PARNELL.

MOCK CRABS—III

Grate a quarter of a pound of hard cheese, and sprinkle it into a fireproof dish. Beat up one egg; add four tablespoonfuls of milk, two tablespoonfuls of vinegar, and salt and pepper to taste, and pour on the cheese. Bake until the mixture becomes the consistency of cream, then spread on very hot buttered toast. Serve at once.
"These mortal wits to call them Crabs agree, The gods have other names for things than we."
T. Parnell.

**Mock Crabs—IV**

\[ \begin{align*}
\frac{1}{4} \text{ cupful butter substitute} & \quad \frac{1}{4} \text{ teaspoonful paprika} \\
\frac{1}{2} \text{ cupful flour} & \quad 1\frac{1}{2} \text{ cupfuls milk} \\
\frac{3}{4} \text{ teaspoonful mustard} & \quad 1 \text{ can corn} \\
1\frac{1}{2} \text{ teaspoonful salt} & \quad 1 \text{ egg} \\
& \quad 3 \text{ teaspoonfuls Worcestershire sauce}
\end{align*} \]

Melt the butter substitute, add flour, mustard, salt, and paprika, and gradually the milk. Turn in the corn, add the egg slightly beaten, and the Worcestershire Sauce. Pour into buttered fire-proof dish, cover with one cupful cracker crumbs, mixed with two tablespoonfuls melted butter substitute, and bake until brown.
The greatest crabs are not always the best meat.

_PROVERB._

**MOCK CRAB CANAPES**

1 cup canned corn

1/4 teaspoonful salt

1/3 teaspoonful paprika

1 teaspoonful anchovy paste

2 tablespoonfuls grated cheese

Use one cup of corn which has been drained from its juice; put through food chopper, using the finest cutter; add seasonings and cheese, and spread on small rounds of toast. Garnish with small pickles sliced lengthwise.

"If like a crab, you could go backward."

_HAMLET._

**MOCK CRAB ON TOAST**

Melt two tablespoonfuls of butter substitute in the chafing dish, adding one-half pound grated cheese, one tablespoonful of anchovy paste, one-half teaspoonful salt, one-half teaspoonful English mustard, and a dash of cayenne pepper. Stir into this mixture the yolks of two eggs and one-half cup of cream, stirring constantly until smooth. Serve hot on thin slices of whole wheat bread.