Sma' fish are better than nae fish.

Proverb.

*Mock Fish*

| 1 pint cooked hominy grits | 1 teaspoonful grated onion |
| 1/2 pint mixed nuts | 1 teaspoonful chopped parsley |
| 1 tablespoonful butter substitute | 1 teaspoonful salt |
| 2 hard-boiled eggs | 1 saltspoonful pepper |
| 1 raw egg |

Put the nuts through the meat grinder and add to the grits. Add seasoning and the hard-boiled egg yolks, chopped. Oil a piece of paper the shape of a fish; form the "fish" on it; brush it with the beaten yolk of the raw egg; dust it with a little celery salt. Take the whites of two hard-boiled eggs, and form the gills and the mouth; use two good-sized filberts for eyes; if you are without filberts use peanuts. Cut blanched almonds into quarters lengthwise and arrange them on the back in imitation of fins. Bake in a moderate oven for twenty minutes. When done, put in a piece of


29
quilled paper for a tail. Garnish with parsley and lemon, and send to the table. In lifting the fish from the pan to the platter use a slice; of course, do not remove it from the paper. Serve with sauce Hollandaise.
The fish lead a pleasant life; they drink when they like.

Proverb.

*Mock Planked Fish*

Make the fish according to the preceding recipe, putting it on a paper cut the shape of a fish on a plank. Border the plank nicely with well-beaten mashed potatoes. Brush the whole with melted butter substitute, and brown quickly in the oven. Garnish the board between the fish and the potato border with either small stuffed tomatoes or small boiled cucumbers. Pass tomato, white or sauce Hollandaise.

New dishes beget new appetites.

Proverb.

*Mock Fish Pâtés*

Wash and scrape two bunches of salsify roots, boil until tender, drain, and beat with a wooden spoon to a smooth paste. Moisten the mixture with a little cream, adding a heaping teaspoonful of butter substitute, and an egg to each cup of salsify, the eggs being previously beaten. Fill scallop shells with the mixture, sprinkle a few bread crumbs over the top of each, and bake, serving hot.