"And spread the sacred treasures of the breast."
Cowper, Conversations.

*Mock Roast Chicken*

Boil and chop fine the giblets from three chickens saved from roast or fricassee. Trim the fat from a good-sized, but not thick, round steak. Make a force meat in the following manner: Mix together the chopped chicken giblets, two hard-boiled eggs, chopped fine, and a half-cupful of fine bread crumbs. Moisten all with chicken stock. Lay the steak on the table, cover thickly with the force-meat and roll it up, as you would a sheet of music, tying it in shape with stout strings. Melt two tablespoonfuls of butter substitute in a frying pan, and cook the steak in this just long enough to brown it lightly. Remove the meat from the pan and put it over the fire in a large pot. Add to the fat in the pan a tablespoonful of browned flour and pour upon it two cups of chicken stock. Stir to a smooth sauce, season to taste and pour over


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the steak in the pot. Cover closely and simmer for an hour and a half. Transfer the meat to a hot platter, remove the strings, and pour the sauce over it.
A feast is not made of mushrooms only.
PROVERB.

**Mock Chicken Pie**

1 pint mixed pecans and filberts
1/2 pint pine nuts
4 good-sized potatoes
1 can mushrooms
2 tablespoonfuls butter substitute
2 tablespoonfuls flour
1 pint water or milk
10 small onions
1/2 can corn
1 teaspoonful salt
1 saltspoonful pepper

Chop the pecans and filberts, but keep the pine nuts whole; mix them, add the mushrooms, the onions, boiled and perfectly whole. Rub the butter substitute and flour together; add water or milk. Pare the potatoes, cut them into dice, boil them ten minutes; drain; add them and all the ingredients to the sauce. Turn the mixture into a baking-dish, cover it with potato crust, and bake in a moderately quick oven half an hour.

"Small cheer and great welcome make a merry feast."

COMEDY OF ERRORS.

*MOCK CHICKEN CUTLET

For the mock chicken cutlet, grind two cups of bread crumbs with one cup of walnuts, add a tablespoonful of onion juice, piece of butter substitute, and a half-saltspoonful of mace. Thicken two cups of milk with butter substitute and flour rubbed to a paste. Add the other ingredients with a half-teaspoonful of salt, quarter-saltspoonful of pepper, a well-beaten egg, and teaspoonful of lemon juice. Stir well, then turn into a dish to cool. Shape into cutlets, dip in egg and cracker dust, and fry in butter substitute a delicate brown. Garnish with parsley.

"A mixture of a lie doth ever add pleasure."
BACON, OF TRUTH.

MOCK CHICKEN CROQUETTES

Chop the ham through the meat grinder, season, and salt, celery salt and paprika to taste, and to each cupful of the meat add three-quarters of a cupful of cream sauce. Heat over hot water, stir in the yolk of one well-beaten egg, remove from the fire and turn out on a platter to cool (the mixture should be very thick). When cold, form with floured hands into small croquettes, roll in bread crumbs, dip in beaten egg, roll again in crumbs, and fry by means of a frying basket in deep hot fat to a golden brown. Drain for a moment on brown paper and serve on a folded napkin. A cream sauce to which peas have been added may be served with them if desired.
"But if you have a stomach, to 't i' God's name."

Taming of the Shrew.

*Mock Casserole of Chicken*

Select large, smooth, tart apples of good flavor and of uniform size. Remove core with corer. Mince cold chicken fine, season with salt, a dash of cayenne, pinch of powdered thyme, one-half cupful of bread crumbs, moistened with three or four teaspoonfuls of sweet cream. Fill each apple and bake in oven. Serve hot or cold with mayonnaise as a salad.

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"Where is the man that can live without dining?"

Owen Meredith, Lucile.

Mock Chicken à la King

Melt two tablespoonfuls of butter substitute in a saucepan, add two fresh peeled mushrooms, cut into bits, and cook for five minutes, then add one scant pint of the cooked meat from guinea fowls, cut into short lengths, and heat thoroughly. Season with one scant teaspoonful of salt and one green and one red pepper, freed from seeds and cut into dice. Have in readiness the yolks of two lightly beaten eggs mixed with a cupful of cream; gradually pour this over the chicken and other ingredients, and stir constantly until well thickened. Do not boil. Serve on rounds of hot toast.
CAMOUFLAGE COOKERY

"Here he comes, swelling like a turkey-cock."

HENRY V.

MOCK TURKEY—I

Bone a breast of mutton, about three pounds, and replace the bones with a force-meat of parsley, thyme, lemon peel, bread crumbs, and butter substitute, seasoned with salt and pepper. Roll it up the short way, tie it securely, and fasten each end with a skewer. Bake it in a good oven for about one hour and a half. Serve with mashed turnips.

"Let the land
Look for his peer: he has not yet been found."

T. B. ALDRICH.

MOCK TURKEY—II

Two pork tenderloins, some strips of bacon, and some turkey dressing. Take the tenderloins and cut them lengthwise through the middle, being careful not to cut them in halves. Fill them with turkey dressing; pin them together with tiny wooden skewers; lay a strip of bacon over each, and put them in a baking pan. Pour in sufficient water to cover the bottom of the pan and bake the tenderloins until tender. Serve hot with brown gravy.