"This were well done, my bird!"

 Tempest.

**Mock Duck—I**

Split a large pork tenderloin, stuff with highly seasoned poultry stuffing, tie into shape, and roast. Baste frequently, take up, remove the string, and serve with a gravy made of the drippings.

"An amber scent of odorous perfume
Her harbinger."

Milton, Samson Agonistes.

**Mock Duck—II**

Lay two pounds of beefsteak on the chopping board, and beat it with the rolling-pin about ten minutes. Then place a stuffing on the steak made with a handful of bread crumbs, a tablespoonful of chopped cherries, one ounce of butter substitute, pepper and salt, and a well-beaten egg. Tie the steak up tightly and put in the oven with well-greased paper over it. Bake twenty minutes. Serve with horseradish sauce, a scrap of horseradish on top and some parsley.
"Let's carve him as a dish fit for the gods,
Not hew him as a carcass."

Julius Caesar.

Mock Roast Duck

Season flank steak with one teaspoonful of salt, one-eighth teaspoonful of pepper, one-eighth teaspoonful ginger. Make a stuffing of one cup of bread crumbs, one tablespoonful minced onion, one teaspoonful parsley, one-half cup chopped boiled ham, and two tablespoonfuls of melted butter substitute. Spread steak with stuffing, roll and tie. Sprinkle with flour, and brown in a little hot fat. Add one pint of boiling water and cook in fireless cooker, using two hot disks, for several hours. Thicken gravy and serve.
Have six or eight slices cut from a loin of veal, half an inch thick, about seven inches long and four wide. Make a force-meat of crumbs, fat pork, and minced mushrooms, seasoned with paprika, onion juice and a little lemon juice with a suspicion of grated lemon peel. Moisten with a beaten egg and cover with this each slice of meat nearly to the edge; roll up tightly and tie with twine, or fasten with wooden skewers. Dredge with salt, pepper and flour, roast them golden brown. Be very careful that they do not brown or become too highly colored. When nearly done add cream to almost cover, and let them simmer about fifteen minutes, or until quite tender. Remove the strings, arrange the squabs on toast, garnish with watercress, and pour a little of the strained cream over each. Serve with asparagus or spinach.

"You're not always sure of your game, when you've treed it."

LOWELL, FABLE FOR CRITICS.

MOCK GOOSE

Parboil a leg of pork and remove the skin. Put it in the oven to roast with a little water in the pan. Rub with butter substitute, sprinkle with powdered sage, pepper, salt, bread crumbs, and finely minced onion. Insert poultry stuffing under the skin of the knuckle. Garnish the dish with balls of fried stuffing. Serve with gooseberry jam or tart apple sauce.
"All flesh is not venison."

Bible.

Mock Venison—I

1 slice raw mutton
1/2 tablespoonful butter substitute
salt

1 tablespoonful currant jelly
1/4 cup Madeira or Port wine
cayenne

Melt the butter substitute in the chafing dish, and, when hot, put in the mutton and cook a few minutes, season with salt and cayenne. Add the currant jelly and wine. Simmer a few minutes and serve.
"I thank you for my venison, Master Shallow."

MERRY WIVES OF WINDSOR.

MOCK VENISON—II

Trim the fat from a leg of mutton. Mix together one tablespoonful each of salt, celery salt, brown sugar, black pepper, mustard, allspice, and sweet herbs. Rub the mutton with the mixture, pour over a cupful of vinegar, cover, and let stand for two or three days, basting frequently. Steam or roast the meat, basting with hot water and the pickle in which it was soaked. Serve with currant jelly.
A BOOK OF MOCK DISHES

"First catch your hare, then cook it."

MOCK RABBIT

Chop twice through the meat chopper a pound each of lean raw beef and veal. Mix with a cupful of bread crumbs, two raw eggs, and salt, pepper, nutmeg, grated onion, thyme, and parsley to season. Shape into a loaf, brush with beaten egg, sprinkle with crumbs, and bake in a greased pan, basting frequently. Squeeze lemon juice over and garnish with parsley and sliced lemon. Serve either hot or cold.

"That which costs us little is lightly esteemed."

DON QUIXOTE.

MOCK CHICKEN SALAD—I

Cold roast pork  Mayonnaise
Celery

Cut the pork in small pieces, mix with equal portions of diced celery. Toss with mayonnaise dressing. Serve on lettuce leaves.

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