"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.
Eating and drinking take away one's hunger.

Proverb.

*MOCK CHICKEN SALAD—I I

Cut cold left-over mock turkey or chicken into cubes; mix with this half the quantity of crisp celery cut into dice of the same size; season with salt and pepper; put over the juice of half a lemon; mix carefully with mayonnaise dressing, and serve on a bed of lettuce leaves. Garnish the dish with olives, hard-boiled eggs cut into quarters, and capers. Sprinkle with toasted pine nuts, if you have them.


Frugality is the mother of all virtues.

Latin Proverb.

*MOCK FISH SALAD

Cut cold left-over mock fish into dice. Heap on lettuce leaves; put over mayonnaise or cream dressing, and serve at once.

"Few things are impossible to diligence and skill."

JOHNSON, RASELAS.

MOCK LOBSTER SALAD—I

2 cups cold boiled halibut
1 cup chopped radishes
2 hard-boiled eggs, chopped fine
cream dressing

Mix halibut, radishes and eggs thoroughly, then add enough cream dressing to moisten. Arrange on lettuce, cover with cream dressing and garnish with radish roses.

"And drank, and ate a lobster, and sang and mighty merry."

PEPYS' DIARY.

MOCK LOBSTER SALAD—II

2 cups celery
2 cups haddock
2 tablespoons pimento
1 cup mayonnaise

Mix cold flaked boiled haddock with finely chopped pimento, season with salt and paprika, add celery, finely chopped, and two tablespoons mayonnaise dressing. Stir lightly, pile on crisp lettuce leaves, and cover with dressing.
“Let onion atoms lurk within the bowl
And, half suspected, animate the whole.”

SYDNEY SMITH.

MOCK TOMATO SALAD

Add a slice of onion, a bay leaf, a blade of mace, and one-half cupful of green celery tops, chopped, to one quart of canned tomatoes; simmer fifteen minutes. Cover one tablespoonful of granulated gelatin with a half cupful of cold water. When the tomatoes have finished cooking add the gelatin; stir until the gelatin is dissolved, add a tablespoonful of lemon juice, a level teaspoonful of salt, and five drops of tobasco. Strain through a fine sieve into small individual molds. At serving time plunge the molds into hot water, and turn out the jelly on to nests of lettuce leaves. Pass mayonnaise dressing with this salad.