"These reasons made his mouth to water."

Butler's Hudibras.

MOCK PÂTÉ DE FOIE GRAS SANDWICHES

Mix boneless sardines and cream cheese to a smooth paste and spread between slices of bread.

"What neat repast shall feast us, light and choice!" MILTON.

MOCK CRAB SANDWICHES-I

½ cup grated cheese
½ teaspoonful salt
½ teaspoonful m u stard
2 tablespoonfuls of chopped olives

4 tablespoonfuls butter substitute ½ teaspoonful paprika 1 teaspoonful anchovy paste vinegar

Mix creamed butter substitute, grated cheese and chopped olives, add seasonings and anchovy paste moistened with vinegar. Spread between slices of bread. Who dainties love shall beggars prove.

PROVERB.

*MOCK CRAB SANDWICHES-II

Cream two tablespoonfuls butter substitute, add one-fourth cup grated cheese, teaspoonful each of mustard, tarragon vinegar, anchovy paste, and one tablespoonful finely chopped deviled olives. Season with salt and paprika. Spread between thin slices of white or rye bread.

"Variety's the very spice of life
That gives it all its flavor."

Cowper, The Task.

MOCK CRAB SANDWICHES-III

1 cup Young America cheese, cut fine 3 tablespoonfuls milk 1 teaspoonful anchovy paste 1/2 teaspoonful paprika

Mix cheese to a paste with milk, anchovy, and paprika. Spread between thin buttered slices of brown bread.

*"Calendar of Salads," Elizabeth O. Hiller, published by P. F. Volland Company. "I cannot eat but little meat,
My stomach is not good,
But sure I think that I can drink
With him that wears a hood."
BISHOP JOHN STILL.

MOCK CHAMPAGNE PUNCH

One pint bottle Rhine wine, one orange, sliced, juice of one lemon, three or four pieces of pine-apple. Place ingredients in punch bowl with ice, and one quart bottle of Seltzer water. Stir well and serve when thoroughly chilled.

"He calls for something bitter, something sour."
POPE, IMITATION OF HORACE.

*MOCK HORSE'S NECK

Peel a thin-skinned lemon in one long strip and arrange it in the glass so that one end hangs over. Put into the shaker with the cracked ice the juice of the lemon, a heaping tablespoonful of sugar, juice of half a grapefruit, and a dash of orange bitters. When shaken and chilled turn into the glass with the peel and fill it with ginger ale; a little shaved ice may be added if one wants the drink very cold.

*Mrs. Norton's "Cook Book," published by G. P. Putnam's Sons.