"Some jay of Italy."

**Cymbeline.**

**Mock Gnocchi**

3 cups cooked farina  
1 cup grated cheese  
1 pint medium-thick white sauce paprika

Rinse good-sized timbale-molds or small custard cups with cold water, and pour in the farina. Let stand until cool. Turn out into a shallow buttered baking dish, and pour the sauce, which should be highly seasoned with salt and pepper and a little cayenne around them. Sprinkle the cheese over the top and dust with paprika. **Brown in a quick oven.**
"And with forced fingers rude
Shatter your leaves."

Milton, Lydidas.

*Mock Artichokes*

6 small round white turnips
1 tablespoonful butter substitute
1 tablespoonful flour
1 small onion
1 bay leaf

1/2 pint boiling water
4 tablespoonfuls tarragon vinegar
1 tablespoonful salt
1 saltspoonful pepper yolks of 2 eggs

Pare the turnips and cut them into slices a quarter of an inch thick; cut them with a round cake cutter to imitate the bottoms of artichokes. Cook in boiling unsalted water until perfectly transparent. Drain, and arrange them neatly on a small platter, one slice overlapping the other. Rub the butter substitute and flour together, add the boiling water, stir until boiling, take from the fire and add the yolks of the eggs, beaten. Put the vinegar, onion and bay leaf into a saucepan, boil rapidly until reduced one-half; cook the sauce just a


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moment until the eggs thicken—be careful not to curdle; take from the fire, add the salt, pepper and vinegar strained. Pass in a sauce boat with the turnips. This sauce should be as thick as mayonnaise dressing.