"As brown in hue as hazel nuts, and sweeter than the kernels."

TAMING OF THE SHREW.

*MOCK ALMONDS

Cut stale bread in one-eighth-inch slices, shape with a round cutter one and one-half inches in diameter, then shape in almond-shaped pieces. Brush over with melted butter substitute, put in a pan, and bake until delicately brown.

“In the name of the Prophet—figs!”
Horace Smith, Johnson’s Ghost.

*Mock Figs*

Select six pounds of egg tomatoes, either the red or the yellow. Allow three pounds of granulated sugar. Put the tomatoes into a sieve, plunge them into boiling water for just a moment, remove the skins. Put a layer of the tomatoes in the bottom of a porcelain-lined kettle, strew thickly with the sugar, and stand them over a moderate fire. Remember that there must be but one layer of tomatoes and their proportion of sugar. Bring slowly to scalding point, and let them stand on the back of the stove until the sugar has thoroughly penetrated the tomatoes. Lift them one at a time with a broad fork or iron spoon. Place them on a hot stoneware or granite dish, cover with glass and dry in the sun, or dry in a moderate oven, sprinkling with granulated sugar two or three times while drying. When perfectly dry, pack them in glass jars with layers of granulated sugar.

Caution:—Care must be taken that tomatoes, if dried in the sun, do not become moist with either dew or rain. Put them out late in the morning, and take them in before the sun goes down. If they are dried in the oven, the oven must be at a drying, not a baking, heat.
"Large, luscious berries of sanguine dye."

MULOCK.

MOCK BAR-LE-DUC CURRANTS

\[ \frac{1}{2} \text{ cup large hard cranberries} \quad \text{1 cup sugar} \quad \frac{1}{2} \text{ cup boiling water} \]

Cut cranberries in quarters, place in colander, and wash under running water to remove the seeds; heat sugar and water slowly to the boiling point, and boil seven minutes; add cranberries, and boil seven minutes. Seal in small glasses.

_Eat the fruit and don't inquire about the tree._

TURKISH PROVERB.

MOCK MARASCHINO CHERRIES

Stone the desired number of cherries, then soak them for twenty-four hours in weak vinegar to make them firm. Drain, measure, and allow an equal amount of granulated sugar; mix thoroughly, and keep in a covered crock or deep earthenware dish for one week, stirring every day. Seal in glass jars and let stand at least a month before using.
"Pray, my lady Answerall, how do you like these preserved oranges?"

SWIFT, POLITE CONVERSATIONS.

MOCK ORANGE MARMALADE

Scrape carrots and run through the food chopper, using the fine knife. Weigh the pulp, add to each pound one lemon thinly sliced, and place in a granite kettle with sufficient water to cover. Cook until the carrots are tender, and for each pound add one teaspoonful of vinegar and one pound of sugar. The marmalade is better if the sugar is heated in the oven. Boil down to the consistency of marmalade.
"Of such vinegar aspect, that they'll not show their teeth in way of smile."

Merchant of Venice.

*Mock Capers*

Pick the green nasturtium seeds (after the flower has dropped off) with stems about one and a half inches long, lay them in moderately salted, cold water for forty-eight hours. Then lay them in fresh cold water twenty-four hours; drain, pack in bottles or jars and cover with boiling vinegar. Tie up, and stand away at least four weeks before you use them.

Call me not an olive until you see me gathered.

Proverb.

*Mock Olives

\[
\begin{align*}
\frac{1}{4} \text{ peck of green plums} & \quad 2 \text{ heaping tablespoons salt} \\
2 \text{ quarts cider vinegar} & \\
1 \text{ ounce white mustard seed} & \\
\end{align*}
\]

Add the mustard seed and salt to the vinegar, pour into a porcelain-lined kettle, and bring quickly to boiling point, pour it while boiling over the green plums, and stand away over night. In the morning drain off the vinegar, make it again boiling hot and pour over the plums. When cold, put into bottles and cork tightly.