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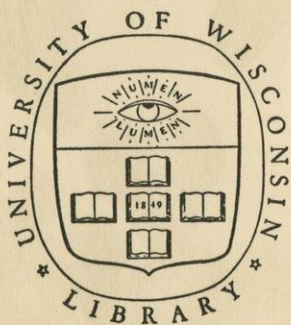
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CAMOUFLAGE
COOKERY

by

HELEN WATKEYS MOORE

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Gift of
Mortimer Levitan

CAMOUFLAGE COOKERY

A Book of Mock Dishes

WRITTEN AND COMPILED
BY
HELEN WATKEYS MOORE



NEW YORK
DUFFIELD & COMPANY

1918

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TO
G. A. M.

Whose encouragement and help
made this little book possible.

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FOREWORD

In these times, when the housewives of the country are concerned about the conservation of food, I hope that this little book of substitute or mock dishes will prove helpful. Its object is to bring together palatable and economical recipes, by the best known American cooks, for those who wish to prepare wholesome and appetizing dishes.

In addition to the acknowledgments contained in the text, thanks are due to G. P. Putnam's Sons, Henry Holt & Co., and The Fleischmann Co. for permission to use recipes from their publications.

HELEN WATKEYS MOORE.

CAMOUFLAGE COOKERY

A BOOK OF MOCK DISHES

“Oh God! that bread should be so dear
And flesh and blood so cheap!”

Hood.

"I smell it! Upon my life it will do well."

HENRY IV.

* MOCK BISQUE SOUP

Scald one cup of milk with two slices onions. Remove onions and thicken with 4 tablespoonfuls of flour diluted with sufficient cold milk or water to pour (flour paste should be as smooth as cream). Cook 20 minutes, stirring constantly the first 10 minutes, afterwards occasionally. Heat to the boiling point 2 cups of thick tomato pulp, add 2 teaspoonfuls sugar and $\frac{1}{4}$ teaspoonful soda. Combine with the first mixture, strain into a hot soup tureen over 5 tablespoonfuls butter substitute, 1 teaspoonful salt, $\frac{1}{8}$ teaspoonful pepper and 4 or 5 drops tobasco sauce. Serve immediately.

* "Calendar of Luncheons," Elizabeth O. Hiller, published by P. F. Volland Co.

"Everyone is bound to live within his means."

OVID.

*MOCK BISQUE SOUP

2 cups tomatoes	3 tablespoons flour or
1 saltspoon soda	cornstarch
4 cups milk	salt and pepper
2 tablespoons butter	
substitute	

Steam the tomatoes until soft enough to strain the juice; strain, add soda, and allow gases to pass off. This prevents the tomato curdling the milk. Scald the milk; melt the butter substitute, add the flour, and pour on gradually the scalding milk. Cook thoroughly, stirring carefully. Add the tomatoes to the milk, reheat and season to taste; strain, and serve immediately with crackers or croûtons.

* Reprinted by permission of E. P. Dutton & Company from "Meatless Cookery," copyrighted in 1914.

"A savour that may strike the dullest nostril."

SHAKESPEARE—WINTER'S TALE.

• MOCK CLAM BOUILLON

Scrape a dozen roots of salsify; put them at once in cold water to prevent discoloration. Cut into slices and put them in one quart of stock; add teaspoonful of salt, a dash of cayenne, and a salt-spoonful of celery seed. Boil until tender; strain; reheat and serve in bouillon cups with a table-spoonful of whipped cream on top.

* Mrs. Rorer's "Vegetable Cookery," published by Arnold & Co., copyrighted 1909.

“To blow and swallow at the same moment isn’t easy to be done.”

PLAUTUS.

MOCK CHOWDER

- 1/4 lb. of salt pork cut in dice and tried out
- 5 medium-sized potatoes cut in slices not too thin
- 3 medium-sized onions cut in slices
- 2 tablespoonfuls of flour mixed in milk

Try out the pork in a saucepan until thoroughly cooked; add to this one quart of boiling water and the onions. Let cook for twenty minutes, and add the potatoes, salt and pepper. Let all cook together until the onions and the potatoes are cooked; then add the milk, and stir gently (not to break the potatoes), and let all come to a boil. Serve buttered and toasted thin pilot crackers with this.

A BOOK OF MOCK DISHES

He that eats well and drinks well should do his duty well.

PROVERB.

* MOCK CLAM CHOWDER

1 bundle salsify (12 roots)	$\frac{1}{2}$ cupful lentils
1 pint milk	1 teaspoonful celery salt
1 onion	3 tablespoonfuls butter substitute
4 medium potatoes yolks of 2 eggs	1 quart boiling water

Wash and soak the lentils over night; drain and scald. Scrape the salsify and put it at once in cold water to prevent discoloration; pare and cut the potatoes into dice; chop the onion; slice the salsify crosswise; put it in the kettle with the onion, lentils and water; cover and cook for half an hour. Add the potatoes and cook twenty minutes longer. Beat the egg yolks with two tablespoonfuls of milk; add the remaining milk to the chowder. When hot add the butter substitute and celery salt; take from the fire and add the yolks. In stirring be careful not to break the lentils or potatoes.

* Mrs. Rorer's "Vegetable Cookery," published by Arnold & Co., copyrighted 1909.

“Every cook praises his own broth.”

PROVERB.

MOCK CHICKEN GUMBO

Chop fine a quarter of a pound of cold cooked ham, and fry in butter substitute with an onion. Add a can of chicken, half a cupful of stewed tomatoes, a can of okra, one cupful of chicken stock, and boiling water to cover. Boil for fifteen minutes, and thicken with a tablespoonful each of butter substitute and flour, blended with a little cold stock. Season to taste, and serve with boiled rice.

A BOOK OF MOCK DISHES

Much broth is sometimes made of little meat.

PROVERB.

* MOCK MEAT SOUP

1 carrot	2 tablespoonfuls pea-
1 turnip	nut oil
3 or 4 stalks celery	1 onion
4 tablespoonfuls rice	1 teaspoonful salt
½ pint canned or	1 saltspoonful pep-
cooked peas	per
4 tablespoonfuls olive	2 quarts of water
oil or	

Scrape the carrot, peel the turnip and cut into dice. Wash and cut the celery into small pieces. Put the oil in the bottom of the soup kettle; when very hot throw in the carrot, turnip and onion, sliced, and the celery. Shake until brown. Add two quarts of water; cook slowly thirty minutes; add the peas, the rice, well washed, the salt and pepper. Cook fifteen minutes longer and serve.

* Mrs. Rorer's "Vegetable Cookery," published by Arnold & Co., copyrighted 1909.

“Fruit of the wave! Oh dainty and delicious!”

W. A. CROFFUT.

* MOCK OYSTER STEW

Prepare one cup of salt fish by washing, shredding, and simmering till soft; when ready to serve, put it in a shallow dish with one pint of oyster crackers or three butter crackers split and browned, and pour over it one pint of hot milk. Add a tablespoonful of butter substitute and half a saltspoonful of pepper, and serve.

* Mrs. Lincoln's "Boston Cook Book," published by Little, Brown, and Company, copyrighted 1904.

A BOOK OF MOCK DISHES

"All ought to be made to taste the soup."

GRIMM'S FAIRY TALES.

* MOCK OYSTER SOUP

1 bunch salsify (12 roots).	1 tablespoonful butter substitute
1 pint milk	1 tablespoonful flour
1 quart water	1 teaspoonful salt
1 slice onion	1 saltspoonful pepper
1 bay leaf	

Scrape the salsify; throw it at once into cold water to prevent discoloration; cut it into slices about half an inch thick; throw these into a kettle, with the water, onion and bay leaf; cook slowly half an hour. Put the milk in a double boiler; add the butter substitute and flour rubbed together; stir until the milk is thick and smooth. Then add it to the salsify and water in the saucepan, add the seasonings, and serve with oyster crackers.

* Mrs. Rorer's "Vegetable Cookery," published by Arnold & Co., copyrighted 1909.

CAMOUFLAGE COOKERY

*"Although the cheer be poor
'Twill fill your stomachs."*

TITUS ANDRONICUS.

MOCK OYSTER SOUP

Scrape twelve good-sized roots of oyster plant or salsify, and throw them at once into cold water to prevent discoloration. Cut them into thin slices, cover with a pint of boiling water, add one ounce of salt cod fish or mackerel, cover, and cook one hour. Remove the fish, add a quart of good milk, a level teaspoonful of salt, a dash of black pepper, and two tablespoonfuls of butter substitute. Turn into the tureen, and serve with oyster crackers.

A BOOK OF MOCK DISHES

“Can we therefore surfeit on this delicate ambrosia?”

DEKKER, GULL'S HORNBOOK.

MOCK TERRAPIN SOUP

Boil $1\frac{1}{4}$ pounds of calf's liver in salt water for half an hour; add small herbs, 6 grains of pepper, 1 teaspoonful cloves, a few slices of onion, carrot, etc. When the vegetables are done, take them out and mash by putting them through a colander. Make a Spanish sauce by frying bacon; put into the fat a little slice of onion, 6 peppers, 2 sprigs of celery, one-half cup tomato, and cook brown. Make a paste of one teaspoonful of salad oil, a yolk of hard-boiled egg, dust of cayenne pepper; make into small balls; put these into Spanish sauce, then put the sauce into the soup. When they come to the top, skim them out. Add one teaspoonful Kitchen Bouquet. Put in the tureen a glass of wine and slice of lemon, and pour in the soup. Then cut the calf's liver into small bits and add it.

“Stealing and giving odor!”

TWELFTH NIGHT.

MOCK TURTLE SOUP

Clean a calf's head thoroughly; take out the eyes, split the head, and put into a pot with enough boiling water to cover. Boil for half an hour, skimming meanwhile. Take out the head, and remove the bones. Peel the tongue, cut up all the rest in pieces about half an inch square, strain the liquor, and return it to the pot with the meat, adding more water, if necessary. Chop fine one large onion and a head of celery, and add to the soup. Season with black pepper, salt, ground cloves, and cinnamon to taste. Boil gently for two hours. Just before serving, add half a lemon, sliced, and a glass of sherry.

A BOOK OF MOCK DISHES

"It is not strength, but art, obtains the prize."

ILIAD.

MOCK TURTLE SOUP

Take one can tomatoes, one can mock turtle soup, and one quart of soup stock and heat separately. Then combine, and add one-half teaspoonful paprika, one teaspoonful salt, four whole cloves, and boil all together. Chop the whites of four hard-boiled eggs, put into the tureen with the whole yolks and one lemon, sliced thin. Add to the soup mixture one wineglass of Madeira, and pour over eggs and lemon.

CAMOUFLAGE COOKERY

"That I should live so long and ignorant of such wealth as this." RANDOLPH, JEALOUS LOVERS.

MOCK TURTLE SOUP

2 pounds knuckle of veal	$\frac{1}{8}$ teaspoonful pepper 2 tablespoonfuls beef drippings
$\frac{1}{2}$ pound liver	4 tablespoonfuls rice
1 onion	1 teaspoonful sugar
1 carrot	1 tablespoonful vine- gar
$\frac{1}{2}$ bay leaf	$\frac{1}{4}$ teaspoonful Kitchen Bouquet
$\frac{1}{2}$ cup celery tops	
2 quarts water	
2 teaspoonfuls salt	
1 hard-cooked egg.	

Wash meat, add vegetables, cut fine, and boiling water, and cook slowly for four hours; remove meat, strain stock, remove fat, and add salt and pepper; cook drippings, flour, and sugar together until brown; add to stock, and stir, until smooth; add vinegar, Kitchen Bouquet, and one-half cup each of liver and veal cut in small pieces. Serve a slice of egg in each plate. The left-over meat may be used for hash, croquettes, etc.

“He was a bold man that first eat an oyster.”

JONATHAN SWIFT.

• MOCK OYSTERS

4 parsnips or 6 salsify	2 eggs
$\frac{1}{2}$ pint nuts	4 tablespoonfuls flour
$\frac{1}{2}$ pint boiled rice	1 teaspoonful salt
	1 saltspoonful pepper

Chop the nuts and mix with the rice; add all the seasoning. Boil the salsify or parsnips until tender; press through a colander and add to the other ingredients; add the flour; mix, and add the eggs, beaten. If this is too thick to drop from a spoon, add just a little milk. Drop by tablespoonfuls into a little hot fat; when brown on one side, turn and brown on the other. Serve hot with chili sauce.

* Mrs. Rorer's "Vegetable Cookery," published by Arnold & Co., copyrighted 1909.

“ ’Twas a fat oyster—live in peace—Adieu.”

..

POPE.

* MOCK OYSTERS

Chop fine a pound and a half of fresh pork. Season with salt and pepper and minced onion. Add half the quantity of bread soaked until soft and squeezed dry; bind with two eggs, well beaten; shape into patties, and sauté in drippings. Garnish with sliced lemon and parsley.

Tripe broth is better than no porridge.

PROVERB.

MOCK OYSTERS

Use the honeycomb tripe; clean it well; cover with boiling water, and simmer gently for ten minutes; then drain, sprinkle well with salt and pepper, cool and stand in the ice-box to chill. Cut in small pieces the shape of an oyster, dip first in crumbs, then in beaten egg, again in crumbs; then fry in deep, hot fat to a golden brown. Drain for a moment on brown paper and serve on a folded napkin, garnished with lemon points that have been dipped in chopped parsley.

*“Now if you’re ready, Oysters, dear,
We can begin to feed!”*

LEWIS CARROLL.

MOCK OYSTERS

To prepare, slice green tomatoes, cover with boiling water and set on the range where the water will keep hot, but not boil for twenty minutes; or until the vegetables have turned a pale yellow. Drain, chill, dip in flour that has been seasoned with salt and pepper, and fry until crisp and brown in hot bacon drippings.

CAMOUFLAGE COOKERY

"An oyster may be crossed in love."

SHERIDAN, THE CRITIC.

* MOCK FRIED OYSTERS—I

Wash, trim and cook a bunch of oyster plant (or salsify) in boiling water until tender. Drain and scrape off the skin. Mash well, and if stringy rub through a colander. To one pint of the mashed salsify add one teaspoonful of flour, one tablespoonful of butter substitute, one well-beaten egg, and salt and pepper to season highly. Take up a small spoonful and shape it into an oval about the size of a large oyster; dip each lightly in flour or very fine cracker crumbs, and brown on each side in hot butter substitute.

"O, dainty and delicious! Food for the gods!"

CROFFUT.

MOCK FRIED OYSTERS—II

Cut pieces of veal cutlet into bits about the size of an oyster, and pound with a potato masher until well broken. Season, dip in egg and crumbs, and fry in deep fat.

* From Marion Harland's "Complete Cook Book," copyrighted 1903. Used by special permission of the publishers, The Bobbs-Merrill Company.

*“Canst tell how an oyster makes his shell?—No,—
nor I neither.”*

KING LEAR.

* MOCK SCALLOPED OYSTERS—I

Wash and trim, but do not scrape, fine roots of salsify. Boil in salted water until tender. Drain, scrape, clean and cut into inch lengths. Pack into a buttered bake dish, alternately with thick white sauce, well seasoned, and fine bread crumbs, seasoned and buttered. The top layer should be crumbs wet with cream. Cover closely and bake half an hour; then brown delicately.

* From Marion Harland's "Complete Cook Book," copyright 1903. Used by special permission of the publishers, The Bobbs-Merrill Company.

"I'll be with you in the squeezing of a lemon."

GOLDSMITH, SHE STOOPS TO CONQUER.

MOCK SCALLOPED OYSTERS—II

1 cupful mashed sardines and their oil.	2 tablespoonfuls butter substitute
5 cupfuls broken crackers	2 teaspoonfuls salt
	$\frac{1}{4}$ teaspoonful pepper
	1 quart milk or milk and water mixed

The sardines should be mashed very fine in their oil. Soak the crackers in the milk for ten minutes, then place a layer on the bottom of a buttered baking-dish. Sprinkle lightly with a little pepper and salt and add a thin layer of the sardines. Alternate in this way, finishing with the crackers. Dot with butter substitute and add any milk that has not been absorbed by the crackers. Bake in a quick oven till the top is brown, about twenty-five minutes.

A BOOK OF MOCK DISHES

"But who is this, what thing of sea or land?"

MILTON, SAMSON AGONISTES.

• MOCK SCALLOPS

From good-sized codfish steaks one inch thick, cut small rounds the size of scallops. Dip them in eggs, then in fine crumbs, and fry in deep hot fat a delicate brown. Drain on blotting paper and serve garnished with cress and sliced lemon. Serve with a smooth, highly seasoned tomato sauce.

"A most delicate monster."

TEMPEST.

MOCK LOBSTER À LA NEWBURG

One cup of cooked fish broken into flakes, one egg yolk, one dessertspoonful of cornstarch, a generous half pint of milk, a grating of nutmeg, salt and pepper to taste, a piece of butter substitute the size of a walnut. Put one cup of any flaked fish to heat in a double boiler. Mix the egg yolk and cornstarch until light, stir in gradually the milk; add this to the fish. Put all over a brisk fire, season with salt, pepper and nutmeg; stir and cook until the sauce is as thick as molasses. Then drop in the butter substitute in small pieces. Serve on squares of thin, delicately browned toast.

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

“Our old and faithful friend, we are glad to see you.”

MEASURE FOR MEASURE.

MOCK CRABS—I

Melt four tablespoonfuls of butter substitute, add one-half of a cupful of flour mixed with one and one-half teaspoonfuls of salt, three-fourths of a teaspoonful of mustard, and one-fourth of a teaspoonful of paprika, and stir until well blended; then pour on gradually, while stirring constantly, one and one-half cupfuls of milk. Bring to the boiling point and add one can of corn, one egg, slightly beaten, and three teaspoonfuls of Worcestershire sauce. Turn into a buttered baking-dish, cover with croûtons and bake until croûtons are browned. For the croûtons cut stale bread in one-fourth inch slices and remove crusts. Spread sparingly with butter and cut in cubes.

A BOOK OF MOCK DISHES

“Like the watermen that row one way and look another.”

BURTON, ANATOMY OF MELANCHOLY.

MOCK CRABS—II

1½ cups fl a k e d f i s h meat	1 heaping teaspoonful flour
½ cup milk	chopped parsley
2 hard-boiled eggs	onion juice
1 raw egg	salt
butter substitute	nutmeg (if desired)
size of a walnut	1 teaspoonful Kitchen Bouquet

Heat the milk, cream the butter substitute and flour together; add a little milk at a time until a smooth paste is formed. Chop the hard-boiled eggs, and mix all the ingredients together, being careful not to mash the fish. Put the mixture in ramekins or shells. Sprinkle with cracker crumbs, and dot with butter substitute. Bake a delicate brown.

*“On eight long feet the wondrous warriors tread;
And either end alike supplies a head.”*

T. PARNELL.

MOCK CRABS—III

Grate a quarter of a pound of hard cheese, and sprinkle it into a fireproof dish. Beat up one egg; add four tablespoonfuls of milk, two tablespoonfuls of vinegar, and salt and pepper to taste, and pour on the cheese. Bake until the mixture becomes the consistency of cream, then spread on very hot buttered toast. Serve at once.

*"These mortal wits to call them Crabs agree,
The gods have other names for things than we."*

T. PARNELL.

MOCK CRABS—IV

$\frac{1}{4}$ cupful butter substitute	$\frac{1}{4}$ teaspoonful paprika
$\frac{1}{2}$ cupful flour	$1\frac{1}{2}$ cupfuls milk
$\frac{3}{4}$ teaspoonful mustard	1 can corn
$1\frac{1}{2}$ teaspoonful salt	1 egg
	3 teaspoonfuls Worcestershire sauce

Melt the butter substitute, add flour, mustard, salt, and paprika, and gradually the milk. Turn in the corn, add the egg slightly beaten, and the Worcestershire Sauce. Pour into buttered fire-proof dish, cover with one cupful cracker crumbs, mixed with two tablespoonfuls melted butter substitute, and bake until brown.

CAMOUFLAGE COOKERY

The greatest crabs are not always the best meat.

PROVERB.

MOCK CRAB CANAPES

1 cup canned corn	1 teaspoonful	a n-
$\frac{1}{4}$ teaspoonful salt	chovy paste	
$\frac{1}{3}$ teaspoonful paprika	2 tablespoonfuls	grated cheese

Use one cup of corn which has been drained from its juice; put through food chopper, using the finest cutter; add seasonings and cheese, and spread on small rounds of toast. Garnish with small pickles sliced lengthwise.

"If like a crab, you could go backward."

HAMLET.

MOCK CRAB ON TOAST

Melt two tablespoonfuls of butter substitute in the chafing dish, adding one-half pound grated cheese, one tablespoonful of anchovy paste, one-half teaspoonful salt, one-half teaspoonful English mustard, and a dash of cayenne pepper. Stir into this mixture the yolks of two eggs and one-half cup of cream, stirring constantly until smooth. Serve hot on thin slices of whole wheat bread.

A BOOK OF MOCK DISHES

Sma' fish are better than nae fish.

PROVERB.

* MOCK FISH

1 pint cooked hominy grits	1 teaspoonful grated onion
1½ pint mixed nuts	1 teaspoonful chop- ped parsley
1 tablespoonful butter substitute	1 teaspoonful salt
2 hard-boiled eggs	1 saltspoonful pepper
1 raw egg	

Put the nuts through the meat grinder and add to the grits. Add seasoning and the hard-boiled egg yolks, chopped. Oil a piece of paper the shape of a fish; form the "fish" on it; brush it with the beaten yolk of the raw egg; dust it with a little celery salt. Take the whites of two hard-boiled eggs, and form the gills and the mouth; use two good-sized filberts for eyes; if you are without filberts use peanuts. Cut blanched almonds into quarters lengthwise and arrange them on the back in imitation of fins. Bake in a moderate oven for twenty minutes. When done, put in a piece of

* Mrs. Rorer's "Vegetable Cookery," published by Arnold & Co., copyrighted 1909.

CAMOUFLAGE COOKERY

quilled paper for a tail. Garnish with parsley and lemon, and send to the table. In lifting the fish from the pan to the platter use a slice; of course, do not remove it from the paper. Serve with sauce Hollandaise.

The fish lead a pleasant life; they drink when they like.

PROVERB.

* MOCK PLANKED FISH

Make the fish according to the preceding recipe, putting it on a paper cut the shape of a fish on a plank. Border the plank nicely with well-beaten mashed potatoes. Brush the whole with melted butter substitute, and brown quickly in the oven. Garnish the board between the fish and the potato border with either small stuffed tomatoes or small boiled cucumbers. Pass tomato, white or sauce Hollandaise.

* Mrs. Rorer's "Vegetable Cookery," published by Arnold & Co., copyrighted 1909.

New dishes beget new appetites.

PROVERB.

* MOCK FISH PÂTÉS

Wash and scrape two bunches of salsify roots, boil until tender, drain, and beat with a wooden spoon to a smooth paste. Moisten the mixture with a little cream, adding a heaping teaspoonful of butter substitute, and an egg to each cup of salsify, the eggs being previously beaten. Fill scallop shells with the mixture, sprinkle a few bread crumbs over the top of each, and bake, serving hot.

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

“A dish that I do love to feed upon.”

TAMING OF THE SHREW.

MOCK TERRAPIN—I

Cut cooked calf's liver into dice. Put a tablespoonful of butter substitute into a saucepan, add salt, pepper, and paprika, and cook until butter substitute is dark brown, then add two tablespoonfuls of flour and enough stock made from beef extract and water to make a moderately thick sauce. Add a little chopped parsley, half a cupful of cream, two hard-boiled eggs cut fine, a tablespoonful of lemon juice, and the liver. Cook until the liver is heated through, remove from the stove, add a wineglass of sherry, beat hard for a minute, and serve at once on slices of buttered toast.

"And they say they're half fish, half flesh."

PERICLES.

MOCK TERRAPIN—II

Let boil one cup sweet milk, 1 tablespoonful flour, $\frac{1}{4}$ cup butter substitute, hard-boiled yolks of 3 eggs, mashed fine; 2 saltspoonfuls salt, 1 of pepper, speck of red pepper. When boiling add pint of shredded veal or chicken.

"Who ever loved that loved not at first sight?"

MARLOWE, HERO AND LEANDER.

MOCK TERRAPIN—III

Parboil a pound of beef liver, cut in slices, for five minutes; then drain, and brown in bacon drippings. Chop in small pieces, but do not mince, put back in the pan and add a quarter of a teaspoonful of dry mustard, salt and pepper to taste, and a few drops of Worcestershire Sauce. If there is not much liquor in the pan, add a very little boiling water. Boil up, thicken with a teaspoonful of flour blended with one of butter substitute. Add a finely chopped hard-boiled egg, and few drops of lemon juice.

A BOOK OF MOCK DISHES

"There's no meat like 'em."

TIMON OF ATHENS.

MOCK TERRAPIN—IV

Cook slowly for five minutes two pounds of veal cut into small pieces, two tablespoonfuls of melted butter substitute, and a small chopped onion. When the meat is brown, add a heaping tablespoonful of flour and a cupful of hot stock. Cook until thick, stirring constantly, and seasoning with salt, pepper, and mushroom catsup. Simmer for two hours. Add one cupful of cream, three hard-boiled eggs, chopped fine, and one tablespoonful each of Sherry and Madeira. Serve very hot.

*"When I have tasted of this sacred dish,
Then shall my bones rest in my father's tomb
In peace."*

BEAUMONT AND FLETCHER.

MOCK TERRAPIN—V

Reheat cold cooked veal, cut into dice, in cream sauce. Take from the fire and add an egg beaten with a tablespoonful of Sherry. Add also two or three hard-boiled eggs, coarsely chopped, and a little minced parsley. Heat, but do not boil. Season with salt, red and white pepper, and serve.

"Infinite riches in a little room."

MARLOWE, JEW OF MALTA.

*MOCK TERRAPIN IN PATTY SHELLS

Melt 1 tablespoonful butter substitute, add 2 tablespoonfuls flour, mixed with $\frac{1}{4}$ teaspoonful salt, few grains cayenne and nutmeg. Pour on gradually $\frac{1}{3}$ cup thin cream, stirring constantly, add 1 cup chicken livers finely chopped, and 2 hard-boiled eggs, finely chopped. Cook five minutes. Then add $\frac{1}{2}$ cup hot cooked rice, 1 teaspoonful finely chopped parsley. Reheat and serve in hot patty shells. If mixture seems too dry add a little more hot cream.

*"Calendar of Luncheons," Elizabeth O. Hiller, published by P. F. Volland Company.

A BOOK OF MOCK DISHES

Feed sparingly and defy the physician.

PROVERB.

*MOCK TENDERLOIN STEAK

1 quart nut meats
(English wal-
nuts, peanuts,
pine nuts and al-
monds in equal
quantities)

1 quart bread crumbs
1 pint water
1 tablespoonful salt
2 saltspoonfuls pep-
per

Put the nuts through the meat chopper, mix them with crumbs, add the seasoning and the water, pack into tin cans, and steam or boil three hours. Stand in a cold place with the lids off until perfectly cold, then cover and keep them in the refrigerator. When ready for use, turn them out, cut in slices, and heat in the oven or broil quickly. Serve plain or with tomato sauce.

The better way to do is to make a quantity of this, put into cans and cook it, then cut it off and broil or heat it when needed. The above ingredients will be sufficient for several meals.

* Mrs. Rorer's "Vegetable Cookery," published by Arnold & Co., copyrighted 1909.

No sauce like appetite.

PROVERB.

• MOCK BEEF RISSOLES

3 ounces	fine rusk	1 teaspoonful	made
	crumbs		mustard
3 ounces	grated	3 ounces	grated horse
	cheese		radish
		$\frac{3}{4}$ pint	milk

Mix well together the rusk crumbs, cheese, mustard, pepper and horseradish. Boil the milk, and pour it over them, allowing it to stand for one hour. Mix all together, roll in fine rusk crumbs, and fry in boiling oil. Serve very hot.

* Reprinted by permission of E. P. Dutton & Company, from "Meatless Cookery," copyrighted in 1914.

A BOOK OF MOCK DISHES

All meat is not the same in every man's mouth.

PROVERB.

* MOCK MEAT PIE

1½ pint small lima beans	2 hard-boiled eggs
1½ cup peanuts	1 tablespoonful chop- ped parsley
1½ cup almonds or	1 teaspoonful salt
¼ cup pine nuts	1 tablespoonful chop- ped onion
1½ pint white sauce	
6 potatoes	1 saltspoonful pepper

Soak the beans over night. Next morning cover them with boiling water, and boil rapidly half an hour; drain; slip the beans from their skins, cover with fresh water, and cook until tender. When they are done, split them into halves without breaking the halves. Scald and blanch the almonds, and shell the peanuts. Boil the potatoes. When they are done, take out three potatoes, and cut them into blocks; mash the remaining three, add four tablespoonfuls of hot milk, a little salt and pepper, and a half-cup of sifted flour. Put a layer of beans in the bottom of a baking-dish, then a sprinkling of the nuts, mixed, a little chopped hard-

* Mrs. Rorer's "Vegetable Cookery," published by Arnold & Co., copyrighted 1909.

CAMOUFLAGE COOKERY

boiled egg, a dusting of the seasonings, then the potato blocks, then another layer of beans, and so continue until you have the ingredients all used. Take the mashed potato in your hand and pat it or roll it out on a board the size of the baking-dish. Pour in the baking-dish the white sauce, put the potato crust on the top, brush with milk, and bake half an hour in a moderately quick oven.

“The discovery of a new dish does more for the happiness of man than the discovery of a new star.”

BRILLAT-SAVARIN.

MOCK MEAT PIE

Soak a pint of haricot beans in boiling water over night. Chop up one large onion and two slices of bacon, place in the bottom of a pie dish with a cup of water. Put the beans on top, sprinkle with pepper and salt, cover with a good crust and bake.

He that eats and saves sets the table twice.

PROVERB.

* MOCK MEAT HASH

Chop left-over mock veal roast and mix it with an equal quantity of cold boiled potatoes, also chopped. Bake in a greased pie dish and serve hot.

* Mrs. Rorer's "Vegetable Cookery," published by Arnold & Co., copyrighted 1909.

CAMOUFLAGE COOKERY

Appetite comes with eating.

PROVERB.

MOCK CHOP SUEY

2 cupfuls diced cold
 roast pork or veal
1 cupful diced celery
1 large onion diced
1 cupful g r a v y o r
 slightly thickened
 stock

Curry powder to
 taste
Salt and paprika
1 can button mush-
 rooms sliced
4 tablespoonfuls but-
 ter substitute

Boiled rice

Fry the celery and onion in the butter substitute until tender, about thirty minutes; then add the gravy and season as needed with salt, paprika, and curry powder. The amount of curry to be used depends on its strength. Cook together for a few moments, then add the meat and mushrooms, and serve around a mound of hot boiled rice. Fresh mushrooms may be used if fried for five minutes before combining. Fried noodles may be served with this dish.

A BOOK OF MOCK DISHES

"God sends meat and the Devil sends cooks."

JOHN TAYLOR.

MOCK ROAST OF MUTTON

Boil a neck of mutton until the bones will slip out easily. Take out the bones and shape the meat into a loaf. Put into a dripping-pan, and spread with a thick dressing of bread crumbs, seasoned with salt, pepper, butter substitute, and sage-Roast, basting with the liquid in which the mutton was boiled.

Much meat, much maladies.

PROVERB.

MOCK VEAL LOAF

2 cupfuls whole wheat	1 egg
bread crumbs	1 teaspoonful sage
1½ cupfuls ground	2 teaspoonfuls onion
mixed nuts	juice
1½ cupfuls milk	1¼ teaspoonfuls salt
1/8 teaspoonful	pepper

Mix ingredients in order given and let stand for thirty minutes. Form into a loaf and bake in a buttered pan about forty minutes.

"I protest I do honour a chine of beef, I do reverence a loin of veal."

BEAUMONT AND FLETCHER.

* MOCK VEAL ROAST

1½ pint shelled roasted	1½ pint toasted bread
peanuts	crumbs
1½ pint lentils	1 teaspoonful salt
1 saltspoonful pepper	

Soak the lentils over night, drain, bring them to a boil; throw the water away; cover with fresh water, and boil until tender; drain again; press them through a colander. Add nuts, chopped or ground; the bread crumbs and the seasoning with sufficient milk to make it the consistency of mush. Pour into a baking-dish, and bake in a moderate oven for one hour.

* Mrs. Rorer's "Vegetable Cookery," published by Arnold & Co., copyrighted 1909.

A BOOK OF MOCK DISHES

"Not to know me argues yourselves unknown."

MILTON, PARADISE LOST.

* MOCK SWEETBREADS

Finely chop one pound lean veal, add two ounces finely chopped, fat salt pork, and work, using the hands, until well blended; then add two-thirds cup of soft bread crumbs, two eggs, slightly beaten, one-third cup flour, one-half cup rich milk, one-half teaspoonful salt, and one-eighth teaspoonful pepper. Form into eight elliptical-shaped pieces, put in dish, dot over with butter substitute, using one and one-half tablespoonfuls, and pour around three-fourths cup chicken stock. Cover and bake one hour, basting every ten minutes of the cooking. Remove to hot serving dish and pour around white, brown or tomato sauce.

* "A New Book of Cookery," Fannie Merritt Farmer, published by Little, Brown, and Company, copyright 1912.

CAMOUFLAGE COOKERY

“ ’Tis hot, it smokes!”

KING LEAR.

* MOCK CHILI CON-CARNE

- | | |
|---------------------|------------------------|
| 1 pint kidney beans | 4 sweet peppers |
| or Mexican fri- | 1 pint tomato |
| joles | 6 tablespoonfuls olive |
| 1 small red pepper | or peanut oil |
| (hot) | 1 onion |
| 1 teaspoonful salt | |

Wash the beans and soak them over night. Next morning cover them with fresh water, bring to a boil, drain; throw the water away; cover again with fresh boiling water, and cook until the beans are tender. A half-hour before the beans are done, put the oil in a saucepan, add the peppers and onion, chopped, and the tomatoes, strained; cook thirty minutes; add the salt and the beans. Let them simmer gently until the sauce is thick—about fifteen to twenty minutes—and serve with rice.

* Mrs. Rorer's "Vegetable Cookery," published by Arnold & Co., copyrighted 1909.

A BOOK OF MOCK DISHES

*“Perdition catch my soul
But I do love thee!”*

OTHELLO.

MOCK BIRDS—I

Use small slices of rare roast beef, veal, or lamb. Make a stuffing of seasoned crumbs, moistening with melted butter substitute and well-beaten egg. Any herbs desired may be used in the stuffing. Put a spoonful of the stuffing on each slice of meat, roll up and pin in shape with a toothpick or skewer. Dip in melted butter substitute, sprinkle with crumbs and bake half an hour in a moderate oven.

A good appetite does not want sauce.

PROVERB.

MOCK BIRDS—II

Cut veal steak in thin slices. Make a stuffing of bread crumbs, chopped onions, parsley, salt and pepper, and melted butter substitute. Spread each slice of veal with stuffing, roll and tie with string. Sprinkle with flour and brown in hot fat. Cover with boiling water and cook until tender and serve with tomato sauce.

"Thy truffles, Perigord! thy hams, Bayonne."

POPE, DUNCIAD.

* MOCK HAM

1 quart kidney beans	1/2 pint almonds
1/2 pint English wal- nuts	1 can pimentos
1/2 pint black walnuts	1 tablespoonful salt
1/2 pint pecans	1 saltspoonful black pepper

Soak the beans over night; next morning drain, cover with fresh boiling water, boil twenty minutes; drain, throw the water away, cover again with fresh water, and boil until tender; press through a colander. Chop the nuts and pimentos. Add them, with all the other ingredients, to the beans. Form into a small ham, and place on a greased paper; brush with melted butter substitute; bake in a moderate oven one hour. When done, take out the ham, brush it again with butter substitute, dust it thickly with bread crumbs and brown. Serve this cold, cut into thin slices.

* Mrs. Rorer's "Vegetable Cookery," published by Arnold & Co., copyrighted 1909.

Everything has an end except a sausage which has two.

DANISH PROVERB.

* MOCK SAUSAGES — I

1 pint pecan meats	1 cup cooked farina
1 egg	or cream of wheat
1/2 teaspoonful salt	a dash of pepper
1 tablespoonful sage	

Put the pecans through the meat chopper, add the farina, all the seasonings, and at the last the egg, beaten. Make into round cakes, place these on paper in the bottom of a baking-dish. Bake twenty minutes in a quick oven. Serve on a hot plate with either white or tomato sauce.

* Mrs. Rorer's "Vegetable Cookery," published by Arnold & Co., copyrighted 1909.

CAMOUFLAGE COOKERY

"Can you eat roots, and drink cold water?"

TIMON OF ATHENS.

MOCK SAUSAGES—II

3 carrots	2 eggs, well beaten
2 parsnips	parsley
4 onions	garlic
$\frac{1}{2}$ pint peas	pepper
salt	$\frac{1}{2}$ teaspoonful Kitchen
$\frac{1}{2}$ lb. bread crumbs	Bouquet

Boil the carrots, parsnips, onions and peas. When cooked, chop fine, and add some finely minced parsley, and a small bit of garlic, Kitchen Bouquet, salt and pepper. Add the bread crumbs and eggs to stiffen the whole. Let stand until cold. Roll into sausages, dip into egg and bread crumbs, and fry in very hot fat.

A BOOK OF MOCK DISHES

“This was a good dinner enough, to be sure, but it was not a dinner to ask a man to.”

SAMUEL JOHNSON.

MOCK SAUSAGES—III

Lentils, one-half pound, potatoes, boiled and mashed, three pounds; a very little onion, chopped and fried, milk or white of egg, fat for frying and bread crumbs. Wash, strain, and place the lentils in boiling water, boil them about half an hour, just covered with water; when soft mash them, add the potatoes and chopped onion and mix well. Form into sausages, dip in white of egg and fry. The recipe makes a good cottage pie. A little grated cheese can be served if liked.

CAMOUFLAGE COOKERY

Small cheer and great welcome make a great feast.
PROVERB.

MOCK SAUSAGES—IV

Grind one-half pound roasted peanuts, one ounce blanched and dried almonds, half a pound of pecan nuts, and half a pound of pine nuts. Mix with these six very ripe bananas. Pack the mixture into a kettle or mold, and steam for two hours. When done remove the lid of the kettle and when cold turn out and serve the same as cold meat.

"The feast smells well."

CORIOLANUS.

MOCK SAUSAGES—V

1 cup cold beef or	1/2 teaspoonful pepper
lamb, chopped	1/2 teaspoonful sage
fine	1/4 teaspoonful savory
1/2 cup bread crumbs	1/4 teaspoonful thyme
3/4 teaspoon salt	

Moisten with a half-cup of hot water in which a teaspoonful of butter substitute is melted, form into flat cakes, and cook in a frying pan until browned on both sides.

A BOOK OF MOCK DISHES

"And spread the sacred treasures of the breast."

COWPER, CONVERSATIONS.

*MOCK ROAST CHICKEN

Boil and chop fine the giblets from three chickens saved from roast or fricassee. Trim the fat from a good-sized, but not thick, round steak. Make a force meat in the following manner: Mix together the chopped chicken giblets, two hard-boiled eggs, chopped fine, and a half-cupful of fine bread crumbs. Moisten all with chicken stock. Lay the steak on the table, cover thickly with the force-meat and roll it up, as you would a sheet of music, tying it in shape with stout strings. Melt two tablespoonfuls of butter substitute in a frying pan, and cook the steak in this just long enough to brown it lightly. Remove the meat from the pan and put it over the fire in a large pot. Add to the fat in the pan a tablespoonful of browned flour and pour upon it two cups of chicken stock. Stir to a smooth sauce, season to taste and pour over

* From Marion Harland's "Complete Cook Book," copyright 1903. Used by special permission of the publishers, The Bobbs-Merrill Company.

CAMOUFLAGE COOKERY

the steak in the pot. Cover closely and simmer for an hour and a half. Transfer the meat to a hot platter, remove the strings, and pour the sauce over it.

A BOOK OF MOCK DISHES

A feast is not made of mushrooms only.

PROVERB.

* MOCK CHICKEN PIE

1 pint mixed pecans and filberts	2 tablespoonfuls flour
1½ pint pine nuts	1 pint water or milk
4 good-sized potatoes	10 small onions
1 can mushrooms	½ can corn
2 tablespoonfuls butter substitute	1 teaspoonful salt
	1 saltspoonful pepper

Chop the pecans and filberts, but keep the pine nuts whole; mix them, add the mushrooms, the onions, boiled and perfectly whole. Rub the butter substitute and flour together; add water or milk. Pare the potatoes, cut them into dice, boil them ten minutes; drain; add them and all the ingredients to the sauce. Turn the mixture into a baking-dish, cover it with potato crust, and bake in a moderately quick oven half an hour.

* Mrs. Rorer's "Vegetable Cookery," published by Arnold & Co., copyrighted 1909.

"Small cheer and great welcome make a merry feast."

COMEDY OF ERRORS.

* MOCK CHICKEN CUTLET

For the mock chicken cutlet, grind two cups of bread crumbs with one cup of walnuts, add a tablespoonful of onion juice, piece of butter substitute, and a half-saltspoonful of mace. Thicken two cups of milk with butter substitute and flour rubbed to a paste. Add the other ingredients with a half-teaspoonful of salt, quarter-saltspoonful of pepper, a well-beaten egg, and teaspoonful of lemon juice. Stir well, then turn into a dish to cool. Shape into cutlets, dip in egg and cracker dust, and fry in butter substitute a delicate brown. Garnish with parsley.

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

“A mixture of a lie doth ever add pleasure.”

BACON, OF TRUTH.

MOCK CHICKEN CROQUETTES

Chop the ham through the meat grinder, season, and salt, celery salt and paprika to taste, and to each cupful of the meat add three-quarters of a cupful of cream sauce. Heat over hot water, stir in the yolk of one well-beaten egg, remove from the fire and turn out on a platter to cool (the mixture should be very thick). When cold, form with floured hands into small croquettes, roll in bread crumbs, dip in beaten egg, roll again in crumbs, and fry by means of a frying basket in deep hot fat to a golden brown. Drain for a moment on brown paper and serve on a folded napkin. A cream sauce to which peas have been added may be served with them if desired.

"But if you have a stomach, to 't i' God's name."

TAMING OF THE SHREW.

* MOCK CASSEROLE OF CHICKEN

Select large, smooth, tart apples of good flavor and of uniform size. Remove core with corer. Mince cold chicken fine, season with salt, a dash of cayenne, pinch of powdered thyme, one-half cupful of bread crumbs, moistened with three or four teaspoonfuls of sweet cream. Fill each apple and bake in oven. Serve hot or cold with mayonnaise as a salad.

* From Marion Harland's "Complete Cook Book," copyright 1903. Used by special permission of the publishers, The Bobbs-Merrill Company.

“Where is the man that can live without dining?”

OWEN MEREDITH, LUCILE.

MOCK CHICKEN à la KING

Melt two tablespoonfuls of butter substitute in a saucepan, add two fresh peeled mushrooms, cut into bits, and cook for five minutes, then add one scant pint of the cooked meat from guinea fowls, cut into short lengths, and heat thoroughly. Season with one scant teaspoonful of salt and one green and one red pepper, freed from seeds and cut into dice. Have in readiness the yolks of two lightly beaten eggs mixed with a cupful of cream; gradually pour this over the chicken and other ingredients, and stir constantly until well thickened. Do not boil. Serve on rounds of hot toast.

CAMOUFLAGE COOKERY

“Here he comes, swelling like a turkey-cock.”

HENRY V.

MOCK TURKEY—I

Bone a breast of mutton, about three pounds, and replace the bones with a force-meat of parsley, thyme, lemon peel, bread crumbs, and butter substitute, seasoned with salt and pepper. Roll it up the short way, tie it securely, and fasten each end with a skewer. Bake it in a good oven for about one hour and a half. Serve with mashed turnips.

“Let the land

Look for his peer: he has not yet been found.”

T. B. ALDRICH.

MOCK TURKEY—II

Two pork tenderloins, some strips of bacon, and some turkey dressing. Take the tenderloins and cut them lengthwise through the middle, being careful not to cut them in halves. Fill them with turkey dressing; pin them together with tiny wooden skewers; lay a strip of bacon over each, and put them in a baking pan. Pour in sufficient water to cover the bottom of the pan and bake the tenderloins until tender. Serve hot with brown gravy.

A BOOK OF MOCK DISHES

"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 CÆSAR.

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.

A BOOK OF MOCK DISHES

"Stuffed with all honourable virtues."

MUCH ADO ABOUT NOTHING.

* MOCK SQUABS

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.

* From Marion Harland's "Complete Cook Book," copyright 1903. Used by special permission of the publishers, The Bobbs-Merrill Company.

“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
 $\frac{1}{2}$ tablespoonful butter
substitute
salt

1 tablespoonful cur-
rant jelly
 $\frac{1}{4}$ 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.

CAMOUFLAGE COOKERY

Eating and drinking take away one's hunger.

PROVERB.

*MOCK CHICKEN SALAD—II

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.

* Mrs. Rorer's "Vegetable Cookery," published by Arnold & Co., copyrighted 1909.

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.

* Mrs. Rorer's "Vegetable Cookery," published by Arnold & Co., copyrighted 1909.

A BOOK OF MOCK DISHES

"Few things are impossible to diligence and skill."

JOHNSON, RASSELAS.

MOCK LOBSTER SALAD—I

2 cups cold boiled
halibut
1 cup chopped rad-
ishes

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.

A BOOK OF MOCK DISHES

Better some of a pudding than none of a pie.

PROVERB.

MOCK INDIAN PUDDING

2 slices bread, but-	$\frac{1}{2}$ cup molasses
tered	$\frac{1}{3}$ cup sugar
2 cups milk	$\frac{1}{4}$ teaspoon cinnamon
	$\frac{1}{4}$ teaspoon salt

Butter two slices of bread cut three-quarters of an inch thick, put into buttered baking-dish, and pour over the bread the rest of the ingredients mixed together. Bake one and a half hours in a slow oven.

"Thou hast described a hot friend cooling."

JULIUS CÆSAR.

MOCK PLUM PUDDING

1 cup grated raw car- rots	1 cup sugar
1 cup grated raw po- tatoes	1 cup flour
1/2 cup melted butter substitute	1 teaspoon nutmeg
	1 teaspoon cinnamon
	1 teaspoon salt
	1 teaspoon soda
2 cups raisins	

Mix carrots, potatoes, melted butter substitute, and sugar, and then add flour mixed and sifted with the other dry ingredients. Add the raisins that have been dredged with a little of the flour. Steam two and one-half hours, or less, if small molds are used.

*"Bend to the crimson fruit, whose stain
Is glowing on lips and fingers."*

STEDMAN.

MOCK CHERRY PUDDING

Cut cranberries in two. Spread a buttered dish with coarse stale bread crumbs, then add a layer of cranberries, sprinkle sparsely with seeded raisins, dust with nutmeg, sprinkle with sugar, then repeat with crumbs and fruit until dish is full. Add one-half cupful of water, dot the top with butter substitute, and bake covered in a moderate oven for twenty minutes; uncover and bake fifteen minutes or more. Serve hot with hard sauce.

CAMOUFLAGE COOKERY

*“With such imitation
Of form and color ’twill deceive the eye,
Until the taste be ravish’d.”*

DEKKER AND FORD.

MOCK CHARLOTTE

Moisten four level tablespoonfuls of cornstarch with a half cup of water, add one pint of boiling water, and stir until it reaches the boiling point. Add one-half cup of sugar, and pour slowly, while hot, into the well-beaten whites of two eggs. Add a teaspoonful of vanilla, and turn at once into a mold. Serve with a soft custard sauce, made from a pint of milk and the yolks of the eggs. If the yolks are needed for other dishes, this pudding may be garnished with fruit and served with fruit sauce.

“Well versed in the arts of pies, custards, and tarts, and the lucrative trade of the oven.”

EPITAPH ON A YORKSHIRE COOK.

MOCK CARAMEL CUSTARD

Two level teaspoonfuls of cereal coffee dissolved in one cupful of boiling water; add to this one pint of hot milk, one-half cupful of sugar, two full tablespoonfuls of cornstarch dissolved in a little cold milk, pinch of salt, piece of butter substitute size of a walnut. Cook twenty minutes in double boiler, then remove from the fire, and flavor with vanilla. Pour into molds or custard cups, and serve with or without whipped cream.

CAMOUFLAGE COOKERY

"Pudding that might have pleased a Dean."

POPE, IMITATION OF HORACE.

MOCK MAPLE TAPIOCA

Cook half a cup of instant tapioca, one cup of dark brown sugar, a pinch of salt, and three cups of water in the upper part of a double boiler for fifteen minutes. When clear, remove from the fire, flavor to taste with vanilla extract, and pour into a ring mold that has been rinsed with very cold water. Set in a cold place to chill and harden, and serve unmolded. Fill the centre with sweetened whipped cream that has been blended with half a cup of powdered macaroon crumbs.

"Since Eve ate apples much depends on dinner."

BYRON.

MOCK APPLE PIE

To one small bowl of crackers that have been soaked until no hard parts remain, add one teaspoonful of tartaric acid; sweeten to taste; add some butter substitute, and a very little nutmeg.

A BOOK OF MOCK DISHES

When you hear of many cherries carry but a small basket.

GREEK PROVERB.

* MOCK CHERRY PIE

Mix one cup cranberries cut in halves, one-half cup raisins seeded and cut in pieces, three-fourths cup sugar, and one tablespoonful flour. Dot over with one teaspoon butter substitute. Bake between crusts.

"A puff by her husband much praised."

EPITAPH ON A YORKSHIRE COOK.

MOCK CUSTARD PIE

Heat a pint of milk in a double boiler with a pinch of salt, and two tablespoonfuls of sugar. Boil while stirring with two tablespoonfuls of corn-starch rubbed smooth with a little cold milk, add the beaten yolk of an egg and a teaspoonful of vanilla. Line a pie-tin with good pastry and bake. Fill with the custard, cover with meringue, and bake until puffed and brown.

* "The Boston Cooking-School Cook Book," Fannie Merritt Farmer, published by Little, Brown, and Company, copyright 1906.

CAMOUFLAGE COOKERY

*"It almost makes me wish, I vow,
To have two stomachs like a cow."*

HOOD, THE TURTLES.

MOCK LEMON PIE

yolks of 2 eggs	1 teaspoonful butter
1 cupful of sugar	substitute
1/3 cupful of sour vine- gar	1/2 teaspoonful lemon essence
2 tablespoonfuls flour	whites of 2 eggs
1 pint boiling water	2 tablespoonfuls pow- dered sugar

Beat the butter substitute and the egg yolks to a cream; add the sugar, dissolve the flour and vinegar together; pour boiling water slowly on the mixture; cook until thick (about ten minutes), then flavor with the lemon essence just as it finishes cooking. Beat the whites of the eggs until stiff, adding two tablespoonfuls of powdered sugar, spread on top, and brown lightly in the oven.

“To tell the secrets of my prison-house.”

HAMLET.

MOCK MINCE PIE—I

Mix one cupful each of cracker crumbs, sugar, molasses, and chopped raisins with one and one-half cupfuls of warm water, half a cupful of vinegar, and a teaspoonful of mixed spice. Line a tin with pastry, fill, cover with crust, and bake.

*“An endless host
Of syllabubs and jellies and mince pies
And other such ladylike luxuries.”*

SHELLEY.

* MOCK MINCE PIE—II

Mix well together one cupful of raisins chopped fine, one-half cupful of chopped currants, one-fourth teaspoonful of salt, one tablespoonful of vinegar, two-thirds of a cupful of molasses, one-half cupful of cider, one-half cupful of sugar, one-half cupful of cut citron, and the juice and the rind of two lemons, two Boston crackers rolled, and one well-beaten egg. Line a pie pan with paste and fill with some of the mixture, cover with a puff paste and bake.

* From Marion Harland's "Complete Cook Book," copyright 1903. Used by special permission of the publishers, The Bobbs-Merrill Company.

"Like, but oh how different."

WORDSWORTH, MOUNTAIN ECHO

* MOCK MINCE PIE—III

1 cup fresh bread crumbs	1 cup chopped apples
1 cup hot water	$\frac{1}{2}$ teaspoonful salt
$\frac{1}{2}$ cup butter substi- tute	1 teaspoonful p o w- dered cloves
$\frac{1}{2}$ cup vinegar	1 teaspoonful p o w- dered cinnamon
$1\frac{1}{2}$ cups sugar	$\frac{1}{2}$ teaspoonful p o w- dered allspice
1 cup currants	$\frac{1}{2}$ teaspoonful p o w- dered ginger
1 cup Sultana raisins	

Mix all the ingredients together and keep in a covered jar. This mince meat is excellent for pies with upper and lower crusts.

* Reprinted by permission of The Fleischmann Co.

CAMOUFLAGE COOKERY

*"Things which in hungry mortals' eyes find
favour."*

DON JUAN.

MOCK MINCE PIE—IV

Mix one cupful each of bread crumbs, vinegar, molasses and raisins with half a cupful each of butter substitute and brown sugar, two teaspoonfuls of cinnamon and one teaspoonful each of cloves and allspice. Bake with two crusts.

"Can one desire too much of a good thing?"

AS YOU LIKE IT.

MOCK MINCE PIE—V

Mix one cupful of cold water, half a cupful each of cracker crumbs, molasses, brown sugar, and vinegar, two-thirds cupful of melted butter substitute, one cupful of chopped raisins, one egg well beaten, a tablespoonful of cinnamon, a teaspoonful each of cloves, allspice, nutmeg, pepper, and salt. Heat thoroughly, cool, add three tablespoonfuls of wine, and bake with two crusts.

“What calls back the past like the rich pumpkin pie?”

WHITTIER.

MOCK PUMPKIN PIE

Take four large sweet potatoes and boil with skins on. Peel and cut in slices. Line a pie plate with pastry, put a layer of the potatoes in the bottom and sprinkle with half a cupful of sugar and a quarter of a cupful of butter substitute cut into bits. Mix together one teaspoonful of ground cinnamon, two tablespoonfuls of flour, and half a teaspoonful of ground allspice, and dust the first layer of potatoes with this mixture. Arrange another layer in the same manner and pour over one tablespoonful of vinegar and one small cupful of water. Cover with pastry, brush with a little beaten egg, and bake in a quick oven.

"A piece of simple goodness."

JERROLD, POSTMAN'S BUDGET.

*MOCK ANGEL FOOD CAKE—I

1 cup flour	1 teaspoonful flavor-
1 cup sugar	ing
1 cup milk	3 teaspoonfuls baking
pinch of salt	powder
	whites of 2 eggs

Sift the flour, sugar, salt and baking powder together four times. Heat the milk to scalding, and beat the egg whites stiff. Pour the scalding milk into the dry ingredients, stirring constantly, and fold in the stiffly beaten egg whites. Add the flavoring, and turn into an angel food cake pan. Bake in a moderate oven about thirty minutes.

* Reprinted by permission of E. P. Dutton & Company, from "Meatless Cookery," copyrighted in 1914.

A BOOK OF MOCK DISHES

"Gives to airy nothing a local habitation and a name."

MIDSUMMER NIGHT'S DREAM.

MOCK ANGEL FOOD CAKE—II

Sift one and one-half cups pastry flour, then measure, add one cup sugar, one-fourth teaspoonful salt, and three teaspoonfuls baking powder, and sift four times. Place whites of two eggs in measuring cup and one-fourth cup of softened butter substitute, and fill with cold water. Beat thoroughly with dry ingredients and add one teaspoonful of vanilla. Put in ungreased angel cake pan and bake in a slow oven.

"I hunger for less costly delicacies."

MARTIAL, EPIGRAMS.

MOCK LOAF CAKE

Mix with one cupful of sugar, one-half cupful of butter substitute, add one cupful of milk or coffee and two and one-half cupfuls of flour into which one and one-half teaspoonfuls of baking powder have been sifted. Finally stir in one cupful of raisins and a small piece of citron chopped.

CAMOUFLAGE COOKERY

"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

1/2 cup grated cheese	4 tablespoonfuls butter substitute
1/2 teaspoonful salt	
1/2 teaspoonful mustard	1/2 teaspoonful paprika
	1 teaspoonful anchovy paste
2 tablespoonfuls of chopped olives	vinegar

Mix creamed butter substitute, grated cheese and chopped olives, add seasonings and anchovy paste moistened with vinegar. Spread between slices of bread.

A BOOK OF MOCK DISHES

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	1 teaspoonful anchovy paste
3 tablespoonfuls milk	1½ 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 pineapple. 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.

"Some jay of Italy."

CYMBELINE.

MOCK GNOCCHI

3 cups cooked farina	1 pint medium-thick
1 cup grated cheese	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.

A BOOK OF MOCK DISHES

*"And with forced fingers rude
Shatter your leaves."*

MILTON, LYCIDAS.

* MOCK ARTICHOKE S

6 small round white turnips	1/2 pint boiling water
1 tablespoonful but- ter substitute	4 tablespoonfuls tar- ragon vinegar
1 tablespoonful flour	1 tablespoonful salt
1 small onion	1 saltspoonful pepper
1 bay leaf	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

* Mrs. Rorer's "New Cook Book," published by Arnold & Co., copyright 1902.

CAMOUFLAGE COOKERY

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.

A BOOK OF MOCK DISHES

Though the sauce be good yet you need not forsake the meat for it. PROVERB.

* MOCK HOLLANDAISE SAUCE

2 tablespoonfuls butter substitute	$\frac{1}{8}$ teaspoonful pepper
2 tablespoonfuls flour	few grains cayenne
$\frac{1}{2}$ cup milk	yolks of 2 eggs
$\frac{1}{2}$ tablespoonful salt	$\frac{1}{2}$ cup butter
	1 tablespoonful lemon juice

Melt butter substitute, add flour, and stir until well blended; then add milk, salt, pepper, and cayenne, and bring to the boiling point. Stir in the egg yolks, butter substitute bit by bit, and lemon juice.

* "A New Book of Cookery," Fannie Merritt Farmer, published by Little, Brown, and Company, copyright 1912.

"Enlarged him and made a friend of him."

HENRY IV.

* MOCK PÂTÉ DE FOIE GRAS—I

When poultry is in full season, and the weather is cold, save the giblets from half a dozen fowls, boiling them, salting slightly to keep them and setting them in a cold place. When you have enough, chop them, rejecting tough portions, and run through a food chopper. Work to a smooth paste with melted butter substitute, season with paprika, salt, and a dash of onion juice. Pack down in small jars, pour melted butter substitute over the top, and keep in a cool dry place. If you will boil a few mushrooms in salted water, strain, cut them into coarse dice and intersperse throughout the paste, you will have a veritable imitation of the famous Strasburg pâtés. You may substitute calf's, lamb's, or pig's liver for those of fowls if you cannot get the latter.

* From Marion Harland's "Complete Cook Book," copyrighted 1903. Used by special permission of the publishers, The Bobbs-Merrill Company.

*The world has not yet learned the rules of
frugality.*

PROVERB.

MOCK PÂTÉ DE FOIE GRAS—II

Boil a calf's liver in salted water until very tender. Boil in another kettle the calf's tongue. The next day, after it has become cold and firm, cut the liver into bits and work to a paste in a mortar, adding melted butter substitute as needed. Season highly with cayenne, salt, grated nutmeg, cloves, made mustard, Worcestershire sauce, and lemon juice. Pack the paste in jelly glasses or small stone jars, putting in occasionally bits of the boiled tongue. The jars or glasses should be greased. Cover with paraffin and keep in a cool place.

“How, i’ the name of thrift, does he rake this together?”

HENRY VIII.

MOCK CREAM

Thicken one and one-half cupfuls of milk with a teaspoonful of cornstarch rubbed smooth with a little cold milk. Cook until smooth and thick, stirring constantly, and fold in the stiffly beaten whites of two eggs. Cool, and serve with fruit or puddings instead of cream.

“Trifles light as air.”

OTHELLO.

MOCK CREAM FILLING

Beat very stiff one and one-half cups apple sauce, sweetened with one and one-half cups sugar, and grated rind of a lemon, with whites of two eggs. Spread between layer cakes.

A BOOK OF MOCK DISHES

*"Things are seldom what them seem,
Skim milk masquerades as cream."*

GILBERT—PINAFORE.

*MOCK WHIPPED CREAM

1 cup milk	2 tablespoonfuls sugar
1 teaspoonful flour	1/2 teaspoonful vanilla
	pinch salt

Mix the flour, sugar and salt, with a little cold milk, together. Pour over this the hot milk, and cook until thickened. Beat for a minute or two, then cool, and flavor with vanilla.

* Reprinted by permission of E. P. Dutton & Company, from "Meatless Cookery," copyrighted in 1914.

"Our mouths be cold."

THE TEMPEST.

MOCK ICE CREAM

Dissolve one tablespoonful of gelatin in one-half cup of cold water. Pour slowly into the stiffly beaten whites of three eggs. Add one-half cup of cold water and one cup of granulated sugar. Beat well and set away to thicken. Divide into three parts, leaving one white; flavor with lemon. Color one-third pink and flavor with strawberry. Add one square of melted chocolate to the remainder and flavor with vanilla. Dust a bread pan with powdered sugar and pour in first the pink, then a layer of chopped nuts. When it begins to thicken add the white and more nuts, lastly adding the chocolate. Set away until stiff. Slice and serve with Mock Whipped Cream.

A BOOK OF MOCK DISHES

“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.

* “The Boston Cooking-School Cook Book,” Fannie Merritt Farmer, published by Little, Brown, and Company, copyright 1906.

“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.

* Mrs. Rorer’s “Vegetable Cookery,” published by Arnold & Co., copyrighted 1909.

A BOOK OF MOCK DISHES

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.

CAMOUFLAGE COOKERY

"Large, luscious berries of sanguine dye."

MULOCK.

MOCK BAR-LE-DUC CURRANTS

$\frac{1}{2}$ cup large hard cran-
berries

1 cup sugar
 $\frac{1}{2}$ 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.

* Mrs. Rorer’s “Canning and Preserving,” published by Arnold & Company, copyright 1912.

A BOOK OF MOCK DISHES

Call me not an olive until you see me gathered.

PROVERB.

* MOCK OLIVES

$\frac{1}{4}$ peck of green plums	2 heaping tablespoons
2 quarts cider vinegar	salt
1 ounce white mustard seed	

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.

* Mrs. Rorer's "Canning and Preserving," published by Arnold & Company, copyright 1912.

"My lord, I hope you are pepper proof."

SWIFT, POLITE CONVERSATIONS.

* MOCK WORCESTERSHIRE SAUCE

Add to one quart of vinegar three quarters of an ounce of cayenne, three cloves of garlic, chopped fine; five anchovies mashed; twelve whole cloves bruised; and two blades of mace. Cover, and stand aside over night. Next day, rub through a fine sieve, strain, add one gill of port wine and one of soy, put it in a demijohn, cork, and stand aside for ten days; then bottle, cork, and seal.

* Mrs. Rorer's "Canning and Preserving," published by Arnold & Company, copyright 1912.

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COOKERY

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