

Shrimps Creole.

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| 1 can of shrimps. | 3-lb. can of tomatoes. |
| 1 bay leaf. | 2 large onions. |
| 1 chopped green pepper. | 1 tablespoonful of butter. |
| 1 teaspoonful of chopped parsley. | |
| 1 clove of garlic. | |

Slice the onions and the clove and garlic, then brown them slightly in the butter; add the chopped pepper, bay leaf, parsley and tomatoes. Use only half of the tomato juice in the can or it will be too thin. Simmer until well cooked. Saute the shrimps in a little butter, add them to the tomato mixture, season to taste, and cook for fifteen minutes longer.

Deviled Crabs.

- 1 pound can of crab meat.
- 2 raw eggs.
- 2 hard-cooked eggs.
- Juice of small lemon.
- 1 cupful of cracker crumbs.
- 1 tablespoonful of Worcestershire sauce.
- 2 tablespoonfuls of tomato catsup.
- 2 tablespoonfuls of salad dressing.
- 2 tablespoonfuls of melted butter.
- Salt and red pepper.

Break the crab meat with a fork, add half a cupful of the crumbs, salt and red pepper, the yolks of the hard-cooked eggs—rubbed through a sieve—the melted butter, Worcestershire sauce, tomato catsup, salad dressing, lemon juice, the raw egg yolks, and the whites of the eggs beaten stiffly. Fill the crab shells full and round, and sprinkle the tops with crumbs; bake in a moderate oven for twenty minutes. Serve with lemon slices.

Creamed Crab.

One pint of very thick cream, one dessertspoonful flour, two crabs, one teaspoonful salt, one saltspoonful mustard, one-half saltspoonful cayenne pepper. Heat cream in double boiler, mix flour, salt, mustard and pepper in a little cold cream and pour in the heated cream. Cook ten minutes and put in picked crab. Serve hot.