

**STUFFED LOBSTER.** One medium-sized lobster, one cupful of rich milk, two tablespoonfuls of butter, two tablespoonfuls of flour, a dash of mace, one hard-cooked egg, half a teaspoonful of salt, one teaspoonful of minced parsley, and dry bread crumbs. There should be from a cupful and a half to two cupfuls of lobster meat.

Make a sauce of the butter, flour, seasonings and milk. Add the parsley, lobster, the egg yolk mashed, and the egg white minced. Wash and dry the lobster shell, cut off the sides of the body shell half an inch, fit the body and tail pieces together, put in the mixture, cover with the crumbs, which should be buttered, and bake in a moderate oven until browned.