

before it eats you; , boiled or in salad

movement, i.e. pinching.

Jean said that lobsters, like humans, come in right and left-sided models. They use their "off" claw to catch their food and the other, larger claw to kill and eat it.

Homesick "Yankee" customers sometimes come by and tell Jean that the larger lobsters aren't really from Maine; they should be advertised as "New England" lobsters rather than "Maine" lobsters.

Wherever they came from, Jean said one customer had fed 10 people with one of the large lobsters.

Pratt said he has tried a 1½ pound lobster himself. The creatures shrink when boiled, he said, so it was just about the right size for him.

Jean said the process most people refer to as boiling lobsters is actually steaming; the live lobster is dropped in two to three inches of boiling water in a large pot. A small lobster takes about 15 minutes, while the giant ones take about 25.

The creatures' tails curl when cooked, and they turn bright red.

When they're done, break the tail off and cut open the outer shell. Smaller ones can be cut with a scissors, but larger ones might require shears. Use a nutcracker on the claws.

Butter or lemon juice can add to the flavor, but some people just eat the meat plain.

Kroger also sells whole cooked lobsters as well as those which are alive and pinching; the charge for cooking is \$1 extra per pound.

But if you want to attempt to conquer the lobster on your own, here are some recipes to get you started:

Baked Stuffed Lobster

1 live lobster per person
16 round salted crackers
salt and pepper to taste
¼ cup melted butter
4 large lettuce leaves
¼ cup milk
sherry to moisten
grated Parmesan cheese
paprika

Stuffing: Grind crackers in fine crumbs and season with salt and pepper. Mix with melted butter and milk, then add enough sherry to moisten dressing. If desired, add shredded crabmeat, shrimp or lobster meat. Mix thoroughly. Yields enough for four lobsters.

To prepare lobsters: Hold lobsters firmly on their backs with large claws crossed. Using a sharp pointed knife, cut quickly through the entire length of body and tail. Remove intestinal vein and craw. Stuff lobsters as full as possible. Pour melted butter over stuffing and generously sprinkle with Parmesan and paprika. Place large lettuce leaf over dressing to keep moist. Bake in preheated 350-400 degree oven for 30 to 40 mi-

College Station doesn't have a zoo, but those lobsters are the next best thing.

minutes. Discard lettuce leaves and serve immediately.

Lobster Salad

Cut up boiled, chilled lobster meat into small pieces. Mix one cup of lobster meat with one tablespoon mayonnaise and chill. Place mixture on crisp lettuce and sprinkle with paprika. Top with larger pieces of lobster meat. Serve with mayonnaise if desired.

Kroger's seafood case holds quite a variety of strange things from beneath the sea: shark steaks, calamari (squid) and scallops, as well as various types of fish, and frog legs.



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