

is required and higher water pressure at the dredge results because of less friction in the shortened length of hose. Also, additional hose sections are not needed.

The dredge is brought aboard the vessel in the same manner whether towed conventionally or by using the bow hawser pipe.



### LOBSTER BOATS



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| $\frac{1}{2}$ pound cooked lobster meat, fresh or frozen            | 2 tablespoons mayonnaise or salad dressing     |
| 24 fresh mushrooms, approximately $1\frac{1}{2}$ inches in diameter | $\frac{1}{4}$ teaspoon Worcestershire sauce    |
| $\frac{1}{4}$ cup condensed cream of mushroom soup                  | $\frac{1}{8}$ teaspoon liquid hot pepper sauce |
| 2 tablespoons fine soft bread crumbs                                | Dash pepper                                    |
|   | Grated Parmesan cheese                         |

Thaw frozen lobster meat. Drain lobster meat. Remove any remaining shell or cartilage. Chop the lobster meat. Rinse mushrooms in cold water. Dry mushrooms and remove stems. Combine soup, crumbs, mayonnaise, seasonings, and lobster. Stuff each mushroom cap with a tablespoonful of the lobster mixture. Sprinkle with cheese. Place mushrooms on a well-greased baking pan, 15 by 10 by 1 inch. Bake in a hot oven,  $400^{\circ}$  F., for 10 to 15 minutes or until lightly browned. Makes 24 hors d'oeuvres.

This idea for entertaining is from a 22-page, full-color booklet, "Nautical Notions for Snibbling," released by the United States Department of the Interior's BCF. It is available for 45¢ from the Superintendent of Documents, U. S. Government Printing Office, Washington, D. C. 20402. Ask for Market Development Series No. 10 (catalog no. I-49/49/2:10).