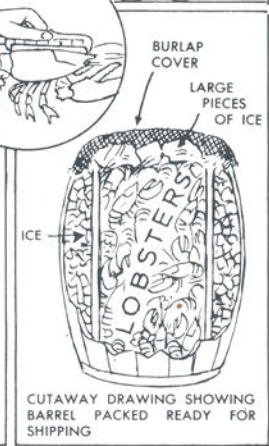
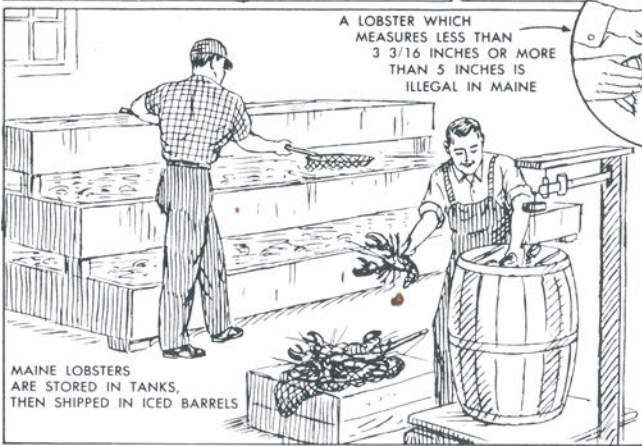
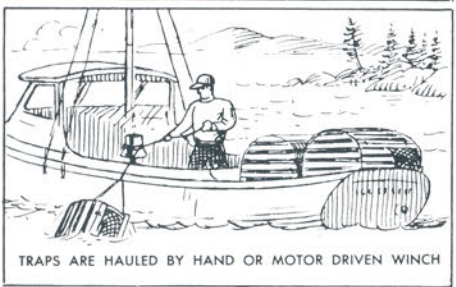
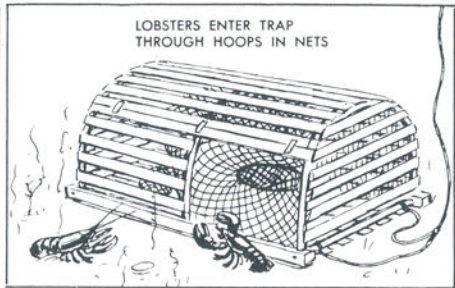
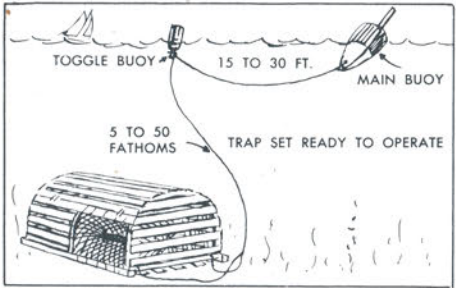
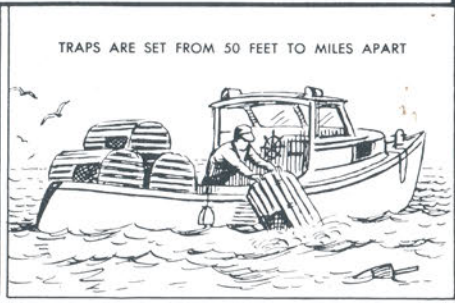
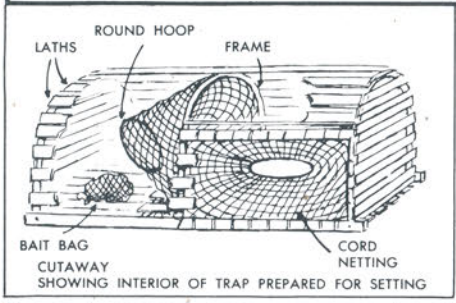


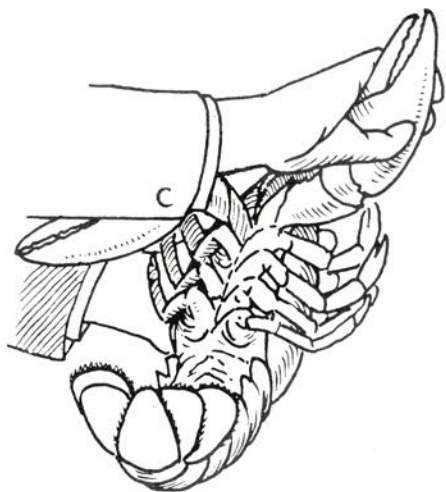
# HOW A MAINE LOBSTER IS CAUGHT



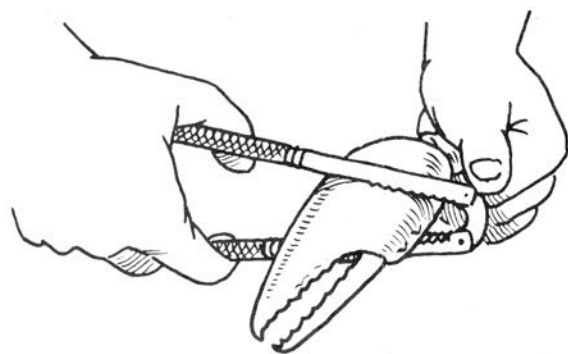
# How to Eat MAINE Lobster



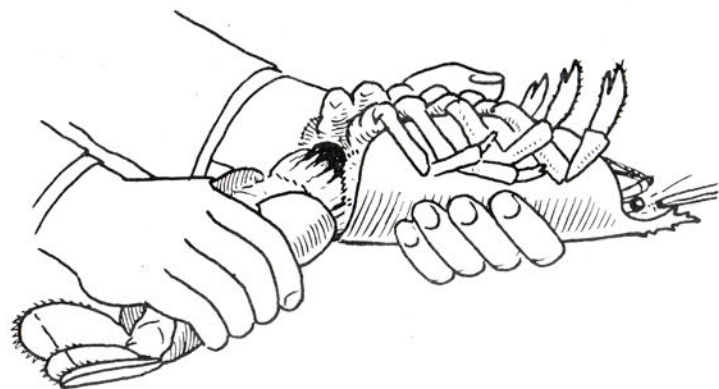
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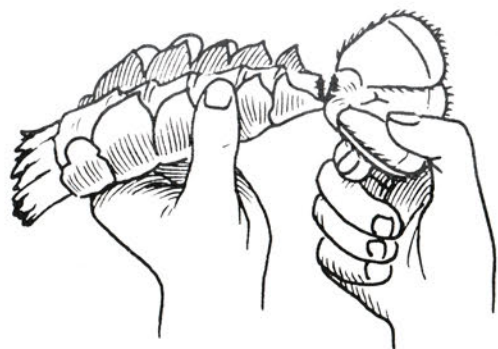
1. Twist off the claws.



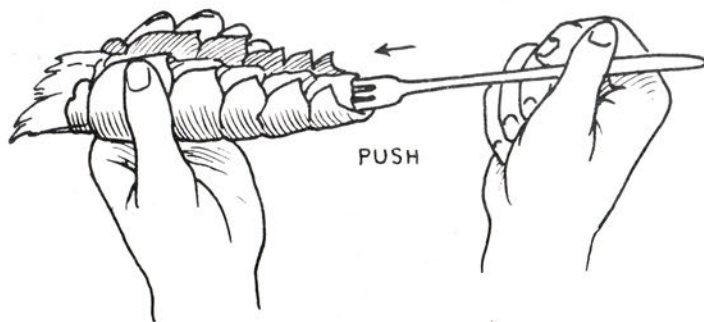
2. Crack each claw with a nutcracker, pliers, knife, hammer, rock or what have you.



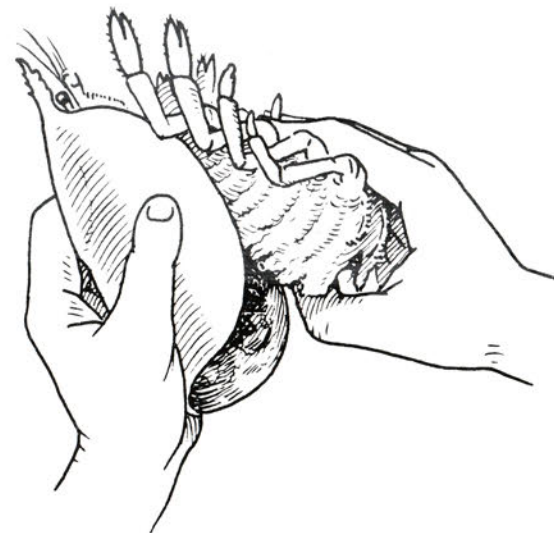
3. Separate the tail-piece from the body by arching the back until it cracks.



4. Bend back and break the flippers off the tail-piece.



5. Insert a fork where the flippers broke off and push.



6. Unhinge the back from the body. Don't forget that this contains the "tomalley", or liver of the lobster which turns green when it is cooked and which many persons consider the best eating of all.

7. Open the remaining part of the body by cracking apart sideways. There is some good meat in this section.



8. The small claws are excellent eating and may be placed in the mouth and the meat sucked out like sipping cider with a straw.

