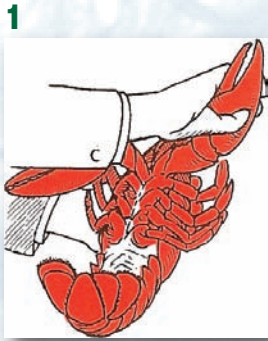




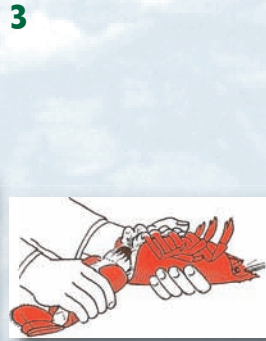
How to Eat a Cape Breton Lobster



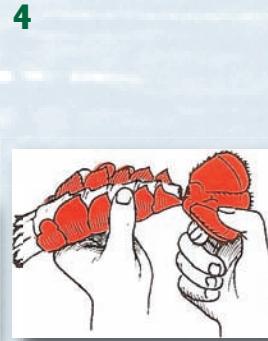
Twist off the Claws



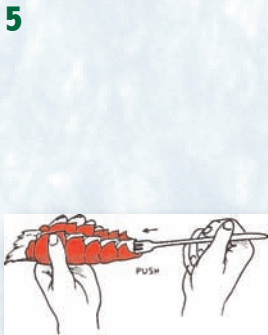
Crack each claw with a nutcracker, pliers, knife, hammer, rock, or whatever you have



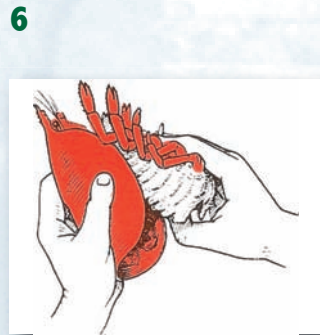
Separate the tail-piece from the body by arching the back until it cracks



Bend back and break the flippers off the tail-piece



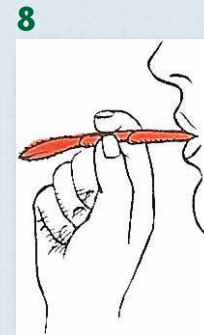
Insert a fork where the flippers broke off and push



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



Open the remaining part of the body by cracking apart side-ways. There is some good meat in this section



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

