



BEAUTIFUL STEAMERS

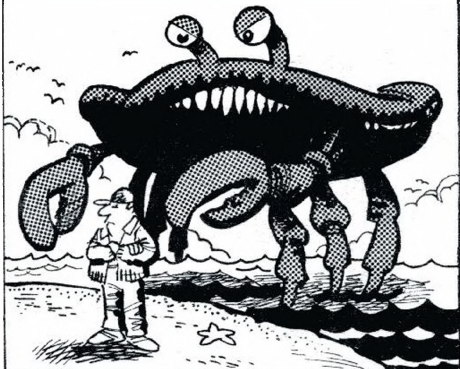


A SPECIAL FOR THE 1983 WORLD SCIENCE FICTION CONVENTION HUGO AWARDS CRAB FEAST.

IT'S A FACT: THE BLUE CRAB IS KING IN MARYLAND! MARYLANDERS EAT MORE CRAB PER CAPITA THAN ANY OTHER STATE IN THE COUNTRY...



IT'S ANOTHER FACT: MOST MARYLANDERS ARE ONLY VAGUELY AWARE THAT THERE ARE OTHER TYPES OF CRABS IN THE WORLD...



BLUE CRABS ARE SO MEAN THEY BITE SWIMMERS AND EAT **ANYTHING**, INCLUDING THEMSELVES AND THEIR OWN YOUNG. THEY **DESERVE** TO BE STEAMED TO DEATH AND EATEN!



IT'S A MYSTERY AS TO WHY ANYTHING THAT **MEAN** SHOULD BE SO **DELICIOUS**. (NOBODY EATS WOLVERINES, FOR EXAMPLE!) THE BLUE CRAB IS THE BEST ARGUMENT FOR THE EXISTENCE OF A GOD THERE IS (OR AT LEAST A COSMIC ENGINEER).



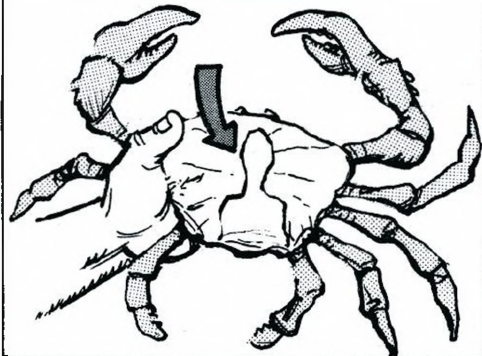
BLUE CRABS ARE **DESIGNED** TO BE EATEN BY HUMANS. FIRST REMOVE THE LEGS AND CLAWS. (REMEMBER TO **STEAM** CRABS TO DEATH **PRIOR** TO MEAL.)



BLUE CRABS HAVE A THERMOSTAT. THEY TURN RED WHEN DONE. LIMBS ARE REMOVED WITH A SLIGHT TWIST OF THE WRIST. **SUCK OUT** ANY MEAT FOUND IN THE LEGS. **SAVE CLAWS FOR LATER.**



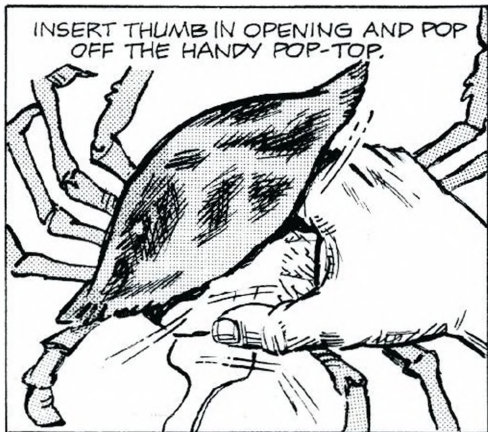
TURN THE BODY OVER AND NOTE THE HANDY **PULL-TAB**.



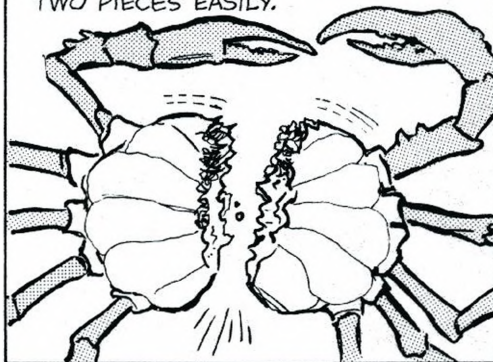
PULL UP ON THE TAB AND YOU'LL SEE A THUMB-SIZED INDENTATION WHERE TAB MEETS SHELL.



INSERT THUMB IN OPENING AND POP OFF THE HANDY **POP-TOP**.



BEND THE CRAB IN ALONG THE PERFORATION. IT WILL BREAK INTO TWO PIECES EASILY.



SCOOP OUT THE MEAT FROM THE CHAMBERS AND EAT. BE SURE YOU GET INTO ALL THE CHAMBERS.



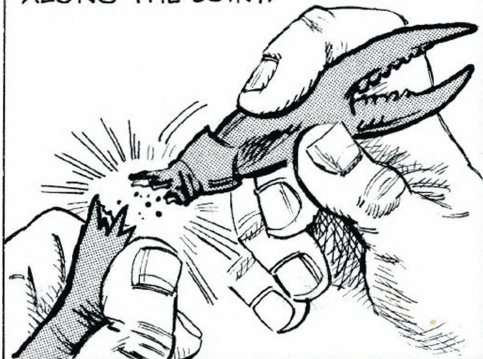
DON'T EAT THE RUBBERY STUFF ON TOP. IT'S THE "DEAD MAN".



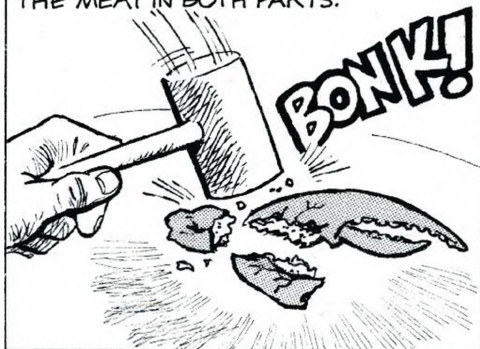
IF YOU DO ACCIDENTALLY TRY AND EAT THE "DEAD MAN" YOU'LL **SPIT** IT OUT SOON ENOUGH. IT'S CHEWY AND INDIGESTABLE.



NOW BREAK THE CLAW IN TWO ALONG THE JOINT.



TAP EACH PART WITH THE Mallet, BREAK AWAY THE SHELL AND EAT THE MEAT IN BOTH PARTS.



NOW THAT YOU SEE THE BIO-ENGINEERING, THE NEXT CRAB SHOULD BE A SNAP.



THE SEASONING USED IS CALLED "OLD BAY".
IT IS UNIQUE TO MARYLAND AND
GIVES CRABS THEIR DISTINCTIVE FLAVOR.



UNFORTUNATELY OLD BAY CAN STING
LIKE IODINE IN A CUT, SO MAKE SURE
YOUR CUTS ARE BANDAGED BEFORE
TRYING YOUR FIRST CRAB.



IF YOU DIDN'T, YOU NOW KNOW WHY
WE SUGGESTED THE PRECEDING...



CRAB IS EDIBLE, HOT OR COLD, DON'T
WORRY IF YOURS COOLS OFF.



NOW THAT YOU CAN SEE HOW OBVIOUS THE PLAN IS
ON CRABS, YOU UNDERSTAND THE SCIENTIFIC
EVIDENCE FOR A CREATOR.



...OR A COSMIC ENGINEER.

