



Chef Louis 2

27  sons, hee-hee - hee, haw-haw - haw. With the clea-ver I

31  hack them in two. I pull out what's in -

35  side and I serve it up fried. God, I love lit - tle

39  fish - es, don't you? Here's some-thing for


43  tempt-ing the pal - ate, pre - pared in the

47  clas-sic tech - nique. First you pound the fish

51  flat with a mal - let. Then you slash through the


55  skin, give the bel - ly a slice. Then you rub some salt

59  in... 'cause that makes it taste nice.

62  Energetic 2 CHEF LOUIS, CHEFS:
Les

66  pois - sons! Les pois-sons! Ooh la

70  la! Here they are! Say bon - jour to our

73  CHEF 1:
friends from the sea! Fish fil -

76  CHEF 2: CHEF 3: CHEF 4:
let! Fish pa - té! Fish flam - bé! Fish tar -

Chef Louis 3

79 **CHEF LOUIS:**

tare! It's a fish... how-you say? - jam-bor - ee!

83 **CHEF 5:** **CHEF 6:** **CHEF 7:**

Cur-ried bass! Kip-pered smelt! Fish-ka -

86 **CHEF 8:** **CHEF LOUIS:**

bobs! Tu-na melt! If it's gilled, it's been gilled to a

90 **BOY CHEFS:**

"t"! Fish light-ly toast - ed, and

94 **LADY CHEFS:**

roast - ed, and steamed! Tossed in the blend - er and

98 **CHEFS, Heavier**
CHEF LOUIS:

ten - der - ly creamed! Dish af - ter

101

dish like you'd wish to have dreamed!

(*CHEF LOUIS notices SEBASTIAN hiding.*)
CHEF LOUIS: *Zut alors!* I have missed one!

104

(*SEBASTIAN scampers away, pursued by CHEF LOUIS and the CHEFS.*)

105