

SCHOOL for HOUSEWIVES

By MARION HARLAND

THE SIMPLE ENTRÉE

One Way of Serving Grated Cheese

IT is well to preface the word by the adjective "simple." It stands to the timid housewife as a finger-post inscribed, "No danger."

Our manual of kitchen French defines "entrée" as "A small made dish served between courses at dinner." Our foremothers called it "a side dish" in a day when meats were carved by the master at the foot of the table, and two rows of vegetables and side dishes led the eye and imagination to another leading dish—usually of meat—at the head of the board.

My grandmother told me of a still earlier day when meat, vegetables and pudding were all set upon the table at the same time. On the highest of holidays the side dishes were scalloped oysters and chicken pie. Croquettes, pastes, puddings and vol-au-vents were as far in the distant future as the magnetic telegraph and trolley car. A ragout was a "stew," and a "mince" just plain "hash."

Our topic today is the simple entrée, often called an economical way of utilizing a left-over, or several left-overs, from a former meal. Should the housekeeper, enlightened by the explanation, cavil at the foreign name, I leave it to her to invent a better.

A young housewife, whose mother has been her teacher in cookery and the general management of the home, told me, laughingly, yesterday, of the naive admiration of her cook, when instructed what to make of the contents of refrigerator and pantry, brought out for the mistress' inspection after breakfast. These were a pound or so of cold roast veal, a cupful of stewed tomatoes, the same quantity of cold peas, half as much boiled rice, perhaps a cupful of lima beans and half a head of lettuce that had not been used in making last night's salad.

A LESSON IN ECONOMY

The housewife of today told how the veal, minced and blended with the rice, seasoned well and moistened with a little stock, would appear with honor as croquettes, how the tomatoes, heated, strained, slightly thickened with a little flour rolled in butter, would be passed as croquettes with the croquettes, while the peas, beans and lettuce would be brought into a tempting macedolade dressing.

"And as there will be but two of us to lunch today, I will make a few potatoes. We will have cracker, heated and buttered, and cheese along with the salad. I poured off the tea from the leaves while we were at breakfast, not to let it get bitter by standing on them. We will ice it for luncheon. And for dessert there is a dish of fruit on the sideboard. We shall do famously, you see."

Then up spoke the amazed maid: "And it was myself that was wondering whether I could do with them scraps! If you hadn't told me better, I should have put the meat on cold and browned it up. I have a head of lettuce separate and sent them in three seasons. For the rice, that would have gone into the garbage pail, I guess. 'Twas too little to do anything else with."

NOTHING TOO SMALL

"Of course," commented my friend, "I improved the occasion by saying that no left-over was ever too small to be used. But I doubt if she took in the lesson. The price of economical living is eternal vigilance on the part of the mistress (by courtesy), but Maggie has in her the making of a good cook and is willing to learn. The entrée is a new idea to her. Yet she has lived with one family for five years. I suppose it made no difference to her, but the butcher 'madam' how many 'dabs' went into the garbage pail."

Yet I warrant that the husband of her madam let not so much as a postage stamp go into the office wastebasket. I rejoined, "Will the rank and file of women ever learn and practice 'business methods'?"

I have somewhat too persistently upon this string, it is because I am driven to it by the ceaseless clamor of the family meal. To illustrate again from everyday experience: It was my happiness to be a welcome guest last week at the "bungalow" of another young housekeeper. The summer home, of which she took possession for the first time this season, is a mile away from the nearest grocery, and the butcher calls three times a week. On that particular day one of the numerous ill-fated country butchers' carts was unable to deliver his coming. Luncheon time found the hostess with four guests in the house and never a sign of steak, chop or roast. Country folk call these a large, general way "butcher's meat."

Our first course was cream-of-tomato

soup in cups, mantled by whipped cream. Next, we had kippered herrings accompanied by delicious stuffed potatoes. Then came a cheese soufflé that was a miracle of flavor and fluffiness accompanied by tomato sauce. Cucumber salad followed, with crackers and cheese. Homemade ice cream and cake, with iced tea à la Russe, completed the menu. The table was daintily laid and a great bowl of roses held the place of honor in the center.

The little hostess is the daughter of my dear friend, and I had a brief confidential chat with her after the rest of the party had gone. "We live simply at all times," she said, frankly. "Harry has his way to make in the world, and we are paying for this little lodge in the wilderness that he promises health and happiness to our boys. I did mean, however, to give you a more luxurious repast than I set before you today. But luckless butcher promised to bring me by 10 o'clock this morning a dozen soft-shell crabs and a pair of broiling chickens. When he telephoned from a house six miles away that he could not get here before 4

o'clock my heart sank woefully. I could not do anything but countermand my orders and get up an impromptu luncheon of such things as my 'emergency shelf' afforded. I didn't apologize, of course. My mother told me a year ago that an apology is the least acceptable sauce one can set before a guest. After the poor man appeared at the gate, I told the story as a joke upon myself."

I thought, and I said, that she proved her breeding, her good sense and her excellent housewifery by the manner in which she met the mishap. And I laid away the tale for the very occasion upon which I am now using it. Had her mother's teaching not embraced the art of tossing up entrées, her luncheon would have been a wretched failure instead of the palatable repast all of us acknowledged it to be.

Cheese Soufflé
Make a roux of two tablespoonfuls of butter and the same of flour, cooked to

o'clock my heart sank woefully. I could not do anything but countermand my orders and get up an impromptu luncheon of such things as my 'emergency shelf' afforded. I didn't apologize, of course. My mother told me a year ago that an apology is the least acceptable sauce one can set before a guest. After the poor man appeared at the gate, I told the story as a joke upon myself."

Buttermilk Soup
I HAVE had so many letters from your Exchange that I gladly reciprocate by sending the recipe for buttermilk soup asked for by "M. V. K." For eight persons make the following quantity: One-quarter of a cup of rice, half a pound of prunes, two quarts of fresh buttermilk, one sugar and salt to taste, a little flour for thickening. Cover the rice and prunes with cold water and boil until they are tender. Pour in the buttermilk then and bring to a boil. Add the sugar and salt. Some use a little flour to thicken. Then to the consistency of broth with flour or cornstarch. Boil for a minute and serve. This soup may be eaten either warm or cold, and it may be made without the prunes. "Buttermilk pop" is the same thing as this. I am sure.

DEBACHIE HAUSPAST (Deperre, Wis.)
Did not I prophesy that our German housewives would justify my faith in their ability and good will toward others of the guild? I have two more recipes for buttermilk soup (pop). One may seem an odd compound to those who have never tasted it. I am assured by those familiar with it that it is quite as palatable as kousmies and as wholesome.

Casserole Cookery
I should be very grateful for some recipes for casserole dishes and a good formula for caramel icing.

Mutton Chops en Casserole
Trim away every bit of fat from the chops. Mutton tallow is not palatable.

together to a smooth cream. This done, add a cupful of milk into which you have stirred a bit of baking soda to prevent curdling. A bit the size of a green pea is enough. Stir gently until thoroughly incorporated with the roux, then add gradually eight tablespoonfuls of grated dry cheese, a liberal pinch of paprika and half a teaspoonful of salt. Have at hand three eggs, whites and yolks beaten separately. Lift the saucepan containing the cheese mixture from the range to the table and stir in slowly

bit of soda, a tablespoonful of butter, as much salt as will lie upon a dime, and half as much paprika. When it heats, stir in five tablespoonfuls of dry cheese, grated fine—Parmesan is the best, if you have it. Arrange in a covered baker and set in a quick oven for five minutes. Uncover and brown lightly and very quickly.

Cheese Timbales
Heat two cups of milk to scalding, adding a bit of baking soda. Have ready five eggs beaten very light, with

the beaten yolks, then fold in lightly stiffened whites. Pour into a buttered and heated bake dish and bake, covered, ten minutes. Then increase the heat and uncover. It should puff high and be of a golden russet color. Send at once to the table, and have hot plates ready for it. It falls quickly.

Cheese Cups
Cut thick bread into slices over an inch thick, and pare off the crust. With a tin can cutter, press hard upon each slice, taking care not to have the edges ragged. The cutter should be larger than those used for cookies. With a smaller, cut half through each round and dig out the crumb, leaving enough to make a bottom for the "cup." Butter the rounds inside and out and set in the oven to dry. When they begin to color ever so slightly, fill each—full—with this mixture:

Stir together in a saucepan three tablespoonfuls of cream, in which put a

out separating yolks and whites, and five tablespoonfuls of grated cheese. Parmesan, if you have it. Pour the milk upon the eggs gradually, beating all the time, then mix in the cheese and a tablespoonful each of salt and paprika. Pour into well-buttered "napies" or timbale cases and set in a pan of boiling water in the oven. Cover the pan. As soon as the timbales are fairly "set," or firm, turn out carefully upon a hot flat dish and serve with hot tomato sauce. Serve at once, passing thin slices of buttered whole wheat or graham bread with them.

The merits of quick cheese entrées are too little known to American cooks. These are but a few of the many that include them in the cover. If they are at all humid, they become offensive in time.

Calif's Brain Croquettes
Wash the brains in ice-cold water, clearing them of bloody fibers. Now turn them into a saucepan and cover deep with boiling water. Cook for three

minutes; drain and lay in iced water. When they are cold all through, wipe and lay on ice for half an hour to stiffen. Now beat to a smooth paste. Have at hand a good drawn butter and beat the paste into this until it is stiff enough to handle; add a tablespoonful of sifted flour, or enough to stiffen it well; next, the beaten yolk of an egg to bind the mixture; season with pepper and salt and a very little finely minced parsley. Make the paste into croquettes, flouring your hands well; dip in beaten egg, then in cracker dust and set on the ice for several hours. All night will not be too long in hot weather. Fry in deep fat. They are very nice.

Cape Cod Croquettes Tipped with Paper
Pick cold boiled cod or other firm fish into fine bits with a fork. Have ready half the quantity of cold mashed potato worked to a smooth cream with drawn butter. Season to taste with salt and pepper, and, if you like, with a dash of catsup or Worcestershire sauce. Form into croquettes, roll in beaten egg, then in fine crumbs; set on the ice until very cold and stiff, and fry in deep lad.

Vegetarian Croquettes
Blanch nut kernels by scalding and stripping off the skins. Set on the ice until crisp. Then pound or run through your vegetable press. Prepare an equal quantity of mashed potatoes; mix with the pounded nuts; work in melted butter and a few spoonfuls of cream, with pepper and salt to taste. Now beat in the yolk of an egg to bind the paste. Form into croquettes; roll in egg and cracker crumbs, and set on ice until stiff. Fry in deep dripping or other fat, and drain in hot colander from every drop of fat. Serve immediately.

Chicken and Spaghetti Croquettes
Mince cold cooked chicken fine and mix with an equal quantity of cooked and cold spaghetti, also chopped. Season with salt and paprika. Have over the fire in a saucepan a cupful of white sauce (drawn butter), stir in chicken and spaghetti and cook to a boil. Add the beaten yolk of a raw egg and, if you like, a teaspoonful of onion juice. Turn out on a platter and when cold and firm, make into croquettes. Dip into beaten raw egg, then into cracker dust; set on the ice until stiff, and fry in deep fat.

You may substitute veal for the chicken, or lamb. In the latter case, use cold boiled rice instead of spaghetti or macaroni.

Serve tomato sauce with any of these croquettes.

Ragout of Beef Tongue
Cut into dice an inch long the remnant of a fresh tongue, which has been boiled or braised or roasted. Cover with a mixture of salad oil and one-third as much lemon juice. Leave in this for two hours. Turn into a saucepan; season to taste with salt, paprika, onion juice and minced parsley. Simmer slowly for five minutes. Turn out on a platter and when cold and firm, make into croquettes. Dip into beaten raw egg, then into cracker dust; set on the ice until stiff, and fry in deep fat.

You may substitute veal for the chicken, or lamb. In the latter case, use cold boiled rice instead of spaghetti or macaroni.

Serve tomato sauce with any of these croquettes.

Ragout of Beef Tongue
Cut into dice an inch long the remnant of a fresh tongue, which has been boiled or braised or roasted. Cover with a mixture of salad oil and one-third as much lemon juice. Leave in this for two hours. Turn into a saucepan; season to taste with salt, paprika, onion juice and minced parsley. Simmer slowly for five minutes. Turn out on a platter and when cold and firm, make into croquettes. Dip into beaten raw egg, then into cracker dust; set on the ice until stiff, and fry in deep fat.

You may substitute veal for the chicken, or lamb. In the latter case, use cold boiled rice instead of spaghetti or macaroni.

Serve tomato sauce with any of these croquettes.

Ragout of Beef Tongue
Cut into dice an inch long the remnant of a fresh tongue, which has been boiled or braised or roasted. Cover with a mixture of salad oil and one-third as much lemon juice. Leave in this for two hours. Turn into a saucepan; season to taste with salt, paprika, onion juice and minced parsley. Simmer slowly for five minutes. Turn out on a platter and when cold and firm, make into croquettes. Dip into beaten raw egg, then into cracker dust; set on the ice until stiff, and fry in deep fat.

You may substitute veal for the chicken, or lamb. In the latter case, use cold boiled rice instead of spaghetti or macaroni.

Serve tomato sauce with any of these croquettes.

Ragout of Beef Tongue
Cut into dice an inch long the remnant of a fresh tongue, which has been boiled or braised or roasted. Cover with a mixture of salad oil and one-third as much lemon juice. Leave in this for two hours. Turn into a saucepan; season to taste with salt, paprika, onion juice and minced parsley. Simmer slowly for five minutes. Turn out on a platter and when cold and firm, make into croquettes. Dip into beaten raw egg, then into cracker dust; set on the ice until stiff, and fry in deep fat.

You may substitute veal for the chicken, or lamb. In the latter case, use cold boiled rice instead of spaghetti or macaroni.

Serve tomato sauce with any of these croquettes.

Ragout of Beef Tongue
Cut into dice an inch long the remnant of a fresh tongue, which has been boiled or braised or roasted. Cover with a mixture of salad oil and one-third as much lemon juice. Leave in this for two hours. Turn into a saucepan; season to taste with salt, paprika, onion juice and minced parsley. Simmer slowly for five minutes. Turn out on a platter and when cold and firm, make into croquettes. Dip into beaten raw egg, then into cracker dust; set on the ice until stiff, and fry in deep fat.

You may substitute veal for the chicken, or lamb. In the latter case, use cold boiled rice instead of spaghetti or macaroni.

Serve tomato sauce with any of these croquettes.

Ragout of Beef Tongue
Cut into dice an inch long the remnant of a fresh tongue, which has been boiled or braised or roasted. Cover with a mixture of salad oil and one-third as much lemon juice. Leave in this for two hours. Turn into a saucepan; season to taste with salt, paprika, onion juice and minced parsley. Simmer slowly for five minutes. Turn out on a platter and when cold and firm, make into croquettes. Dip into beaten raw egg, then into cracker dust; set on the ice until stiff, and fry in deep fat.

You may substitute veal for the chicken, or lamb. In the latter case, use cold boiled rice instead of spaghetti or macaroni.

Serve tomato sauce with any of these croquettes.

Ragout of Beef Tongue
Cut into dice an inch long the remnant of a fresh tongue, which has been boiled or braised or roasted. Cover with a mixture of salad oil and one-third as much lemon juice. Leave in this for two hours. Turn into a saucepan; season to taste with salt, paprika, onion juice and minced parsley. Simmer slowly for five minutes. Turn out on a platter and when cold and firm, make into croquettes. Dip into beaten raw egg, then into cracker dust; set on the ice until stiff, and fry in deep fat.

You may substitute veal for the chicken, or lamb. In the latter case, use cold boiled rice instead of spaghetti or macaroni.

Serve tomato sauce with any of these croquettes.

Ragout of Beef Tongue
Cut into dice an inch long the remnant of a fresh tongue, which has been boiled or braised or roasted. Cover with a mixture of salad oil and one-third as much lemon juice. Leave in this for two hours. Turn into a saucepan; season to taste with salt, paprika, onion juice and minced parsley. Simmer slowly for five minutes. Turn out on a platter and when cold and firm, make into croquettes. Dip into beaten raw egg, then into cracker dust; set on the ice until stiff, and fry in deep fat.

You may substitute veal for the chicken, or lamb. In the latter case, use cold boiled rice instead of spaghetti or macaroni.

Serve tomato sauce with any of these croquettes.

Ragout of Beef Tongue
Cut into dice an inch long the remnant of a fresh tongue, which has been boiled or braised or roasted. Cover with a mixture of salad oil and one-third as much lemon juice. Leave in this for two hours. Turn into a saucepan; season to taste with salt, paprika, onion juice and minced parsley. Simmer slowly for five minutes. Turn out on a platter and when cold and firm, make into croquettes. Dip into beaten raw egg, then into cracker dust; set on the ice until stiff, and fry in deep fat.

You may substitute veal for the chicken, or lamb. In the latter case, use cold boiled rice instead of spaghetti or macaroni.

Serve tomato sauce with any of these croquettes.

Ragout of Beef Tongue
Cut into dice an inch long the remnant of a fresh tongue, which has been boiled or braised or roasted. Cover with a mixture of salad oil and one-third as much lemon juice. Leave in this for two hours. Turn into a saucepan; season to taste with salt, paprika, onion juice and minced parsley. Simmer slowly for five minutes. Turn out on a platter and when cold and firm, make into croquettes. Dip into beaten raw egg, then into cracker dust; set on the ice until stiff, and fry in deep fat.

You may substitute veal for the chicken, or lamb. In the latter case, use cold boiled rice instead of spaghetti or macaroni.

Serve tomato sauce with any of these croquettes.

Ragout of Beef Tongue
Cut into dice an inch long the remnant of a fresh tongue, which has been boiled or braised or roasted. Cover with a mixture of salad oil and one-third as much lemon juice. Leave in this for two hours. Turn into a saucepan; season to taste with salt, paprika, onion juice and minced parsley. Simmer slowly for five minutes. Turn out on a platter and when cold and firm, make into croquettes. Dip into beaten raw egg, then into cracker dust; set on the ice until stiff, and fry in deep fat.

You may substitute veal for the chicken, or lamb. In the latter case, use cold boiled rice instead of spaghetti or macaroni.

Serve tomato sauce with any of these croquettes.

Ragout of Beef Tongue
Cut into dice an inch long the remnant of a fresh tongue, which has been boiled or braised or roasted. Cover with a mixture of salad oil and one-third as much lemon juice. Leave in this for two hours. Turn into a saucepan; season to taste with salt, paprika, onion juice and minced parsley. Simmer slowly for five minutes. Turn out on a platter and when cold and firm, make into croquettes. Dip into beaten raw egg, then into cracker dust; set on the ice until stiff, and fry in deep fat.

You may substitute veal for the chicken, or lamb. In the latter case, use cold boiled rice instead of spaghetti or macaroni.

Serve tomato sauce with any of these croquettes.

Ragout of Beef Tongue
Cut into dice an inch long the remnant of a fresh tongue, which has been boiled or braised or roasted. Cover with a mixture of salad oil and one-third as much lemon juice. Leave in this for two hours. Turn into a saucepan; season to taste with salt, paprika, onion juice and minced parsley. Simmer slowly for five minutes. Turn out on a platter and when cold and firm, make into croquettes. Dip into beaten raw egg, then into cracker dust; set on the ice until stiff, and fry in deep fat.

You may substitute veal for the chicken, or lamb. In the latter case, use cold boiled rice instead of spaghetti or macaroni.

Serve tomato sauce with any of these croquettes.

Ragout of Beef Tongue
Cut into dice an inch long the remnant of a fresh tongue, which has been boiled or braised or roasted. Cover with a mixture of salad oil and one-third as much lemon juice. Leave in this for two hours. Turn into a saucepan; season to taste with salt, paprika, onion juice and minced parsley. Simmer slowly for five minutes. Turn out on a platter and when cold and firm, make into croquettes. Dip into beaten raw egg, then into cracker dust; set on the ice until stiff, and fry in deep fat.

You may substitute veal for the chicken, or lamb. In the latter case, use cold boiled rice instead of spaghetti or macaroni.

Serve tomato sauce with any of these croquettes.

Ragout of Beef Tongue
Cut into dice an inch long the remnant of a fresh tongue, which has been boiled or braised or roasted. Cover with a mixture of salad oil and one-third as much lemon juice. Leave in this for two hours. Turn into a saucepan; season to taste with salt, paprika, onion juice and minced parsley. Simmer slowly for five minutes. Turn out on a platter and when cold and firm, make into croquettes. Dip into beaten raw egg, then into cracker dust; set on the ice until stiff, and fry in deep fat.

You may substitute veal for the chicken, or lamb. In the latter case, use cold boiled rice instead of spaghetti or macaroni.

Serve tomato sauce with any of these croquettes.

Ragout of Beef Tongue
Cut into dice an inch long the remnant of a fresh tongue, which has been boiled or braised or roasted. Cover with a mixture of salad oil and one-third as much lemon juice. Leave in this for two hours. Turn into a saucepan; season to taste with salt, paprika, onion juice and minced parsley. Simmer slowly for five minutes. Turn out on a platter and when cold and firm, make into croquettes. Dip into beaten raw egg, then into cracker dust; set on the ice until stiff, and fry in deep fat.

You may substitute veal for the chicken, or lamb. In the latter case, use cold boiled rice instead of spaghetti or macaroni.

Serve tomato sauce with any of these croquettes.

Ragout of Beef Tongue
Cut into dice an inch long the remnant of a fresh tongue, which has been boiled or braised or roasted. Cover with a mixture of salad oil and one-third as much lemon juice. Leave in this for two hours. Turn into a saucepan; season to taste with salt, paprika, onion juice and minced parsley. Simmer slowly for five minutes. Turn out on a platter and when cold and firm, make into croquettes. Dip into beaten raw egg, then into cracker dust; set on the ice until stiff, and fry in deep fat.

You may substitute veal for the chicken, or lamb. In the latter case, use cold boiled rice instead of spaghetti or macaroni.

Serve tomato sauce with any of these croquettes.

Ragout of Beef Tongue
Cut into dice an inch long the remnant of a fresh tongue, which has been boiled or braised or roasted. Cover with a mixture of salad oil and one-third as much lemon juice. Leave in this for two hours. Turn into a saucepan; season to taste with salt, paprika, onion juice and minced parsley. Simmer slowly for five minutes. Turn out on a platter and when cold and firm, make into croquettes. Dip into beaten raw egg, then into cracker dust; set on the ice until stiff, and fry in deep fat.

You may substitute veal for the chicken, or lamb. In the latter case, use cold boiled rice instead of spaghetti or macaroni.

Serve tomato sauce with any of these croquettes.

Ragout of Beef Tongue
Cut into dice an inch long the remnant of a fresh tongue, which has been boiled or braised or roasted. Cover with a mixture of salad oil and one-third as much lemon juice. Leave in this for two hours. Turn into a saucepan; season to taste with salt, paprika, onion juice and minced parsley. Simmer slowly for five minutes. Turn out on a platter and when cold and firm, make into croquettes. Dip into beaten raw egg, then into cracker dust; set on the ice until stiff, and fry in deep fat.

You may substitute veal for the chicken, or lamb. In the latter case, use cold boiled rice instead of spaghetti or macaroni.

Serve tomato sauce with any of these croquettes.

Ragout of Beef Tongue
Cut into dice an inch long the remnant of a fresh tongue, which has been boiled or braised or roasted. Cover with a mixture of salad oil and one-third as much lemon juice. Leave in this for two hours. Turn into a saucepan; season to taste with salt, paprika, onion juice and minced parsley. Simmer slowly for five minutes. Turn out on a platter and when cold and firm, make into croquettes. Dip into beaten raw egg, then into cracker dust; set on the ice until stiff, and fry in deep fat.

You may substitute veal for the chicken, or lamb. In the latter case, use cold boiled rice instead of spaghetti or macaroni.

Serve tomato sauce with any of these croquettes.

Ragout of Beef Tongue
Cut into dice an inch long the remnant of a fresh tongue, which has been boiled or braised or roasted. Cover with a mixture of salad oil and one-third as much lemon juice. Leave in this for two hours. Turn into a saucepan; season to taste with salt, paprika, onion juice and minced parsley. Simmer slowly for five minutes. Turn out on a platter and when cold and firm, make into croquettes. Dip into beaten raw egg, then into cracker dust; set on the ice until stiff, and fry in deep fat.

You may substitute veal for the chicken, or lamb. In the latter case, use cold boiled rice instead of spaghetti or macaroni.

Serve tomato sauce with any of these croquettes.

Ragout of Beef Tongue
Cut into dice an inch long the remnant of a fresh tongue, which has been boiled or braised or roasted. Cover with a mixture of salad oil and one-third as much lemon juice. Leave in this for two hours. Turn into a saucepan; season to taste with salt, paprika, onion juice and minced parsley. Simmer slowly for five minutes. Turn out on a platter and when cold and firm, make into croquettes. Dip into beaten raw egg, then into cracker dust; set on the ice until stiff, and fry in deep fat.

You may substitute veal for the chicken, or lamb. In the latter case, use cold boiled rice instead of spaghetti or macaroni.

Serve tomato sauce with any of these croquettes.

Ragout of Beef Tongue
Cut into dice an inch long the remnant of a fresh tongue, which has been boiled or braised or roasted. Cover with a mixture of salad oil and one-third as much lemon juice. Leave in this for two hours. Turn into a saucepan; season to taste with salt, paprika, onion juice and minced parsley. Simmer slowly for five minutes. Turn out on a platter and when cold and firm, make into croquettes. Dip into beaten raw egg, then into cracker dust; set on the ice until stiff, and fry in deep fat.

You may substitute veal for the chicken, or lamb. In the latter case, use cold boiled rice instead of spaghetti or macaroni.

Serve tomato sauce with any of these croquettes.

Ragout of Beef Tongue
Cut into dice an inch long the remnant of a fresh tongue, which has been boiled or braised or roasted. Cover with a mixture of salad oil and one-third as much lemon juice. Leave in this for two hours. Turn into a saucepan; season to taste with salt, paprika, onion juice and minced parsley. Simmer slowly for five minutes. Turn out on a platter and when cold and firm, make into croquettes. Dip into beaten raw egg, then into cracker dust; set on the ice until stiff, and fry in deep fat.

You may substitute veal for the chicken, or lamb. In the latter case, use cold boiled rice instead of spaghetti or macaroni.

Serve tomato sauce with any of these croquettes.

Ragout of Beef Tongue
Cut into dice an inch long the remnant of a fresh tongue, which has been boiled or braised or roasted. Cover with a mixture of salad oil and one-third as much lemon juice. Leave in this for two hours. Turn into a saucepan; season to taste with salt, paprika, onion juice and minced parsley. Simmer slowly for five minutes. Turn out on a platter and when cold and firm, make into croquettes. Dip into beaten raw egg, then into cracker dust; set on the ice until stiff, and fry in deep fat.

You may substitute veal for the chicken, or lamb. In the latter case, use cold boiled rice instead of spaghetti or macaroni.

Serve tomato sauce with any of these croquettes.

Ragout of Beef Tongue
Cut into dice an inch long the remnant of a fresh tongue, which has been boiled or braised or roasted. Cover with a mixture of salad oil and one-third as much lemon juice. Leave in this for two hours. Turn into a saucepan; season to taste with salt, paprika, onion juice and minced parsley. Simmer slowly for five minutes. Turn out on a platter and when cold and firm, make into croquettes. Dip into beaten raw egg, then into cracker dust; set on the ice until stiff, and fry in deep fat.

You may substitute veal for the chicken, or lamb. In the latter case, use cold boiled rice instead of spaghetti or macaroni.

Serve tomato sauce with any of these croquettes.

Ragout of Beef Tongue
Cut into dice an inch long the remnant of a fresh tongue, which has been boiled or braised or roasted. Cover with a mixture of salad oil and one-third as much lemon juice. Leave in this for two hours. Turn into a saucepan; season to taste with salt, paprika, onion juice and minced parsley. Simmer slowly for five minutes. Turn out on a platter and when cold and firm, make into croquettes. Dip into beaten raw egg, then into cracker dust; set on the ice until stiff, and fry in deep fat.

You may substitute veal for the chicken, or lamb. In the latter case, use cold boiled rice instead of spaghetti or macaroni.

Serve tomato sauce with any of these croquettes.

Ragout of Beef Tongue
Cut into dice an inch long the remnant of a fresh tongue, which has been boiled or braised or roasted. Cover with a mixture of salad oil and one-third as much lemon juice. Leave in this for two hours. Turn into a saucepan; season to taste with salt, paprika, onion juice and minced parsley. Simmer slowly for five minutes. Turn out on a platter and when cold and firm, make into croquettes. Dip into beaten raw egg, then into cracker dust; set on the ice until stiff, and fry in deep fat.

You may substitute veal for the chicken, or lamb. In the latter case, use cold boiled rice instead of spaghetti or macaroni.

Serve tomato sauce with any of these croquettes.