

**CHICKEN OR HAM CROQUETTES.** Four table-  
spoonfuls of butter or butterine, five table-  
spoonfuls of flour, three-quarters of a cupful of milk,  
one cupful and a half of minced chicken or ham,  
one egg yolk, one teaspoonful of lemon juice,  
and salt, paprika and celery salt to taste.

Melt the butter; add the flour, and gradually  
add the milk. When very thick stir in the  
chicken or ham, and season; then add the egg  
yolk, and chill. Mix the remaining egg white  
with a quarter of a cupful of cold water, beating  
as little as possible. Take up a tablespoonful of  
the mixture, roll lightly in finely ground crumbs,  
then in the egg, then in the crumbs again, and  
let stand to become firm. Fry in deep fat hot  
enough to brown a bit of bread in forty seconds,  
and drain thoroughly on brown paper.

To reheat croquettes place them in a pan,  
cover with a second pan, and let stand in a hot  
oven for about twelve minutes. In case there  
is not enough ham to make plain croquettes  
half a cupful of minced ham may be added to a  
potato-croquette mixture.