



**EGG CUTLETS.** Boil four eggs until hard (allow ten minutes); cool them and remove the shells, then chop them, not too finely. Chop likewise, but finer, two ounces of cooked bacon or ham and a dessertspoonful of parsley. Prepare a white sauce with one tablespoonful of flour and a tablespoonful of butter, stirred in and kneaded, and half a cupful of milk. Cook it for a few minutes, stirring all the time to prevent lumps forming. Now add the above-named ingredients, mix well and season with salt, pepper and a grate of nutmeg. Spread on a dish and let cool. Divide the mixture into eight or nine portions and shape each into a cutlet. Egg and crumb them carefully, and fry them in deep smoking-hot fat. Drain well, insert a small piece of macaroni at the end of each cutlet to represent the bones. Dish up and garnish with fried parsley.