

## Egg Dainties

Boil 6 eggs twenty minutes. After removing from shells, slice a thin piece from the ends of each, so that eggs will stand upright; then cut in halves, remove the yolks, and arrange around the edge of a platter. Cook  $\frac{1}{3}$  cupful of soft bread-crumbs in  $\frac{1}{3}$  cupful of milk until a smooth paste. Add 1 cupful of finely minced ham or chicken and 1 slightly beaten egg. Season with salt and pepper, and when cool enough to handle, form into balls the size of the original yolk, and set one in each half egg. Heat 1 cupful of milk and 1 tablespoonful of butter, thickened with 1 tablespoonful of flour. Salt to taste, and turn into center of platter. Rub yolks of eggs through sieve over all. Set in oven until eggs are hot, and serve at once.