Surprise Croquettes 1 Cupful of Cold Boiled 1 Quart of Mashed Ham Pickings Potato 1 Egg Mustard 1 Cupful of Dry Bread

Teaspoonful of Dry Crumbs
Sage
THE potato should be one inch thick on a

1 platter. Divide into eight parts and put a tablespoonful of ham mixture, which has been put through a food chopper and mixed with the mustard and sage, on the center of each part.

mustard and sage, on the center of each part. Cover with the potato, shape oblong and dip in bread crumbs, then in beaten egg, and then in the bread crumbs again. Fry in deep hot fat.

Drain on brown paper. Serve with parslev.