

CARROT CROQUETTES.— Wash and scrape six carrots, boil until tender, drain, then peel and press through colander. Mix with the carrot pulp one cupful of chopped veal, one well-beaten egg, one tablespoonful each of cream and melted butter, two tablespoonfuls of bread crumbs, one-half teaspoonful of salt, a dash of pepper, and a teaspoonful of chopped parsley. Shape into cones, roll in beaten egg and then in cracker crumbs, fry in hot fat until a golden brown. Serve hot.