



THE YOUNG CITIZEN PANTRY



NEARLY every household has on Sunday or some other day of the week a more substantial dinner than on other days of the week. There are always left-overs which should be utilized. They can be made into dishes so palatable that the members of the family will scarcely recognize their source. Frequently the left-over dish is even more delicious than the original. For the utilization of left-overs we have prepared the following recipes:

Chicken Croquettes

Mix one and three-fourths cups of chopped cold cooked chicken, one-half teaspoon of salt, one-fourth teaspoon of celery salt, a few grains of cayenne, one teaspoon of lemon juice, a few drops of onion juice, one teaspoon of finely chopped parsley, and a white sauce made of three tablespoons of butter, three tablespoons of flour, one cup of milk, one-fourth teaspoon of salt, and a few grains of pepper.

USING LEFT-OVERS

Mould the croquettes into a cone shape or a cylindrical shape; dip them in cracker crumbs, egg, and crumbs again. Fry in deep fat and drain. If white meat is used, more white sauce is required than for dark meat.

Veal Croquettes

Mix two cups of chopped cold cooked veal, one-half teaspoon of salt, one-eighth of a teaspoon of pepper, a few grains of cayenne, a few drops of onion juice, the yolk of one egg, and one cup of thick white sauce as made for chicken croquettes. Shape the croquettes, crumb then, and fry as other croquettes. Any meat may be used for these croquettes. Veal and pork more nearly resemble chicken, especially if boiled.

Fish and Potato Croquettes

Mix one cup of cold cooked fish picked to pieces with a fork, one-third cup of mashed potato, worked to a stiff cream with a little

drawn butter, season with pepper, salt, and a dash of Worcestershire sauce. Shape the croquettes, crumb, set aside to stiffen, and then fry.

Meat, Rice, and Tomato Croquettes

Mix one cup of chopped meat, 4 cups of hot rice with one cup of croquette sauce made with tomato instead of milk, salt, pepper, cayenne, lemon juice, and onion juice. Shape, crumb, and fry.

Meat Croquettes

Heat one cup of chopped meat. Stir in thoroughly two egg yolks. Make into small balls. Cover each with mashed potato (about two cups are needed). Use the whites of two eggs for crumbing, and fry as other croquettes.

Chicken and Macaroni Croquettes

Mix one cup of cold cooked chicken, and one cup of cold boiled macaroni, both minced fine. Season with salt, paprika,

(Please turn to page 278.)

THE ALLIGATOR

(Continued from page 269)

There are nine species of true crocodiles, which are distinguished by the arrangement of their teeth. The nostrils of the crocodile are at the extremity of the snout, and are capable of being closed to prevent the ingress of water.

Crocodiles sometimes grow to a length of 30 feet or more, and apparently live to a vast age—sometimes two centuries or more, scientists believe. The Indian crocodile is the largest, and has been known to measure 33 feet in length.

The best known species is the crocodile of the Nile river in Egypt. It is still plentiful in upper Egypt. This lizard-like, flesh-eating reptile was worshipped by the ancient Egyptians.

All female alligators and crocodiles lay a great number of eggs (30 to 60) with hard, thick shells resembling hens' eggs. The nests are built near the water's edge. Leaves, twigs, and grasses, mixed with mud, are used. Although the eggs are hatched by the heat of the sun and of decaying vegetable matter, the mother watches the nest carefully.

Usually in eight weeks the young hatch out and make for the water. They

are about eight inches long at birth, and stay with their mother until they are strong enough to care for themselves. They grow rapidly into horny monsters. While they are young, they follow their mother about, squealing and grunting like puppies.

The alligator and the crocodile are covered by a tough skin and a dense armor of horny scales, impenetrable to a bullet. The hide makes valuable leather. These creatures are often hunted for their tough skins, from which handbags, suit-cases, pocket-books, etc. are manufactured.

In some parts of the world there are alligator "farms" where hundreds of alligators are raised for their hides. This might be developed into a profitable business in the Philippines, where conditions are ideal for an alligator "farm."

REVIEW QUESTIONS

1. To what class of animals do the alligators and crocodiles belong? (Reptiles)
2. Can you tell from memory 10 interesting things about an alligator?
3. Can you tell 10 about a crocodile?

USING LEFT-OVERS

(Continued from page 273)

and onion juice. Stir into one cup of drawn butter well thickened, and cook together until smoking hot. Add the yolk of a raw egg, and shape, crumb and fry. Serve with tomato sauce to which grated cheese has been added.

(To be continued)

AGE OF CHIVALRY

(Continued from page 275)

turies beyond the age of chivalry, we can still retain the courteous and noble manners of that period, for true chivalry is always desirable, even now in this war-torn twentieth century.

REVIEW

1. When did the "age of chivalry" flourish?
2. What did a knight and his horse wear sometimes?
3. Did boys ever wear a suit of armor? Tell about it.
4. Tell of the jousting tournaments. (See the encyclopedia.)
5. Tell of a page.
6. Tell of a squire.
7. Tell of the admission to knighthood.
8. Tell of the behavior of a knight.