

Served A La Flaming Sword—H. B. Parr, right, general manager of sleeping and dining car service for Canadian National Railways, shows interest in the traditional flaming sword technique for roast chicken and exotic dinners being explained by chef Guido Mori left. The railway serves more than two million meals annually in its dining cars, but it is not likely to adopt the luxury service shown above.

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If mixture is too
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iced with.

Canada's Standard Smoke

Answer 1

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irying. Roll each croquette into a ball, dip into egg mixture, drain on brown paper, and then cover completely with fine bread crumbs. Fry in butter over medium heat until all sides until golden brown, about 4 minutes. Drain on paper napkins. Keep flat which must not be covered (otherwise croquettes may become soggy). Serve with your favorite sauce, or with stewed tomatoes.

QUIET
Canada's Standard Smoke

The House of Seagram

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