

done, cut into cubes a quantity of celery and turnip and cut some onion into slices. Place these on the bottom of a roasting pan. Put over them the pieces of ox tails. Season with salt and pepper and pour over this the stock in which the meat was cooked. Cover closely and cook till done.

SWEETBREADS

To prepare sweetbreads place them in cold water for several hours, changing the water often. Then parboil them about ten minutes or until firm. Drain, remove the windpipe and fatty parts and wipe them on a cloth. Afterwards lay them under a light weight. They can then be cooked in any desired way, such as sautéed, broiled, fried, creamed, in croquettes, cutlets or braised in casserole.

BAKED LAMB'S SWEETBREADS

Make up as for croquettes and bake in the oven. Serve with a good brown gravy.

CREAMED SWEETBREADS

Parboil the sweetbreads as outlined in the instructions. Cut them into cubes and reheat in a well-seasoned white sauce. These may be served in timbale cases, on rosettes or in patty cases.

SWEETBREAD CUTLETS

Use the parboiled sweetbreads. Cut them into slices and shape into cutlets. Dip into egg and then into seasoned crumbs and fry. It is not necessary to use deep fat frying. Place in the pan in a hot oven and turn if necessary. Arrange these cutlets on a hot platter and serve with green vegetable such as asparagus.