

A Calendar of Dinners

December 31

Codfish, Delmonico Style
Roasted Leg of Lamb
**Chestnut Boulettes*
Baked Potato Strips
Watercress and Green Pepper Salad
Cherry and Almond Parfait
Lady Fingers
Coffee

**Chestnut Boulettes*—Mix together in a basin 1 cup mashed chestnuts,

which have been peeled after cooking in boiling salted water, beat into this 1 tablespoon whipped cream, ½ tablespoon Crisco, ¼ teaspoon salt, 2 egg yolks, 1 tablespoon sugar, 1 teaspoon sherry wine. Cool and fold in beaten egg whites, form into small balls, dip in beaten egg, toss in crumbs and fry in hot Crisco. Drain and serve.

