

## BREAKFAST EGGS.

Boil eggs, hard, remove the shells and cut them in small pieces, or chop them coarsely, the whites and the yolks together. Make a cup of white sauce with a tablespoonful each of butter and flour, cooked together until they bubble, and a half-pint of milk, stirred with these until the sauce is smooth and thick. Season to taste with salt and pepper, add the chopped eggs and pour on rounds or squares of toast. Serve hot.