



CONTRIBUTED BY  
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## Fish Pie With Potato Crust

**F**LAKE finely with a fork the remains of any cold fish, put into a saucepan with a little white sauce, season with salt and pepper and some small pieces of fried bacon. Line a pie pan with well-seasoned mashed potatoes, brush over with beaten egg yolk, fill the center with the fish and place in the oven for a few minutes to heat through and to brown on top. Serve on a hot dish. Garnish with hard-boiled-egg slices, and sprinkle over a little chopped green parsley.