

GRANDMOTHER'S POTATO CAKES. These, I imagine, were originally an economy measure, possibly invented to make use of left-overs. They may be made of fresh material quite as successfully. Boil four large potatoes until very tender; then drain, mash well, adding butter, pepper, salt and enough cream or milk to moisten slightly. Then fold in half a cupful of finely chopped boiled ham or corned beef, or a few teaspoonfuls of potted ham or any other potted meat. Beat well, make into cakes, brush over with milk and bake in a hot oven to a nice brown, or sauté in a frying pan with just enough dripping or butter to prevent the cakes from sticking.