One head of cabbage chopped fine: put over the fire with 1 cup of water, salt and I tablespoon of finely chopped green to pper. Cook until tender and dry. To make the dressing beat together 1 cup of sour cream, 1 tablespoon of flour, 1 tablespoon of sugar, and butter the size of an egg. Pour over the cabbage, and let boil up once. Remove from the fire, add 1

cup of vinegar; stir well, and serve at

once.

Hot Slaw