

MELROSE POTATOES. Heat two cupfuls of milk to the scalding point and thicken it with one tablespoonful of flour mixed to a smooth paste with a little cold water. When thickened and smooth remove from the heat and add half a teaspoonful of butter and half a teaspoonful of salt. Cream two tablespoonfuls of peanut butter and

combine it very gradually with the white sauce so it will be free from lumps. Turn this sauce while still hot over three cupfuls of diced, cooked, white potatoes in a baking dish. Sprinkle the top with buttered crumbs and bake in a hot oven—425° F.—for fifteen minutes. Serve very hot.