

POTATO PIE—To one quart hot boiled potatoes add enough hot milk to moisten. Season with butter and salt. Mash in kettle in which they were boiled, and beat with a fork until light. Stir in one-half cup minced ham. Have ready four hard-boiled eggs and one-half cup stock or gravy. Arrange potatoes and sliced eggs in dish in alternate layers, with potatoes forming top and bottom layers. Moistened with the gravy. Brush over the top with milk or egg, and brown in hot oven.