

**Potato Pudding with Cheese.**—Take one quarter pound of potatoes boiled in their skins, peel them, and when they are entirely cold, grate them; add one ounce of grated cheese, one-half ounce of butter, and one-half pint of milk. Put all this in a stew-pan and stir over the fire until it turns into a stiff mixture. Then pour it into a deep dish; let it get cold; add the yolk of one egg, one scant table-spoonful of cream, and beat the whole for a while in one direction. At last add the stiff snow of the white of an egg. Butter a mould, dust it over with fine cracker crumbs, fill into it the above, and bake in a slow oven. Serve as soon as done.