

POTATO SALAD DE LUXE: This recipe was cherished for generations in a titled old Silesian family. When you taste it, you will realize it has a pedigree.

In a china bowl put $\frac{1}{3}$ cup vinegar and enough cold water to make $\frac{1}{2}$ cup of liquid. Add 2 teaspoons salt, 2 teaspoons powdered sugar and 1 level teaspoon Colman's Mustard. Mix well. Boil 6 large potatoes in the skins until tender. Peel and slice while warm into vinegar mixture. Toss carefully with knife until each piece of potato has been covered with mixture and let stand one hour. Then add 1 tablespoon celery seed, shake gently and let stand one hour more. Just before serving, blend thoroughly together the yolks of 2 hard boiled eggs, the yolk of 1 raw egg, and 3 tablespoons salad oil. Pour over salad, serve on bed of lettuce and garnish with chopped parsley.