

POTATO TURNOVER. Prepare two cupfuls of highly seasoned, liberally buttered mashed potato and beat thoroughly with one well-whipped egg. Spread in a hot frying pan in which a tablespoonful of butter has been melted and let the bottom brown. Sprinkle the top with about half a cupful of minced ham and just before taking up spread over one-half of the potato a cupful of cut-off cooked corn which has been moistened slightly with hot, nicely seasoned tomato sauce. Let it get very hot, fold it over, slip it off on a hot platter, garnish it with minced parsley and serve.