To Make French Potato

6 Large Boiled Potatoes 1 Cupful of Rich Milk Butter the Size of an Egg 1 Sliced Fried Onion Salt, Pepper and Nutmeg to Taste Some Pastry

I TERE is a dish that is inexpensive and satis-I fying. Boil and rice the potatoes, add the milk, butter and seasonings, together with the sliced onion fried in a little butter to a golden brown. Beat all well together. Line a deep pie-pan with pastry; fill it up with the potato mixture, put on the top crust and bake in a moderate oven until ready. Serve hot.