UNDERWOOD DEVILED HAM CREAM TOAST 1 tablespoon butter; 1 tablespoon flour;

3 cups rich milk; ½ teaspoon pepper; 1 hard-boiled egg, chopped fine; freshly toasted bread; 1 small can Underwood Deviled Ham. Melt butter in double boiler; add flour and season-

ing, and stir until smooth. Pour milk in gradually, and cook until it thickens. Stir in Deviled Ham, mixing thoroughly. Pour over slices of toast, sprinkle with hard-boiled egg, and serve very hot.