

VIRGINIA MASHED-POTATO SALAD.

Add to a pint of mashed potato three-quarters of a cupful of crisp, chopped cabbage, two tablespoonfuls of cucumber pickles, and the yolk of a hard-boiled egg put through a sieve. Set aside. Meantime heat to boiling point half a cupful of vinegar; add a tablespoonful of butter, a teaspoonful each of salt and sugar, a beaten egg and pepper, salt and celery salt to taste. Rub a teaspoonful of flour smooth in a little lemon juice, and add to the vinegar and egg. Stir until smooth and thick, then pour over the potato mixture, stirring lightly with a silver fork.