

POTATO CHIPS—Select large, even potatoes, scrub, and cut on potato or cabbage cutter very thin. Rinse until all the starch is out and soak in cold or iced water for one hour. Drain and cook in hot lard in an old-fashioned skillet. Place the chips in one at a time until the skillet is filled on top. Turn until brown, drain on waxed paper and sprinkle with a little salt.