

POTATO CHOWDER. Cook three large slices of onion slowly until slightly brown with a quarter of a pound of dried salt pork cut in strips. Arrange in a saucepan in alternate layers with four cupfuls of diced potatoes, seasoning each layer with salt and pepper, and dredging it with a tablespoonful of flour. Cover well with boiling water, adding more if necessary as it evaporates, and boil for forty-five minutes. Before serving add a tablespoonful of finely minced celery tops or parsley and half a cupful of cream or three-quarters of a cupful of tomato soup. Serve with toasted crackers.