

# POTATO FRITTERS.

Make a batter of—

Two-thirds of a cup of flour.

Half a teaspoon of salt.

One teaspoon baking powder.

Milk enough to make batter like  
very thick cream.

Add a teaspoonful of olive oil, slice  
into the batter three moderate sized  
potatoes. Drop from a spoon into hot  
fat, fry a golden brown and drain  
well before serving.