

A Splendid One-dish Dinner

By ELLEN SAVERLEY PETERS

ALMOST every homemaker likes to have one dependable one dish-dinner which is quickly and easily prepared and which she can serve on wash-day and other busy days. The one-dish which we especially like, and which I enjoy preparing is a stew and this is the way I make it:

First pare and thoroughly wash six medium size potatoes, and put them into a kettle with bits of left over meat and a few slices of onion, if liked. Cover with cold water and add one quart of sweet milk, $\frac{1}{2}$ cup butter, and salt and pepper to taste. Place over the fire and prepare the following dough:

$\frac{1}{2}$ cup hard	1 cup cold water
1 teaspoon salt	2 cups flour

Mix the four ingredients together thoroughly, then roll just as you would pastry for a pie. Cut into two inch squares.

Draw the kettle of potatoes from the fire slightly and when the broth is just to the boiling point put in a layer of the pastry squares. Sprinkle slightly with flour then add another layer of the squares then a sprinkling of flour and so on until all are used. Cook gently for about fifteen minutes or until the potatoes are tender. Serve at once.

This same kind of pastry may be used with plain chicken, beef or ham broth or with Lima or navy beans and it is excellent.