

Two Good Potato Recipes

First don't very
potatoes with skins
on. When done, drain
and skin while you
have slices of bacon frying and as each
potato is peeled, drop into pan with bacon.
When all are in pan, turn until nicely
browned, then grate over whole a thick
cover of cheese and set in the oven for a
few moments till the cheese is melted and
browned nicely. *Mrs. R. C. B., Virginia.*

Wash and pare six large-sized crisp po-
tatoes and cut into slivers. Have ready
a paste made by mixing one cupful of flour,
one teaspoonful of salt, one teaspoonful of
baking-powder and milk enough to have the
paste about the consistency of muffins.
Then stir in potato slivers. Fry in deep
fat or lard. When taken out of fat, drain
on brown paper, place in dish in hot oven,
and sprinkle with parsley. These are deli-
cious.]