

**POTATO BORDER**—Place a buttered mould on platter, build around it a wall of hot mashed potatoes, using nine potatoes, three and one-half inches high by one inch wide, smooth and crease with case knife. Remove mould, fill with creamed meat or fish, and reheat in oven before serving.

**ESCALLOPED POTATOES**—Wash, pare, soak, and cut four potatoes in one-fourth inch slices. Put a layer in buttered baking dish, sprinkle with salt and pepper, dredge with flour, and dot over with one-half tablespoon of butter or butter substitute; repeat. Add hot milk until it may be seen through top layer, bake one and one-fourth hours or until potato is soft.

### POTATO BISCUITS

2 cups flour	1 teaspoon salt
1 cup potato	1 tablespoon fat
3 teaspoons baking powder	1 teaspoon sugar

Liquid to make a soft dough.

Sift flour, baking powder, salt and sugar together. Work fat into flour. Add mashed potato, then add milk to make a soft dough. Roll out about one-half inch thick, cut with a biscuit cutter and bake 15 minutes in quick oven.

### POTATO BREAD

1 lb. potatoes (boiled or mashed)	1 ounce fat
1 quart liquid (water or milk and water)	$\frac{1}{2}$ ounce yeast
1 ounce sugar	3 pounds flour
1 ounce salt	

Boil liquid. Add yeast to  $\frac{1}{2}$  cup of liquid, cooled to lukewarm temperature. Dissolve sugar, salt and fat in remainder of liquid. When lukewarm, add yeast and mashed potatoes. Beat well. Add flour and knead thoroughly. Let rise until it has doubled in bulk. Mould into loaves. Let rise again and bake.

### POTATO PASTRY

$\frac{1}{2}$ lb. mashed potato	1 teaspoonful each of baking powder and salt
1 cup flour	Milk or water to mix.
$\frac{1}{2}$ cup dripping	

Mix the flour, salt and baking powder, but remember that if the potatoes were well salted when boiling less salt may be needed. Rub the dripping lightly into the flour, then work in the potato. Add sufficient liquid to form a stiff paste. Knead it lightly together, and roll out about a quarter of an inch thick. Use it for any purpose for which the usual short crust is suitable.

### POTATO SCONES

$\frac{1}{2}$ lb. mashed potatoes	1 egg
1 tablespoon flour	Little milk, if needed.
$\frac{1}{2}$ teaspoon baking powder	Salt, lard or dripping for frying.

Mix the flour with the salt and baking powder. Work it thoroughly into the potatoes. Beat the egg till frothy, then add it to the potato, etc., and beat well. The mixture must be soft enough to slightly spread when put in the pan. Use either a griddle or a thick iron frying-pan, heat it, rub over with a scrap of lard, and when just beginning to smoke, put in a small tablespoonful of the mixture. Fry it—not too quickly—till brown on one side, then turn it with a knife and brown the other. Spread each as finished with a scrap of butter, pop them on a plate in the oven, and keep hot till all are ready, then serve them at once. Put as many at a time as possible in the pan.