

be served with creamed cooked eggs sliced, ¼ cup of are soft and meat is tender. na, creamed chipped beef, chopped cooked ham. Four servings.

EGGS IN POTATO NESTS

1½ cups leftover mashed potatoes
5 eggs
Salt and pepper
Mix potatoes with one of egg. Shape mixture into balls, place on greased king sheet. Press centers into balls to make cups. Break egg into each cup, season with salt and pepper. Bake at 325 degrees (slow oven) 20 to 25 minutes or until eggs are firm as desired.

For variety: Add ¼ cup grated cheese and 1 teaspoon grated onion or onion juice to the potato mixture. Bake the potato cups and fill with a mixture such as creamed salmon and peas or creamed chicken and celery. Mix ¾ cup chopped cooked ham with 2 cups mashed potatoes; season. Add the yolk of 1 egg and fold in the stiff-beaten egg white. Line a greased baking dish with this mixture; bake 30 minutes at 350 degrees (moderate oven) until potatoes are lightly browned. Fill the potato "nest" with hot creamed ham and eggs: 1½ cups white sauce, 4 hard

PORK CHOPS WITH SCALLOPED POTATOES

2 cups thinly sliced raw potatoes
1 small onion, sliced
1 teaspoon salt
Pepper
4 loin or rib pork chops (½ to ¾ inch thick)
4 tablespoons flour
1 cup milk
Arrange potatoes and onion in layers in a greased baking dish, seasoning each layer with salt and pepper.

Trim fat from pork chops and save it for later use. Lightly season each chop with salt and pepper and coat well with 3 tablespoons of flour. Brown chops on both sides in some of the pork fat in a fry pan. When chops are well browned, remove them from pan. Set aside all except 1 tablespoon fat from fry pan. Mix the remaining 1 tablespoon flour with fat in the pan. Add milk, blend lightly until smooth and cook to the consistency of thin white sauce. Pour sauce over potatoes in baking dish. Top with browned chops. Cover the baking dish. Bake at 350 degrees (moderate oven) for 50 to 60 minutes until potatoes

POTATO CRAB AU GRATIN

2 cups mashed potatoes
2 tablespoons butter
2 tablespoons flour
1 cup milk, scalded
½ teaspoon salt
½ teaspoon pepper
2 cups flaked crab meat
½ cup buttered bread crumbs
Line a greased casserole with mashed potatoes. Melt butter, blend in flour, add milk gradually, stirring constantly, heat to boiling and add salt, pepper and crab meat. Cook 3 minutes. Pour into lined casserole, sprinkle top with bread crumbs and bake in moderate oven (375 degrees) 20 to 30 minutes. Serves 4.

PUFFY POTATO OMELET

3 eggs, separated
1 cup mashed potatoes
¼ teaspoon onion juice
½ teaspoon minced parsley
1 teaspoon salt
½ teaspoon pepper
3 tablespoons cream or milk
Add egg yolks to potatoes and beat until there are no lumps. Add onion juice, parsley, salt, pepper and cream

or milk. Beat egg whites until stiff and fold into potato mixture. Transfer to greased frying pan and bake in moderate oven (325 degrees) until brown. Then turn and fold on hot platter. Serve at once. Serves 4.

Combine all ingredients except biscuit dough, mix well and pour into a greased baking dish. Cover with biscuits. Bake in hot oven (400 degrees) ½ hour. Serves six.

POTATO, CELERY AND NUT LOAF

¾ cup diced celery
¾ cup chopped nuts
3 cups mashed potatoes
3 tablespoons fat
1 egg, beaten
1 teaspoon salt
½ teaspoon paprika
2 teaspoons grated onion
Cook celery until tender in small amount of boiling salted water. Drain off liquid (This may be used for soup stock.) Add remaining ingredients in order listed. Mix well, pack in greased loaf pan and bake in moderate oven (350 degrees) 35 minutes. Serve with Tomato Sauce. Serves six.

The packaging does make a difference in keeping qualities of items such as potato chips, a say University extension nutritionists. An antioxidant cellophane which retards oxidation of fats is now being used to package potato chips, candy bars, and other snack items. Shelf life of some of the products has been increased by 50 per cent by use of the new cellophane.

Good hay can raise milk production 50 per cent over late-cut, low quality roughage.

POTATO & CLAM PIE

4 cups sliced cooked potatoes
½ cup sliced onions
1 tablespoon butter
¾ teaspoon salt
½ teaspoon pepper
½ cup chopped celery
2 cups minced clams
1 cup milk
1 tablespoon quick-cooking tapioca
Baking Powder Biscuit Dough

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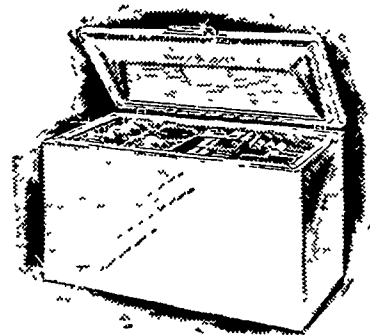
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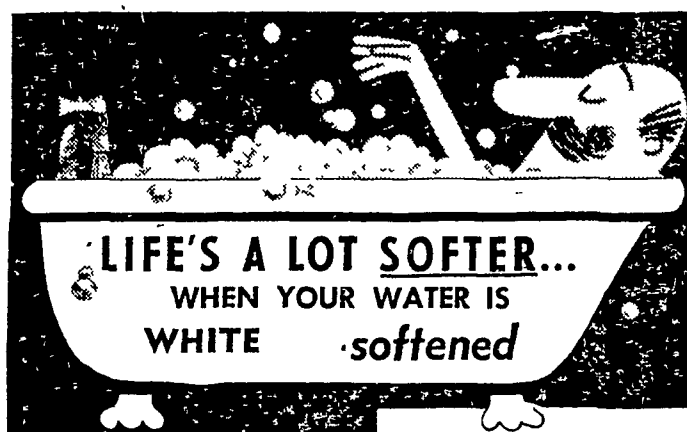
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