



Mrs. Christine Frederick, contributor to the Child's Cooking Page of St. Nicholas Magazine. Consumer Consultant; Director House-keeping Experiment Station, Greenlawn, L. I. Newspaper syndicate writer, author, lecturer.



Mrs. Christine Frederick recommends . . .

SUPREME STUFFED POTATOES

- 4-6 Maine baking potatoes
- 1/2 cup grated cheese
- 2 tablespoons butter
- 1 teaspoon parsley, minced
- 1/4 cup celery, finely minced
- 1/4 cup blanched almonds, chopped
- 1 cup thick white sauce
- Salt, pepper, paprika

Bake potatoes in hot oven (400° F.) 1 hour or until mealy. Split, and remove pulp. Combine with all other ingredients and mix thoroughly. Pile mixture into shells and bake 5 minutes longer to reheat and brown lightly. Thin strip of bacon may be added to top, if desired. Yield: 4 to 6 portions.

POTATOES NORWEGIAN

- 4-6 Maine baking potatoes
- 3 tablespoons melted butter
- Salt, pepper
- 1 can Norwegian sardines

Bake potatoes in hot oven (400° F.) 1 hour or until mealy. Split, and remove pulp. Combine with butter and seasonings. Pile back into shells and place 2 sardines on top of each. Return to oven to grill fish. Yield: 4 to 6 portions.

BOHEMIAN POTATO ROLL

- 4 cups cold Maine potatoes, mashed
- 9 tablespoons farina
- 9 tablespoons flour
- 2 eggs, well beaten
- 1 teaspoon salt
- Onions
- Butter

Combine potatoes, farina, flour, eggs and salt, and knead on a board. Shape into four or five elongated rolls and cook in salted water 15 minutes. When done, cut with thread into slices. Serve with fried onions and plenty of butter. Sauerkraut is also a perfect accompaniment to this tasty dish. Serves 8-10.

