

## SCALLOPED POTATOES

4 CUPS OF SLICED, BOILED POTATOES

MAKE A CREAM SAUCE OF 2 T OLEO OR BUTTER AND 2 T FLOUR. FRY UNTIL TAN IN COLOR. ADD 1 1/2 CUP MILK AND SALT AND PEPPER. PUT SLICED POTATOES IN A GREASED PAN AND LAYER POTATOES WITH SAUCE. SPRINKLE GRATED CHEESE BETWEEN LAYERS. THEN REPEAT THE LAYERING. YOU MAY SPRINKLE PAPRIKA ON TOP. BAKE UNTIL IT BUBBLES. YOU MAY NEED TO ADD MORE MILK SO IT WON'T BE TOO THICK.

## FRIED POTATOES

CUT POTATOES INTO VERY SMALL PIECES. DICE ONIONS (AND GREEN PEPPERS, IF WANTED). ADD SALT AND PEPPER AND FRY UNTIL DONE.

## SUMMER SQUASH

1/2 CUP CHOPPED ONION

1/4 CUP CHOPPED GREEN PEPPER

SAUTE BOTH IN 2 T OLEO. MIX 1 T SUGAR, 1 TSP SALT, PEPPER AND 1 TSP FLOUR TOGETHER. CUT UP 2 CUPS OF SLICED SQUASH. ADD 3 MEDIUM TOMATOES, PEELED AND DICED. ADD TO ABOVE MIXTURE. SIMMER UNTIL DONE BUT NOT UNTIL MUSHY.

## OLD FASHIONED CREAMED CABBAGE DOROTHY'S FAVORITE "SLADKE ZELI"--SWEET CABBAGE

CUT CABBAGE RATHER COARSELY AND PUT IN BOILING SALTED WATER, JUST TO COVER. COOK UNTIL FORK TENDER ONLY. TAKE ABOUT 2 T OLEO AND MELT. ADD ABOUT 2 T FLOUR AND LET IT FRY UNTIL IT GETS TAN. DO NOT BROWN. POUR THE LIQUID OFF THE THE CABBAGE INTO THIS PAN TO MAKE A GRAVY. ADD THE COOKED CABBAGE AND SEASON WITH PEPPER AND VINEGAR TO SUIT YOUR TASTE. YOU MAY ADD A SPECK OF SUGAR IF WANTED. DELICIOUS!