

OLD-FASHIONED PENNSYLVANIA DUTCH BEEF POT-PIE

- 2 pounds stewing beef
- 6 cups water
- 1½ teaspoons salt
- 6 medium size potatoes
- 2 cups flour
- 1 egg
- 3 tablespoons milk or water
- 1 teaspoon minced onion
- 1 teaspoon minced parsley

Cook meat in salt water until tender. Remove from broth; add onion and parsley to broth. Bring to boiling point and add alternate layers of cubed potatoes and squares of dough. To make dough, beat egg and add milk, then add flour to make stiff dough. Roll out paper thin and cut in inch squares. Keep broth boiling while adding dough squares in order to keep them from packing together. Cover and cook 20 minutes. Add more water if needed. Add meat and stir through pot-pie. Yield: 6 to 8 servings.—MISS ELENORE HOOVER, 227 WEST MAIN STREET.

SPANISH RICE

- 2 cups stewed tomatoes