

POTATO DUMPLINGS.

PEEL AND boil eight large potatoes in salted water; when well done drain and mash free from lumps, let cool and add five cups of flour, a teaspoon of baking powder, a tablespoon of shortening and a teaspoon of salt, mix well and form into balls, drop into boiling water and boil for a half hour, remove, cut in halves and serve with boiled dinner, or pork chops and sauerkraut.