

To make a potato ring, use three large potatoes, which have to be well washed and then grated without being peeled—use a coarse grater. Add a tablespoonful of butter, a teaspoonful of mixed sweet herbs or chopped parsley and seasonings of salt and pepper. Shape the mixture into a ring on a baking tin, put an ounce of fat in small pieces on top, and bake for half an hour in a moderate oven. The ring can be filled with any green vegetable, such as chopped and seasoned cabbage or sprouts. Potato pancakes are prepared from the same mixture, formed into cakes and fried.

Potato sandwich. Boil two pounds of potatoes in their jackets, skin and mash them. Well grease two sandwich cake tins and coat them inside with breadcrumbs. Fill with the mashed potato, cover with crumbs and bake until golden brown about half an hour. Turn out, and serve with a filling of (a) chopped corned beef and white sauce; (b) mixed vegetables in brown gravy; (c) cheese sauce.

For a surprise dish, cook and wash a pound of potatoes, add two grated raw carrots, shape the mixture into balls and coat with breadcrumbs. Make openings in the tops and put half a teaspoonful of buttermilk into each. Bake in a moderate oven until crisp.

Different ways with baked potatoes may be useful to know. Bake them in their jackets, cut them in halves, sprinkle with cheese and roast under the grill; or remove the centres and fill up with minced meat; or use the centres to mash with left-over fish, return the mixture to the skins and re-heat; or roughly chop the potato inside the tin, pour in salad dressing, and garnish with grated raw beetroot, carrot and cabbage.

Easter eggs are made with small baked potatoes, cut lengthways, the centres removed and the spaces filled with mashed carrot.

If you fancy "potatoes plus," peel your medium potatoes and cut them in halves lengthways. Scoop out the centres and fill the spaces with sage meat—you will need about four ounces. Bake in a tin, basting frequently with fat, until golden brown. Serve with brown gravy.

Centres scooped out of cooked or uncooked potatoes are good additions to soup.

#### POTATOES AND CHEESE AU GRATIN.

Take half a dozen cooked potatoes and mince them not too finely. Sprinkle with pepper and salt. To make a sauce of flour rolled

Upland Hay—50s. to 60s. per ton.  
Oaten Straw—50s. per ton.  
Bonham Market—There were 416 bonhams in market; they sold at from 40s. to 75s. each.  
Weekly Cattle Market — There were 509 calves in market; they sold at from 35s. to 92s. 6d. each.

## OBITUARY

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### MR. F. J. KEENAN.

The remains of the late Mr. F. J. Keenan, ex-Supt. Telegraphs, Post Office, Limenick, were removed from St. John's Cathedral, Limerick, at noon on 9th inst. after Solemn Requiem Mass. The celebrant was Father Kelly, C.C.; Father Creed, C.C., deacon; Father Brassill, Adm., sub-deacon; and Father O'Grady and Father Moran, chanters. The chief mourners were: Mrs. E. Keenan (widow), Mrs. K. Keenan, Dublin (sister-in-law); Miss Maura Keenan, Dublin (niece); Lieut. H. Keenan, Dublin; Patrick Keenan, do. (nephews), and Miss L. Wilson, Mrs. L. Mastyn, Mrs. C. Baker and R. Baker (relatives). The funeral was large and representative and included many of the late Mr. Keenan's colleagues, amongst whom were—Mr. T. A. Daly, postmaster; Mr. E. J. O'Neill, superintendent; Messrs. P. Millea and J. H. Anderson, assistant superintendents; Mr. T. Guina, late inspector of postmen; and Mr. J. P. Lynch, engineering department. The interment took place at Mount St. Lawrence Cemetery and Father Brassill, Adm., officiated at the graveside.

## INJURIES TO BOY

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### SETTLEMENT BY CONSENT

The case of a boy who had had six different X-rays following injuries received in a motor accident was mentioned to the President of the High Court, Dublin (Mr. Justice Conor Maguire), on Friday, by Mr. Michael Binchy, K.C., who applied to have a consent to the settlement of an action received and made a rule of court.

The boy was Gerard Studdert, who sued by his father, John Studdert, a farmer residing at Kilmurry McMahon, Co. Clare, and his action was brought against Patrick Duggan, licensed hackney owner and commercial traveller, Knockerra, Killimer, Co. Clare, claiming damages for injuries suffered when Mr. Duggan's motor car collided with him while he was cycling at Kilmurry McMahon, on August

CONTINUOUS  
230 to 11  
PHONE 511

GRA

CESAR R

ROMANCO

Also Ken Mayna

THURSDAY

BORIS I

THE

Also Freddie B

ACADEMY

THE

WEDNESDAY

GARY COO

North-

With Paulette G

Tamiroff, Lynne

9 great stars! 2

Andy F

Starring MICKE

Ann Rutherford,

"SPR

Bring B