

To Improve Old Potatoes

In the spring when potatoes of the preceding autumn have become old and deteriorating in quality, they will be greatly improved if, previous to boiling, pieces about the size of a shilling or a 12-cent-piece are cut off each end – like “topping and tailing” them. Afterwards boil these potatoes with the skins on and see that they are thoroughly done.

Old potatoes require very long boiling and are unfit to eat if hard in the center, being then extremely indigestible. Their specks and blemishes make them so unsightly when sent to the table whole that it is best when sufficiently boiled to peel and mash them.

Mash them with milk or cream if you cannot obtain good butter. Salt butter will spoil their flavor instead of improving it and all bad butter (whether salt or no salt) is unwholesome, as well as unpalatable and should never be used for any purpose.



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