

Peel the potatoes and cut into small slices. Boil until slightly soft but not mushy. Let potatoes cool.

Add parsley and onion. Mix the lemon juice and mayonnaise together and combine with the potato mixture. Add celery seed, salt, and pepper. Spoon the salad on top of lettuce or spinach leaves. Sprinkle with paprika.

DESSERTS

Dump Cake

This recipe requires a Dutch oven.

1/4 pound butter

18-ounce yellow, spice, or apple cake mix

1 can of apricot, mincemeat, cherry, or apple pie filling.

Use butter to lightly grease the bottom of the Dutch oven. Pour in fruit. Spread the cake mix on top and smooth out. Melt the butter and pour evenly over batter. Add sugar topping if desired.

Put a lid on the Dutch oven and place on coals; also put coals on top. Bake about 10 minutes, then check to see whether fruit is bubbling up through the cake mix. When it is, remove the oven from the fire, but leave coals on top until batter has browned. Slice and serve like brownies.

Peach Cobbler

This also requires a Dutch oven.

2-No. 2 1/2 cans sliced peaches

2 cups biscuit mix

1/2 cup sugar

Put Dutch oven on hot coals to preheat it slightly. Pour in peaches, saving some of the juice so the cobbler won't be mushy. Mix the biscuit mix with water and roll dough about 1/2 inch thick to fit in oven. Place dough over the peaches and sprinkle lightly with sugar.

Put lid on, place coals on top, and bake until crust is golden brown.