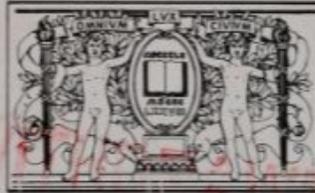


SUNDAY POTATOES, MONDAY POTATOES

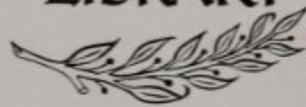
by Vicky Shiefman

illustrated by
Louise August





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**SUNDAY POTATOES,
MONDAY POTATOES**

by Vicky Shiefman

illustrated by
Louise August



SIMON & SCHUSTER BOOKS FOR YOUNG READERS
Published by Simon & Schuster
New York London Toronto Sydney Tokyo Singapore

Thank you, Chef Lorenzo Berman

To my mother, Emma

VS

To Mom, Tanta, Peter, Margalit, Alon,
Danny, Rani, and Roy — with love

LA



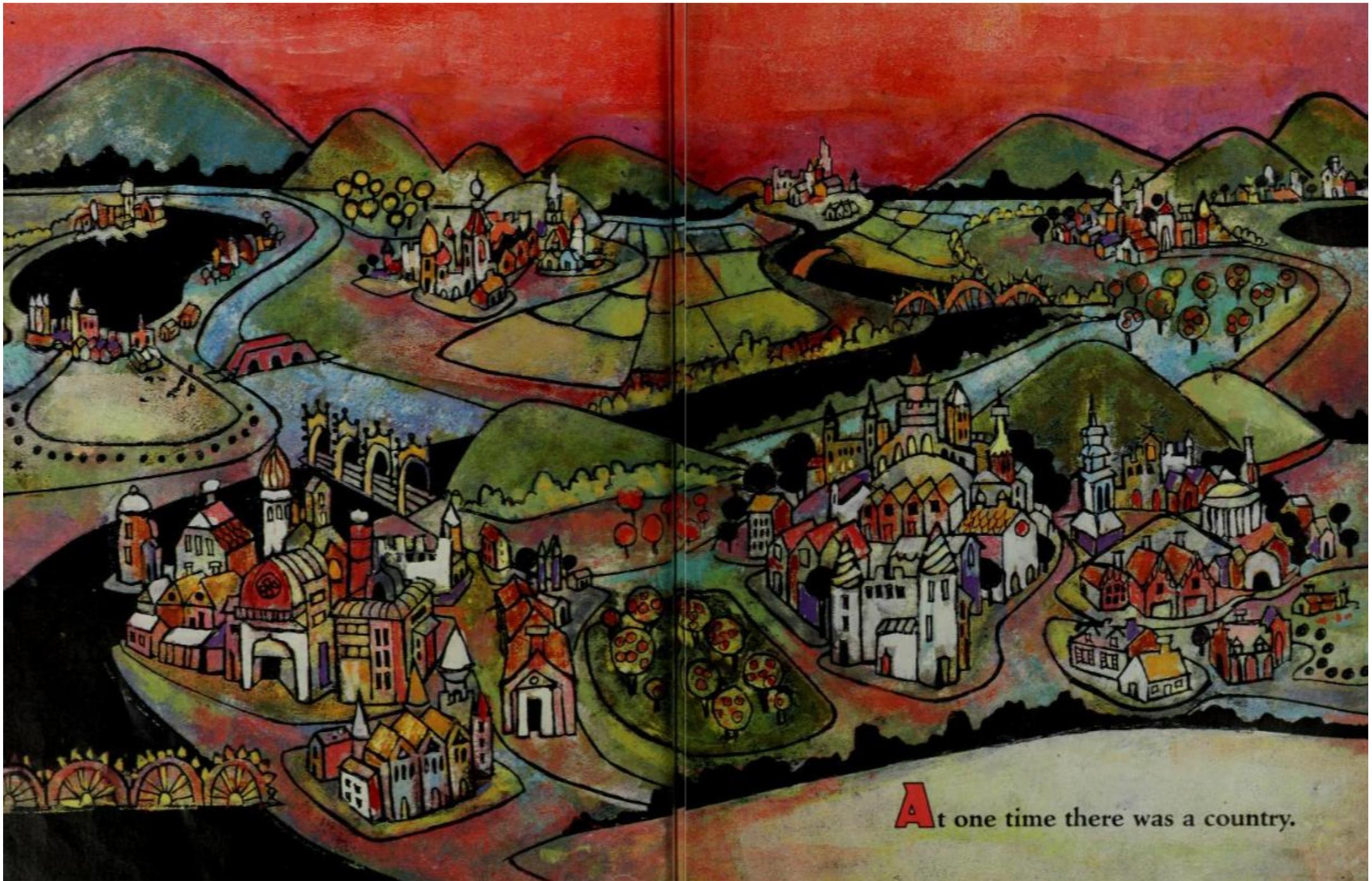
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Simon & Schuster, Rockefeller Center, 1230 Avenue of the Americas, New York, New York 10020.
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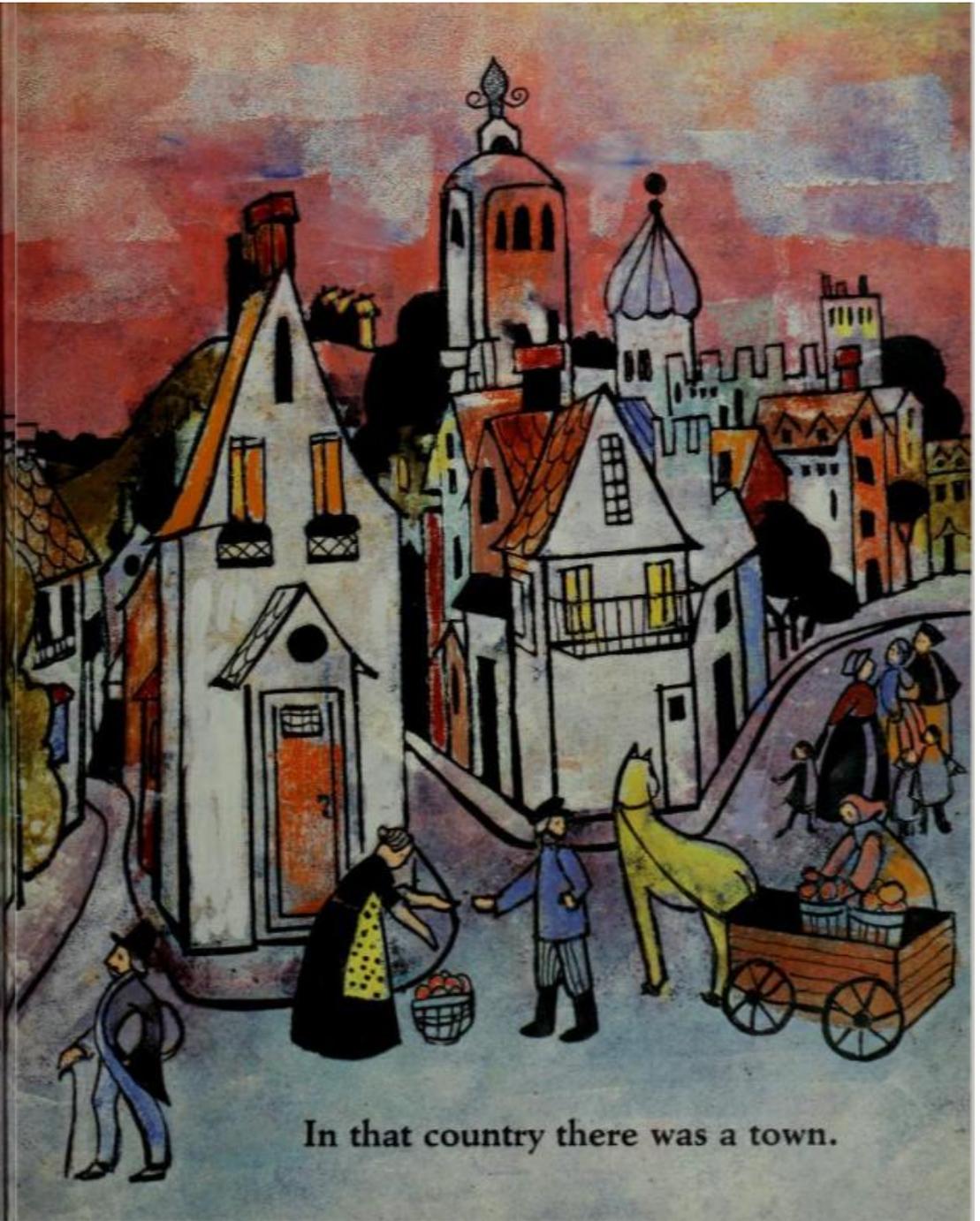
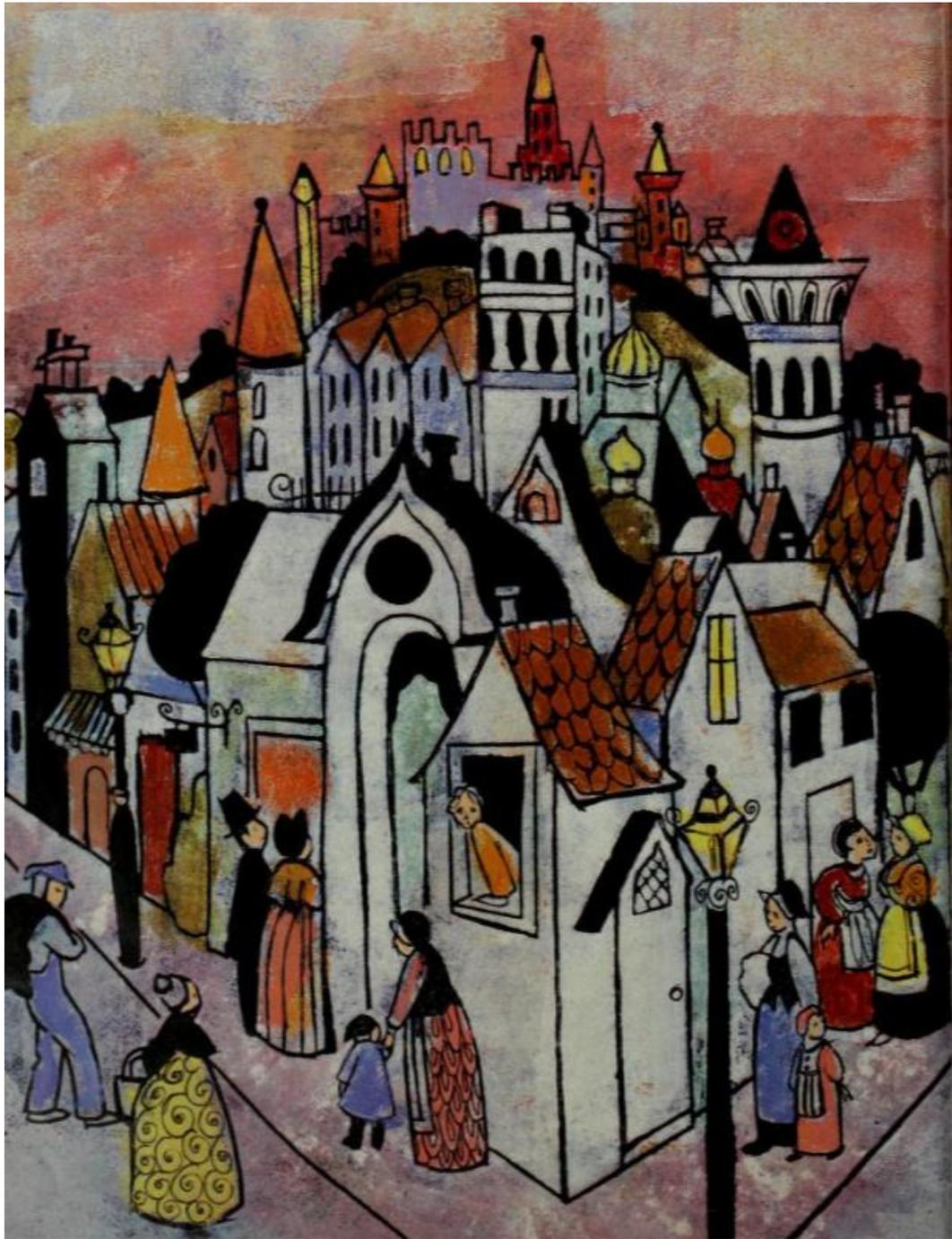
Library of Congress Cataloging-in-Publication Data

Shiefman, Vicky. Sunday potatoes, Monday potatoes / by Vicky Shiefman ; illustrated by Louise August.
p. cm. Summary: A poor family eats potatoes each day of the week except on Saturday when they eat their special potato pudding. Recipe is included. [1. Potatoes—Fiction.] I. August, Louise, ill.
II. Title. PZ7.S5547Su 1994 [E]—dc20 92-46112 CIP ISBN 0-671-86596-X

MOB PARK



At one time there was a country.



In that country there was a town.



In that town there was a street.

In that street
there was a house.



In that house there was a room.

In that room sat a family.

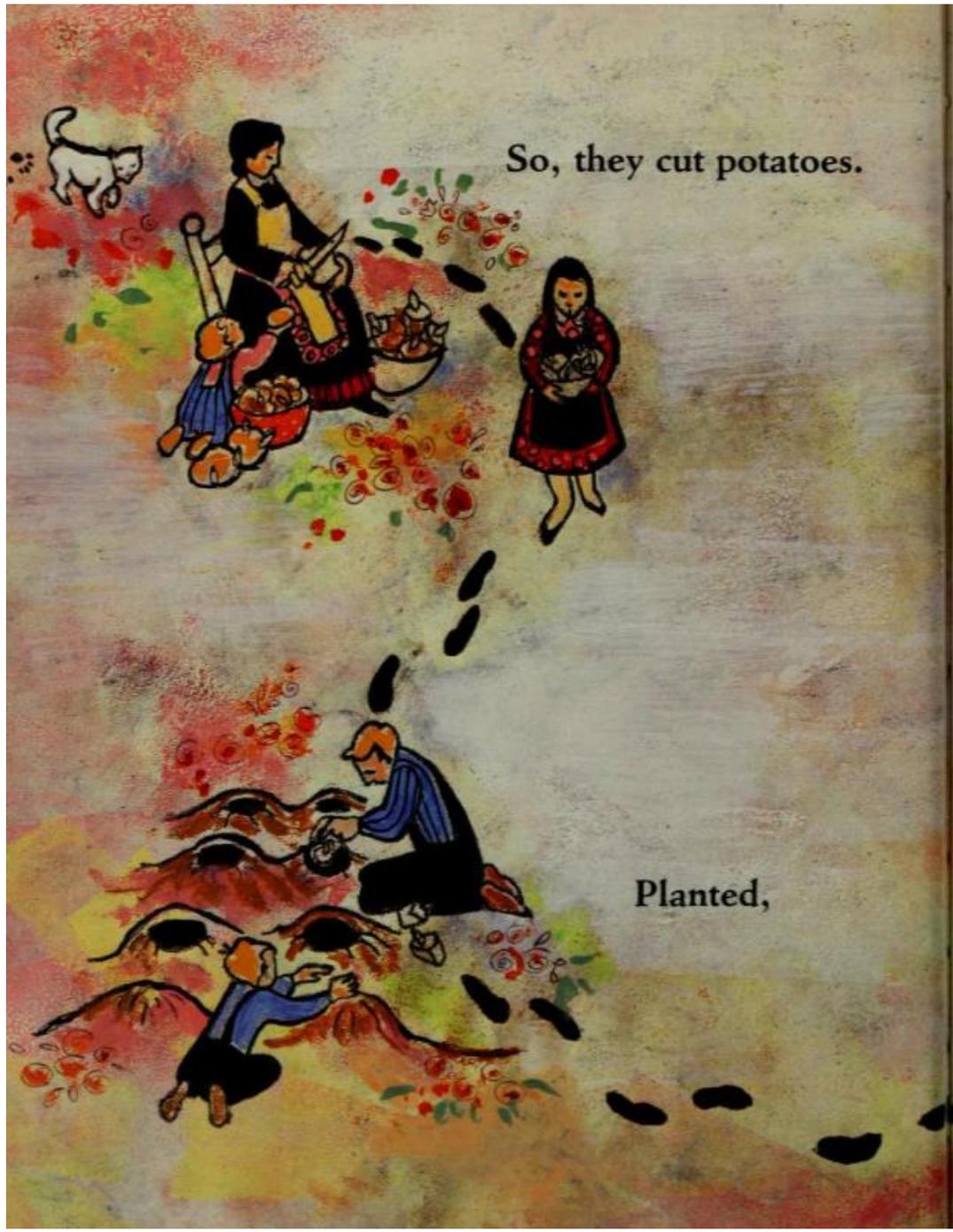
They were very poor.

All they had to eat
was potatoes.

You may ask,
did they like to eat potatoes?

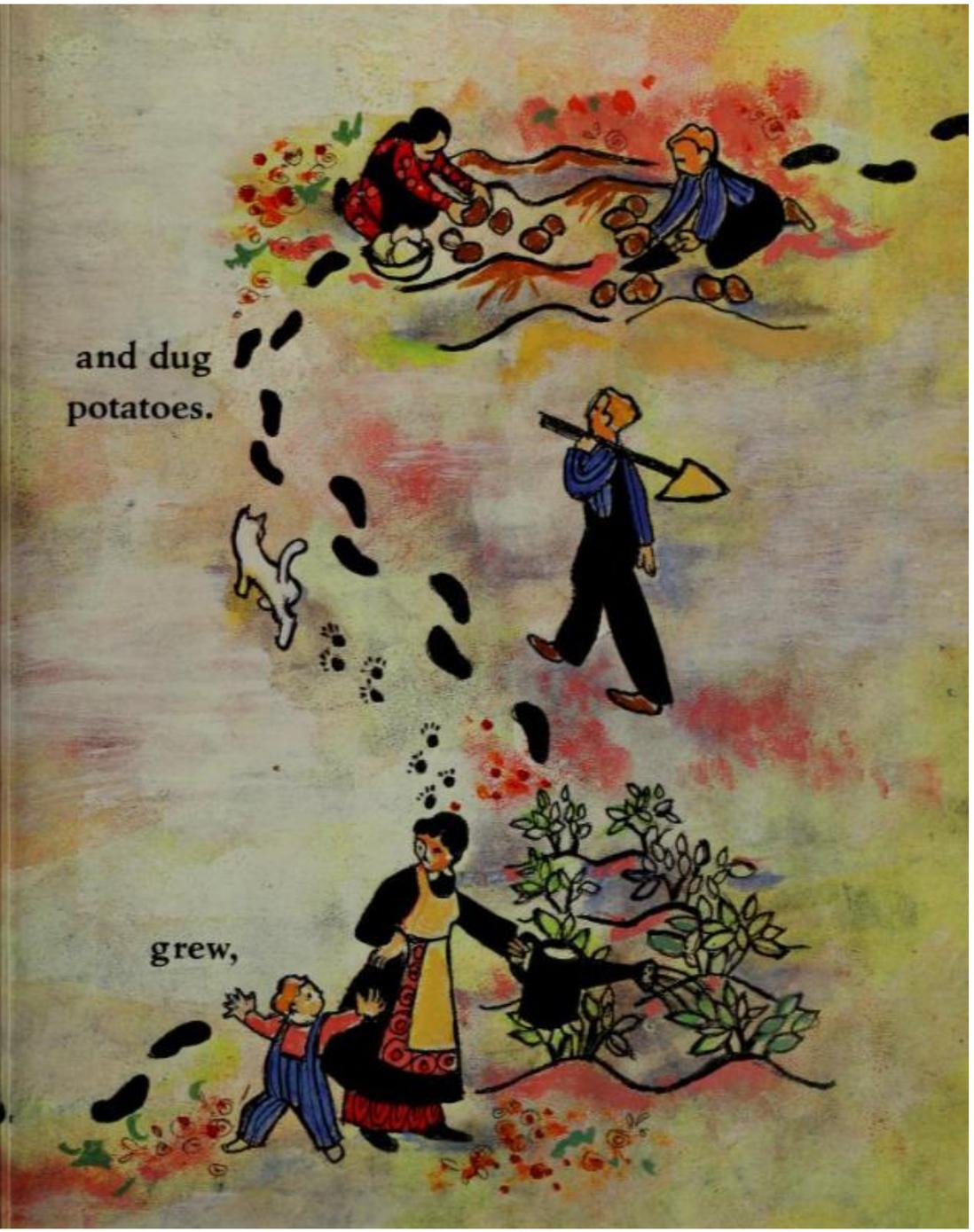
Well,
they did like to eat!





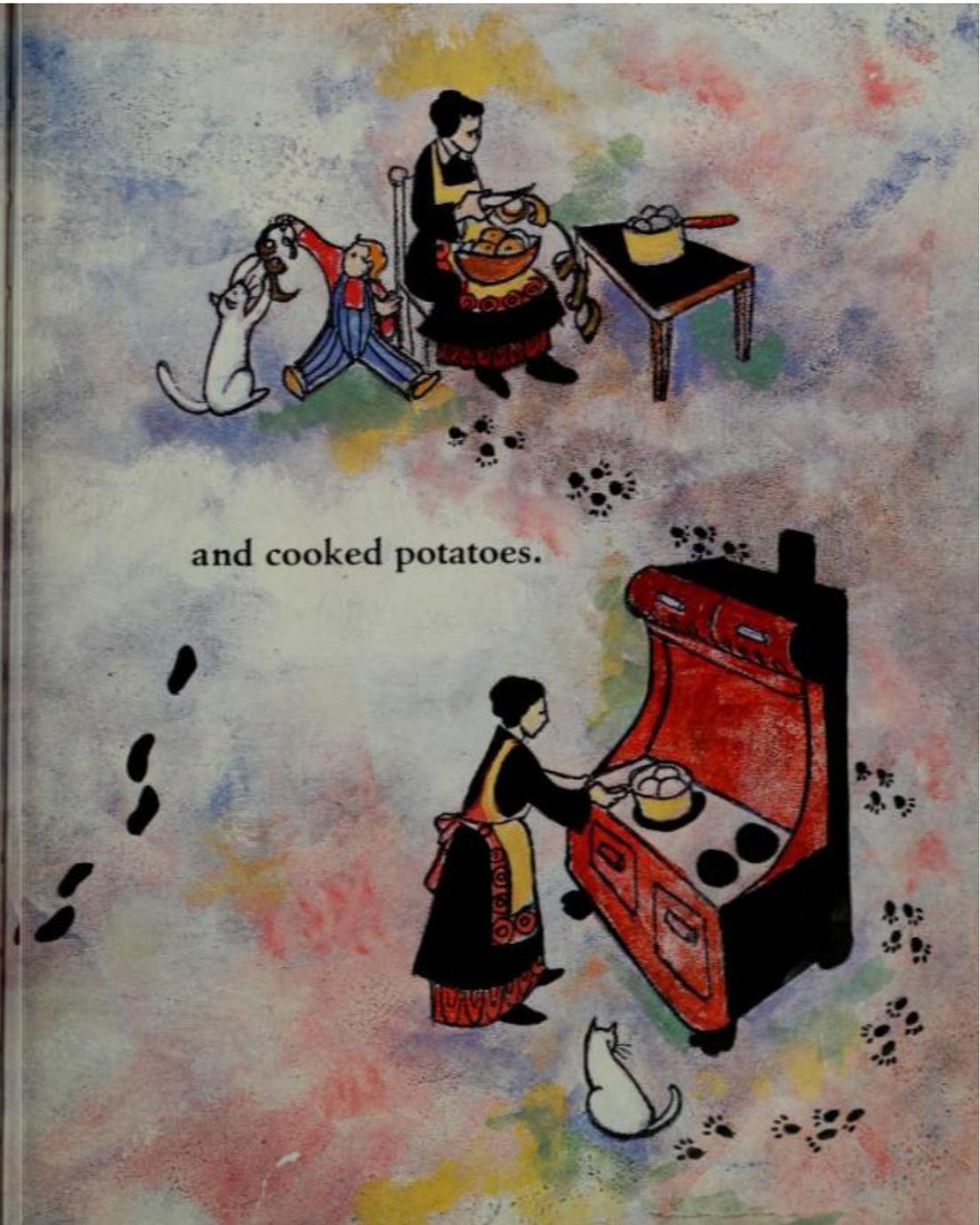
So, they cut potatoes.

Planted,



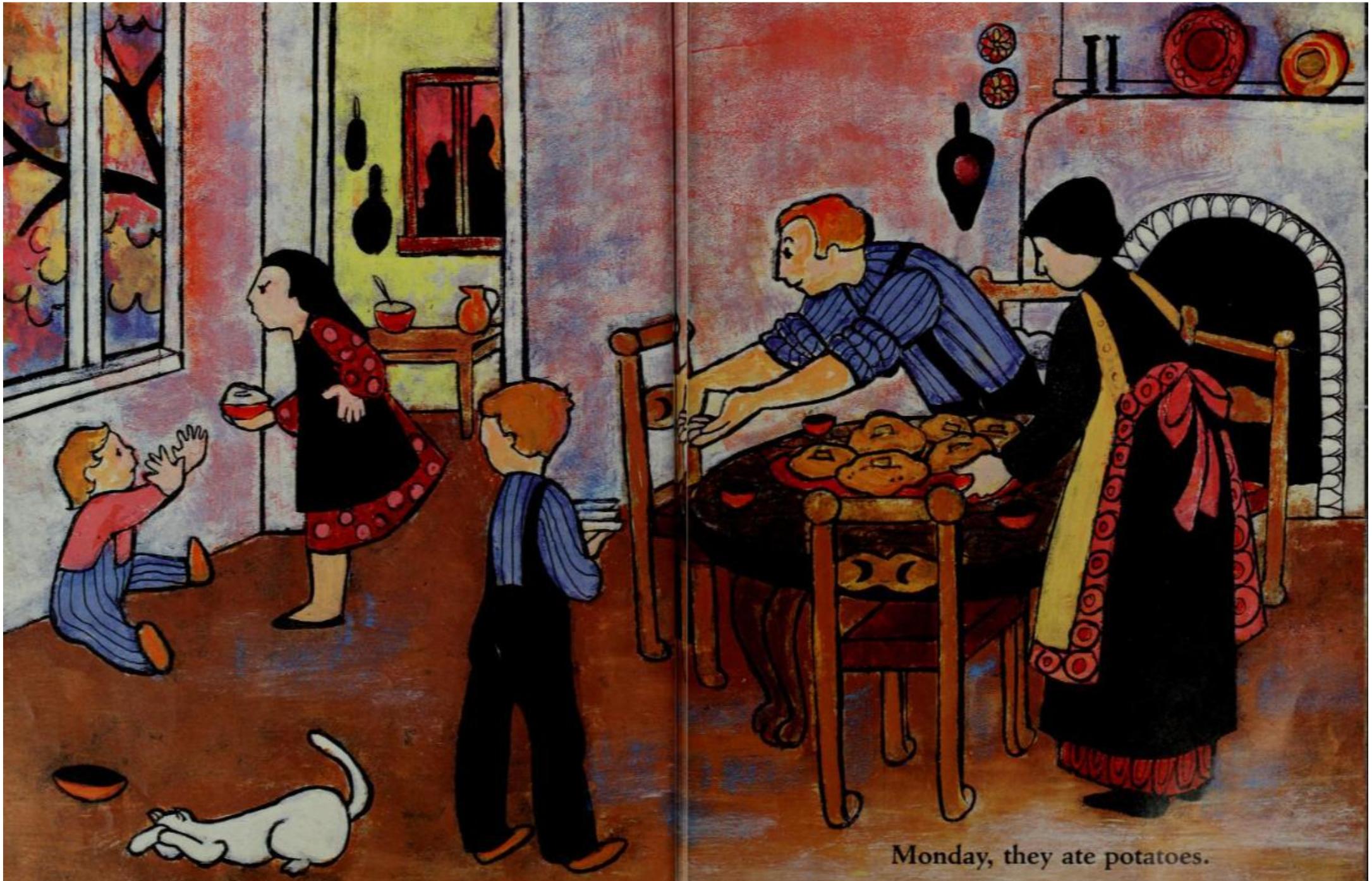
and dug potatoes.

grew,

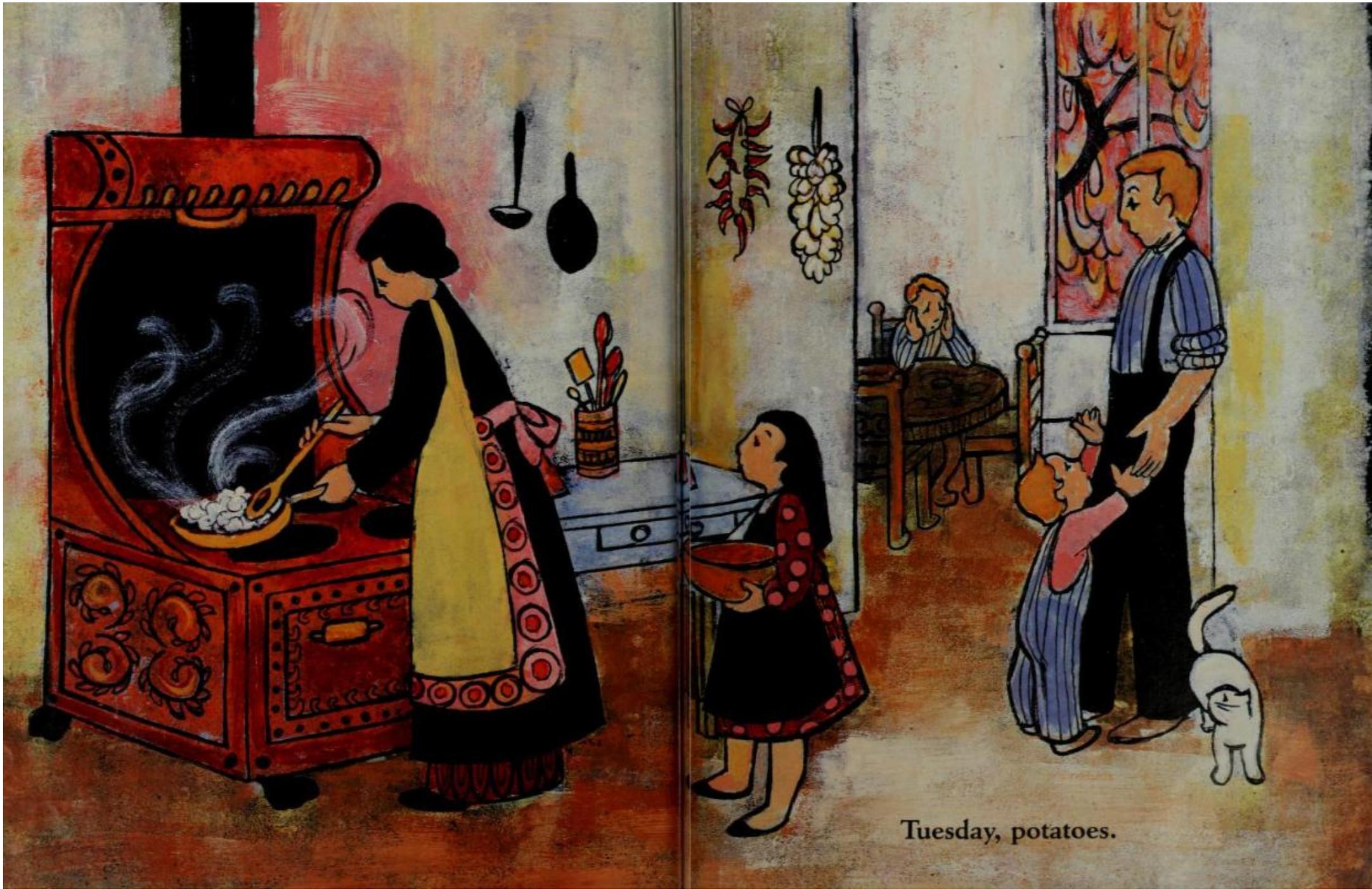




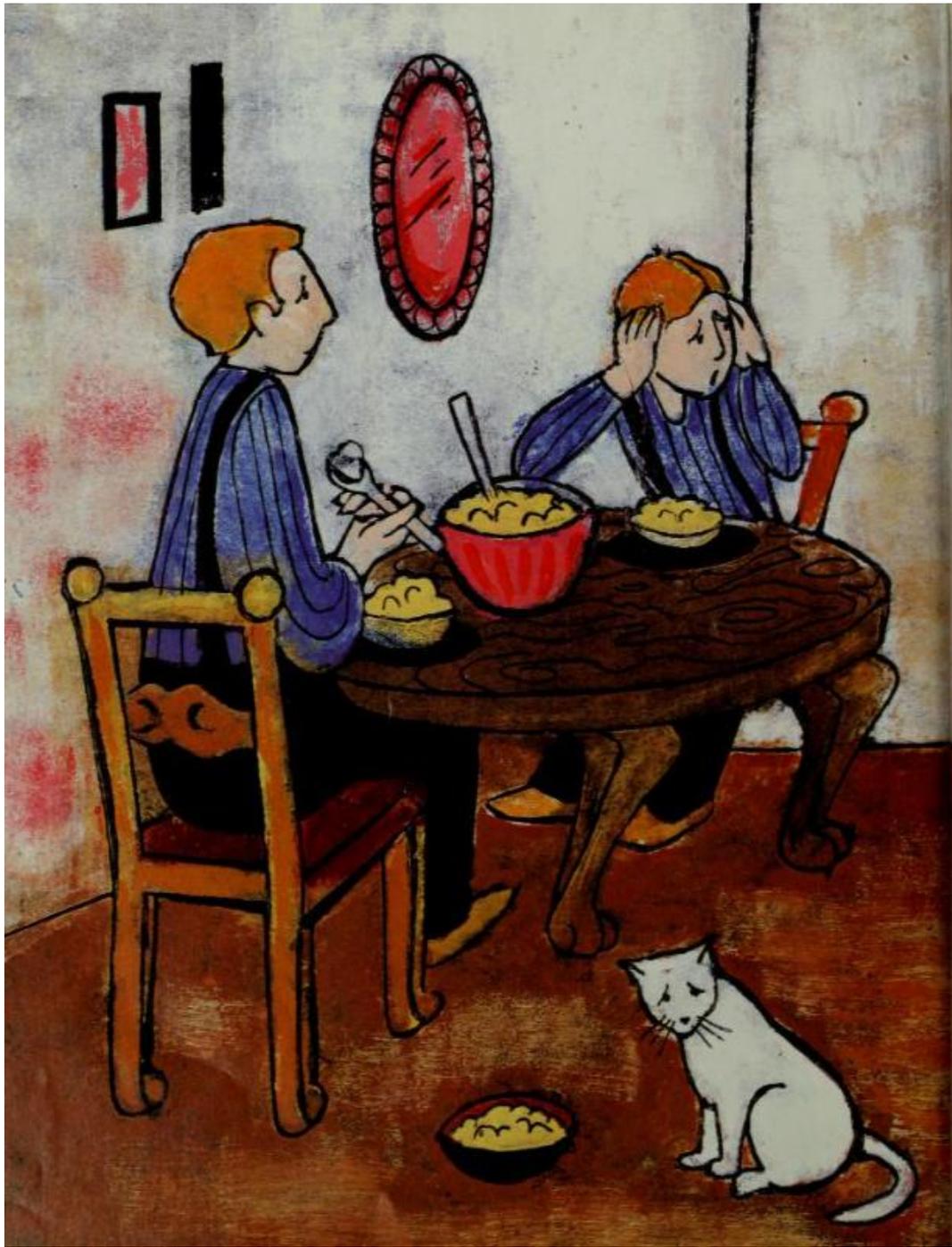
On Sunday they ate potatoes.



Monday, they ate potatoes.



Tuesday, potatoes.



Wednesday, potatoes.



Thursday, potatoes.



Friday, potatoes.

But, on Saturday,
guess what they ate.



Potato pudding!

And they ate

and ate

and ate

and ate

until it was all gone.

Saturday: **POTATO PUDDING**

serves 6

Ingredients

5-6 large potatoes, peeled

1 cup butter

½ cup flour

1 cup milk

½ cup grated cheese

(cheddar, swiss, or provolone)

2 yellow onions

1 teaspoon thyme

1 teaspoon salt (optional)

1 teaspoon pepper

1. Boil potatoes. Cool.
2. Grate potatoes finely.
3. Drain grated potatoes on paper towel.
4. Melt butter.
5. In large bowl, combine butter and flour. Stir until smooth.
6. Add milk and grated cheese.
7. Peel and chop onions. Cook in saucepan with 1-2 tablespoons butter for about 15 minutes or until golden brown.
8. Add onions to cheese mixture.
9. Add thyme, salt, and pepper.
10. Add grated potatoes. Stir until all ingredients are blended.
11. Spread mixture into greased 10" x 7" baking pan.
12. Bake about 40 minutes at 400° (until a brown crust forms).
13. Serve hot. Enjoy.



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