

Food graters available, oldest "hand grater"..



Tools of the "trade": mixing bowl, cloth, flat pan 12 X 17



Peeled potatoes covered with water.



Potatoes graded, waiting for more. Covered with wet cloth to keep spuds from turning dark.



Testing to see if more broth is needed. NO, as none of the mixture clings to the ladle (spoon).



1st layer of graded potatoes added to the pan and leveled. Chicken & corned beef added on 1st layer. :



2nd layer of graded potatoes added to the top & leveled. Salt pork strips added to the top layer.



2 1/2 to 3 hours later, out it comes

