

# Recipe

Maryboro Lodge Museum Collection

Mix together:

Cold mashed potatoes (about 2 cups)

1 egg

Salt and Pepper

1 onion

Butter, oil or grease

Take cold mashed potatoes (about 2 cups) and beat in 1 egg. Add salt and pepper with your chopped onion.

Fry in butter or grease.



# Byron Martin's Potato Patts

Stirling, Ontario

Byron Martin grew up on a farm just west of Bobcaygeon, and was well remembered for his family's maple syrup business and the countless hours he spent working at the Bobcaygeon Arena and Fair. Byron grew up before electricity came to his neighbourhood, and learned to cook on a woodstove. While his family was still young, hydro reached his farm in the late 1940s, earlier than many others, because he lived on the Fenelon Falls to Bobcaygeon Road. When it was his turn to cook lunch, he often made Potato Patts, which were a traditional favourite used by many families in the area. It was the kind of dish that was often not made from a formal recipe, and varied based on what was at hand at the time.

