

Boston Baked Beans

4 cups of beans, soaked over night; $\frac{1}{4}$ pound salt pork, $\frac{1}{4}$ cup of molasses, 1 teaspoon of mustard. Bake 6 hours.

—MRS. ARCHIE JARDINE

Boston Baked Beans

Soak in cold water over night enough beans to fill a 2-quart jar. Cover with cold water and bring to the boil only. Strain in collander, and wash thoroughly in cold water, put in bottom of jar a thick slice of bacon, and 1 small onion, fill in the beans and at the top another small onion and a large square piece of bacon with rind scored. Add 1 teaspoonful of mustard, 1 teaspoonful of salt, $\frac{1}{4}$ teaspoonful of pepper, 2 tablespoonfuls of molasses, and fill to brim with cold water. Bake in a very slow oven for about 8 hours, leaving jar uncovered, add boiling water from time to time until the last two hours, when beans should be allowed to dry out. The beans should be whole and brown and the bacon jelly like. Serve with tomato ketchup, and steamed brown bread.

—MRS. D. P. KANE

A Nice Dish of Cabbage

Take a medium-sized cabbage head, take out centre and fill with a mixture of minced beef, a little pork and some boiled rice, pepper and salt. Bake in the oven till a nice brown. Serve with brown gravy.

—MRS. JAMES JOHNSON

Ginger Marrow

12 lbs. marrow, 10 lbs. sugar, 12 lemons, $\frac{1}{4}$ lb. ginger.

Cut marrow up into many small squares, peel lemons, chop rind fine, add juice. Place in large bowl and cover all with sugar. Let it stand all night, then boil two hours.

I have used pumpkin and squash and find either of them very good.

Marrow Cream

1 lb. marrow, $\frac{1}{4}$ lb. butter, 1 lb. sugar, rind and juice of 1 lemon.

Peel, cure and weigh marrow; steam until it can be mashed up finely with a fork. Add sugar, butter and lemon. Stir all well together. Boil gently till like honey. Put in jars and keep air-tight.

—MRS. A. TAYLORSON