

Baked Lima Beans.

1 quart dried lima beans	1½ tablespoons salt
¼ cup of butter	3 cups of milk.

Soak the beans over night in *soft* water, and cook in water until tender; drain, put into baking dish, and add butter, milk and salt. Bake an hour and a half in a slow oven.

Baked Beans.

1 pint white beans	3 pints boiling water
1 tablespoon molasses	2 teaspoons salt
3 tablespoons brown sugar	¼ cup butter.

Soak the beans over night in cold soft water. If the water is hard add a pinch of baking soda. Cook in cold water and par boil for ten minutes. Drain off this liquid and add three pints of boiling water. Cook until the beans begin to break open. Then add the seasoning, and turn into a covered bean pot or baking dish and bake in a slow oven from four to five hours; add water if necessary during the baking process. Remove cover a half hour before finishing baking to allow beans to brown.

Peas.

Out of the numerous delicious ways of serving peas the following methods are considered most simple and practical:

1. Boil till tender, drain, serve with salt, pepper and butter.
2. Boil, drain, serve in a white sauce.
3. Boil, drain, and mix with salad dressing. Serve with crisp lettuce.
4. Serve as "Cream of Pea Soup."