

Mix the other ingredients and moisten with water, using the water in which the onions have been cooked. Pour into a shallow baking dish and brown in the oven.

Baked Rice and Cheese.

3 cups cooked rice	2 tablespoons flour
1 cup of milk	$\frac{1}{2}$ pound of cheese
	$\frac{1}{2}$ teaspoon of salt.

Make a sauce with one cup milk. Add the flour, cheese and salt. Into a buttered baking dish put alternate layers of cooked rice and sauce. Cover with buttered crumbs and bake until the crumbs are brown.

Rice with Peas.

1 cup boiled rice	$\frac{1}{2}$ cup liquid from peas
$\frac{1}{4}$ cup canned or cooked peas	1 tablespoon of flour
	4 teaspoons melted butter.

Put half the boiled rice in the bottom of a baking sheet, then a layer of peas and the remainder of rice. Rub the butter and flour together; heat the liquid and pour over the butter and flour; boil five minutes. Then pour over the rice and bake ten minutes.

Baked Macaroni with Cheese.

Put a layer of boiled macaroni in buttered baking dish, sprinkle with grated cheese; repeat, pour over white sauce, cover with buttered crumbs and bake until crumbs are brown.

White Sauce.

2 tablespoons butter	1 cup milk
3 tablespoons flour	$\frac{1}{4}$ teaspoon salt
	Few grains of pepper.

Melt butter in sauce pan, add flour mixed with seasonings, stir. Pour on gradually the milk, stirring until well mixed, then beating until smooth and glossy.

Beans.

Scarlet Runner Beans

These are most delicious when cooked in water, drained and seasoned with salt, pepper and butter.

Lima Beans.

Shell and cook one to one and a half hours, adding the salt or the last. Then drain and season with salt, pepper and butter at serve them in a white sauce.