

### Baked Bean Loaf

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| 1 pt. cold baked beans ( $\frac{1}{2}$ lb. uncooked) | 2 cups milk           |
| 2 eggs beaten  | Salt and pepper       |
| 2 cups dried bread crumbs, toasted                   | 1 tblsp. minced onion |
|  | 2 tblsp. catsup.      |

Combine the ingredients and shape the mixture into a loaf. Bake it for 25 minutes. Baste with melted fat and hot water occasionally. Serve with savory sauce.

### Peanut Butter Roast

- 1 egg.
- 1 cup peanut butter.
- $\frac{1}{2}$  cup milk.
- 2 cups rice or mashed potato or half and half.
- Season with pepper, salt, celery salt and a little onion to taste.

Make into a thin batter, pour into a buttered baking tin and bake in a moderate oven 30 minutes. Serve with tomato sauce.

### Peanut Soup

To one cup of thin white sauce add 1 cup of milk, vegetable water or rice water and 4 tblsp. of peanut butter. Season with salt, pepper and a little onion.

### Macaroni and Cheese

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|----------------------------|---------------------------------|
| $\frac{1}{2}$ cup macaroni | 1 cup cream sauce               |
| 1 qt. water                | $\frac{1}{2}$ cup grated cheese |
| $\frac{1}{2}$ tblsp. salt  | Salt and pepper                 |

Wash macaroni in a strainer. Put salt and water in saucepan and when boiling rapidly add gradually the macaroni broken into one inch pieces. Boil rapidly until tender stirring frequently with a fork to keep macaroni from settling to the bottom. The macaroni will cook in about 25 minutes. Drain thoroughly into a strainer and wash with cold water to separate the pieces.

Make white sauce and add grated cheese and macaroni. Put all in a buttered baking dish, cover with buttered crumbs, place in a hot oven until crumbs are brown and serve at once. Rice may be used in place of macaroni.

### Buttered Crumbs

- 1 tblsp. melted butter and  $\frac{1}{2}$  cup bread crumbs.

### Cheese Fondue

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|-----------------------------------|-------------------------|
| 1 cup milk                        | 1 tblsp. butter         |
| 1 cup stale bread crumbs          | $\frac{1}{2}$ tsp. salt |
| $\frac{1}{4}$ cup cheese (grated) | 3 eggs                  |
| A speck soda.                     |                         |

Beat the yolks, add milk, bread crumbs, butter and salt. Cook in double boiler stirring until thick. Add the cheese and stir until melted. Set aside to cool, then fold in the whites of eggs beaten till stiff. Pour into a buttered baking dish, set in a pan of water and bake in a moderate oven until set (about 30 minutes).