

BOSTON BAKED BEANS

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| 1 quart beans | Water to cover |
| $\frac{3}{4}$ pound salt fat pork | 3 tablespoons molasses |
| 1 tablespoon salt | 3 tablespoons sugar |

Pick over and wash beans, cover with water and soak over night. In the morning, drain and cover with fresh water. Cook slowly until skins burst, drain, fill jar with layer of beans and layer of pork alternately until $\frac{3}{4}$ full. To 1 cup boiling water add molasses, salt and sugar. Add enough water to cover beans. Put lid on jar and bake slowly from 6 to 8 hours.

Mrs. E. Critchley

INDIVIDUAL STRAWBERRY SHORTCAKE

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| 2 cup flour | $\frac{1}{4}$ cup sugar |
| 4 teaspoons baking powder | 1 egg |
| Few grains nutmeg | $\frac{1}{2}$ teaspoon salt |
| 1-3 cup butter | $1\frac{1}{4}$ teaspoons lard |
| $\frac{1}{2}$ cup milk | |

Mix dry ingredients and sift twice, work in shortening with finger tips, add egg well beaten, and milk. Bake in muffin tins. When done split and spread with butter, cover with chopped strawberries which have been sprinkled with sugar. It may be necessary to add a little more milk to this recipe, but use as little as possible. The dough should be quite stiff.

Mrs. J. M. Streib

MEAT FRITTERS

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| 1 cup ground meat | Parsley |
| Pepper and salt | |

Batter—1 cup flour, 1 egg, 1 teaspoon baking powder, salt, 1 cup milk.

Put meat in balls and dip in batter. Fry in deep fat until brown. Serve with sauce.

Sauce—1 tablespoon flour, 1 tablespoon butter, 1 cup tomato juice. Put on stove and stir in flour. Add the juice slowly and then faster.

VEAL LOAF

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| 2 pounds lean veal | 1 teaspoon salt |
| $\frac{1}{4}$ pound salt pork | 1 teaspoon pepper |
| 2 eggs well beaten | 3 tablespoons cream |
| 3 soda crackers rolled fine | 2 tablespoons boiling water |

Chop veal and pork very fine, then add pepper, salt and cracker crumbs, well beaten eggs, cream and hot water. Mix all together very thoroughly. Grease an earthenware pan and pack the mixture into it, pressing it down firmly. Cover and bake in a moderate oven 1 hour. Uncover and bake $\frac{1}{2}$ an hour longer. Serve either hot or cold in slices.

BEEFSTEAK PIE

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| 2 pounds round steak, $\frac{1}{2}$ inch thick | $\frac{1}{2}$ teaspoon pepper |
| 1 onion, sliced | 1 heaping tablespoon flour |
| 2 medium potatoes, sliced thin | 2 tablespoons butter |
| | 1 teaspoon salt |

Cut steak into strips, $1\frac{1}{2}$ inches long and 1 inch wide, place in saucepan, cover with boiling water and add sliced onion. Simmer until meat is tender, remove the meat, discard onion, add potatoes to the liquid and parboil 6 minutes, then remove the potatoes. Measure the liquor and add enough boiling water to make 1 pint, add the seasonings, cream, butter and flour together, add to the liquor and cook 5 minutes. In the bottom of a pudding dish, place a layer of $\frac{1}{2}$ of the potatoes on top of this arrange the meat, placing the other half of the potatoes on top of it. Pour over this sufficient gravy to entirely cover the contents of the baking dish. When cool cover with a crust and bake in a hot oven.