

## Baked Bean Suggestions.

DEAR PEGGY: Here are my bean recipes:

Beans without molasses:

1 quart small white beans.

1 tablespoon salt.

1 pound pork.

$\frac{1}{4}$  teaspoon soda.

Soak beans over night in cold water; wash and drain; place in another water; boil with soda; drain; cover with water and boil 15 minutes or until skins crack when blown upon. Drain; place in earthen jar with salt. Scald the salt pork after scoring in slices  $\frac{1}{4}$  inch apart; place in center of beans, place in a moderate oven and bake six hours or longer. Add hot water as needed to keep beans moist. Remove pork when it becomes crisp and looks cooked.

BEANS WITH MOLASSES:

2 quarts white beans.

5 or 6 slices salt pork.

1 tablespoon molasses.

$\frac{1}{2}$  teaspoon soda.

Soak over night; scald and drain; add pork; boil until soft not mushy; add molasses and soda; stir well. Place in deep pan; bake  $1\frac{1}{2}$  hours.