

ETHEL'S BEANS. Sliver, shave in diamonds, or cut by the handful on a board tender string beans; cook as above until nearly done, when drain and add two or three tomatoes cut fine, and half a dozen small new onions, sliced. Cook half an hour or so longer, stirring occasionally, that the tomato may form a sauce. Add salt and sugar to taste, and a good piece of butter, and serve. Tomato and onion may cook together before adding to beans, if preferred.