

## Mock Baked Beans<sup>rs</sup>.

DEAR THRIFT READERS: In homes where every penny must be counted or where cooking is done over a gas plate this recipe for a near substitute for baked beans will be appreciated.

A close imitation of Boston baked beans may be had by cooking them slowly on a gas burner instead of in an oven, thereby eliminating much heat. To prepare, soak a pound and a half of beans an hour in water. Brown slightly in a three-quart kettle, one-fourth pound of bacon cut into bits, with a little chopped onion. Into the kettle put the beans with enough water to cover them about one-half inch. Add to them one-fourth cup of cooking molasses and two table-spoons of brown sugar (white will do), and pepper to taste. Cover with an ordinary loose lid, bring slowly to the simmering point and continue to cook slowly with the gas at the lowest point. Add water two or three times, or as often as it cooks down below the surface of the beans. The beans will turn brown as the cooking proceeds. Tomato sauce may be added when the beans are about done.

WENDY.

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