

STRING BEANS, ENGLISH STYLE. Sliver new string beans the long way; divide if too long. Cook, uncovered, in plenty of rapidly boiling water to which a small bit of soda has been added to keep them a better green, until tender; less time is required when slivered and soda used; add to a good quart of beans a teaspoonful each of salt and sugar. Drain, add more salt, if wished, place in a hot dish, add a very liberal quantity of butter, and squeeze over the whole the juice of a lemon; set in oven a minute until very hot.