

TOP OF STOVE BAKED BEANS:

3 cups navy beans, 1 pound heavy bacon (cut in strips), 2 tablespoons salt, $\frac{3}{4}$ cup brown sugar, 1 teaspoon paprika, 2 medium onions, diced, 6 cups boiling water.

Wash and pick over beans. Cover

with cold water, let soak over night. In morning drain the water from beans, place in cooker, cover with fresh water; heat slowly and let cook just below boiling point until skins burst when blown. If old beans are used add $\frac{1}{4}$ teaspoon of soda to the water. When done drain beans. Mix other ingredients; cover, place cooker on base, cook over medium high heat, 5 to 10 minutes until the contents are steaming hot. Turn flame low and continue cooking 3 to 5 hours. Brown bread may be steamed in the inset pan above beans.