

**BAKED BEANS** YELLOW EYE BEANS IF POSSIBLE, OR GREAT NORTHERN FOR EACH (1) POUND OF BEANS:

1 tsp. DRY MUSTARD.

1 tsp. BAKING SODA.

1/4 tsp. GROUND GINGER.

1/4 TO 1/2 LB SALT PORK.

1/4 TO 1/2 CUP MOLASSES (OR USE PART WHITE SUGAR & PART MAPLE SYRUP- OR PART WHITE SUGAR AND PART BROWN SUGAR). I USED MOLASSES AND BROWN SUGAR.

THE NIGHT BEFORE, LOOK OVER BEANS, (PICK OUT ANY THAT LOOK BLACK OR DARK AND WATCH FOR SMALL STONES.) PUT BEANS IN A KETTLE THAT'S 3 TIMES LARGER THAN AMOUNT OF DRIED BEANS. COVER TO TOP WITH COLD WATER AND SOAK OVERNIGHT.

IN MORNING, DRAIN AND PUT BEANS IN KETTLE WITH 1 TEASPOON BAKING SODA PER POUND OF BEANS, COVER WITH WATER AND BOIL FOR 10 MINUTES. (WATCH THEM AS THEY WILL FOAM UP AND BOIL OVER.) DRAIN AND RINSE.

RINSE OFF SALT PORK WITH WARM WATER AND SCORE IN SQUARES. PUT PORK IN BOTTOM OF ROASTING PAN AND ADD DRAINED BEANS. ADD THE DRY MUSTARD, GROUND GINGER, MOLASSES AND BROWN SUGAR.

ADD WATER TO COVER ABOUT 1 INCH ABOVE THE BEANS. PUT ON A COVER (OR COVER WITH ALUMINUM FOIL) AND BAKE IN OVEN.

START AT 350\* FOR ABOUT 1 HOUR AND THEN CHECK- STIR - AND TASTE BROTH. ADD MORE BROWN SUGAR IF NOT TASTY ENOUGH.

COVER AND REDUCE HEAT TO 275\* OR 300\* FOR ABOUT 4-5 MORE HOURS OR TILL DONE. REMOVE COVER ABOUT 1/2 HOUR BEFORE DONE.

CAN ADD A LITTLE MORE (NOT MUCH) WATER IF NEEDED DURING COOKING. DO NOT STIR AFTER FIRST TIME OR CAN GET MUSHY.

### **Coleslaw with Buttermilk Dressing**

Finely shred the cabbage to make 5 cups. Toss this in a serving bowl with a good half cupful of chopped cheese (American or "store" as it is sometimes called). Then having mixed 3 tablespoons of vinegar, 2 teaspoons each of mustard, salt, and brown sugar, with a grain or two of cayenne and a full cup of buttermilk, pour it over the cabbage and cheese. Toss more and garnish with rings of green peppers, if desired.

### **OATMEAL BREAD**

1 1/2 CUP BOILING WATER.                    1/4 CUP BROWN SUGAR  
1/2 t SALT.    3/4 CUP WARM WATER.  
1 T CRISCO.                                        1/4 CUP MOLASSES.  
1 CUP "QUICK" OATMEAL.                    5 CUPS OR MORE OF FLOUR.  
2 YEAST.

COMBINE WATER, SALT, CRISCO + OATMEAL. LET STAND 30 MIN.  
DISSOLVE YEAST IN WARM WATER, ADD MOLASSES, BROWN SUGAR + 1 CUP FLOUR.  
BEAT UNTIL SMOOTH. ADD OAT MIXTURE + ADDITIONAL FLOUR. KNEAD, RISE, PUT IN 2  
GREASED LOAF PANS,  
RISE AGAIN. BAKE AT 400 F for 10 MIN, TURN DOWN TO 350 AND BAKE ANOTHER 20  
MINUTES.

Makes 2 loaves

### **Tomato Soup Cake**

One 8" layer

1 cup sugar  
2 T. Crisco  
1 can tomato soup  
1 1/2 c. flour  
1 tsp. cinnamon  
1 tsp. baking soda  
1/2 tsp. ground cloves  
1 tsp. nutmeg  
(can add raisins)  
Pour into a greased and floured pan.  
Bake at 325 degrees for 40 minutes.  
Frost with cream cheese icing.

### **Wacky Chocolate Cake**

One 8" layer

1 cup sugar  
4 T. unsweetened cocoa  
1 1/2 cup flour  
1 t. baking soda  
1/2 t. salt  
Mix together and pour into ungreased 8x8" pan  
Make 3 holes in batter.

Mix together and pour into holes:  
1 t. vanilla  
6 T. canola oil  
1 T. cider vinegar  
1 cup water.  
Stir until lumps are gone.  
Bake at 350 for 30-40 minutes.

### **Haymakers Switchel**

Bring 2 quarts of water to a simmer  
Add 1/4 cup finely minced fresh ginger, 1 tsp. ground ginger and 1 tsp. turmeric.  
Set aside until room temperature.  
Add 2/3 cup apple cider vinegar,  
1/2 cup maple syrup or honey or molasses and  
2 thinly sliced lemons  
Chill for a couple of hours, strain and serve