

For The Farm Wife

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SCALLOPED POTATOES WITH DRIED BEEF

1/4 pound package sliced dried beef
1 cup sliced pared potatoes
1/2 teaspoon salt
2 tablespoons butter or margarine
2 tablespoons flour
2 teaspoons prepared mustard
1/2 cup milk
1/2 cup diced celery
Arrange sliced potatoes in a 11 by 7 inch baking dish. Sprinkle with salt. Melt

butter in a saucepan and blend in flour and mustard. Add milk gradually and stir until sauce thickens. Cut dried beef into pieces. Cover with boiling water. Drain immediately. Add beef and celery to sauce. Pour sauce over potatoes. Bake covered in moderate oven (350 degrees) 45 minutes to 1 hour until potatoes are tender. 8 servings.

CREAMED ONIONS WITH PEANUT BUTTER CRUMBLE TOPPING

1/4 cup peanut butter
2 pounds small onions (about 18)
2 tablespoons butter or margarine
2 tablespoons flour
1/2 teaspoon salt
2 cups milk
6 tablespoons bread crumbs
3 tablespoons brown sugar

2 tablespoons butter or margarine
Peel onions and cook in boiling salted water until tender, about 10 minutes. Drain. Place in 1-1/2 quart baking dish. Melt 2 tablespoons butter in saucepan. Stir in flour and salt. Add milk gradually and cook stirring until sauce thickens. Pour sauce over onions. Blend together peanut butter, bread crumbs, brown sugar, and 2 tablespoons butter to form crumble topping. Sprinkle on top of creamed onions. Bake in a hot oven (425 degrees) 12 to 15 minutes until golden brown. 6 servings.

SCALLOPED CORN AND DRIED BEEF

1/4 pound package sliced dried beef
2 tablespoons butter or margarine

1/4 cup chopped onion
1 pound can (2 cups) cream style corn
1 cup cracker crumbs
1/2 cup milk
1/2 teaspoon salt
1/8 teaspoon pepper

Melt butter in a 1 quart baking dish in a hot oven (400 degrees). Add onion to melted butter and return dish to oven to cook 10 minutes. Remove from oven. Cut dried beef into pieces. Cover with boiling water. Drain immediately. Add dried beef, corn, 1/2 cup of the cracker crumbs, milk, salt, and pepper to butter and onion. Combine well. Sprinkle remaining crumbs over top. Bake in hot oven (400 degrees) 20 minutes. 6 servings.

Drain, place in saucepan, cover with water, and simmer 1-1/2 hours or until skins burst. Blend in sugar, salt, mustard, and molasses. Slice pork rind and cut pork into 2 inch pieces. Place onions and most of pork in bottom of 2 quart bean pot or casserole. Add beans without draining. Press remaining pork into beans, leaving rind exposed. If needed, add more boiling water to cover beans. Cover, bake in slow oven (325 degrees) 5 to 6 hours. Add more water, if needed. Remove cover last 30 to 40 minutes of baking to brown. 10 to 12 servings.

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OLD-FASHIONED BAKED BEANS

1 pound navy beans
1/2 pound salt pork
3 tablespoons brown sugar
1 teaspoon salt
1 teaspoon dry mustard
1/2 cup molasses
2 onions, cut in half
Wash and soak beans overnight in cold water to cover.



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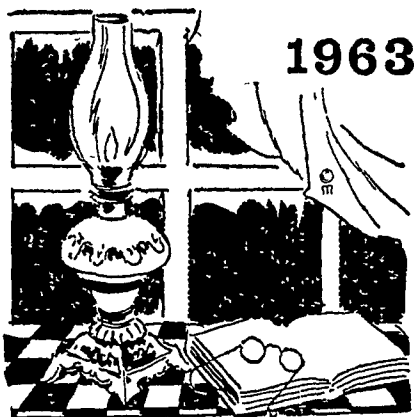
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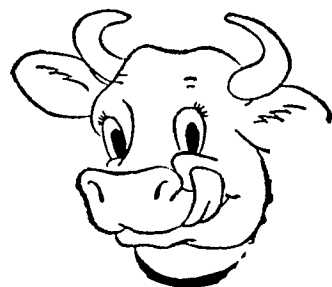
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