

One tcaspoon of mustard, Two leek, chapped fine, One pound of salt pork, out in small

and sufficient water to cover the beans about two inches. Bake in slow oven until the beans are nearly dry. This usually requires about four hours in a

and one cup of bacon drippings is, used in place of the pork.

Rub between the hands to mix and

then add Three-quarter cup of molasses, Two and one-half cups of thin sour

bake thirty-five minutes in a slow oven. Dust top with paprika and serve. This dish may be cooked in the custard cup for individual service.

Beans Baked in Cream