

also America 10/50

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1 cup floured raisins. Pour into 2 well-greased and floured 1-pound cans (baking-powder cans are perfect for this, tight covers and all), filling them $\frac{3}{4}$ full. Cover tops tightly with aluminum foil or covers that fit, and place on a rack in a steamer or deep kettle over boiling water. Cover the kettle or steamer, and steam $1\frac{3}{4}$ hours. All the covering up is because it's steam you want. And steam has a way of being very unreliable if it isn't shut in where it belongs.

Bringing home the bacon! I guess in those old New England days I was telling of they didn't have ham and bacon with their beans. Somehow I think they kept to their good salt pork and, having sliced it paper thin and slashed it to keep it flat—well, pretty flat—they fried it crisp and brown, sometimes putting on a thin blanket of batter, more often as was. And that it was delicious I can testify, for, although a little younger than Abigail Adams, I've eaten salt pork in about every way known to man—or woman—and I know what I'm talking about. But Canadian-style bacon makes a very fine meal indeed of this baked-bean business.

GLAZED CANADIAN BACON

Buy a 2-pound piece of ready-to-eat Canadian bacon. Place in a shallow roasting pan in its transparent wrapper. Bake in a slow oven— 325° F.—for 30 minutes. Remove wrapper and stud the bacon with whole cloves. Mix $\frac{1}{2}$ cup brown sugar with $\frac{1}{8}$ cup of any canned-fruit sirup and pour over the top. Bake an additional 30 minutes, basting frequently. Slice very thin, as you do ham—when it's sliced right.

I had rather live with the woman I love in a world full of trouble, than to live in heaven with nobody but men.
—ROBERT G. INGERSOLL.

Was it originally "cold"? I have often pondered over the naming of coleslaw; could it be that it was named for an old chap by the name of Cole, or was it meant to be cold and somehow turned out the way it did? Who knows? Research does nothing for me. I'm at a dead end. Cole or cold, it's all the same to me. Incidentally, the dill makes a big difference. It's really excellent—if you like slaw. And there are two more receipts for relishes coming along, so don't say you didn't have a choice. Maybe, if it's a crowd you're having on a Saturday night, you'll make all three. Anyway, good luck, good relish.

COLESLAW WITH DILL DRESSING

Make a boiled dressing by mixing 1 teaspoon dry mustard, 2 teaspoons sugar, 2 tablespoons flour, a little pepper and $\frac{3}{4}$ teaspoon salt in the top of a double boiler. Make this into a smooth paste with 3 slightly beaten egg yolks and $\frac{1}{4}$ cup milk. Cook over boiling water, adding 2 tablespoons butter or margarine, and, while stirring constantly, add $\frac{1}{2}$ cup milk and $\frac{1}{4}$ cup vinegar alternately, a little at a time. Cook until thick. Pour into a bowl and chill. When ready to serve, whip $\frac{1}{2}$ cup heavy cream and fold into the boiled dressing. Season with $1\frac{1}{2}$ tablespoons vinegar, $\frac{1}{4}$ teaspoon salt, 1 tablespoon sugar and $1\frac{1}{2}$ teaspoons fresh chopped dill or dried dill or $\frac{1}{2}$ teaspoon dill seeds, crushed. Toss lightly with 2 quarts finely shredded cabbage. Arrange in a bowl lined with the outer leaves of cabbage.

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