

Fiesta Frijoles (recipe from Eleanor Alice Southee)

2 lbs Mexican beans (we use pintos)	1 lb salt pork, diced
2 cloves garlic, minced	4 slices bacon, cut fine
1 large onion, sliced	1 quart canned tomatoes
4 or 5 dried chili peppers	3 Tbl vinegar
1 Tbl Worcester sauce	3 Tbl sugar
2 tsp chili powder	1 Tbl parsley, finely chopped
2 Tbl grated cheese	Salt to taste

Soak beans overnight. In morning add pork and garlic and cook slowly in water in which they were soaked about 1 hour or until pork is tender. While beans are cooking, fry bacon in large skillet, add onion and cook until tender. Add salt. Add all remaining ingredients except cheese. Cook, stirring frequently until mixture thickens. Just before removing from heat, stir in cheese. When pork is tender, add above sauce to beans. Add salt to taste and cook slowly about an hour longer or until beans are tender, but not mushy.

Foolproof Dumplings (recipe from Guri Bendina Hanson)

1 egg, beaten light	1 Tbl sour milk, or sweet milk will do
$\frac{3}{4}$ Cup flour	1 tsp baking powder
$\frac{1}{4}$ tsp salt	

Sift dry ingredients into egg and sour milk. Mix. Drop by tablespoon into boiling broth. Cook 20 minutes.

Chop Suey (recipe from Rae Sylvester Asher)

$\frac{1}{2}$ lb pork	$\frac{1}{2}$ lb veal
$\frac{1}{2}$ lb beef	1 Tbl brown sugar
1 tsp or more bead molasses	1 small onion
1#2 can bean sprouts	1 #2 can chop suey vegetables.
1 bunch celery	

Cube meat, season and brown in drippings in iron skillet. Add liquid from sprouts and vegetables. Add cubed celery and onion. Simmer until meat and celery are tender. Add water if more liquid is needed. Add brown sugar and bead molasses. Thicken with cornstarch if desired. Add bean sprouts and vegetables. Heat thoroughly and serve on rice or chow mien noodles. Add soy sauce, if desired.

“Whenever you are asked if you can do a job, tell’em, ‘Certainly, I can!’ Then get busy and find out how to do it.” Theodore Roosevelt

“A maxim consists of a minimum of sound and a maximum of sense.” Mark Twain