

## **Home-Grown Baked Beans, Sunday Dinner Style in the Adirondacks**

*Submitted by Ann Hatch*

In my family, home baked beans, grown, threshed, winnowed, and stored in the barn, were served with home-made brown bread. On Friday night, four cups of dry beans were picked over to remove rocks, nails, pieces of hemp or any other debris and put to soak in a pan of water. The following morning, they were placed in a crockery bean pot, (later a deep-well cooker in an electric range) and a sizable chunk of salt pork, (also home grown), a large peeled onion, 1 tsp dry mustard, two “galoops” (or about ¼ cup) of molasses and sometimes additional salt was added. Water to nearly cover was put in and the slow oven for the rest of the day.

Since bean pots covers didn't fit tightly, water had to be added from time to time and the whole pot was given a shaken.

Old timers will know what the ‘galoops’ of molasses were, since it was kept in a glass demi-john with very narrow neck. That was the way it sounded when it poured.

See my brown bread recipe too!