

- 2 lbs. ground beef or chicken or turkey
- 1 egg
- 4 slices bread, crumbled

Mix all ingredients and shape into a loaf. Bake for one hour in 400° oven. Serves about six.

Chili Bean Pot

- 2 lbs. pinto beans
- 1 lb. bacon, cut into two-inch sections
- 2 cups red wine
- 4 tablespoons chili powder
- « clove garlic
- 1 cup chopped grass
- « cup mushrooms

Soak beans overnight in water. In a large pot pour boiling water over beans and simmer for at least an hour, adding more water to keep beans covered. Now add all other ingredients and continue to simmer for another three hours. Salt to taste. Serves about ten.

Bird Stuffing

- 5 cups rye bread crumbs
- 2 tablespoons poultry seasoning
- « cup each of raisins and almonds
- « cup celery
- 1/3 cup chopped onions
- 3 tablespoons melted butter
- « cup chopped grass
- 2 tablespoons red wine

Mix it all together, and then stuff it in.

Apple Pot

- 4 apples (cored)
- « cup brown sugar
- ½ cup water
- 4 cherries
- 1/3 cup chopped grass
- 2 tablespoons cinnamon

Powder the grass in a blender, then mix grass with sugar and water. Stuff cores with this paste. Sprinkle apples with cinnamon, and top with a cherry. Bake for 25 minutes at 350°

Pot Brownies

- « cup flour
- 3 tablespoons shortening
- 2 tablespoons honey
- 1 egg (beaten)
- 1 tablespoon water
- « cup grass
- pinch of salt
- ½ teaspoon baking powder
- « cup sugar
- 2 tablespoons corn syrup
- 1 square melted chocolate
- 1 teaspoon vanilla
- « cup chopped nuts

Sift flour, baking powder, and salt together. Mix shortening, sugar, honey, syrup, and egg. Then blend in chocolate and other ingredients, and mix well. Spread in an 8-inch pan and bake for 20 minutes at 350°

Banana Bread

- « cup shortening
- 2 eggs