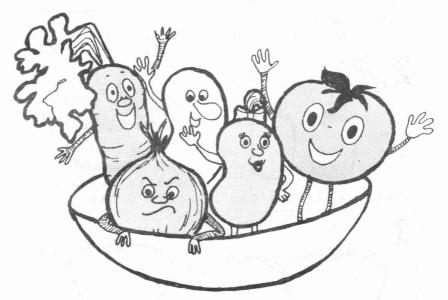
Read 10,000-5-13-69 L-801

VEGETABLE-BEAN CHOW

Vegetable-bean chow makes a good soup for dinner or supper.



This recipe makes about 4 quarts.

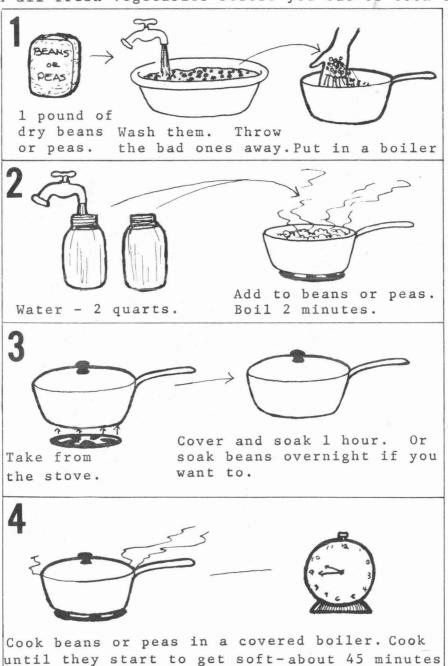
WHAT YOU USE:

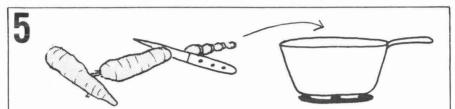
dry	beans	or	peas	onion
wate	r			flour
toma	toes			milk
carr	ots			salt

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J. E. Hutchison, Director, College Station, Texas

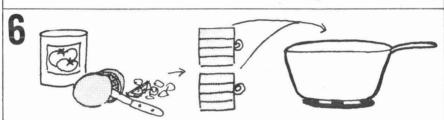
VEGETABLE-BEAN CHOW

Wash all fresh vegetables before you eat or cook them.

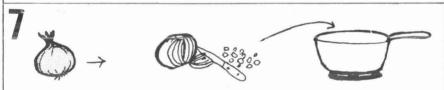




2 carrots - peeled and Add to the boiler with beans or peas. sliced.



Tomatoes, cut-up, canned or fresh - 2 cups. Add to the boiler.

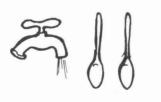


1 medium onion peeled and Cook until vegechopped.

Add to the boiler. tables are soft.



Flour - 2 Tablespoons

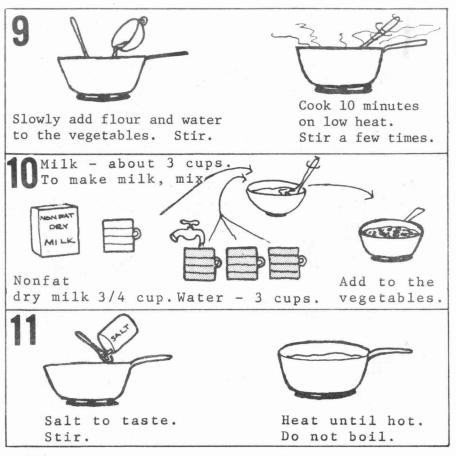


Water - 2 Tablespoons

Put flour in a cup. Stir in water. Stir until smooth.



Then add some hot water from the vegetables to the cup.



A GOOD DIET has meat, eggs, cheese or dry peas and beans every day. A good diet has fruits and vegetables. It has milk and cereals.

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