

South Bay United Church

2029 County Road 13, South Marysburgh 613.476.8388

St. Patrick's Day Dinner

Wednesday, March 5th from 5:00 to 7:00 p.m.

Traditional Irish Stew
Garden Salad & Irish Soda Bread
Home-made Trifle, Pies, Jellied
Apples, Cake & Ice Cream,
Tea, Coffee, Juice
(Take-Out Available!)

Adults \$15.00

Children \$8.00

(12 & under)

And A Bake Sale Too!
Tickets at the door.

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Jim Anderson's Really Serious Baked Beans

By David Larkin

In the 1990s, Jim and I were members of a keen bunch of vintage model aircraft enthusiasts who built and flew replicas of pre-WW II model aircraft. These were built from balsa wood and tissue paper, many were rubber powered and most of them were free flying (no radio control). Therefore, they needed a lot of open space. Once a year we would hold a multi-day contest at Gananoque Airfield, where we were joined by other enthusiasts from all over North America. Great fun, and after we used to celebrate with a BBQ. Jim used to bring his beans to the BBQ. When we lost Gananoque, we once held the event at Mountainview, but it is a bit small so we now have to hold the event in the USA, south of Rochester. A couple of years ago we lost Jim, but his beans live on!

Jim Anderson's Beans

2 lbs. dry navy beans

1 1/3 cups brown sugar

2 tsp. dry mustard

1/2 cup molasses

1 lb. package of thick sliced bacon

1 cup chopped onion

Prepare the day before you plan to serve the beans. Rinse the beans and add to about 3 quarts of cold water. Add a bit of salt to the water and a splash of cooking oil to minimize the frothing. Bring to the boil, then simmer until the beans are tender (about 1 hour). Drain, but reserve the liquid.

Combine the sugar, mustard, molasses 1/2 tsp. pepper, onion, and stir into about 2 cups of the cooking liquid. Warm a bit to ensure they all get acquainted and become friends. Save the rest of the liquid. Cut the bacon strips in two.

Ladle into the bean pot or pots 2 cups of beans, a layer of bacon and add enough of the sugar mixture to cover. Repeat until it is all gone.

Bake in a slow oven (about (250°) at least 24 hours.

Check the next morning. You'll probably have to add some of the liquid you saved. Add until you see the liquid. Keep checking every 3 or 4 hours and repeat. The amount of liquid added depends on whether you like your beans moist or sloppy.

The beans are done when they have changed from their usual anemic colour to a rich brown.