

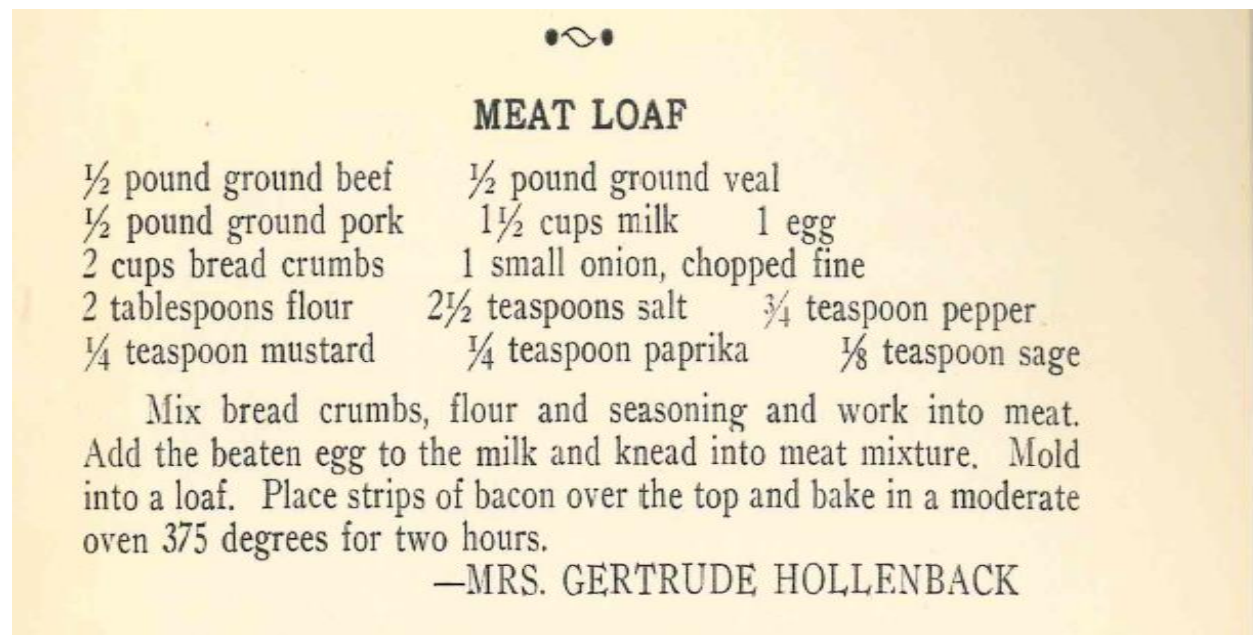


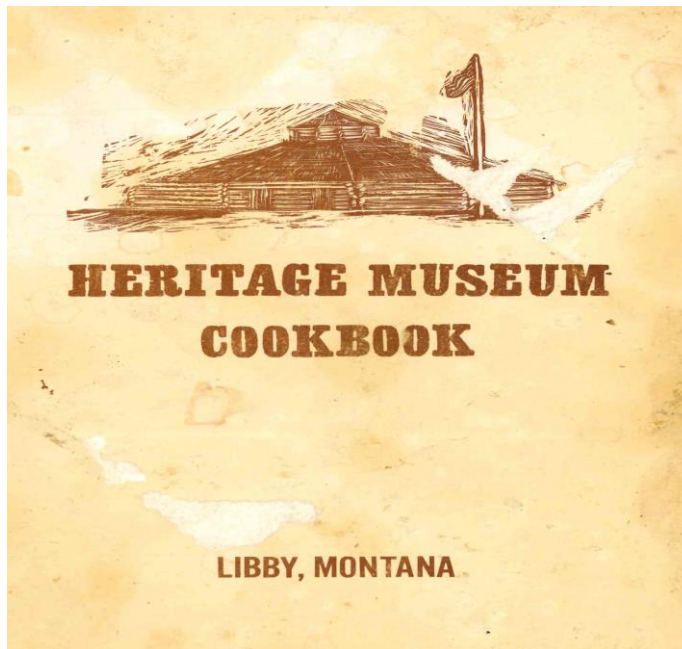
## Speaking of Comfort Food...

A recent, informal poll of Montana Historical Society employees uncovered definite preferences for comfort foods. First, most responses specified carb heavy choices—mac and cheese, potatoes and gravy, breads fresh from the oven. Other preferences tended toward the sweet, particularly Grandmothers' chocolate chip cookies or the more ethnic Pfeffernusse. However, MHS Photographer Tom listed an entire meal, "...bacon wrapped meat loaf!"

So, today let's talk bacon! Below, find three diverse ways of creating comfort food with just a few strips of bacon.

The first recipe is the oldest of the three, out of Helena's Little Flower Circle's *Home Maker's Treasure Chest*, 1940-41. You can easily substitute an additional pound of ground beef in place of the pork and veal. How about scalloped potatoes on the side?





Perhaps a rainy-day recipe, this simple soup will definitely be a comfort. Thank you, Libby, Montana's *Heritage Museum Center*, 1979, Jennifer Jeffries-Thompson and Ruth Taylor!

### POTATO SOUP

Jennifer Jeffries-Thompson

5 large potatoes, diced large  
3 stalks celery cut up  
2 small onions  
1 1/2 - 2 c milk  
4 strips bacon  
Parsley cut fine  
2 tbsp flour

Put potatoes, celery and onion in 2 qt kettle, cover with water, add salt (1/2 tsp). Cook until done. Drain, saving half of water. Add 1 1/2 c milk to water and vegetables. Fry bacon and add. Make a thickening of 1/2 c milk and flour. Heat soup, add thickening. Let come to boil, stirring slowly. Add parsley & serve. 4-6.  
(From Ruth Taylor, Haddonfield, N.J.)

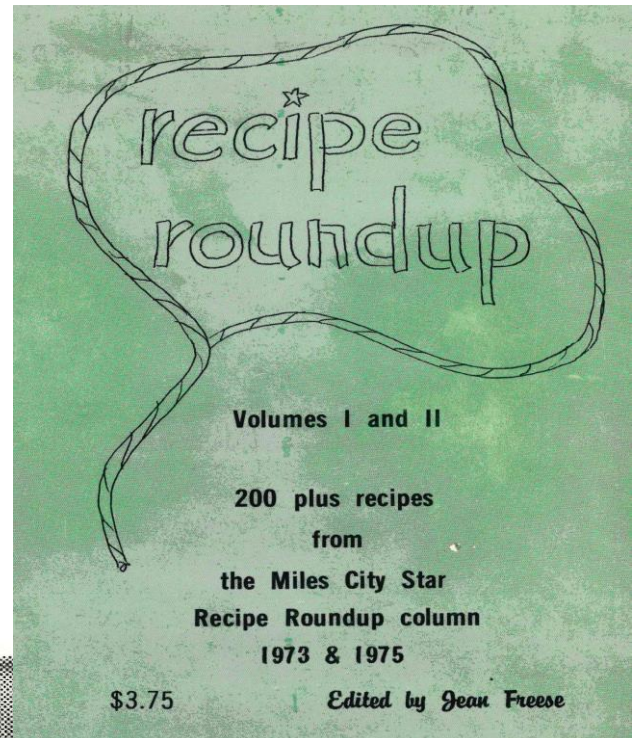
If the sun comes out this weekend, prepare Kathie Thorsdard's foil-wrapped "Steak and Vegetable Dinner." Made for bar-b-que season, this dish invites you to include favorite vegetables—mushrooms, green pepper? Your pantry is the limit!



**KATIE THORSGARD**

On a piece of foil, about 12x6 inches, place a slice of uncooked bacon, finely chopped. Add in layers steak cut in 1-inch square pieces, several strips of carrot, several pieces of celery, onion and a potato cut about twice the size of the carrots which take longer to cook. Season. Add a wedge of cabbage, cover with another strip of chopped bacon. Fold foil over top and seal. Crimp ends tightly. Place on cookie sheet. Bake at 350 degrees for an hour.

This is a portion for one and as many can be made as needed to feed the family. Enough for three can be put into one packet but then it should be cooked about 45 minutes longer. The packets can be made up early in the day, refrigerated and then cooked when convenient.



## **Steak and Vegetable Dinner**

heavy duty foil  
2 slices bacon  
4 to 6 oz. sirloin or round steak  
carrot  
celery  
onion  
1 potato  
cabbage