

1939 Meat Loaf

1/2 lb. pork	1 cup thick tomatoes (I used sauce)
¹∕₂ lb. veal, mínced	¹∕₂ oníon, grated
1 lb. beef	½ tsp. salt
1 cup bread crumbs	pepper
¹ /₂ cup grated cheese	2 eggs well beaten

Combine ingredients and mix well. Pat a little as a time in a bread loaf pan. Bake one hour in moderate to hot oven. Serve hot or cold.

- Elsíe Bíssett Smíth

1 used all ground beef and added some herbs. 1 baked mine in a casserole dish at 350 for 1 $\frac{1}{4}$ hours, because 1 cooked Rice, Carrot and Cheese Supper Dish at the same time.

From Marítíme Cookbook, December 1939