

Dear Readers: I swore I would never do this again, but the pressure has been too much. I am caving in to popular demand.

In 1959, I printed my Omaha, Neb., sister Helen's recipe for meatloaf. Since that time, I have received thousands of requests from readers worldwide who heard about the recipe and others who had lost theirs.

Actually, I should not be so apologetic. A whole new generation has been born since that recipe

first appeared. Here it is again.
Enjoy!

SISTER HELEN'S MEATLOAF

- 2 pounds ground round steak
- 2 eggs
- 1½ cups bread crumbs
- ¾ cup ketchup
- 1 tsp. Accent
- ½ cup warm water
- 1 pkg. Lipton's onion soup mix
- 8-ounce can tomato sauce



■ Mix all ingredients thoroughly, except for tomato sauce. Put into loaf pan. Cover with two strips of bacon, if you like that flavor (and don't keep a kosher kitchen and have no restrictions against pork). Pour the 8-ounce can of tomato sauce over all. Bake one hour at 350 degrees. Serves six.

P.S.: Don't count on leftovers for lunch the next day. There won't be any.

Dear Ann Landers: We have known for a long time that beauty and brains do not always come together. One would think that