Old-Fashioned Veal Loaf

2 lbs veals, ground
1 lb pork ground
1 c. dry bread crumbs
2 garlic cloves, chopped
1/4 c. grated onion
1/2 c. chopped parsley
2 eggs, slightly beaten
1 t. thyme
1 t. salt
1 t. pepper
Bacon slices

Mix ingredient thoroughly; form into a firm loaf shape. Place a layer of bacon in a shallow roasting pan; put loaf on top; add another layer of bacon.

Roast in a preheated oven at 350°F. for 1 1/2 hrs. Baste

Serves 8.