

SCRAMBLED EGGS

- | | |
|-----------------------------|-------------------------------------|
| 6 eggs | 2 tablespoons milk |
| 2 tablespoons water | 2 tablespoons butter |
| $\frac{1}{2}$ teaspoon salt | $\frac{1}{4}$ teaspoon white pepper |

Beat the eggs and other ingredients, and mix thoroughly, melt the butter and pour in the mixture, stir constantly while cooking, until soft and creamy then serve immediately.

I. N. Campbell

CORN TIMBALES

- | | |
|-------------------|------------------------|
| 1 cup corn | 2 eggs (beaten) |
| 3 rolled crackers | $\frac{1}{2}$ cup milk |

A little parsley and onion put in timbale moulds and bake until firm, serve with cream sauce. A nice luncheon dish.

TAMALE PIE

- | | |
|--------------------------------------|---|
| 1 pound beef shoulder (a little fat) | $\frac{1}{2}$ cup pulp of dried chillis (red peppers) |
| $1\frac{1}{2}$ dozen olives | 1 dozen raisins |
| 3 cloves of garlic | Salt |

Boil meat, keeping well covered with water, prepare chillis by scraping out seeds and veins, and boiling skins in water until soft, then scrape inside off with a knife, when meat is done add pulp and other ingredients, thicken with 2 tablespoons of corn meal, boiling about 5 minutes then pour into crust.

CRUST

- | | |
|--------------------|---------------------------------|
| 2-3 cup fresh lard | 1 pint water |
| 1 teaspoon salt | 1 large teacup cornmeal (white) |

Put lard and water in saucepan and when boiling add salt, stir in cornmeal slowly, when cool enough to handle spread on bottom and sides of a shallow 2 quart basin, pour in meat and spread crust over top, bake in hot oven $\frac{1}{2}$ to $\frac{3}{4}$ of an hour.

Mrs. J. M. Streib

DEVILED CORN

- | | |
|----------------------------------|-------------------------------|
| 4 tablespoons butter | 5 tablespoons flour |
| $1\frac{1}{2}$ cups sweet milk | $1\frac{1}{2}$ teaspoons salt |
| $\frac{3}{4}$ teaspoon mustard | Pinch paprika |
| 1 can corn | 1 egg |
| 3 teaspoons Worcestershire sauce | |

Melt butter, rub in flour, add milk, salt, mustard and paprika. Cook till thickened, add corn, egg, and Worcestershire sauce. Cover with butter and cracker crumbs, and bake 30 minutes in slow oven.

Mrs. F. A. McAllister

PICKLED TONGUE

Boil a corned tongue till tender, plunge into cold water and remove the skin. Cover with vinegar while warm, and let stand for 24 hours.

Mrs. J. A. Kinsey

MEAT CAKES

- | | |
|--|--------------------------------------|
| 2 tablespoons butter | $\frac{1}{4}$ cup stale bread crumbs |
| 2-3 cup milk | 1 cup chopped meat |
| $\frac{1}{2}$ tablespoon chopped parsley or onion, salt and pepper | 2 eggs |

Melt butter, crumbs and milk and cook 5 minutes, add meat, parsley and eggs slightly beaten. Season and turn into buttered moulds, set in pan of water and bake 20 minutes.

Mrs. H. W. Ranlett