



Corn Oysters

Take three dozen ears of indian corn, six eggs, lard and butter in equal portions for frying.

The corn must be young and soft grate it from the cob as fine as possible, and drudge it with wheat flour, beat the eggs very light and mix gradually with the corn, beat the whole together and add a spoonful of salt, put the lard and butter into the pan, and when it is hot put in portions of the mixture to form oval cakes 3 inches long & nearly an inch thick fry them brown. In taste they resemble fried oysters they make nice side dishes at dinner

A cheap and quick pudding

Beat four eggs, add a pint of milk, and a little salt, stir in four spoonfuls of flour, a little nutmeg, and sugar to your taste, beat it well and pour into buttered cups, filling them rather more than half full they will bake in a stove in 15 minutes

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Date: ca. 1875

Description: Corn Oysters and a "Cheap and Quick" Indian Pudding