



CONTRIBUTED BY MARION HARRIS NEIL

Corn Crullers

SCALD half a cupful of milk in a double boiler; add one cupful of corn meal and stir until thick; then add another cupful of corn meal, half a cupful of cold milk, two tablespoonfuls of butter substitute, half a cupful of sugar, half a cupful of flour, two teaspoonfuls of baking powder, half a teaspoonful of salt, half a teaspoonful of powdered mace and one well-beaten egg. Mix well and chill. Roll out, cut with a cutter and fry in smoking-hot fat. If liked, roll in sugar.