

Corn Custard.

DEAR MISSOURI: You asked for corn or cornmeal recipes. I think you will like this one from your own state. I got it when visiting in Kansas City:

Melt 2 tablespoonfuls of fat in a saucepan. Add 2 tablespoonfuls green pepper, 1 stalk of celery and 1 small onion, all chopped fine. Cook slowly for five minutes. Add 1 can corn, 1 canned pimiento cut into strips, $1\frac{1}{2}$ teaspoonfuls salt, $\frac{1}{8}$ teaspoonful white pepper, 3 eggs slightly beaten and 1 pint of milk. Mix well. Pour into a well-greased baking dish. Set the baking dish in a pan of hot water and bake in a slow oven at 325 degrees F. for 75 minutes. Serves eight.