

CORN IN RAMEKINS. Cut some corn from the ear; measure two cupfuls; add two eggs, well beaten, one tablespoonful of flour, four table-spoonfuls of melted fat, two cupfuls of milk, half a teaspoonful of pepper and one teaspoonful each of salt and sugar. Divide into greased ramekins and bake in a moderate oven until set. Serve hot, garnished with hard-cooked egg rubbed through a sieve.