

Corn-Meal Dumplings

2 Cupfuls of Corn Meal 1 Teaspoonful of Salt
 $\frac{1}{4}$ Cupful of Butter 2 Eggs

PUT the corn meal into a bowl and add sufficient boiling water to moisten the meal. Add the butter and salt; cover, and let stand until cold. Add the eggs well beaten. Take spoonfuls of the mixture and put each on a small square of cheesecloth; tie, leaving plenty of room to expand. Put the dumplings into boiling water and boil slowly for one hour. Remove from the cloths and pile on a shallow dish. Serve, while they are hot, with milk and sugar, maple sugar, fruit sauce or sirup.