

Corn Oysters

1 Cupful of Canned
Corn
1 Level Tablespoonful
of Flour

Yolk of 1 Egg
 $\frac{1}{2}$ Teaspoonful of Salt
Pinch of Pepper
Beaten White of Egg

ADD to the corn the flour, the yolk of the egg, the salt and the pepper, and, the last thing before cooking, the beaten white of the egg. Drop in spoonfuls into hot fat, and fry until golden brown. This mixture may also be used to fill peppers. Boil the peppers for fifteen minutes, cut off the stalk ends, remove insides, fill with the corn mixture, and bake in a hot oven for fifteen minutes.