

Cornmeal Fritters.— $1\frac{1}{2}$ cups cornmeal, $\frac{3}{4}$ cup flour, 1 teaspoon salt, 2 eggs, $1\frac{1}{3}$ cups sour milk, 1 tablespoon melted butter, $\frac{1}{2}$ to 1 teaspoon soda, 1 tablespoon sugar. Mix all the dry ingredients together; add the milk, eggs and shortening. Fry by the spoonful in hot fat. Drain on brown paper and serve with syrup. This batter should be rather stiff. If too thin add more flour so that fritters will hold their shape in the hot grease.