

## How to Make Mush Bread

**T**HIS is one of the daintiest of all the quick breads. Put one pint of milk in a double boiler; when hot stir in slowly two-thirds of a cupful of granulated cornmeal, either white or yellow. Stir until the mixture begins to thicken; it must not be stiff, but a little more than creamy. Take from the fire, drop in, beating all the while, the yolks of four eggs; then stir in the well-beaten whites; turn the mixture into a baking-dish and bake in a quick oven for about thirty minutes.