

Spider Corn Bread

MIX three-fourths of a cupful of yellow corn meal, one-fourth cupful of flour, two tablespoonfuls of sugar, two tablespoonfuls of butter, one-half cupful of sweet milk, one-half cupful of sour milk, one egg, salt to taste, and one-half teaspoonful of baking soda. Mix well and pour into a greased spider; then pour evenly over it one cupful of milk or cream, and bake for twenty minutes.