

**Corn Meal.**

In reply to the offer of the Weekly Telegraph to the person who would furnish us with the greatest number of ways that corn meal can be served up as an article of food, we have received the following, and a young lady in Independence gets the "Weekly." Who will now say that we cannot dispense with flour altogether?

**Corn Crisp.**—Take one pint of meal, one table spoon of lard, a little salt and water—spread it on a board thin, and bake it before the fire; turn it with a string or knife.

**Ash Corn Cake.**—Mix up meal with water and a little salt; wrap it up in corn shucks or a collard leaf, and bake it in hot ashes.

**Hoe Cake**—Mix up meal and water, and bake on a hoe.

**Corn Meal Ginger Cake**—Take one pint of meal, three eggs, one cup of molasses, one table spoon of lard or butter, and ginger, or any other spices to suit your taste.

**Johnny Cake.**—Take equal quantities of sweet potatoes (boiled) and corn meal—mix with salt and lard—and bake it over or on a board before the fire.

**Corn Meal Cakes.**—Stir to a cream a pound and a quarter of brown sugar, a pound of butter, beat six eggs and mix them with the sugar and butter; add a tea spoonful of cinnamon or ginger; stir in a pound and three quarters of corn meal—bake in small cakes and let it remain till cold.

**Corn Cakes.**—One quart of milk, one tea spoon full of saleratus, two eggs and corn meal sufficient to make a batter of the consistence of pan cakes.—Bake quick—pans buttered and eat warm.

**Corn Bread.**—Take six pints of corn meal, one table spoonful of salt, four pints of water, mix with the hand and bake in oblong rolls two inches long—make half an hour before baking—use hot water in winter.

**Light Corn Bread.**—Stir four pints of meal in three pints of warm water—add one tea spoonful of salt, let it rise five or six hours, then stir it with the hand and bake it in a brick oven. Another method is to make mush, and before it grows cold stir in a half pint of meal—let it rise and bake as the first.

**Corn Cakes.**—Six eggs well beaten; one pint of milk; one teaspoonful salt; two pints of mush, almost cold; two pints of meal and three tablespoonsful of melted lard; grease the oven; put one large spoonful of batter in each cake. Do not let them touch in baking.

**Corn Muffins.**—Made in the same way as the above. Grease the muffling hoops, and heat the oven slightly before putting in either corn cakes or muffins.

**Butter or Corn Cake.**—Beat the yolk of three eggs very light; add one pint of milk, two pints of mush almost cold; one teaspoonful salt; three teaspoonsful of melted butter. To be well beaten together. Before frying them, whip the whites of the eggs to a strong froth, and stir it thoroughly in the batter. For frying all kinds of batter cakes, use no more lard than is necessary to make them turn well.

**Mush.**—Two pints of water in a pot to boil; then take one pint of cold water and mix smoothly into a pint of meal. When the water in the pot boils, stir this well into it and let it boil for ten or fifteen minutes, or until it looks clear.

**Virginia Corn Bread.**—Dissolve one tablespoonful of butter in three and a half pints of boiling milk; into this scald one quart of corn meal; when cool, add a half pint of wheat flour, a little sugar, a teaspoonful of salt, and two eggs well beaten, mix well together, and bake in two cakes; tins well greased or buttered.

**Brown Bread.**—Mix three parts of corn meal and two parts of rye flour; sift and wet down with sweetened hot water; a little saleratus and yeast; work into a stiff pudding. Bake with a steady strong heat until well done.

**Corn Bread.**—To three pints of milk add as much corn meal as will make a thin batter, three eggs, two tablespoonsful of butter, a teaspoonful of saleratus, and salt to suit the taste. If not to be had, the bread is good without the eggs.

**Corn Oysters.**—Take three dozen ears of large young corn, six eggs, lard and butter in equal portions for frying. The corn must be young and soft. Grate it from the cob as fine as possible, and dredge it with flour. Beat very lengthy the six eggs, and mix them gradually with the corn. Then let the whole be incorporated by hard beating; add a teaspoonful of salt.