

weighing 1,600 pounds, was loaded on a truck and brought to Des Moines where it is in cold storage.

Mrs. A. A. Brooks and Mrs. Upton, wives of the hunters, surprised the entire group of marksmen with a buffalo dinner Thursday night at the Brooks home. The two animals were fat from a diet of grain and the meat was pronounced delicious.

From the Des Moines *Register*, February, 1927

CORN MEAL RECIPES*

IOWA WAFFLES

- 1½ pints of boiling water.
- 1 pint corn meal.
- 1 pint flour.
- ½ pint butter-milk or sour cream.
- ⅔ pint of sweet milk.
- 4 eggs.
- 1 heaping table spoon of butter.
- 1 tea spoon salt.
- 1 tea spoon soda.
- 1 tea spoon cream tartar.

Make the corn meal into mush in the usual way, with the boiling water, and while hot stir in the butter and salt. Cook the mush half an hour. Set the mush aside to cool. Meanwhile beat separately the eggs till very light; next beat into the mush the sour cream and soda, then the yolks of eggs alternating with the sweet milk, and work in gradually the flour, in which the cream tartar has been sifted.

An hour should be allowed for making these waffles. Have

* From *Indian Corn as Human Food*, by Mary S. Scott, Nevada, Iowa (Payne & Son) 1889, pp. 80-83.

a brisk fire, grease the iron thoroughly, but with nicety, and bake quickly. Fill the iron only half full of batter, that the waffles may have room to rise, or they will be heavy.

AUNT EMERETTA'S INDIAN PUDDING

- 1 quart of milk.
- 6 table spoons of corn meal.
- 4 well beaten eggs.
- 2 table spoons of sugar.
- 1 tea spoon of ginger.
- 1 salt spoon of salt.

Take one half the milk, and when it comes to the boil, stir in the corn meal, and take from the fire immediately and add the other half of the milk. Then stir in the eggs, sugar, ginger and salt, and when well mixed, add to the corn meal and milk. Place in the oven and bake one hour.

Raisins or currants improve this pudding. Serve with cream.

CORN MEAL FRITTERS

- 3 cups of milk.
- 2 cups best Indian meal.
- $\frac{1}{2}$ cup flour.
- 4 eggs, beaten separately.
- $\frac{1}{2}$ tea spoon soda, dissolved in hot water.
- 1 tea spoon cream-tartar sifted in the flour.
- 1 table spoon sugar.
- 1 table spoon melted butter.
- 1 tea spoon salt.

Beat the yolks of eggs very light, and add to all the ingredients (except the flour and cream of tartar which should be added last); when these are well mixed add the whites of eggs, next the flour mixture.

Drop into boiling lard by the spoonful; when done, lay in the draining pan with brown paper in the bottom of the pan to absorb the fat. Eat with a sauce made of butter and sugar seasoned with cinnamon and a surprise of ginger.

SAUCE FOR FRITTERS

- 1 heaping table spoon butter and
 2 heaping table spoons of flour, rubbed
 together. Add
 1½ cups boiling water and cook five minutes.
 Add
 1½ cups brown sugar.
 1 salt spoon ginger and
 1 even tea spoon cinnamon, or if preferred,
 juice of
 ½ a lemon and
 ½ a nutmeg.

Stir till the sugar is all melted. Serve hot.

CORN MEAL PUDDING

- 1 quart of scalded milk.
 7 table spoons of corn meal.
 1 tea spoon of salt.
 1 tea cup molasses.
 1 table spoon of ginger.

Pour the scalded milk over the corn meal, then add the other ingredients, and bake three hours covered. (This pudding is good if only baked one hour.)

CORN POP OVERS

- 1 pint sweet milk scalded, with
 1 coffee cup corn meal stirred in.
 1 heaping tea spoon butter.
 1 salt spoon salt.
 3 eggs, well beaten separately and
 stirred in last.
 No soda.

Bake in gem-pans.

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