about 30 minutes in a hot oven.

You can prepare this cornbread in a different way by mixing all the dry ingredients, not including the soda, together and adding enough sour milk, the eggs and butter to it to make a soft batter. Let stand a half hour, then add the soda dissolved in lukewarm water.

CHURCH & DWIGHT CO.
NEW YORK.
BOILED CORN BREAD

2½ cups Cornmeal,
2 tablespoonfuls Butter,
2 tablespoonfuls brown Sugar (or gran.)
2 even teaspoonfuls Salt,
2 or 3 Eggs,
1 heaping teaspoonful Arm & Hammer Soda.

Cook in a double boiler the above quantity of cornmeal with sufficient water, two tablespoonfuls butter, three tablespoonfuls brown sugar (or granulated), two even teaspoonfuls salt, for about ten minutes.

When this mixture is cooled off some, add two or three eggs well beaten, and last, one heaping teaspoonful Arm & Hammer Soda dissolved in one and a half tablespoonfuls of tepid water. If too stiff add sufficient sour milk. Stir all well together and bake in one or two shallow granite or iron pans for