Corn Has **Delicious** History

By ELLY

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A thousand years before
Columbus, Indians in the
southwestern part of what was
to become the United States
had learned to hybridize corn.
In the year 1000, when the
Norsemen visited these
shores, Let Efrican told of the
corn he found growing in the
Cape Cod area. Botanists
believe corn originated in
Peru. Whole ears of corn,
thousands of years old, have
been found in ancient prelucan graves.
Whatever its origin, the
Michigan corn season is here.
Thanks to planned planting

micnigan corn season is here.

Thanks to planned planting and the development of new species, corn lovers here are assured of plenty of fresh corn from now until the frost comes.

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To boil fresh corn ears, plunge the husked ears into a large kettle of rapidly boiling water, enough to cover the ears. Do not salt during cooking. Gover and cook over high heat for eight to 10 minutes. Very fresh corn takes less cooking time. Drain at once and serve with butter, salt and pepper.

BRASTED CORN

salt and pepper.

ROASTED CORN
Pull back the husks and
remove the silk. Replace the
husks and tie into place with a
piece of the husk. Soak corn in
salted water for five minutes.
Drain, Roast on grill over bot
fire for 10 to 15 minutes.
turning frequently. Remove
husks and serve with butter,
salt and nepper.

salt and pepper.

Ears may also be buried in hot coals after being soaked. Roast for 10 to 12 minutes. Remove husks and serve with butter, salt and pepper.

FRESH CREAMED CORN
Cut uncooked kernels of
corn from the cob with a sharp
knife. Place kernels in melted taile. Place kernels in melted butter in a saucepan. Use two teaspons of butter to each cup of corn. Cover, and cook over very low heat, stirring a few times until corn to longer has a starchy taste. Season with salt and pepper and add two tablespoons of cream to each cup of corn. For a thicker sauce add one tablespoon of cornstarch to the cream before adding it to the corn. Simmer for five minutes, stirring all the time.

MUSHROOMS

1 c. sliced fresh mushro

1 T. minced onic

2 T. butter or mangarine

2 c. cut fresh corn

1 t. salt

1. sue

1 t. salt
1 t. sugar
½ t. pepper
Few springs parsley
1 pimiento, dired
Cook mushrooms and onion
in butter in skillet for about
five minutes. Add remaining
interediants exceet narsley five minutes. Add remaining ingredients except parsley and pimiento and saute for about five minutes longer. Put in serving dish and sprinkle with parsley and pimiento. Makes four to six servings. Makes four to six servings.

CORN PIE

2. fresh corn
1 lb. ground beef
1 large onion, chopped
1 T. salad oil or butter
2 T. chill powder (optional)
¼ t. salt
4 fresh tomatoes, peeled and diced

4 fresh tomatoes, peeled and diced %2 pkg, corn muffin mix. Brown meat and onion in salad oil for butter). Add the chill for curry powder), salt and tomatoes. Cover and simmer over low heat for 15 minutes. Add the cut corn. Blend well. Pour into a greased 1½-quart casserole. Top with corn muffin batter spreading it all over with a knife dipped in cold water. Bake in a 450-degree over for 20 to 30 minutes or until batter is cooked.

CORN QUICHE
1½ c. fresh corn
1½ c. grated Swiss or Parmesan cheese

mesan cheese
5 eggs
1½ c. light cream
1 t. instant minced onion
1 t. seasoned salt

1.t. seasoned salt is.t. seasoned salt is.t. peoper 4 slices crisp bacon, crumbied Pastry for one crust 9-inch pie, unbaked Line nine-inch pie pan with pastry. Mix corn and cheese and put in bottom of pastry-lined pan. Beat eggs with cream, onloan and seasonings. Pour over corn. Sprinkle with bacon. Bake in preheated 400-degree oven for 25 minutes. Reduce heat to 30 degrees and bake for about 20 minutes longer. Serve at once. Makes six servings.

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