

Lend an ear for tasty ways to cook corn

See related story on Taste front.

SOUTHWESTERN BAKED CORN

- 1 large onion, finely chopped
- 4 tablespoons melted butter
- 2 peeled green chilies, finely chopped
- 2 cups finely chopped peeled and seeded tomatoes
- 1 tablespoon chili powder
- 1 teaspoon salt
- 6 ears of corn
- 1 cup grated or shredded Monterey Jack cheese

Saute the onion in butter until just limp. Add the chilies and the tomatoes, and simmer 15 minutes. Add the seasonings. Cut the corn from the cobs and scrape off all the milk. Add to the tomato-onion mixture, pour into a 1½-quart greased baking dish, and bake about 45 minutes at 350 degrees. Ten min-

utes before it's done, add the cheese and allow it to melt and brown. (From "James Beard's American Cookery," 1972.)

CORN PUDDING

- 10 ears of corn
- 3 well-beaten eggs
- 1 cup milk
- ½ cup cream
- 1 tablespoon melted butter
- ½ teaspoon salt
- 1 teaspoon freshly ground black pepper
- 5 or 6 dashes Tabasco sauce

Shuck, clean and scrape the corn, being certain to scrape the cobs well after removing the corn to get all of the milk. Combine with the beaten eggs, milk, cream, butter and seasonings. Pour the mixture into a 1½-quart baking dish and bake in a

350 degree oven for 45-50 minutes, or until just firm to the touch. (From "The New Jamba Beard," 1981.)

CORN OYSTERS

- 2 egg yolks
- 2 cups fresh corn kernels
- ¼ teaspoon salt
- ¼ teaspoon paprika
- ¼ cup flour
- 3 egg whites, stiffly beaten

Add the beaten egg yolks to the grated corn. Add salt and pepper. Mix in flour and fold in the well-beaten egg whites carefully. Do not stir any more than necessary to blend. Drop onto a well-greased hot skillet in globes the size of an oyster. Brown both sides and serve at once. Makes 12. A nice side dish with cold meat.

(An old Shaker recipe.)

CORN DODGERS

- 1 cup corn meal
- 1 teaspoon salt
- 1½ teaspoons sugar
- 1 to 2½ tablespoons butter
- 1 to 1½ cups boiling water
- 1 beaten egg

Combine corn meal, salt, sugar, butter and four water over mixture. Beat in egg. Mix until blended. Drop the batter from a spoon onto a greased baking sheet, or dip your hand in cold water, fill it with

batter, reverse the hand, letting the batter splat onto the sheet.

(The hand method was used by vendors who sold dodgers at the Kentucky Derby.) Bake in a preheated 400 degree oven for about 20 minutes.

TOMATOES FILLED WITH CORN PUDDING

- 8 medium tomatoes
- salt and pepper
- 2 eggs, room temperature
- 2 tablespoons flour
- 2 tablespoons sugar
- ½ teaspoon baking powder
- 1 cup half and half
- 1 cup corn kernels (about 4 medium ears)
- 2 tablespoons butter, melted
- Minced fresh parsley

Slice tops off tomatoes and discard. Scoop out pulp and seeds. Sprinkle shells with salt and pepper and invert onto paper towels. Drain 20 minutes.

Preheat oven to 350 degrees. Beat eggs to blend in medium bowl. Mix in flour, sugar and baking powder. Blend in half and half. Stir in corn and butter. Season with salt and pepper. Spoon into tomatoes. Arrange in oiled muffin tin. Bake until custard is puffed, lightly browned and firm to touch, about 45 minutes. Garnish with parsley and serve immediately.

Sweet from page 1B

the cornstalks, which were three feet apart.

Other vegetables were grown in the same field: pumpkins and melons grew along the ground, and beans and peas used cornstalks as poles.

To appreciate the Native American's sophisticated pattern of agriculture, consider that in Europe, farmers still planted field crops by scattering the seed on the ground, hoping some of it would grow.

Native Americans developed many ways to eat corn — boiled and eaten off the cob; pones, ashcakes and corncakes (from corn meal); mislequash (succotash), corn and lima

beans cooked together; rockahominy (grits); and nasaump (samm), which colonists served for breakfast and supper.

Many of corn recipes in modern cookbooks are based on these early recipes with other ingredients added for flavor.

"Indian corn" (which wasn't "Indian" either) was tough, and lacked the sugar content of today's product. Sweet corn first appeared in the mid-1800s, but the major advances in its evolution have been within the past few years with the development of "sweet gene" corn hybrids.

See recipes inside.

Good neighbors

from page 1B

Holtgrave, is that it gives the children an opportunity to meet and get to know who the neighbors are," said the mother of two. "This makes me feel that children are safe when I send them out to play."

Another advantage, according to Holtgrave, is that the picnic and other neighborhood gatherings provide us with substitute extended family members. "Our

children get 'aunts' and 'uncles,' and we get 'brothers' and 'sisters.' This is helpful because many of us moved here from other parts of the country. These gatherings allow us to feel like we are part of a large family. That's what a neighborhood should be."

Many months of work and the efforts of numerous residents are required for the picnic to be a success. This year's event was

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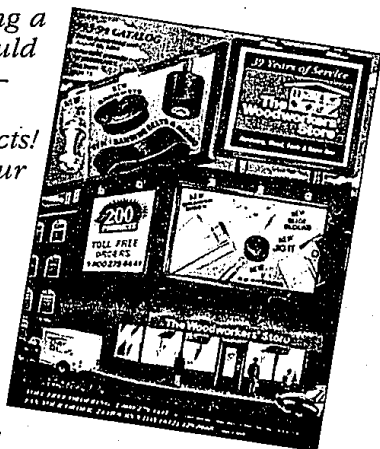
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