



Recent visitors from Olin Industries' East Alton Plant were (left to right): Mr. and Mrs. Coy Treat, their daughter, Miss Margaret Treat, and Miss Shirley Harrison. Miss Harrison was "Miss Western" of 1947 at the Western Cartridge Plant.



Miss Kay Keenan of the New York Sales Department is the latest addition to our Echo Reporter Staff. Kay has been with the Cellophane Sales Department since March 1951. She is secretary to Robert R. Hopper.

LACE-EDGED CORN CAKES

Cornbreads of every description are a stock in trade of the Southern cook. It has been said, and truly so, that the home of cornbread is the South. Cooking experts below the Mason-Dixon line are careful to point out that Southern cornbreads should never be made with yellow meal, but always with the best white meal. Cornbreads, hock-cakes, spoon bread, corn dodgers, and "hush puppies" are just a few of the delightful meal breads stirred up in Southern kitchens. Many Yankees wonder where the Southerner found such a quaint name as "hush puppies" for fried corn pones, but there is a colorful legend behind the christening of these tasty corn pones. In olden days when Negro workers would gather for fish fries on the plantation, they would prepare a particularly delicious corn pone, frying it in the same fat as the fish. As they sat around the fire talking and singing, hounds attracted by the tempting fragrances

of cooking fish and pones would gather near the fire, sniffing and howling hungrily. They would throw pieces of the fried corn pone to the dogs, calling out, "Hush, puppy." And so the pones became "hush puppies." Probably these pones are the best-known of Southern cornbreads, but there are others equally delicious. Lace-edged corn cakes are a favorite in many Dixieland homes. They are a perfect accompaniment to broiled or fried ham and gravy and are excellent with a vegetable dinner.

2 eggs, well-beaten	1 teaspoon salt
2 cups sweet milk	3 tablespoons melted
1 cup white corn meal	margarine

Beat together eggs, milk, and salt. Add corn meal and margarine. Bake on a well-margarined hot griddle, using a spoonful of batter to a small cake. (Stir batter well each time you bake a cake.) This recipe will make about forty small cakes.