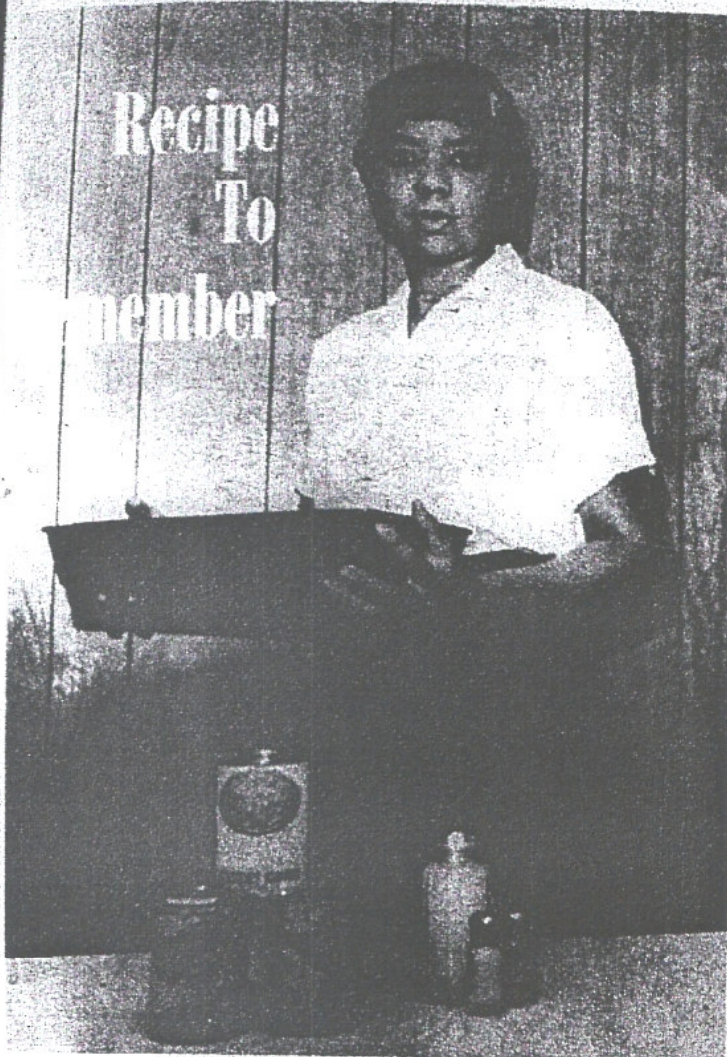


Recipe To Remember



DELICIOUS corn pudding coming up! Edith Lewis, popular Chicago waitress, displays some of the basic ingredients for Muhammad Speaks' current "Recipe to Remember."

Tasty Corn Pudding Recipe Gets Waitress' Hearty O.K.

The preparation and serving of food are big in the life of Edith Lewis, representing both her job and her hobby. Mrs. Lewis, who hails from Chattanooga, Tenn., is a popular Chicago waitress and homemaker, whose culinary skills were handed down from her mother, a noted Chattanooga cook.

Waiting tables at a well-known steak house on Chicago's South Side does not leave her much time for experimenting in the kitchen, but the young waitress finds the following recipe simple to prepare, easy to serve and delicious to eat.

- 1 teaspoon baking powder
- 2 teaspoons flour
- 1/2 stick butter
- black pepper

If using fresh corn, clean and scrape corn kernels from the cob. Chop the onions and pepper and add to the corn. Beat eggs and add all ingredients. Mix well and pour into a baking dish. Cover and cook in 350-degree oven for 1 1/2 hours. During the cooking, stir from time to time to prevent adhering to the sides of the baking dish.

- CORN PUDDING**
- 6 ears of corn or 2 cans whole kernel corn
 - 1 medium onion
 - 1 cup milk
 - 1/2 green pepper
 - salt
 - 3 eggs