Corn Bread Sticks

- 1 1/2 c corn-meal
- 1 tsp. salt
- 1 tsp.baking powder
- 1 tbs. sugar
- 1/2 c flour
- 1 tsp. baking soda
- 2 c sour milk
- 2 eggs, well beaten
- 3 tbs. melted shortening

Sift flour, measure, and sift with salt, baking soda, baking powder, and sugar. Combine eggs, milk, and shortening. Add dry ingredients. Beat thoroughly. Fill well oiled corn stick pans 2/3 full. Bake in hot oven (425° F) 20-25 minutes. 12 servings. The Household Searchlight - 1941