

## MARKET BASKET

## CRACKER EGG PIE

An hour before you get ready to make your egg pie, crumble three soda crackers very fine. Place a half cup of sweet milk over them so they will become soft enough to mash. Beat two eggs well; add one cup milk, one-third cup sugar to first mixture and any desired flavoring. Neither starch nor flour is required. Pour mixture into a pastry lined tin and bake.

Mrs. Alice Hall, Spencer, Ind.

## CORN TIMBALES

One cup thick corn pulp scraped from fresh corn, one tablespoon melted butter, one-half teaspoon salt, one-fourth teaspoon paprika, yolks of two eggs and the stiffly beaten whites of two. Mix in order given. Bake in greased cups set in a pan of water in a moderate oven about thirty minutes, taking care the water does not boil. When set, invert on hot platter.

Nellie R. Crawford, 1644 Central Ave., Indianapolis.

## LUNCH EGGS

Four poached eggs, four thin slices of boiled ham, four slices of buttered toast. Frizz the ham in hot butter and place a slice on each piece of toast. Add a poached egg and pour over the whole thing a cheese sauce made of one tablespoon melted butter, one tablespoon flour, one-half teaspoon of salt, a dash of cayenne. Blend well over the fire and add to this one-half cup of milk heated. Add one-half cup of grated cheese and one-half teaspoon Worcestershire sauce. Garnish with sprigs of parsley to strips of plimento.

Miss Marguerite Robinson, 436 La Salle St., Indianapolis.

## FRIED TOMATOES

Slice green tomatoes thin, let soak in salt water one-half hour; drain off water and roll tomatoes in flour. Fry in half lard and half butter until brown. Sprinkle with sugar and serve hot.

Mrs. Alonso Ayres, 204 Julian St., Rushville, Ind.

## SOFT SPONGE MOLASSES CAKE

One-half cup of lard or butter, one-half cup molasses, one-half cup sugar, two cups of flour, one-half cup of boiling water, two eggs, one teaspoon of ginger, one teaspoon cinnamon, one teaspoon soda dissolved in one teaspoon of water. Beat butter and sugar to a cream, add the well beaten eggs, then molasses and ginger, cinnamon, soda and flour. Add the boiling water last. Beat thoroughly and bake in a slow oven. Mrs. Romder, 125 N. Shelfield Ave., City.

## CHEESE PASTE FOR SANDWICH

Three-fourths pound snappy cheese, one teaspoon mustard, one egg, one cup milk. Beat egg, add

the flavoring, and nuts chopped fine. Freeze, using three parts of ice to one salt. Let ripen about one hour before serving.

Mrs. Garnet Massy, 302 Orange St., City.

## TO COOK STRING BEANS

Wash, string and cut beans in one inch lengths. Have a skillet or kettle hot with enough melted bacon

grease to season the quantity of beans to be cooked. Put in the drained beans and stir occasionally as if to fry. When the moisture is well absorbed and danger of burning seems imminent, cover with water. Put on lid and boil until tender. The flavor will be rich and pleasing.

Mrs. Marie Butler, 1423 Hoyt Ave., City.

MUSKMELON PRESERVES  
Peel rind from melons and cut into half inch cubes. Put four cups melon and three cups water in kettle and cook until tender. Add two cups sugar, one teaspoon cinnamon, one-half teaspoon nutmeg, one-half teaspoon cloves. Cook down until thickness of preserves.

Mrs. Alta Burroughs, R. R. O., Box 696, Indianapolis.

## BUTCHER'S MESS

One pound of pork liver, one pound pork hearts, one slice of fresh side pork, salt and pepper to taste. Cut all in small cubes and stew until tender, leaving enough broth to cover. To the broth add enough flour dissolved in water to make a gravy of the desired thickness.

Miss Marabelle Thorp, S 344, Edgehill, Indianapolis.

## APRICOT SANDWICHES

Drain stewed apricots and press through a sieve. Add to the pulp an equal amount of cream cheese. Mix well, using mayonnaise to secure right consistency. Finely chopped nuts may also be added if desired. Spread between thin slices of buttered bread.

Bonnie McClure, 429 E. Eleventh St., Bloomington, Ind.

## APPLE SALAD

Parse four large apples and cut into small cubes. Roll until fine a cup of peanuts and mix with the apples in a pan. Make a filling of one egg well beaten and one-half cup sugar, one tablespoon of corn starch or flour, one teaspoon lemon extract and one-fourth teaspoon salt. Cook until thick, then pour over the apples and nuts and mix well. Serve on lettuce leaves.

Mrs. Frank Ellington, Charlottesville, Ind.

## FROZEN SALAD

Part one: Four egg yolks, four tablespoons of sugar, four tablespoons of vinegar, beat together and let cool. Part two: One pint of whipped cream, one-half pound of marshmallows, one large bottle of maraschino cherries, one-half pound of blanched almonds (chopped), one small can of pineapple. Beat well and mix with part one and freeze. Let stand in freezer until hard enough to serve (usually about three hours).

Miss Icie Morton, Whitestown, Ind.

## NOUGAT DELIGHT

Three cups milk, yolks of five eggs, one level teaspoon salt, one teaspoon vanilla, one cup sugar, one and one-half cups heavy cream, whites of five eggs, one teaspoon almond extract, one-third cup English walnuts. Make custard by adding the sugar and beaten yolks to the milk. Let cook until thick but not curdled, then strain and cool. Add cream which has been beaten until stiff. (Cream should be very cold—order to whip well.) Add whites of eggs which have been beaten until stiff.

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Blue Ribbon  
Hop Flavored and Plain  
Malt Extract

—with the yellow label, has a color that is all its own. And the quality of BLUE RIBBON is as SURE as the color of the can is distinctive. Its pure form warrants the claim that for every purpose to which malt extract is put, BETTER results will be had with BLUE RIBBON.

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Blue Ribbon is used in baking and in making non-intoxicating beverages, such as malt fizz, malt lemonade, malted milk and malt cocoa creme.

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\$4.00 CHICAGO  
AND RETURN

Children 5 and Under 12 Years—\$2.00

Saturday Night, August 14

Special train of all-steel equipment will leave Indianapolis 11:00 p. m., arrive Chicago 6 a. m.; returning leave Chicago (Central Station, Michigan Ave. and Roosevelt road) 6:15 p. m. Central Time (7:15 p. m. City Time) Sunday, August 15, arrive Indianapolis 11:55 p. m.

## BASEBALL

Chicago, "White Sox" vs. Detroit "Tigers"  
City Ticket Office, 112 Monument Circle, Phone MA 0330, and Union Station. Phone MA 4567.  
J. N. Lemon, Division Passenger Agent

BIG FOUR ROUTE

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Mrs. Garnet Massy, 302 Orange St., City.

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Mrs. Alta Burroughs, R. R. O., Box 696, Indianapolis.

APRICOT SANDWICHES

Drain stewed apricots and press through a sieve. Add to the pulp an equal amount of cream cheese. Mix well, using mayonnaise to secure right consistency. Finely chopped nuts may also be added if desired. Spread between thin slices of buttered bread.

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