

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. Fry 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 pimento.

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. Alonzo Ayres, 204 Julian St., Rushville, Ind.

SOFT SPONGE MOLLASSES 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. Beat thoroughly and bake in a slow oven.

Mrs. Romder, 125 N. Sheffield Ave., City.

CHEESE PASTE FOR SANDWICH

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

mustard, then milk. Break cheese into double boiler and melt; stir other ingredients in slowly and cook until thick. This will keep a long time in a cool place.

Mrs. Ora Price, 2618 E. Tenth St., City.

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 Maribelle Thorp, S 344, Edgemoor, 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

Pare 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 in order to whip well.) Add whites of eggs which have been beaten until stiff.

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

Miss 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.

Indianapolis' Better Food Markets

Kroger's

POTATOES U.S. No. 1 15 Lb. 39c
Cobblers Fine Cookers

FANCY BARTLETT Pears 3 Lbs. for 25c
GEORGIA'S, FANCY Watermelons 39c
FINEST GROWN Large Size
CALIFORNIA SEEDLESS Grapes 2 Lbs. for 15c

Young Sweet CORN Fresh Pulled 17c Doz.

Apples Fine Eating 2 Lbs. 15c
Tomatoes 2 Lbs. 10c

Onions 3 Lbs. 10c
Potatoes 2 Lbs. 15c

BANANAS LEMONS
LARGE FANCY FRUIT 3 Lbs. 20c
360 Size 29c Dozen

LARD KETTLE RENDERED 18c Lb.

BUTTER MILK EGGS
Country Club Always Fresh and Sweet 44c Lb.
Wilson Can 9c 3 TALL CANS
—FRESH MILK—
Fresh Pints, Ea. 6c Quarts, Each .. 10c
Guaranteed Fresh 31c Dozen

CORN FLAKES 10c
Country Club. Large 13-ounce Package, Usually Sells for 15c, PACKAGE

Salmon TALL PINK CAN— 17c
Red Salmon Country Club. Tall can.... 35c

Shrimp DRY PACK CAN— 17c
Sardines Tomato Sauce A CAN— 13c

Navy Beans Lb. 6c
Shredded Wheat Pkg. 10c

BREAD COUNTRY CLUB
Twin Loaf 8c Single Loaf.. 4c
Pimento Pound 35c
Fresh Cream, Pound, 27c
Wonder Nut 20c Lb.

CHEESE COUNTRY CLUB
Pimento Pound 35c
Fresh Cream, Pound, 27c
Wonder Nut 20c Lb.

OLEO Wonder Nut 20c Lb.

CANDY 39c
Country Club 1-lb. Jar, Satin Finish, filled with Fruit, Coconut and Peanut Butter

CAKES CRACKERS
Square Layer 25c Round Layer 35c
Heavy Iced Heavy Iced.
Velvet CAKES, 2 for 15c
SODA or BUTTER 14c Lb.

FAB For Washing All Fine Fabrics. Package 10c

STANDARD GROCERY CO.

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SUGAR Pure Cane Granulated 10 LBS. 65c
25-Lb. Sack \$1.59

BUTTER JACKSON'S Finest, CREAMERY 43c
4 1/4-Lb. Prints, Lb.

POTATOES U.S. No. 1 White Cobblers 10 LBS. 28c

BEANS Campbell's OR Van Camp's 2 CANS 15c

FLOUR Indiana Standard 24-Lb. Sack \$1.10
Gold Medal 24-Lb. Sack \$1.25

BREAD FINEST QUALITY Large 16-Oz. Loaf 5c
Wrapped—Regular 8c Value
WHY PAY MORE?

SOAP P. & G. Our Every Day Price 10 BARS 38c

Post Toasties or Kellogg's, pkg. 9 1/2c
Shredded Wheat, pkg. 10c
Jackson's Special Coffee, lb. 40c
Del Monte Peaches, large No. 2 1/2 can .. 25c

Catsup, large 13 1/2-oz. bottle 10c
Table Peaches, large No. 2 1/2 can 15c
Sunsweet Prunes, 2-lb. pkg. 25c
Paramount Sandwich Spread, 8-oz. 25c

CERTO BOTTLE 25c

EGGS Strictly Fresh No. 1, Doz. 31c

MILK Wilson's TALL CAN 9c

OLEO PECOLA NUT POUND 20c

Scrap Tobacco, all brands, 3 pkgs. 25c
Hershey's Cocoa, 1/4-lb. can 12 1/2c
Fig Bars, fresh baked, 2 lbs. 25c
Calumet Baking Powder, 1-lb. can. 25c

Jar Caps, 25c Doz.; Jar Rubbers, 6c Doz.
Dill Pickles, large 20-oz. jar 15c
Prepared Mustard, quart jar 15c
Campbell's Tomato Soup, 3 cans 25c

LEMONS Large 360 Size 28c DOZ.
Peanut Butter 15c Lb.
NAVY BEANS Choice Hand Picked 6c Lb.
GRAPE-NUTS 15c PKG.

MILK NU-TRO 3 TALL CANS 25c
COMPOUND

New Cabbage, Hard Head, Lb. 2 1/2c
Fancy Elberta Peaches 4 lbs., 25c
Fancy Duchess Apples, Lb. 5c
Choice Thompson Seedless Grapes, lb. 7 1/2c

Oh Henry Bars, 2 for 15c
Free Running Table Salt Pkg. 4c
Libby's Apple Butter, Large Can 20c
Sweet Milk, Pint Bottle, 6c; Quart 10c

PALMOLIVE SOAP 3 BARS 19c
FAB Triple Size Pkg. 19c
MACARONI or Spaghetti Big 7-Oz. Pkg. 5c
CHILI SAUCE Large 8-Oz. Jar 7 1/2c

SUNBRITE Cleanser 3 CANS 10c

Kitchen Kleenzer, Can 5c
Crystal White Soap Chips, large pkg. 19c
Grandma Soap Powder, large pkg. 15c
Sweetheart Soap, Bar 5c; Gold Dust, 25c

Cotton Mops, No. 10, 28c; No. 16 38c
Parlor Brooms, 4 Sewed, Each 35c
White Line Washing Powder, 3 pkgs. 10c
Toilet Paper, 3 1,000-sheet rolls 25c

MALT Miller's High Life Hop Flavored Large Can 45c
COFFEE JACKSON'S SPECIAL—LB. Why Pay More! 40c
Our Best Blend, lb. 30c



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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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 in 0330,
and Union Station. Phone MA in 4567.
J. N. Lemon, Division Passenger Agent

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