

Twenty Veal Recipes Win Times Prizes

Housewives who are readers of The Times recipes will find appetizing meat dishes in the twenty prize veal recipes printed in today's Times. The twenty were chosen from several hundred sent and readers whose recipes are printed will receive checks for one dollar each.

Next Friday will be the day for several unusual dishes. If you know how to cook Brussels sprouts, okra and Swiss chard, send recipes to The Times recipe editor by Wednesday noon to compete for one of the dollar prizes.

If you know of an especially good way to cook these articles, so much the better.

Each day except Friday The Times prints a prize miscellaneous recipe. They may be sent in any time and dollar prizes are given for the ones that are printed. How do you cook your favorite dish? Send the recipe today. The recipes for okra, Brussels sprouts and Swiss chard should be sent by Wednesday for next Friday's page. Here are the veal recipes:

Italian Veal Chops

Six veal chops, one-quarter paprika, to cloves, one cup canned tomatoes, one small bay leaf, one-half teaspoon salt, two tablespoons flour, two tablespoons fat; one small onion; one green pepper (finely chopped). Trim chops, mix together salt, paprika and flour; pound this into the chops. Melt and heat the fat and brown chops in it. Pour tomatoes over the meat, add onion, bay leaf, cloves and one chopped green pepper; cover closely and simmer for one hour. Serve with plain boiled macaroni or spaghetti.

Miss Lorene Carr, 610 N. Riley St., City.

Veal-Ham Hash

Mix together two parts of cold cooked veal and one part of cold cooked ham. Chop very fine. Add a little minced onion, season the mixture to taste with salt and pepper. Moisten well with hot water. Turn the mixture into a buttered baking dish and cover with bread crumbs well dotted with butter. Bake in a hot oven for twenty minutes.

Miss Isabel Gilson, 2415 1/2 N. Gale St., City.

Veal Breast With Dressing

Use breast of veal and have butcher cut a pocket into it. Wipe meat with damp cloth, rub with salt and inside of pocket with salt, pepper and bacon drippings. Fill pocket with dressing made of toasted bread, salt, pepper, butter and a chopped onion. Close end of pocket, place in roasting pan with one-half cup hot water. Bake until browned.

in hot oven, basting often. Reduce heat and finish roasting.

Mrs. William Leisner, 449 Berwick Ave., City.

Veal Roast With Noodles

Lay strips of bacon and sliced onion over veal roast and pepper well. Boil one package of noodles in salt water fifteen minutes, then drain and put around roast with one can tomato soup after roast has baked half an hour. Salt well, cover and bake in a slow oven for even one hour. Mushrooms may be added if desired.

Mrs. R. S. Decker, 4924 Broadway, City.

Veal Head Cheese

Boil a calf's head in water enough to cover it, until the meat leaves the bone, then remove it with a skimmer into a large kettle. Take from it every particle of bone, run meat through food chopper, and to it add a heaping teaspoon of salt, a teaspoon of pepper and a teaspoon of sweet herbs. (Then mix thoroughly. Lay a cloth in collander, put the minced meat into it, then fold the cloth tightly and lay a plate on top with a weight to press it down. When cold it may be sliced.

Thelma Allen, Whitestown, Ind.

Two cups cold cooked veal, one cup diced celery, two hard cooked eggs, one cup asparagus tips, head lettuce and celery tips to garnish. Dice the veal and celery and mix with sufficient mayonnaise to moisten thoroughly. Place in rounds on lettuce-covered salad plates and garnish with mayonnaise, celery and asparagus tips and slices of hard cooked eggs.

Miss Anna May Vornheim, 261 Richmond St., City.

Veal Breakfast Mode

Mince one pound of cooked veal and one-half pound of cooked beef, add three well beaten eggs, six large crackers crushed, one-half grated nutmeg, one-half teaspoon each of

salt, white pepper and cinnamon. Make cakes and fry in mixture of butter and lard.

Mrs. Robert L. Waltham, St. Paul, Ind.

Veal Colognes

Two cups finely minced veal, juice of one small onion, salt and pepper to taste, a little grated lemon rind and the unbeaten whites of three eggs. Add the onion juice, seasoning and lemon rind to the minced veal and form a paste of the seasoned meat with the whites of eggs. Shape with the hand into very small balls and when all are ready drop a few at a time into boiling salted water in a shallow pan. Cook gently for five minutes. Cover with either a tomato sauce or rich white sauce.

Mrs. Harold W. Swift, Whites-town, Ind.

Francesco's Scallop of Veal

Free from gristle and cut into portions two pounds of veal; Brown in two tablespoons butter, stir in one tablespoon flour and add one well seasoned tomato, one cup small mushrooms, one half teaspoon chopped parsley, one half clove garlic, salt and pepper to taste. Cook slowly until veal is tender. Serve with rice potatoes.

Mary R. Cieslano, Brazil, Ind.

French Veal Ragout

Cut cold veal in small pieces and put about two cups of same in pan with one tablespoon butter. Stir and sprinkle in about a tablespoon of flour; add one cup of veal stock well seasoned and let come to boil. Then slice four large boiled potatoes and stir in the veal mixture. Heat thoroughly and serve at once.

Audrey V. Scott, Aetna, Ind.

Stuffed Fillet of Veal

Take out bone from meat and bind with a roll with skewers. Pin cavity left by bone with a forcement of crumbs, chopped bacon, thyme and parsley, seasoned with pepper, salt, nutmeg and a pinch of lemon peel. Cover the top of fillet with thin slices of bacon, tying them in place with twines, crossing meat in all directions. Put into pot with two cups of boiling water and cook until well done. Undo strings and tapes. Brush meat all over with row eggs, sift rolled crackers thickly over it and set in oven to brown, basting often with gravy from pot. When well browned, remove from pot to a hot dish with strips of crisp bacon placed around the meat. Strain and thicken the gravy and serve with pork loaf.

N. Frances Mount, 1435 Prospect St., City.

Veal Loaf

One pound ground veal and one-half pound of lean pork. Add six crackers rolled fine, one small onion minced, a well beaten egg, two teaspoons of salt, one-fourth teaspoon of pepper. Add enough milk to moisten and shape into a loaf. Grind one can of tomatoes and a green mango, season with salt and pepper, pour around the meat loaf in the roasting pan. Bake one and one-half hours in a moderate oven, basting with the tomato sauce. Thicken the sauce and pour around the meat when served.

Mrs. T. Barone, 5213 Burgess Ave., City.

French Glace, Veal Soup

Make a good stock of two good sizes marrow veal bones from leg, four quarts of water, salt and pepper to taste. Cook two and one-half hours then add a few sprigs of parsley. For the glace grind two and one-half pounds of veal beef pork and liver together, add large onion minced, salt and pepper to taste, one fourth teaspoon paprika, pinch of cloves, three eggs, one cup milk, one-half cup flour, one tablespoon minced parsley, three tablespoons melted butter. Then grate three rusks, mix well together. Take a large tablespoonful at a time, roll in flour so that it forms a ball, beat stock to a boiling point, then add meat glace balls one at a time. They go to the bottom of the kettle and when cooked enough will rise to the top. It will take about three quarters of an hour. When you have some glace left in soup, fry in deep fat.

Mrs. William Muenchen, 1301 Jefferson Ave., City.

Mock Turtle Soup

Boil one calf head and one pound of veal, one can of tomatoes, one tablespoon of mixed spices till meat is done. Take meat out and strain broth. Put through food chopper three large potatoes, three carrots, three onions, one stock of celery one fourth head of cabbage, one lemon, meat and spices. One tablespoon of salt, one scant tablespoon of pepper, one-fourth cup vinegar, enough water to cover well. Let cook two and one-half hours then add two hard boiled eggs diced. Brown in a

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skillet two cups of flour, add water to this and use to thicken soup.

Mrs. George Clements, 330 Parkway Ave., City.

Stuffed Hearts

Two hearts of veal, bread dressing as for fowl, six bacon strips and two tablespoons of flour. Remove the membrane and excess fat from hearts and wash thoroughly. Rub inside lightly with salt and stuff with dressing. Place in a tall, narrow stew kettle and add one-half teaspoon of salt. Boil in enough water until tender. A half hour before serving remove to roaster, place on their sides and put bacon strips over top and brown in the oven. Remove to platter, put two tablespoons of flour in the pan and let brown. Add sufficient liquid in which hearts were boiled to make gravy and serve in gravy bowl.

Mrs. Mary King, 455 Berwick Ave., City.

Baked Sweetbreads

Three sweetbreads, egg and bread crumbs, butter, three slices of toast, brown gravy. Choose large white sweetbreads, put into warm water to draw out the blood and to improve the color and let them remain for more than an hour. Then put into boiling water and allow them to simmer for about ten minutes, making them firm. Take up, drain, brush over the egg, sprinkle with bread crumbs, dip in egg again and then into more bread crumbs. Drop on them a little oiled butter and put the sweetbreads into a moderately heated oven and let bake for about forty-five minutes. Make three pieces of well seasoned veal for half an hour, toast and pour around but not over them, a good brown gravy.

Mrs. L. E. Stogt, 153 W. Arizona St., City.

Brains with Potatoes and Brussel Sprouts

Wash two pounds of calves brains and remove skin and veins. Soak in cold water for twenty minutes and simmer in boiling water for half an hour. Drain, cut in cubes and put in a pint of white sauce. Have ready three cups of hot mashed potatoes formed in six nests on individual baking plates. Fill these with creamed brains and place in hot oven until potatoes begin to brown. Have ready a quart of freshly cooked Brussels sprouts and insert these in potato borders. Place a quartered cucumber on each portion before serving.

Mrs. R. S. Smith, 1417 E. Tabor St., City.

City Chicken

Two pounds of veal steak or shoulder, two pounds of pork tenderloin, cut into pieces about one and one-half inches square. Put alternately on wooden skewers, a piece of veal then a piece of pork until six pieces

are used. Roll each "chicken" in cracker crumbs then in beaten egg and again in crumbs. Season well and brown on all sides in roaster. Add two cups of water, cover and bake in oven about two hours. Add cup of milk for gravy.

Mrs. G. Edwards, Apt. 1, 2052 N. Illinois St., City.

Scalloped Veal With Rice

Season cooked rice with one teaspoon of bacon fat to each cup of rice. Place a layer of rice in a baking dish and over it put a layer of cooked chopped veal. Pour one cup of stewed tomatoes over the veal and season with salt and pepper. Add another layer of rice and cover with buttered crumbs. Bake in a hot oven until crumbs are browned.

B. Brinson, 2344 Boyd Ave., City.

Veal Pigs

Two large-size veal steaks, one egg beaten, one cup cracker crumbs, salt and pepper steaks to taste, cut each steak in three strips, dip in beaten egg and roll in cracker crumbs. Fry in plenty of grease until golden brown. Pour on slowly enough water to cover and simmer one hour. This will serve six people.

Mrs. Charles L. Etris, R. R. L. box 364, City.

CITED FOR CONTEMPT

Two Landreth Murder Trial Witnesses Accused at Bedford.

By United Press
BEDFORD, Ind., Oct. 7.—Contempt of court charges are on file today against Riley Gibbons, Orleans, and Ed Blackwell, Bedford, witnesses at the John Landreth murder trial. They were accused of relating stories that conflicted with other testimony.

Gibbons had testified he conversed with Rosewell Shields, whom Landreth shot on Nov. 24, 1924. It was later testified that he had not. Blackwell testified he witnessed the shooting, but was said to have told friends he did not.

State's Attorney Marshal Wooley said that Blackwell also gave testimony before the grand jury in 1924 that conflicted with what he told in court last week. Wooley said perjury charges may be filed later. Landreth, brought here from the Michigan City State prison after he had been pronounced sane, was found guilty of murder.

TO PILOT RICHMOND

Olin Perritt, who managed the Petersburg team of the Virginia League, the past season, has been signed as manager of the Richmond team for next season. He is an all-around player, who has shown the knack of instilling fight and spirit into his men.

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Fresh Picnics		Lb. 18c
Breakfast Bacon	3 LB. PIECE OR MORE	Lb. 28c
Beef Short Ribs		Lb. 16c
Chuck Roast	CUT FROM CHOICE BEEF	Lb. 22c
Shoulder Roast	CHOICE CUT OF BEEF	Lb. 25c
Fresh Ground Beef		Lb. 22c
Chickens	FRESH FULL DRESSED	Lb. 39c
Smoked Hams	Star-Skinned Whole or Half	Lb. 26c
APPLES	GRIMES GOLDEN JONATHAN 3 Pounds, 25c	4 Lbs. 25c
GRAPES	FANCY TOKAY	2 Lbs. 15c
ORANGES	324 SIZE FOR SCHOOL LUNCHES	Doz. 15c
BANANAS	LARGE FAT FRUIT	2 Lbs. 15c
PEARS	CALIFORNIA BARTLETTS	Lb. 10c
Concord Grapes	4-QT. BASKET	29c
MELONS	HONEY BALLS	Each 15c
POTATOES	U. S. No. 1	15 Lbs. 29c
LETTUCE	HOT HOUSE LEAF	Lb. 6c
TURNIPS	WASHED	3 Lbs. 10c
POTATOES	Yellow Sweets	6 Lbs. 15c
CELERY	FANCY MICHIGAN	3 Stalks 10c
ONIONS	YELLOW	3 Lbs. 10c
Carrots or Beets		3 Bunches 10c
Apple Butter	COUNTRY CLUB LARGE QUART JAR—	22c
CHEESE	FRESH CREAM	Lb. 34c
Navy Beans	HAND PICKED	Lb. 8c
PRUNES		2 Lb. Package 25c
BUTTER	COUNTRY CLUB	Lb. 49c
OLEO	WONDER NUT	Lb. 19c
Tomato Soup	Campbell's Very Low Price	3 Cans 21c
Peanut Brittle		Lb. 14c
Chocolate Drops		Lb. 18c
Assorted Chocolates		Lb. 20c
FLOUR	COUNTRY CLUB 24-LB. SACK	Lb. 98c
SUGAR	5 LB. PACKAGE JACK FROST	37c
Graham Crackers	KROGER FRESH BAKED	Lb. 12c
MILK	COUNTRY CLUB LARGE CANS	3 for 27c
Pancake Flour	Country Club	3 Pkgs. 25c
OATS	Quick Cook	3 Pkgs. 25c
COFFEE	French Brand Fresh Roasted	Lb. 39c
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Mix together all dry
ingredients. Beat
eggs with Dover
whites stiff. Combine
the dry and wet in-
gredients with the
and egg whites. Then
add melted fat. Beat
well. Pour into waf-
fle iron thoroughly
before putting in.
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