

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 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 boiled 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 Isabell Gilson, 2115 N. Gale St., City.

Veal Breast With Dressing

Use 1/2 cup of veal and have butcher make a pocket into it. Wipe meat with damp cloth, rub both sides 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

Mrs. Anna May Vornehm, 261 Richland St., 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 one hour. Mushrooms may be added if desired.

Mrs. R. S. Decker, 4924 Broad-
way Ave., 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 collar, 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.

Theila Allen, Whistertown, Ind.

Stuffed Filet of Veal

Take out bone from meat and pin into a roll with skewers. Bind securely with soft tapes. Fill cavity left by bone with a forcemeat of crumbs, chopped bacon, thyme and parsley, seasoned with pepper, salt, nutmeg and a pinch of lemon peel. Cover the top of filet 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 egg wash, 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 from gravy boat.

Mrs. Frances Mount, 1435 Prospect 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

Miss Isabell Gilson, 2115 N. Gale St., City.

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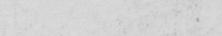
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salt, 1/4 tsp.; sugar, 1/2 cup;
milk, 2 eggs, 2 tsp.
melted fat.

Mix together all dry

ingredients with

Dover

flakes stiff and

combine well.

exception of the fat

and melted fat. Beat

well the fat, then

add melted fat. Beat

well before putting in

E-Z-Bake

flakes.

This recipe

makes enough waffles

for two persons.

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WAFFLES

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every baking purpose

EVANS'

E-Z-BAKE

FLOUR

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

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

Veal Collops

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 and cook gently for five minutes. Serve on rounds of buttered toast. 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 tablespoon 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.

Mary R. Cefano, 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.

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

Brains with Potatoes and Brussels 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

Mrs. T. Barone, 5213 Burgess Ave., 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 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 rusk, 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 Turkey Soup

Boil one half 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 sliced. Brown in a

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

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

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

Scalloped Veal With Rice

Seasoned 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, 2244 Boyd Ave., City.

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