

Prize Winning Recipes

This week's twenty prize recipes of Times readers are printed below. Send your favorite and newest spring dishes to the recipe editor. It may win one of next Friday's dollar prizes or one of the daily awards.

The legibility of your copy often is a deciding factor when the editor selects the winners, so type or print recipes whenever possible. Checks are mailed two weeks after publication.

Bay Leaf Beans

Soak a pound of kidney beans over night. Cook slowly with can tomatoes, small piece of bacon, two onions and salt and pepper to taste. About twenty minutes before serving put in four or five bay leaves tied in cheese cloth bag. Remove when ready to serve.

MRS. N. H. VERNON.

Pendleton, Ind. R. R. 4.

Spinach Leaf

Two cups cooked spinach or other greens, two eggs, one teaspoon of chopped onion, one and one-half cups bread crumbs, one teaspoon salt, one-fourth teaspoon pepper, one and one-half cups milk. Chop cooked spinach fine, add crumbs, slightly beaten eggs, onion, seasonings and milk. Turn into a buttered mold and bake in pan water until firm.

BESSIE B. CHENICEK.
6375 Germantown Ave., Philadelphia, Pa.

Meat Croquettes and Peas

One pint finely chopped meat mixed with small amount onion. Add pepper and salt to taste and two beaten eggs. Make a cream sauce as follows: One cup milk, one tablespoon flour, small piece butter. Mix cream sauce and eggs with meat and shape into croquettes. Roll in cracker or bread crumbs and fry in hot lard. Lay croquettes in meat platter and pour peas, previously cooked in thickening, around them.

PAULINE BYRD.

Russellville, Ind.

Nut and Cheese Loaf

One cup cottage cheese, one cup nut meats, one cup bread crumbs, juice of one-half lemon, one-fourth teaspoon pepper, one teaspoon salt, two tablespoons chopped onion, one tablespoon fat and one-fourth cup water or meat stock. Grind the nuts and mix with cheese, nuts, salt, pepper, crumbs and lemon juice. Cook onion with fat, water or meat stock until tender and add to other ingredients. Beat well and pour into greased baking dish. Bake and serve with tomato sauce.

MRS. ESSIE SCHWARZENTRAUB.
323 N. Euclid Ave., City.

Banana Souffle

Heat one pint rich milk in double boiler. Beat three egg yolks and add five tablespoons sugar and one teaspoon cornstarch which has been dissolved in cold milk. Add this mixture to the hot milk and cook to a smooth custard. Slice four ripe bananas into a baking dish. Flavor custard with vanilla and pour over

Twice
as many eggs...
50% faster beating
Ivanhoe
Mayonnaise

Distributors
HARRY H. REDFEARN & CO.
KOTHE, WELLS & BAUER CO.

WENNERSTEN'S
ELECTED!
BY BIG LANDSLIDE!

They got what they
Want! Everybody's
Happy with the Only
Real Hopped Malt Extract
WENNERSTEN'S
REAL HOPPED MALT EXTRACT.



POTATOES

Finest Quality
IDAHO \$1.25
POTATOES

Rounds and
Medium
Idaho Russets, 60-lb. bushel, \$1.25

At B. & O. FREIGHT HOUSE

230 VIRGINIA AVE.

APPLES

Best Quality
WINESAPS 21 Lbs. \$1
Special Saturday Only

HAMILL BROS.

230 Virginia Avenue

Here Are New Slippers

With the Charm of Beauty
and Virtue of Low Price

Every pair strictly
first quality
carefully fitted.

\$3

Don't envy your
friends but do as
they do. Buy fash-
ionable footwear
here where the
money you save on
one pair is suffi-
cient to buy an-
other.



Open
Saturday
Evenings

SHOE CO.

2nd Floor
State Life Bldg.

155 N.
Illinois St.

well-beaten whites of ten eggs. Add one-half pound powdered sugar and beat until stiff. Serve with custard or egg yolks and cream or with sponge cake or lady fingers.

MISS GENEVA BELT.

Lebanon, Ind. R. R. 2.

Liver Dumplings

One cup ground raw liver, one cup bread crumbs, two eggs, one tablespoon chopped onion, two tablespoons melted butter, one-half cup flour. Mix thoroughly, season with salt, pepper, allspice and nutmeg. Shape into small balls and drop into boiling beef broth.

MRS. E. L. OLSEN

3710 N. Gale St., City.

Colecannon

Cut round veal steak in rather thin strips four inches wide. Make a dressing of bread crumbs, butter, salt and pepper and roll, with a slice of bacon, in the veal and fasten with toothpick or string. Bake in a casserole for one hour.

MRS. J. D. TER DOEST

1014 E. Market St., Crawfordsville, Ind.

Apple Show

Peel and quarter ten apples. Cook until tender in sauce pan with water, rind and juice of one lemon. Remove the lemon rind and beat apples to pulp. Cook and stir in

MRS. M. A. GERDNER

2552 N. Delaware St., City.

One-Two-Three-Four Cake

One cup butter, two cups sugar, three cups flour, four eggs, one cup

milk, two teaspoons baking powder, one-fourth teaspoon baking powder, one-fourth teaspoon salt, and two teaspoons vanilla. Cream the fat and gradually add to sugar and beaten egg yolks. Add two cups boiling water and stir constantly while cooking until thick. Add three teaspoons butter and four egg yolks. Lastly add one-half to

(Turn to Page 23)

DOROTHY LOWE

699 Wilson St., Columbus, Ind.

Vinegar Cobbler

Line a pan with favorite pastry

BABY CHICKS

8 VARIETIES
\$12 Per Hundred, large, assorted. \$10 Special grade 3c higher. Parks Box and Ranch Box. We have 3 kinds of ducklings, also goslings.

BOYER'S HATCHERY

Riley 5129. 31 N. Delaware Hatchery at Thorntown, Ind.

PEANUTS

FOR HEALTH

We Roast Them Fresh Every Day

25c Per Pound

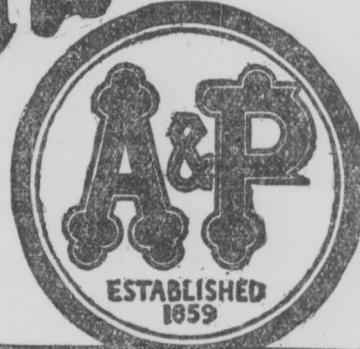
We Make Our Own Salted Peanuts

Always Fresh

Hoffmeyer's

237 N. Illinois St. Main 4575

WIDE Recognition



WHERE ECONOMY RULES
Come in Today

**A&P Stores have
earned the wide
recognition which
is theirs for—**

**Quality considered, they
always sell for less!**

MAXWELL HOUSE COFFEE

Lb. 45c
SAVE

10 Lbs. 59c

Each 29c

Each 15c

3 Bars 10c

**Sugar
Brooms
Galvanized Pails
Crystal White Soap**

Special!

Del Monte ASPARAGUS TIPS

No. 1
Square
Can
SAVE

**Jello
Red Salmon
Blue Ribbon Malt
Del Monte Spinach**

4 Plgs. 29c

Tall Can 35c

Can 59c

No. 2 Can 15c



QUALITY MEATS

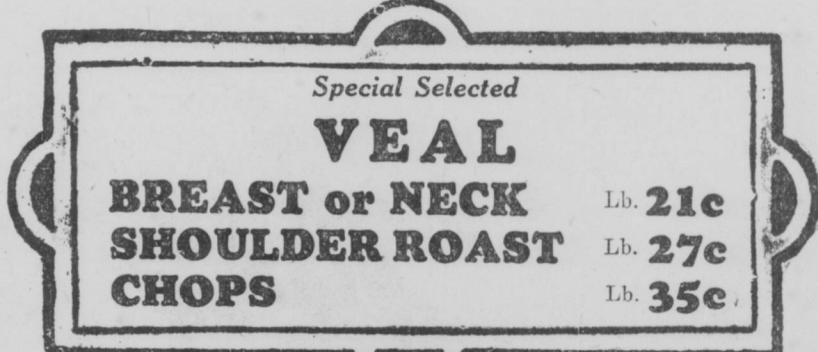
In Our
Meat
Depts.

Chickens Young Hens, Full Dressed
Smoked Hams Armour's Star
Whole or Half
Chuck Roast Cut from
Corn-fed Beef

Lb. 39c

Lb. 23c

Lb. 21c



Special

FRESH TEXAS

Beans

2 Lbs. 27c

Tomatoes

1 Lb. 15c

SAVE

VEAL
BREAST or NECK
SHOULDER ROAST
CHOPS

Lb. 21c

Lb. 27c

Lb. 35c

THE GREAT ATLANTIC & PACIFIC CO.
ESTABLISHED 1859