

# 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

Beat 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

bananas. Beat three egg whites.

Swallow and put on top of custard. Brown in quick oven. Cool and serve with whipped cream.

MRS. STELLA WALLACE

Camby, Ind., R. R. 24.

## Veal Birds

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 a toothpick or string. Bake in 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

well-beaten whites of ten eggs. Add one-half pound powdered sugar and beat until stiff. Serve with custard of 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.

## Colcannon

Three tablespoons butter, one-half pound cold cooked potatoes, one-half pound cold cooked cabbage, one onion, salt and pepper seasoning. Chop onion and cabbage and mash the potatoes. Fry ten minutes in lard with seasoning. Turn into greased baking dish and brown in oven.

MRS. M. A. GERDON

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 the milk and dry ingredients, beat thoroughly and fold in the well beaten whites of eggs. Turn into oiled pans and bake.

DOROTHY LOWE

609 Wilson St., Columbus, Ind.

## Vinegar Cobbler

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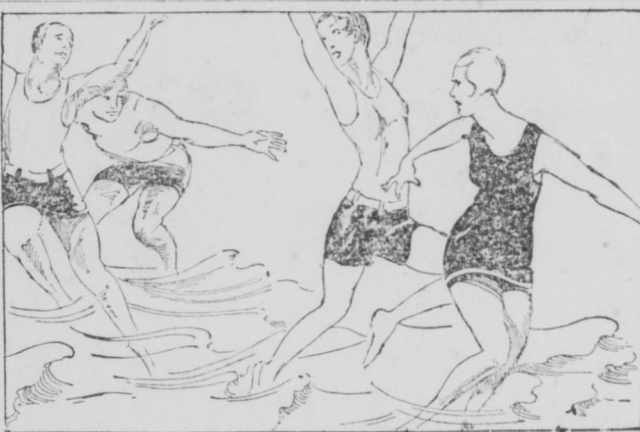
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## Lard

12 1/2 lb.

Creamery 45c LB.  
Butter 12 1/2c LB.  
Boiling 12 1/2c LB.  
Beef 15c LB.  
Pure Pork 15c LB.  
Sausage 12 1/2c LB.  
Pig 12 1/2c LB.  
Knuckles 29c LB.  
Sliced 29c LB.  
Bacon 19c LB.  
Sugar Cured 19c LB.  
Smoked Bacon 13 1/2c LB.  
Fresh Picnics off 13 1/2c LB.  
Shoulder, 5 to 6

Best Boiled 35c LB.  
Ham 17 1/2c LB.  
Smoked HAMS 17 1/2c LB.  
Whole or Half 12 1/2c LB.  
Spare Ribs 25c  
Shoulder Bones 15c LB.  
5 Lbs. for 15c LB.  
Home Made 17 1/2c LB.  
Frankfurters 13 1/2c LB.  
Boneless Smoked 13 1/2c LB.  
Ham 13 1/2c LB.  
Smoked Picnics 13 1/2c LB.  
4 to 6.



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