

Prize Winning Recipes

Here are this week's prize-winning recipes by Times readers. Send directions for your favorite and newest dish to the recipe editor to compete for the weekly and daily dollar awards. Neatness and legibility is a deciding factor in selecting winners. Recipes should be typed or printed carefully whenever possible. Checks are mailed two weeks after publication.

Breakfast Food

Cook two cups of oatmeal and one cup of raisins in salt water. Cook twenty minutes then set aside to cool. When cool cut with biscuit cutter, flour and fry in fat. Serve with maple syrup.

MISS LORRAINE PARKS.
1219 N. New Jersey St., city.

Grape Surprise

To a quart of sweetened grape juice add two and one-half tablespoons of corn starch (dissolved in water). When thick remove from fire and place in ice box until cold. Add a cup of chopped nuts and serve with whipped cream.

MRS. BABE WEBBER.
1219 N. New Jersey St., city.

Jellied Tomato Nut Loaf

Soften two tablespoons of granulated gelatin in half a cup of cold water and dissolve by adding one and a half cups of hot strained tomato made by cooking a pint of canned tomato with a small minced onion, a tablespoon of sugar, a teaspoon of salt, two cloves, one-eighth teaspoon of pepper and a half a teaspoon of mustard for fifteen minutes. When beginning to set stir in one cup of cold cooked rice, one cup broken walnut meats and half a cup of finely diced celery. Serve with mayonnaise.

MRS. HOWARD BREERMAN.
1533 S. Randolph St. City.

Lemon Sherbet

One pint of lemon juice, one-half glass orange juice, three quarts water, two ounces of gelatin. Soak gelatin over night in one-half pint of water and let come to a boiling point. Strain fruit juice and add two cups of sugar and freeze.

MRS. GEORGE GILBERT.
412 Wallace Ave., Crawfordsville, Ind.

Cherry Sponge

One package cherry gelatin. One pint boiling water. Twelve marshmallows, cut very fine. Few grains of salt. Six drops almond extract.

Dissolve gelatin in boiling water. Add marshmallows and stir until dissolved. Add salt and flavoring. When cold and slightly thickened, whip with rotary egg beater until consistency of whipped cream. Pour into individual or large molds. Chill until firm. Serve with or without plain cream. Serves six.

MISS EDITH MAE PEARSON.
339 Burgess Ave.

Prairie Tea

To the grated yellow rind of one lemon add one pound of sugar and one quart of water. Boil for five minutes. Add two cups of strong tea, the juice of three lemons, one teaspoon each of vanilla and bitter almond extract. When thoroughly chilled add one pint of water.

MRS. H. G. SCHWAB.
1238 College Ave., Apt. 6.

Chicken Shortcake

Sift together two cups flour, three teaspoons baking powder and one-half teaspoon salt. Add four tablespoons shortening and mix in thoroughly with steel fork. Add one egg and sufficient water to make soft dough (about one-half cup). Half fill greased muffin rings which have been placed on baking pan and bake in hot oven (475 degree F.) ten to twelve minutes. Make six cakes. Split, butter and fill with hot creamed chicken.

MRS. JOHN MEEHAN.
422 Congress Ave., city.

Caramel Candy

Two cups sugar, one-half cup cream, one-fourth cup butter, two teaspoons vanilla, one cup light corn syrup, one-third cup milk, one cup condensed milk. Mix all the ingredients and cool until it will make a soft ball in cold water. After removing from fire, pour it into a greased pan so that it will be over half an inch thick. It is best to leave it over night, but a few hours will prove satisfactory. Cut into small squares and wrap in waxed paper.

MARY SOMMER.
918 Congress Ave., city.

Bet a la Mode

Cook until well done as many beets as you have people to serve. Skin them, then scoop out center of each beet. Chop finely the part of the beet which has been scooped out. To this add shredded cabbage, minced onion, salt to taste and mayonnaise. Refill beet. Place on salad

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four tablespoons sugar and two drops almond extract. Ice.

VELMA PATTERSON.
Southport, Ind.

Meat and Vegetable Salad

Cube 4 cups pork roast and mix with 1 can stuffed olives. Cut up 1 can of pimento in rings and in each ring place several asparagus tips. Arrange the pork cubes around the tips and serve with cream salad dressing.

MRS. LESTER D. HEFFNER.
Veedersburg, Ind.

Cherry Salad

Stone one quart of cherries and save all the juice. Take the whitest leaves of a head lettuce and wash well. Slice one small cucumber and chop fine one dozen blanched almonds. Mix all together lightly and arrange on the lettuce leaves; pour over same a dressing of cherry juice, two tablespoons lemon juice, 1 cup finely chopped white

Sweet Potato Salads

Mix 3 cups cooked sweet potato cubes, 1 cup finely chopped white

cabbage, 2 tablespoons vinegar, 4 tablespoons oil, 1 tablespoon Worcestershire sauce, 1/2 teaspoon salt; serve on heart cabbage leaves and garnish with chopped parsley and pickles.

GERTRUDE WESTFIELD.
Maywood, Ind.

Marshmallow Gingerbread

One-half cup dark syrup, 1/2 cup marshmallow, 1/2 cup shortening, 1/2 cup hot water, 2 cups flour, 1 teaspoon each of cinnamon, ginger, soda and baking powder, 1/2 teaspoon salt, 2 tablespoons cream. Sift all the dry ingredients together and mix all moist ones together, then combine

HOFFMEYER'S

Where Good Peanuts Come From
237 N. ILL. ST. MAIN 4575

the two mixtures and beat until smooth. Place in a loaf pan and bake in a moderate oven. When done slice in two layers and place

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dish and garnish with slices of hard boiled egg. MRS. H. EILERING.
1209 Spruce St., Indianapolis.

Frozen Watermelon

Scoop out the inside of a watermelon and put it in freezer (without dasher), sprinkle with powdered sugar and lemon juice, and pack in equal parts of salt and ice for three hours.

Sylvia Compton.
Zionsville, Ind.

Sweet Potato Salads

Mix 3 cups cooked sweet potato

cubes, 1 cup finely chopped white

cabbage, 2 tablespoons vinegar, 4

tablespoons oil, 1 tablespoon Worcester

sauce, 1/2 teaspoon salt; serve on

heart cabbage leaves and garnish with chopped parsley and pickles.

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