

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.

Checks will not be mailed to winners unless a street number, rural route or postoffice box number is given.

Tomato Catsup

One-half bushel ripe tomatoes and six onions. Wash and slice tomatoes and onions, boil together until soft. Rub through a colander when cool. To six quarts of juice add the following: Two tablespoons salt and one teaspoon of cloves, cinnamon, allspice, black pepper and cayenne, one cup brown sugar and one pint of vinegar. Cook the mixture until it is thick—about one and one-half hours.

MRS. LOTTIE M. RISER.
Box 13, Cumberland.

Scalloped Oysters With Corn

One and one-half cups dried bread crumbs, four tablespoons butter, one and one-half dozen oysters, one number two can of corn, salt and pepper. Put bread crumbs, oysters, corn, salt and pepper in layers in a greased baking dish or casserole. Put can of tomatoes or tomato puree for top layer. Sprinkle buttered crumbs on top and bake twenty minutes in hot oven.

MRS. OLDA RICHESON.
Morgantown, Ind.

Scotch Fingers

Two cups rolled oats, three teaspoons baking powder, one-half teaspoon salt, one and one-half tablespoons melted butter, one-fourth cup molasses, one-fourth cup milk. Grind rolled oats in food chopper, mix with salt, baking powder and sugar. Stir in milk, molasses and butter. Mix well. Roll out in a very thin sheet and cut in narrow, oblong pieces. Spread ground oats on rolling board. Bake twenty minutes in moderate oven.

MRS. SARAH JANE MORRISON.
2401 Hillside Ave., Indianapolis.

Cabbage Salad

To three cups of finely chopped cabbage add one medium sized carrot and two sweet pickles chopped very fine. Moisten with the following dressing: Three tablespoons vinegar, two tablespoons water, three-fourths tablespoon of sugar, one-half tablespoon flour, one-half teaspoon mustard, one-fourth teaspoon salt, dash pepper, one egg and one-fourth tablespoon of butter. Add dry ingredients to slightly beaten egg, add vinegar and water and cook until thick, stirring all the time. Remove from fire and add butter. Chill before adding to cabbage.

MRS. H. G. COUGHLAN, JR.
115 N. Gladstone Ave., Indianapolis.

Fruit Salad

Five peaches, three bananas and three pieces of c'c'ery from large stalk, cut into small pieces; one large bunch of white grapes, halved and seeded. Add the following mayonnaise: One beaten egg, two tablespoons each of sugar, vinegar and water. Add a generous pinch of salt, boil over a rather slow fire until thick, stirring constantly. Let cool then add one-third cup of cream.

MRS. NORBERT C. PICH.
43 Hendricks Pl., Indianapolis.

Chilled Cheese Rolls

Cream one cup of butter and two of cream cheese together. Add three cups of flour and a pinch of salt. Place in the refrigerator for four hours. Remove and roll out thin, sprinkle with chopped walnuts and spread with grape jelly or strawberry jam. Roll and bake in a hot oven. Cut in thick slices and top with whipped cream.

MRS. RICHARD FRAZIER.
Trafalgar, Ind.

Raisin Tea Ring

Three cups flour, five tablespoons sugar, four teaspoons baking powder, one teaspoon salt, one-half cup milk, three tablespoons shortening, one egg, one cup raisins, washed, drained and floured; one-half cup of chopped nuts. Sift dry ingredients together, add raisins. To milk add melted shortening and beaten egg, and add to dry ingredients to make a soft dough. Roll out lightly about one-half inch thick, divide

shortening egg and molasses mixture, then add the spices. Roll thin and bake in a moderate oven.

DOROTHY ELLIS.
3157 Ethel St., Indianapolis.

Dream Sandwiches

Free one cup of sardines from a fork. Add one hard boiled egg-yolk powdered and the white chopped fine, one sour pickle also chopped fine. Mix to a paste with mayonnaise and spread on buttered bread.

MRS. W. D. HAYS.
1230 W. New York St., City.

Southern Hash

One and one-half pounds of ham, two cups cooked rice, one large mango, five good sized tomatoes, or one can two large onions, two tablespoons lard. Salt and pepper to taste. Fry meat, onions and mango. When done mix with tomatoes and rice. Sprinkle with salt and pepper. Put in oven and let bake twenty-five minutes.

WILMA G. WOOD.
R. R. No. 6, Box 548, Indianapolis.

Ham Steak With Pineapple

Put two whole slices from a can of pineapple in a baking dish under a thick one and one-half pound ham cut from the whole boiled ham. Cover with the rest of the pineapple slices cut in half and add the juice. Bake in a moderately hot oven from one to two hours, basting from time to time.

MRS. CHARLES HAWKS.
519 N. Wood St., Greenfield.

Old Fashioned Crisp Ginger Cookies

One cup shortening, one cup brown sugar, three eggs, one cup molasses, one and one-half teaspoons soda, one tablespoon vinegar, one tablespoon ginger, one teaspoon allspice, one-half teaspoon cinnamon. Cream shortening and sugar together, add well-beaten eggs, mix thoroughly, add molasses, dissolve soda in vinegar and add to sugar.

WILMA G. WOOD.
R. R. No. 6, Box 548, Indianapolis.

Meat Stew With Puffy Dumplings

One pound of lean beef cut in small pieces. Salt and pepper and dredge with flour. Cut up a small onion and put with meat. Put into hot fat and fry a nice brown. Put meat into a sauce pan and cover with three cups water. Cook until meat is almost half done, then add a few carrots, turnips if you like and a little later a few potatoes and tomatoes. Let cook slowly until tender. About twenty minutes before the stew is done drop in dumplings.

Dumplings—Sift one cup flour with two teaspoons baking powder,

and one-half teaspoon salt. Rub in with fingers one-half tablespoon butter. Add slowly about one cup milk. Drop by spoonful into the boiling stew.

MISS ELIZABETH MILLER.
R. R. 2, Box 821, Indianapolis.

Spanish Beans

One pound red chile beans (or pinto beans). Cook until almost done, then add one can tomato pulp, two cloves garlic, one-fourth pound bacon, cut in small cubes. Salt and pepper to taste. Don't cook too dry. Serve hot.

MRS. HAZEL PAYNE.
2104 English Ave., Indianapolis.

Sliced Peaches

Eight pounds of peaches, four pounds of sugar, one-half pint of vinegar, one-half ounce stick cinnamon, one-fourth ounce whole cloves. Boil sugar, vinegar and cinnamon, (Turn to Page 25)

WILMA G. WOOD.
R. R. No. 6, Box 548, Indianapolis.

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Steak 20c Lb.
Pork 17½c Lb.
Roast 25c Lb.
Shoulder Bones 25c Lb.
4 lbs. for

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SPECIAL FRIDAY and SATURDAY
Chuck Roast Choice Beef, Pound—
Shoulder Roast, Lb. 25c **23c**

Swiss Steak Cut From Choice Round Lb. **39c**

Fore Quarters . Lb., 25c
Shoulder . Lb., 27c
1928 Spring LAMB
Hind Quarters . Lb., 30c
Legs Lb., 32c
CHOICE CHOPS Lb., 45c
BREAST OR NECK FOR STEW Lb., 22c

Chickens 1928 Springers FULL DRESSED Heads Off and Drawn Lb. **45c**

Boiled Ham, 1/2 Lb. Sliced 35c
Baked Veal Loaf, Sliced, Lb. 40c

BREAKFAST BACON SUGAR CURED 3-LB. PIECE OR MORE Lb. **27c**

1928 Country Club, Sifted, Can 16c
3 CANS—46c PEAS 3 CANS—55c
Avondale, Sweet Can, 13c 3 Cans, 37c Standard Pack Can, 10c

LAYER CAKES Large, Round, 2 Layer Various Flavors EACH—
SWEET POTATOES Yellow Jersey 6 Lbs. **25c**

CELERY Fancy Large Stalks 3 for 10c LIMA BEANS Fresh Lb., 29c

GRAPES FINEST MALAGA 4 Lbs. **25c**

BANANAS Fancy Ripe Fruit 4 Lbs. **23c**
LETTUCE Iceberg Solid Heads 2 for **15c**

MELONS Large Tip Tops, Each—
String BEANS Fancy Lb. **10c** **APPLES** NEW 6 Lbs. **25c**

BREAD Country Club, 1-Lb. Loaf 5c **PEACHES** Fancy 3 Lbs. **20c**

LARD Country Club, 1½-Lb., Plain or Twin 8c

PURE OPEN KETTLE 2 Lbs. **29c**

Milk Country Club 3 Tall Cans **25c** **Soap** PALM-OLIVE 3 for **20c**