

## 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 quart jars 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 of 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 in moderate oven for 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. Moistened 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 celery 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 skin and bones. Chop fine with 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 hamburger, 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.

### 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 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.  
K. 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)

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