

## 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 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.

**Pineapple Upside Down Cake**  
One large can of crushed pineapples, two teaspoons butter and one cup brown sugar.

Cake, two cups flour, two teaspoons baking powder, one-half teaspoon salt, one cup granulated sugar, one-half cup butter or lard, two eggs, one teaspoon vanilla and one-half cup milk.

Sift the flour with the baking powder and the salt, twice; cream the butter and sugar thoroughly and stir in the well beaten egg yolks. Add milk and flour, alternately, mixing well. Then fold in lightly the stiffly beaten egg whites and the flavoring.

Melt the butter in a large skillet. Cover with brown sugar and add pineapple. Pour in the cake batter and bake in a moderate oven for about three-quarters of an hour. Turn out upside down on a serving dish. The cake is already iced but Marachino cherries or whipped cream are excellent.

MRS. ORLA STOTSENBERG, St. Paul, Ind.

**Sweet Potato Surprise**

Two cups riced sweet potato, one egg beaten, one-half teaspoon salt, dash pepper, eight marshmallows, one-half cup crushed cornflakes or bran flakes. Boil and peel potatoes, put through ricer. When partly cool add the egg, salt and pepper. If the mixture is too dry add a little milk. Flour hands and form in balls with marshmallow hidden inside. Roll in either kind of flakes and fry in hot Crisco until brown. Then drain on soft paper.

MRS. FLORENCE LYNCH, 1042 S. Tremont Ave.

**Frosted Cream Pie**

Take three large coffee cups of milk, three eggs, two-thirds cup of sugar, four heaping tablespoons flour, one tablespoon of butter. Vanilla flavoring. Heat the milk, add the butter, sugar and beaten eggs, saving the whites for frosting. Mix the sugar and flour thoroughly and mix the eggs and a little cold milk. Then stir into the hot milk. Fill the baked pie crusts and cover with the meringue made from the whites of eggs.

MRS. RICHARD FRAZIER, Trafalgar.

**Hamburger Surprise**

One pound of hamburger, four medium sized onions, one can tomato pulp, one green mango. Roll hamburger in onions and roll in flour. Fry in just enough lard to brown good on both sides. Add one cup water and let cook fifteen minutes, then add onions and green mango cut fine, then tomato, salt and pepper. Let cook one hour and a half on slow fire until well done.

MRS. ERNEST COOPER, 715 N. Noble St.

**Spaniola**

One can green peas, one can tomatoes, two onions and one tablespoon butter. Salt and pepper to taste. Put peas, tomatoes and seasoning in pan and boil five minutes. Add onions cut fine and fried in butter until a golden brown. Boil five minutes longer. Thicken with

litchi walnuts and run all through meat grinder. To mixture, add one pound granulated sugar and stir thoroughly. No cooking. Delicious served with roast chicken, beef or pork.

MRS. W. J. KIRSCH, 1333 N. Olney St., City.

**Snicker Doodles**

One-half cup shortening, one cup sugar, two eggs, one-third cup seeded raisins, one-third cup currants, one-third cup nuts, one teaspoon soda, one tablespoon hot water, two and one-half cups flour, one-half teaspoon salt, one-half teaspoon clove, one-half teaspoon mace, one, one-half teaspoon cinnamon and three-fourths cup sour milk.

Cream shortening and sugar together. Add unbeaten egg yolks and mix well. Add raisins, currants and nuts, cut fine. Add soda, dissolved in hot water. Mix and sift flour, salt and all spices and add alternately with the sour milk to the first mixture. Fold in one stiffly beaten egg white. Save other white for frosting. Pour into well-greased muffin pans and bake in a hot oven (375 degrees F.) fifteen to twenty minutes. This recipe will make eighteen medium-sized cup cakes.

Frosting—One egg white, two tablespoons sweet cream, confectioners' sugar and one-fourth teaspoon mace.

Add cream to unbeaten egg white and mix well. Add sugar, a little at a time, until frosting is the right consistency to spread. Add mace and mix well.

MISS A. WALLACE, 4114 E. Tenth St., City.

**Rice a la Creole**

Put one chopped onion in saucepan with one tablespoon butter, and add two cupfuls cooked ham, which has been cut in small pieces or chopped; add two cups cooked rice, one can tomato soup, one teaspoon salt and one small green pepper which has been chopped fine. Mix and heat thoroughly, then put in a buttered baking dish, cover with bread crumbs and bake for thirty minutes.

MRS. E. T. BUCHAN, 408 E. Fifty-First St., City.

**Eggs Au Gratin**

One and one-half cups sugar, one-half cup butter, one cup water, two and one-half cups flour, two eggs, three tablespoons burnt sugar syrup, two teaspoons baking powder, one-half cup boiling water, three tablespoons cream, one tea-spoon butter and three teaspoons brown sugar syrup.

Cook sugar, water and burnt sugar until it spins a thread. Let cool. When cool beat until creamy. Thin with cream until thin enough to spread. To make burnt sugar syrup, put one-half cup sugar in a pan, heat until brown, add one-half cup water and stir until dissolved.

MRS. VONEDA BRADSHAW, 1338 Bellefontaine St., City.

**Cranberry Salad**

Wash and drain one pound of cranberries, two half lemon rind and all but seeds, one-half cup Eng-

lish walnuts and run all through meat grinder. To mixture, add one pound granulated sugar and stir thoroughly. No cooking. Delicious served with roast chicken, beef or pork.

MRS. ELIZABETH CONGER, M. D., 1603 Noland Ave., City.

**Nut Bread**

Three cups flour, six teaspoons baking powder, one teaspoon salt, one cup nuts, one egg, two cups milk and one cup sugar.

Sift dry ingredients three times. Beat egg and add milk and chopped nuts. Add wet ingredients to dry and beat. Butter and flour pans. Bake in a loaf. Let stand fifteen minutes before placing in the oven. Bake fifteen minutes in a moderate oven.

MISS MARY H. GRAY, R. R. C., Box 182 E. City.

**MINNIE O'BRIEN,** 641 E. High St., Springfield, Ohio.

**Pure Home-Made Vinegar**

Put into four-gallon stone jar, three pounds of sugar, white for white vinegar, brown for colored vinegar; pour over it three gallons pure, boiling water, stirring till sugar is thoroughly dissolved. Let stand to become luke-warm. Meanwhile, toast two medium sized slices of bread an even brown on both sides; spread one side of each with two cakes soft, compressed yeast; lay these slices yeast side down, on top of luke-warm mixture, so they will soak. Cover jar and set aside to stand until toast sinks to bottom of the jar—about three weeks.

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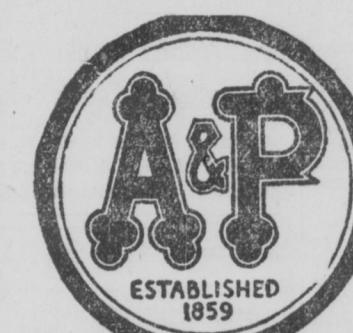
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