

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 pineapple, 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 flaring.

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 dried 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. Fry in either kind of flakes and roll 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 oblong rolls 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

Saturday's Big Special

MILK FED FRY

and ROASTING FOWL

35c Lb.

Dressed Free while you wait.

MILLISER POULTRY COMPANY

11 N. WEST ST.

Riley 6996

2 Blocks West of State Capitol

2 Doors North of Wash. St.

Open Saturday Evenings

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. W. J. KIRSCH.

1333 N. Olney St., city.

Snickers Doodles

One-half cup shortening, one cup sugar, two eggs, one-third cup seed 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 and 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 cups 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-Fifth St., city.

Eggs Au Gratin

One and one-half cups sweet milk or equal parts evaporated milk and water, one medium-sized onion, minced, six cloves, two tablespoons butter, two tablespoons flour, one-

SCHLOSSER'S OAK GROVE BUTTER

Fresh Churned from Fresh Cream

half teaspoon salt, one-eighth teaspoon paprika, one cup fine soft bread crumbs, or cracker crumbs, one-half cup grated cream cheese, a few grains mace, five eggs. Put milk in top of double boiler, add onion and cloves, and allow milk to scald slightly. Soften the butter and rub in the flour and salt, add paprika; pour the scalded milk over this, slowly, stirring well to keep smooth; return to the double boiler and cook till mixture thickens, stirring well to keep smooth; pour half this sauce into a well-buttered baking dish. Mix the crumbs, cheese and mace together, and spread over top of this sauce, and set in oven to become very hot; break eggs separately over the top of this, pour remainder of sauce over it, and bake in oven about 400 F. about fifteen minutes, or till well set. Serve hot. This will serve five.

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. Meantime, 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 float. Cover jar and set aside to stand until toast sinks to bottom of the jar—about three weeks.

Then strain and bottle, and you will have about three gallons pure, is vinegar, made without chemicals, easily made, and at practically the cost of 1c sugar and 1c cakes.

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.

Browned Beefsteak Roll

One slice select round steak, cut about one-half-inch thick, one-half cup flour, seasoning to taste, one and one-half cups of stale bread crumbs, four tablespoons bacon fat (or other meat fat); one tablespoon minced onion, three cups of boiling water. Pound flour into steak. Bake fifteen minutes in a moderate oven.

VELVET BRICK Everybody Likes It

The most delicious ice cream made. Appeals to everybody and everybody likes it. None better than "Velvet."

JESSUP & ANTRIM

ICE CREAM CO.

Jack Frost Sugar

Tablets in the Blue Box

For Morning Coffee Afternoon Tea or Dainty Demi-Tasse

Jack Frost Tablet Sugar, sparkling white, pure, clean, uniform, is ideal.

Jack Frost Tablets are 100% pure cane sugar molded into shape, not cut. You use less because you need less.

Insist on Jack Frost Tablets in the Blue Box. At your grocer's. For sale by all stores that feature quality products.

Refined by The National Sugar Refining Co. of N. J.

FRIDAY and SATURDAY SPECIALS

BUEHLER PRODUCTS

BUEHLER BROTHERS, Inc.

42 NORTH PENNSYLVANIA STREET

Phone Riley 6045

SUGAR CURED

HAMS

26c

Swiss Steak 27c

Pork Sausage 15c

Pork Chops 25c

Creamery Butter . . . 43c

Sliced Bacon 33c

Fresh Eggs 35c

1/2 or Whole 28c

Lamb Shoulder 20c

Loin Pork

Leg 29c

Roast 20c

OUR MOTTO IS QUALITY SERVICE AND SATISFACTION AT REASONABLE PRICES

CUP CAKES

Wholesome for the Children.. a welcome dessert for the "grown-ups"

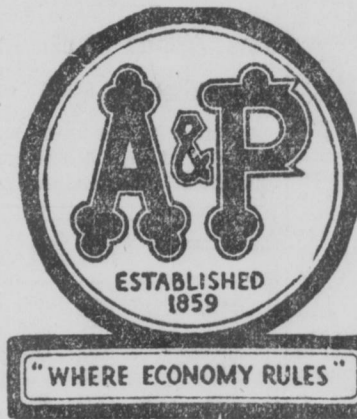
Easy to bake with....

THE ONE FLOUR FOR EVERY BAKING PURPOSE

EVANS' E-Z-BAKE FLOUR

An Indianapolis product of superior quality

CANNED FOODS SALE



Friday and Saturday are the last two days of this great sale—additional specials are listed below—take advantage of these low prices on new packed canned foods.

—GREAT SAVINGS—

Buy By the Dozen			Buy By the Dozen
Beets	Fancy Cut	Doz. \$1.80	Can 15c
Salmon	Alaska Pink	Doz. \$2.10	Can 18c
Tomatoes	Solid Pack	Doz., 95¢	3 Cans 25c
String Beans		Doz. \$1.50	2 Cans 25c
Argo Peaches	Sliced	Doz. \$1.50	2 Cans 25c
Del Monte Apricots		Doz. \$2.76	Can 23c
Van Camp Hominy		Doz., 95¢	3 Cans 25c
Del Monte Spinach		Doz. \$2.00	3 Large Cans 51c
Van Camp Pumpkin			Can 10c
Del Monte Fruit Salad			Can 25c
Van Camp Sauerkraut		Doz. \$1.15	Can 10c

Del Maiz Corn
The New Corn, Deliciously Different
Single Can **15c**
Buy by the Dozen, \$1.75

Del Monte Sliced Pineapple
Large Can **25c**

EXTRA SPECIAL CORN PEAS TOMATOES

NEW PACK—IONA BRAND

3 CANS 28c

BUY BY THE DOZEN

White House Milk 3 Tall Cans 25c

Cigarettes

Camels—Chesterfields
Lucky Strikes—Old Gold
Piedmonts—Clowns

Carton **\$1.19**

Campbell's Tomato Soup

3 Cans 23c

IN OUR MEAT DEPARTMENTS

Bacon	Machine Sliced	Lb. 39c
Swiss Steak	Round or Loin	Lb. 35c
Smoked Hams	Whole or Half	Lb. 29c
Pork Loin Roast	Loin or Rib End	Lb. 27c

October Time Is Apple Time

SPECIAL SALE

Apples

Grimes Golden
Jonathan

4 Lbs. 19c

Fancy Box Apples, 4 lbs., 25c; Box, \$2.25

3-F Coffee

Lb. **49c**

We Redeem 3-F Coupons

THE GREAT ATLANTIC & PACIFIC CO.

ESTABLISHED 1859

This is the package you want When you ask for

—If not from this package it is not the ORIGINAL

SHREDDED WHEAT

As Made in Shredded Wheat Factories for 34 Years
An unsalted, unsweetened whole wheat food, thoroughly baked—ready-to-serve—nourishing and strengthening.

12 ounces
12 full-size biscuits



CUP CAKES
Wholesome for the Children.. a welcome dessert for the "grown-ups"

Easy to bake with....

THE ONE FLOUR FOR EVERY BAKING PURPOSE

EVANS' E-Z-BAKE FLOUR
An Indianapolis product of superior quality