

Prize Winning Recipes

Stuffed Turkey Dressing

Singe turkey and clean, leaving whole. For the dressing use, 12 tiny button onions, with a clove stick in each, 5 cups of bread crumbs crisped in margarine, 1 cup browned slices of bacon chopped, 1/2 cup giblets chopped and cooked in bacon fat, 4 celery tops chopped, 1 teaspoon salt, 1 teaspoon pepper, dash of celery salt, 1 teaspoon summer savory, 1 teaspoon A-1 sauce. Moisten all with two cups of rich bouillon, to which has been added 1/2 cup of grape juice. Fill turkey with dressing and rub margarine all over turkey. Put in hot oven for twenty-five minutes, add 1/2 cup boiling water, then reduce heat to moderate and bake with breast down, allowing fifteen minutes for each pound. Turn over for last half hour of baking.

MRS. CHARLES JOHNSON,
1716 North Alabama street, city.

Rabbit Supreme

Melt 2 tablespoons of butter in a deep iron pot. Put in one young rabbit, cut up as for frying, and season with salt and pepper. Add water to cover and boil for one hour with cover on. Remove cover and cook dry. Add a tablespoon of flour and cook until the meat is very brown, stirring constantly, scraping the meat from the sides of pot. Add a cup of milk or milk and water and cook two minutes longer.

MISS BERNICE CRAIG,
Route 3, Greencastle.

"Bob White" Pie

Mix together 2 cups of sugar, 3 heaping tablespoons of flour, a level teaspoon of cinnamon, 1/2 teaspoon of cloves, yolks of 3 eggs, beaten to a cream, 1 tablespoon of butter and 2 cups of sweet milk, and pour into 2 unbaked pie-shells, stirring so the spices will not settle.

MRS. E. N. HOOK,
R. R. 2, Westport.

Quick Coffee Cake

Two cups flour, 3 teaspoons bak-

ing powder, 1/4 cup sugar, 1/2 teaspoon salt, 1/2 cup shortening, 1/2 cup currants, 1 cup sweet milk, egg, 1 tablespoon sugar extra and 1 teaspoon allspice or cinnamon. Sift dry ingredients together, add shortening and mix with tips of fingers; add currants; beat egg into milk till well-blended, and add slowly to dry mixture, mixing well. Pour into well-greased, heated shallow pan, sprinkle with extra sugar and spice mixed, bake in moderate oven (375 F.) about forty minutes. Delicious either hot or cold.

MRS. S. J. FRENCH,
4435 Winthrop avenue, city.

Tomato Purée

One quart tomatoes, fresh or canned; 2 cups of water, or meat stock, 1/2 bay leaf, 1 cup chopped celery, sprig of parsley, slice of onion, 2 tablespoons salt, 1/2 teaspoon pepper, dash of paprika, 1/2 tablespoon sugar, lump of butter, 2 tablespoons of flour. Put all ingredients, except butter and flour, together in top of double boiler and set over fire, stirring occasionally until thoroughly cooked. Melt butter in sauce-pan, rub in the flour till well blended, and stir into the soup, stirring until soup cooks to creamy consistency. Serve hot with crisp crackers or toast straws.

MRS. FRANK GREGORY,
Pendleton.

Sausage and Potato Salad

Cut cup of cooked sausage into tiny pieces and add two cups of chopped cooked potatoes, 1/2 cup diced, 1 small onion, 1/2 teaspoon minced parsley. Mix with boiled mayonnaise and serve on lettuce.

ELEANOR VAN HOOSIER,
717 North Bancroft street, city.

Three-Minute Spice Cake

Three teaspoons baking powder, 1 1/2 cups flour, 1/2 teaspoon nutmeg, 1/2 teaspoon cinnamon, 1-3 cup butter or lard, 1/2 cup milk, 2 eggs, well-beaten; 1 1/2 cups light brown sugar and 1/2 teaspoon salt.

Place all in mixing bowl and beat well for three minutes. Bake in moderate oven. It is good either iced or plain.

MRS. ORVILLE GRIMES,
609 Vandalla street, Crawfordsville.

Simmer

Remove chicken giblets from stewed chicken, saving a cup of cream gravy. Cut cold boiled potatoes in cubes. Heat slowly in the gravy, to which has been added the giblets, chopped fine. Season highly and pour over slices of toast. Serve very hot and garnish with parsley.

NANCY GENE PETERSON,
Route 6, Ft. Wayne.

Long John's Fried Cakes

Cream 1/2 pound sugar and 1 scant cup sugar, 1/2 teaspoon salt and 1 teaspoon vanilla together. Add 2 beaten eggs and 2 cups milk; then

add 2 pounds flour, in which has been sifted 2 heaping teaspoons baking powder. Roll dough out and cut into strips; fry under hot grease.

JUANITA ELTA SEAYER,
Vincennes, Route 5.

Thanksgiving Pudding

Mix well together 1/2 cup butter, 1/2 cup molasses, 1/2 cup milk, 1/2 teaspoon soda, 1 cup seeded raisins, 1/2 cup chopped apples, 1 1/2 cups flour and 1/2 teaspoon allspice; steam 3 hours and serve with hit sauce.

MRS. JOHN G. WILLIAMSON,
Peru.

Fish Timbales

One pound of white fish par-bolled; mash fine, then to every cup of fish pulp add 1 tablespoon of dry bread crumbs soaked in milk or cream until soft. Add 1 beaten egg yolk, 10 drops of onion juice, level teaspoon of salt, pepper to taste, also a little nutmeg. Beat all well together, then for every cup of the mixture add 2 well beaten egg whites. Put the mixture in cups set in a pan of water and bake twenty minutes, or until well set. Turn the timbales on a platter and pour the following tomato sauce around it, but not over it:

Sauce for Timbales—2 tablespoons of butter, 1 tablespoon flour, 1 tablespoon each of carrot and onion, 1/2 can of tomatoes, little parsley, bay leaf, 3 cloves, salt and pepper to taste. Put the butter in a sauce pan, add the chopped carrot and onion; let brown slightly, add the flour and cook five minutes. Stir constantly, then add the tomatoes, cloves, bay leaf, salt and pepper. Cook till tomatoes are soft, then strain and add more salt and pepper if necessary.

MRS. CHARLES SINGER,
1717 South Talbott street, city.

Crumb Pudding

One pint sweet milk, 2 cups stale bread crumbs or toasted bread crumbs, 1/2 cup brown sugar, 2 eggs, separated, 1 tablespoon butter, 1/2 cup sweet jelly, jam, or preserves. Heat milk slightly, add bread crumbs, stirring till mixture is thick, remove from fire, add sugar, butter and beaten egg yolks stirring well, cool slightly, add jelly, carefully fold in stiffly whipped whites of eggs, pour into well-buttered baking dish, cover and set in moderately hot oven, (375 F.) allow to bake ten minutes, remove cover and bake ten minutes longer. Serve, either hot or cold, with whipped cream, slightly sweetened, or with any preferred pudding sauce. This pudding is very economical, very easily made, and at the same time, a most delicious dessert.

MAYME GERAGHTY,
Rushville.

Cheese Tea Biscuits

Two cups flour, 1/2 teaspoon salt, 2 teaspoons baking powder, 2 tablespoons shortening, 1/2 cup finely grated cream cheese, 2-3 cup sweet milk (or evaporated milk, diluted 1-3). Sift flour, salt and baking powder together twice to make light, mix in shortening with tips of fingers, then the cheese, add milk slowly, mixing gently, turn dough out on to slightly floured board, spread

Bride of Riches



Mrs. Arnel Wood Gorman of Dayton, O., recently divorced from her husband, E. J. Gorman, has just been married to Frederick B. Patterson, president of the National Cash Register Company. Mr. Patterson also was divorced from his wife, Evelyn Hussman Patterson, recently. The ceremony took place at Ipswich, Mass.

out gently with fingers, roll top once or twice gently till dough is about 1-3 inch thick, handling dough as little as possible, to keep biscuits light. Cut into biscuit shapes, place about 1/4 inch apart in slightly floured biscuit pan, bake

in hot oven, 400 degrees F, about fifteen minutes.

MRS. E. B. DOUGLASS,
Route 9, Anderson.

Swiss Steak Supreme

One slice select round steak, cut 2 to 2 1/2 inches thick, 1 cup flour, 3 generous tablespoons bacon fat, 3 or 4 medium size onions finely chopped, 1 sweet green pepper finely chopped, 1 cup tomatoes fresh or canned, 1/2 cup sifted green peas 1/2 cup finely diced carrot, sufficient seasoning for steak and vegetables, boiling water.

Pound flour into steak, both sides, until steak absorbs all the flour. Have ready in deep skillet, the hot bacon fat; add chopped onion, all to brown slightly, then brown the steak in this on both sides; when well browned, add the other ingredients and seasoning and cover with boiling water. Cover skillet and as soon as steak begins to cook, lower the fire about 325 degrees Fahrenheit and allow to simmer slowly two hours. Serve steak and vegetables together, very hot.

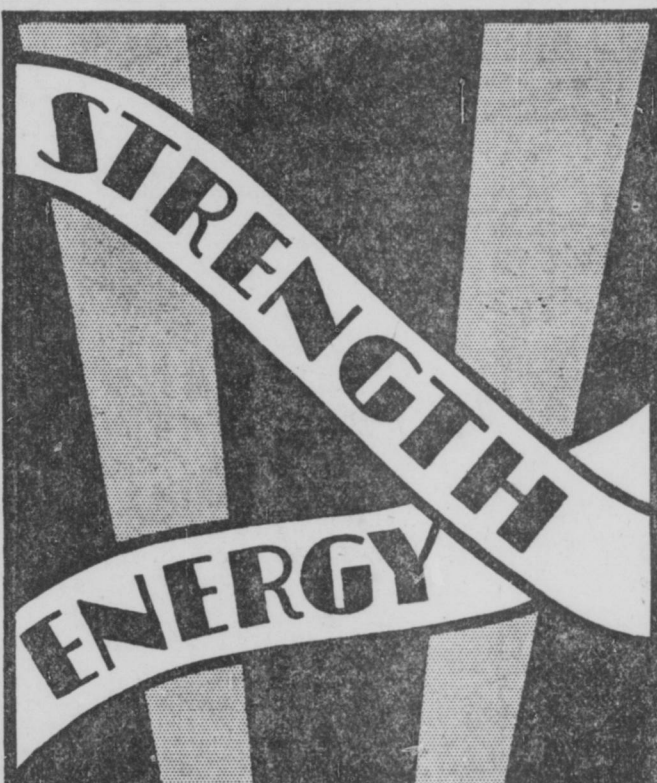
MIRIAM SHIRLEY,
Pendleton.

Pumpkin Giddle Cakes

To 1 cup of stewed pumpkin, add 1 tablespoon sugar, 1 tablespoon melted butter, 1/2 teaspoon salt and a cup of hot sweet milk. Mix well and then add the beaten yolks of 2 eggs, 1 cup of flour that has had 2 teaspoons baking powder sifted into it. Add another cup of milk and (Turn to Page 25)

Apples—Potatoes

Grimes Golden, Jonathan, Staman Winesap, Rhode Island Greenings—\$1.00-\$1.50 bu. basket, 2-bu. bag, \$1.90. Pure Sweet Apple Cider made daily—50c gal. Bring jars and baskets. Owl Market, 10th and Bellefontaine.



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