

Prize Winning Recipes

Banana Cake

One cup of sugar, 1/2 cup of butter, 1 egg, pinch of salt, 2 crushed bananas, 4 tablespoons of sour milk, 1 teaspoon of soda, 1 1/2 cups of flour and vanilla. Cream the butter and sour milk.

Sift dry ingredients together and add. Crush bananas and add them last. Bake in a square tin in moderate oven thirty-five minutes. This may be served warm with whipped cream. A variation of this is two eggs and a cup of banana pulp and the choice of layer or loaf tins is given. MRS. J. M. MHAFFIE, Clayton.

Temple Bread Pudding

Four cups rich, sweet milk; 4 tablespoons sugar, 2 eggs, separated; 1/2 teaspoon salt, 1 tablespoon butter, 2 cups fine crumbs made from toast or bread, 1 teaspoon flavoring, glass of jelly or thick jam and 2 tablespoons sugar extra for meringue.

Put milk, sugar and the egg yolks together in top of double-boiler and beat till well-blended; add salt and butter and allow to heat thoroughly, stirring well; add crumbs, stirring well; remove from fire and add flavoring. Pour into well-buttered baking dish and set in moderate oven (350 F.) and allow to bake until "set"—about fifteen minutes. Remove, spread top with the jelly or jam, and cover with the meringue made from stiffly whipped egg whites mixed with sugar. Return to oven and allow to brown. Serve plain, or with cream or simple pudding sauce. MRS. CHARLES COX, Anderson, R. 9.

Bamberry Tarts

One-half cup sugar, 1/2 cup sweet, thick molasses; 1 tablespoon butter, 1 cup seeded raisins, chopped fine; 1/2 cup stale bread or cracker crumbs; juice of 1 lemon, grated rind of 1 lemon, outside only; 1 egg, slightly beaten, and 1 cup nut-meats, broken fine.

Put sugar, molasses, butter, chopped raisins and crumbs in top of double boiler and cook till thick, stirring a little now and then, but do not beat. When thick, remove from fire, and add other ingredients, stirring until well mixed. Have ready rich pie pastry, roll gently about 1/4 inch thick, cut into squares about 3 1/2 to 4 inches. Put 2 tablespoons bamberry mixture into center of each square, moisten edges of pastry, fold together toward center and bake in moderate oven, 350 to 375 F., about fifteen or twenty minutes, until well done and nicely browned. Serve plain or with whipped cream. ANNA PICH, 236 Hamilton avenue, city.

Baked Ham

One ten or twelve-pound ham, 1/4 cup thick, sweet molasses, 2 tablespoons brown sugar, 2 tablespoons mixed cinnamon and allspice, 1/2 cup whole cloves, 1 pint sweet cider, or other sweet fruit-juice.

Clean ham carefully, scrubbing with brush, and removing any hard

bits of skin, etc. Soak over night in cold water. Place in large baker, mix molasses, sugar and spices together and pour over ham. Stick the cloves into it at even distances apart. Mix fruit juice with 2 cups of boiling water and add to the sides of the ham. Set, uncovered, in hot oven, 375 F., and allow to bake until it begins to brown slightly, then cover pan; lower fire to about 350 F. and continue to bake about 2 hours, or until ham is nice and tender. Ham may be basted, if desired.

Serve sliced, hot or cold, plain, or with any kind of meat sauce, a vegetable or a salad.

MRS. MAY G. STUBBS, 312 South Broadway, Pendleton.

Lubies

Green beans, 3 slices chopped bacon, 2 chopped onions, 1 pint tomato, salt and pepper.

String beans, break and cook until tender in salt water.

Brown bacon in skillet over slow fire, add chopped onions to bacon and grease and cook until onions are browned. Then add tomatoes and when they are hot, add mixture of green beans, salt and pepper to taste, and cook until tomatoes are well done. Serve hot.

MRS. LOTTUS THOMAS, 4222 Hovey street, City.

Weiner Snitzel

Cut choice veal steak in pieces to serve. Salt and pepper, dip in beaten egg, then in toasted bread crumbs. Fry slowly in butter. Serve with lemon.

Macaroon Souffle With Whipped Cream

Scald 1 dozen stale macaroons in 1 cup milk until soft. Pour over the beaten yolks of 2 eggs. Cook over hot water until mixture is slightly thickened, then fold in the stiffly beaten whites of the eggs, flavor delicately with mace. Turn into a buttered mold in pan of hot water and bake in a moderate oven until firm in the center, about twenty minutes. Turn from mold on to serving platter, sprinkle with finely chopped pecan nut meats and candied cherries, surround with whipped cream, sweetened and flavored with vanilla.

MISS CLARA LANG, 1306 South Talbot street, City.

Pudding

1 1/2 cups prune juice, 1/2 cup sugar, 1/4 cup cold water, 1 square of chocolate, 1 cup cream, 1/2 cup prunes, 1/2 cup pecans, a few grains of salt, and 1 level tablespoon of gelatine.

Soak gelatine in cold water five minutes. Drain juice from cooked prunes. Heat with sugar, chocolate, six cloves and a stick of cinnamon. Strain, add soaked gelatine and cook. Add cream, beat well and add cream whipped very stiff, chopped prunes and nuts. Turn into a well-mold. Unmold, garnish with whole nut meats and serve with some whipped cream.

MRS. FRED A. CLAFFEY, 2058 North LaSalle street, City.

Fruit Topping

One quart red cherries, 1/2 pound pecans, 1 box marshmallows, 1 cup cubed pineapple, and 1 pint whipped cream. Drain and chop cherries and pineapple, chop pecans and marshmallows and add to sweetened whipped cream. Put on ice until ready to serve. Slice cake about 1/2 inch thick and top with fruit and cream. This will serve about twelve persons.

W. FLANIGAN, 511 South Pearl street, Thorntown.

Cranberry Salad

One package lemon gelatine, 1 pint water, 1 pint cranberries, 1/2 cup celery, 1/2 cup English walnuts.

1 cup granulated sugar and 1/2 pint whipped cream.

Put raw cranberries through food grinder and add sugar. Dissolve jelly in 1 pint water and let cool. Add cranberries, nuts and celery and let jelly. Serve on crisp lettuce leaf and garnish with whipped cream.

MRS. MARIE C. GRUELL, 504 West Drive, Woodruff Place, City.

Peanut Butter Cake

Four tablespoons shortening, 1/2 cup peanut butter, 1 1/2 cups sugar, 3 eggs, 1 cup milk, 2 1/2 cups flour, 4 teaspoons baking powder and 1/2 teaspoon salt.

Method—Cream the shortening, peanut butter and sugar together, beat well. Add the well-beaten eggs, then the milk alternately with the flour, baking powder and salt, which have been sifted together. Beat until well blended. Bake in two-layer cake pans in a moderately hot oven. Put together with a chocolate cream filling, and on top of the cake spread a mixture of 2 tablespoons butter and 4 tablespoons peanut butter. Cover this with milk chocolate frosting.

MRS. WADE MOORE, 719 South Worth avenue, city.

Raisin Cream Pie

One cupful sweet milk, 1 tablespoon cornstarch, dissolved in a little milk; yolks of 2 eggs, beaten with 1 cupful of sugar, 1 cupful of cooked raisins and a teaspoon of butter. Cook in a double boiler until thickened, add a teaspoon of vanilla, pour into a rich baked crust cover with the white of eggs whipped to a stiff froth with 3 tablespoons of sugar and put into oven to brown lightly.

MRS. ROY CHRISTY, 713 East Washington street, Greencastle.

Parfait of Canned Peas

One and one-half teaspoons of granulated gelatine, 2 tablespoons cold water, 4 egg yolks, 1/2 cup of sugar, 1 can peas, 2 cups cream, 1/2 cup finely chopped nut meats.

Soften gelatine in water, then dissolve it by setting the cup containing it over boiling water. Beat the egg yolks with the sugar until light. Scald the sirup from the peas, pour over the egg mixture, stirring constantly, then return to the fire and cook over hot water until the mixture thickens like boiled custard. Add the softened gelatine, stir until dissolved, cool, then fold in the cream, whipped until stiff.

Turn into a mold, cover closely and bury in brine and salt for four hours. Unmold, decorate with peas and sprinkle with chopped nuts.

MRS. JAMES M. STONE, 5115 Carvel avenue, city.

Cocoanut Caramel Pie

One cup sweet milk, 2-3 cup sugar, 1/2 cup cocoanut, 1 cup jelly, grape or plum; yolks of 4 eggs and 1 tablespoon flour, well rounded.

Cream sugar and butter; add yolks of eggs, well beaten. Dissolve jelly in this. Add milk and cocoanut. Cook until thick. Pour in pie crust that has been baked. Cover top of pie with egg whites beaten stiff. Then brown. This makes two pies.

MRS. HOMER CHENEY, 934 South Noble street, city.

Scalloped Oysters

Boil in salt water for twenty minutes 1 box macaroni. Wash 1 pint of oysters, then place a layer of macaroni in a baking dish, then a layer of oysters, then a layer of macaroni and so on top a thin layer of oysters, 1/2 teaspoon salt, lump of butter the size of an egg, cover with 1 1/2 pints of milk and bake in a moderate oven thirty minutes.

MRS. MADELINE WOODS, 2418 Southeastern avenue, city.

Cream of Corn Soup

One pint can sweet corn, 1 quart sweet milk, lump of butter, seasoning and 2 tablespoons flour.

Heat corn and press through sieve or ricer. Add a little of the milk to flour to make thickening. Set remainder of milk in double boiler on top of stove; add butter, corn and seasoning and allow to come near boiling point; add the thickening, stirring constantly to keep smooth. Serve hot with crisp crackers or toast squares. Any other vegetable maybe substituted for the corn.

MRS. ROSE A. BUTLER, R. R. 2, Morgantown.

Chocolate Pinwheel Cookies

One-half cup butter, 1/2 cup sugar, 1 egg yolk, 1 1/2 teaspoon vanilla, 1 1/2 cups flour, 1/2 teaspoon baking powder, 1/4 teaspoon salt, 3 tablespoons milk and 1 ounce chocolate.

Cream butter, add sugar, and

TIGER SEEKS EDUCATION

Beast Strolls Nonchalantly Into Indiana Schoolroom.

By United Press
BOMBAY, Nov. 30.—Mary's Little lamb is completely outclassed. A large Bengal tiger walked unconcernedly into the hall of the government English high school in Chabassa, Orissa. A railway officer was summoned and killed the beast with a rifle. The tiger's skin now hangs on the schoolroom wall.

cream both thoroughly. Add unbeaten egg yolks and vanilla, mix thoroughly. Sift flour once before measuring. Mix and sift flour, baking powder and salt together. Add flour mixture alternately with milk. Take one-half mixture and add melted chocolate to it. Roll white dough to 1/4 inch thickness. Pat chocolate dough out like biscuit dough and lay on top of white dough. Roll chocolate dough in this position until the same size and thickness as the white dough. Roll (Turn to Page 25)

PRETTY BURGLAR SUSPECT IS HELD ON \$5,000 BAIL

Police Allege Girl Senior in High School Stole Thousands.

By United Press
BROCTON, Mass., Nov. 30.—Miss Ruth Bolling, attractive 19-year-old high school senior and alleged girl burglar, was ordered held under \$5,000 bond for the grand jury when arraigned in court today on charges of "breaking, entering and larceny" in two counts.

Her father, City Chemist George A. Bolling, furnished the necessary

ball and he and his daughter hurried from the courthouse.

The warrant for Miss Bolling's arrest was issued several days ago, but was not served until she appeared in court this morning. The girl arrived here Thursday night from New York, where she had been recuperating from a nervous breakdown.

Miss Bolling, who is alleged to have been implicated in a series of burglaries in which the loot totaled thousands of dollars, entered the courtroom with her father and took a seat among other prisoners to await her turn to be arraigned.

HOLD 2 FOR CAR THEFT

Alonzo Smithy, 19, who says he has no home address, is held on a charge of taking a vehicle today and Wesley Williams, 20, of 3134 West Pratt street, is charged with vagrancy because Ralph Dodd, 501 Main street, Beech Grove, recognizes his own Ford.

Dodd and a friend were driving in the friend's car at English avenue and Laurel street, on their way to a wedding at Five Points, when Dodd saw Smithy and Williams in

his car. They stopped the pair and called police. Smithy admitted stealing the car from near the post-office Wednesday night, police said.

NOT MAR(R)YLAND NOW

By United Press
BALTIMORE, Nov. 30.—Records of the fiscal year just closed indicate a marked decline of marriages and a corresponding divorce increase here the past year. The cause is believed to be the independence of the younger generation and the good salaries thousands of girls are receiving.

Indianapolis' Better Food Markets

Kroger's

SPECIAL FRIDAY and SATURDAY

Pork Loins	Whole Or Half, Lb.,	21 ^c
Chuck Roast	Choice Beef Lb.—	25 ^c
Bacon	Sugar Cured 3-Lb. Piece or More Lb.	26 ^c
Bulk Pork Sausage	Lb.	22 ^c
Fresh Ground Beef	Lb.	25 ^c
New Bulk Kraut	2 Lbs.	15 ^c
Pork Chops	Center Cuts Lb.	25 ^c
Lard	Absolutely Pure. 2 Lbs.	25 ^c
Milk	Country Club 3 Tall Cans	25 ^c

Cocoanut Marshmallows Lb. 17^c

Bread	COUNTRY CLUB, 16-oz. loaf	5c	24-Oz. Lb.,	8c
Fruit Cake	Country Club, 3-Lb. Cake	\$1.35	2-Lb. Cake	85 ^c
Chocolate Drops	Kroger Made	3 Lbs.	50 ^c	
Macaroon Snaps	Fresh from the Oven	Lb.	15 ^c	

Canada Dry Ginger Ale 3 for 50^c

Bananas	Firm Ripe Fruit	3 Lbs.	20 ^c	
Oranges	Fancy 216 Size Florida	Doz.	25 ^c	
APPLES	Fancy Rome Beauty	4 Lbs.	23 ^c	
APPLES	Fancy Jonathan	3 Lbs.	20 ^c	
Cabbage	Solid Heads	3 Lbs.	10 ^c	
Turnips or Carrots		3 Lbs.	10 ^c	
Potatoes	U. S. No. 1	15 Lbs.	19 ^c	
LUX SOAP	3 Bars	20 ^c	CHIPS Large Pkg.	23 ^c
Gold Dust		2 Packages	9 ^c	
COFFEE	Jewel Brand Lb.	33 ^c	French Brand Lb.	42 ^c

The Cup Delicious

KO-WEBB

COFFEE

KOTHE, WELLS & BAUER CO., Indianapolis

Why not start the day right? Healthful breakfasts can and should be the most appetizing

IF THE fiber foods are so important in our diet—and food authorities impress upon us that they are—why not start the day right by eating them for breakfast? They can be made into the most delicious and satisfying breakfasts imaginable.

Just think for a moment what foods it is that furnish the bulk and fiber that our bodies need so badly. They are: bran and cereals, and fruits and vegetables, all but the last and beneficial, for example, than cereal with milk and sugar? What is more delicious for breakfast than grapefruit, sweetened to taste, or apples or pears sweetened and baked? Nearly everyone enjoys apple sauce or stewed prunes or other dried fruit with the morning toast and coffee.

Note that sugar is mentioned in connection with each one of these healthful foods. Sugar is the ideal flavor that Nature has provided, thus enabling people to enjoy the kinds of foods that are best for them.

One fact cannot be stressed too much. All growing children should eat hearty breakfasts of bone and teeth building, body developing foods such as the cereals, milk and fruits. Proper sweetening makes children relish the foods that their growing bodies need so badly.

Eat varied healthful foods, so sweetened that they are delicious and enjoyable. The Sugar Institute.

—Advertisement.

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SMALL FRESH HAMS, LEAN, LB.	23 ^c
PORK CHOPS, LB.	23 ^c
PURE LARD, 5 LBS.	65 ^c
BACON, MACHINE SLICED, LB.	25 ^c
FRESH EGGS, DOZ.	33 ^c
PURE PORK SAUSAGE, LB.	15 ^c
FRESH SHOULDERS, LB.	17 ^c
PORK LOIN ROAST, LB.	20 ^c
FRESH HAMBURGER, LB.	20 ^c
NECK BONES, 4 LBS.	25 ^c
SMOKED PICNICS, LB.	19 ^c

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