THE MARKET BASKET

What To Eat — Where To Get It — How To Cook It

Something New in Peaches Wins Market Basket Prize

Mrs. H. W. Poehlman, 812 E. Colfax av., won the $5 this week for the best recipe submitted in The News-Times market basket contest. Mrs. Poehlman's recipe tells the house wife something new that she can do with peaches, furnishing a recipe for what appears to be a most appetizing dish.

Five other women, who were awarded prizes of $2 each for their recipes, are as follows: Mrs. John Baker, Box 341, Bremen, Ind.; Della Woelful, 433 S. Eddy st.; Mrs. C. E. Koontz, Bremen, Ind.; Mrs. Elbert Smith, 1212 E. Dayton st., and Mrs. Fred Sherman, 1034 N. Huey st.

The first prize recipe follows:

Something New In Peach Season.

Swedish cones filled with peach whip. Beat 3 eggs about 5 minutes, 1 cup sugar, 1 cup (heaping) flour, 1 teaspoon baking powder, 1-2 teaspoon vanilla, spread fine on pans and bake slowly. Roll a cone shape while hot. Then have 1 pt. of whipping cream whipped stiff and little sugar and slices of peaches, this is fine for any occasion. Then fill cones.

Peach Omelet.

(Cake) velvet sponge cake—2 cups light brown sugar, 6 eggs beaten separate, 2 cup of flour measure after sifting, 2 tablespoons boiling water, 2 teaspoons baking powder, vanilla to taste. Beat sugar and egg yolks together until creamy, add hot water last. Bake in long pan and when done cut in squares. Then just before serving have about 1 pt. or 1-2 pint whipped cream ready (all depends on how many persons you have to serve) then put your cake on a plate, cover with whipped cream and put in the center a nice large half of a peach, this makes a nice dessert.

Mrs. H. W. Poehlman,
812 E. Colfax av.

The other prize winning recipes are:

Orange Cream Cake.

3 cups pastry flour, 3 level teaspoons baking powder, 1-2 cup butter, 1 1-4 cup granulated sugar, yolks of 3 eggs, well beaten, juice of 1 orange in cup, fill cup with water making 1 full cup moisture, rind of whole orange, whites of 2 eggs.

Directions—Sift flour once, then measure, add baking powder, sift three times, cream, butter and sugar, add grated rind, then yolks (well beaten), now add flour and water alternately, beating long and hard, lastly add the well beaten whites of eggs.

Orange Cream Filling.

White of 1 large egg, juice of 1 large orange, 2 cups confectioner's sugar. Put egg and orange juice in deep bowl, add sugar gradually, beating long and hard until creamy and of consistency to spread. Spreak on cake when cool. I beat the egg whites until stiff before adding orange juice.

Mrs. John Baker,
Box 341 Bremen, Ind.

Wedding Breakfast.

Lobster Cutlets are best when home-made. A large can of lobster or two cupfuls of meat picked from a freshly boiled lobster will be enough for eight cutlets of ample size for such a repast. One cutlet, of course will be served to each guest. Make a thick white sauce by cooking together two tablespoons of butter and two of flour. When bubbling add one cupful of rich milk and cook to a smooth rich sauce, season tastely with salt, pepper and a few grains of cayenne, adding also a mere suspicion of mace. Flake the lobster into small pieces, add it to the white sauce, simmer for a moment or two, then remove from the fire and add very carefully the well-beaten yolk of one egg and a teaspoonful of lemon juice. Spread the mixture out on a platter to cool, then form into small neat cutlets or croquettes and roll in fine sifted bread crumbs. Let the cutlets stand few moments then dip them into well beaten egg and again roll them in the bread crumbs, place in frying kettle and immerse in deep boiling fat Tartare sauce if you wish something especially nice, but if this seems too delicious with it. The Tartare sauce is made simply by adding chopped green peppers, parsely and capers to a stiff mayonnaise until it is of a distinctly green tint. A grating of onion is sometimes used for flavoring the sauce.

Della Woelful,
433 S. Eddy st.

Maple Mousse.

Boil 1 large cup maple syrup until it ropes, pour slowly over the beaten yolks of 4 eggs. Put in double boiler to scald but not boil. Remove from fire and let get cold. Stir into 1 pint of whipped cream. Turn into freezer, pack well in ice and salt, let stand 4 or 5 hours.

Mrs. C. E. Koontz,
Bremen, Ind.

Plain Omelet.

Four eggs, 4 tablespoons hot water, 1-2 teaspoon salt, few grains pepper, 1 tablespoon butter, 1 1-2 cups thin white sauce.

Separate yolks from whites. To yolks add salt, pepper and hot water and beat until lemon colored; beat whites until stiff, cut and fold into first mixture, heat pan and butter buttom and sides, turn in mixture, cook slowly, turning occasionally so that it may brown evenly. When well puffed and delicately browned underneath, place on center grate in oven and finish cooking top. The omelet is cooked if it is firm to the touch when pressed by finger. Fold and turn on hot platter and pour around one and one-half cups thin white sauce.

Thin White Sauce.

2 tablespoons butter, 1 1-2 tablespoons flour, 1 cup scalded milk, 1-4 teaspoon salt, few grains pepper. Put butter in saucepan, stir until melted and bubbling, add flour mixed with seasoning and stir until thoroughly blended, then pour on gradually while stirring constantly the milk, bring to the boiling point and let boil two minutes.

Mrs. Elbert Smith,
1212 E. Dayton st.

Baked Onions Supreme.

Six medium sized Spanish onions, 1 cupful onion liquid, 1 1-2 tablespoons butter, 1 1-2 tablespoons pastry flour, 1-2 teaspoon salt, 1-8 teaspoon pepper, 1-4 cupful rich milk, 1 egg yolk.

Peel the onions and cut crosswise in three thick slices, put into a casserol eor bean pot, cover with boiling salted water and cook until tender, drain, reserving one cupful of the liquid, thicken this with the butter, flour, salt and pepper, rubbed together, add milk. Pour this into the egg yolk beaten and combine with the onions. Heat, but do not boil.

Mrs. Fred Sherman,
1034 N. Huey st.

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Potatoes Pk. 25c — Bushel 99c

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2 lbs. Mixed Cookies 29c
1 lb. Graham Crackers 15c
2 lbs. Fresh Crackers 25c
2 lbs. Fig Bars 29c
Mixed Candy, lb. 10c
23c Bottle Real Syrup 15c
McKenzie Pancake (30c) ...25c
5 lbs. Rolled Oats 25c
30c Libby Catsup 19c
6 lbs. Sweet Potatoes 25c

Soap Chips, 2 lbs. 25c—9 lbs $1.00

Dressed Hens—lb. 26c
Spring Chickens, lb. 32c
Pork Loin Roast, lb. 17c
Pork Chops, lb. 21c
Pork Steak, lb. 20c
Veal Roast, lb. 20c
Beef Roast, Best 10c and 12½c
All Sirloin & Round Steaks 20c
Veal Steak, lb. 25c
Veal Chops 25c
Pure Lard, lb. 14c
Fancy Bacon, lb. 30c

Pastry Flour 75c
6 lbs. Sweet Potatoes 25c

69c Brooms 59c
15c Scrub Brushes 8c
8—5c Rolls Toilet Paper 25c
3—15c 1,000 sheet Tissue ..29c

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