

## THREE PRIZE WINNERS ANNOUNCED TODAY

**Best Menu for Dollar and a Half Dinner for Four Persons Wins Award of Two Dollars and a Half**

**FIRST PRIZE \$2.50**  
**Mrs. E. Vaughan,**  
**1514 North Sixty-second street.**

**MEAL**  
**Brown Beef Stew**  
**Potatoes, Carrots, String Beans**  
**Braised Tomatoes Peppers and Onions**  
**Cole Slaw**  
**Bread and Butter Coffee**  
**French Pastry Pie**  
**SALES SLIP**

One and a quarter pounds leg meat \$ .44  
One quart potatoes ..... .66  
One bunch carrots ..... .08  
One quart onions ..... .08  
One quart tomatoes ..... .06  
Two green peppers ..... .05  
One pound onions ..... .03  
One small head large dressing ..... .25  
Bread, butter, milk and coffee ..... .25  
One quart apples ..... .25  
Shortening, flour, sugar ..... .25  
\$1.42

**SECOND PRIZE \$1.00**  
**Gwendolyn Corinne Lobb,**  
**1479 North Fifty-third street.**

**MEAL**  
**Tomatoes Stuffed With Hamburg**  
**Scalloped Potatoes String Beans**  
**Cucumber and Green Pepper on Lettuce Leaves**  
**Brown Bread and Butter Coffee**  
**SALES SLIP**

Browning beef ..... .40  
Onions ..... .05  
Beans ..... .10  
Cucumbers ..... .07  
Milk ..... .10  
Sugar and tea ..... .10  
Bread ..... .15  
Butter, one-quarter pound ..... .15  
Vinegar and salt for cucumbers ..... .05  
One cake ..... .15  
Tomatoes ..... .10

One pint milk, top for Brown Betty, balance for potatoes ..... .09  
One can of evaporated milk for coffee ..... .65  
One small head of lettuce ..... .12  
Seasonings and gas ..... .12

\$1.50

**THIRD PRIZE \$1.00**  
**Miss Margaret Pitts,**  
**(15 years old)**  
**Gordon, Pa.**

**MEAL**  
**Beef Stew with Potatoes and Onions**  
**Creamed Beans Cucumber Salad**  
**Sliced Tomato**  
**Bread and Butter**  
**Sugar and Milk**  
**Cake**

\$1.50

## MRS. WILSON'S DIRECTIONS FOR PUTTING UP TOMATOES

By MRS. M. A. WILSON  
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**SCALD** the tomatoes and then remove the cores and pack into jars, fill with prepared tomato pulp, adding one tea-spoon of salt to each quart of tomato pulp. Adjust the rubber and lid, partially tighten the lid and place in a hot-water bath. Process forty minutes and then remove and cool. Cool and then dip the tops of the jars in melted paraffin.

### To Make the Tomato Pulp

Use small or ill-shaped tomatoes for this. Wash and cut into pieces and place in a preserving kettle and cook until soft, and then rub through a coarse sieve. Use this for filling the jars in place of the boiling water.

### Ialian Tomato Paste

Wash a basket of tomatoes and then cut into pieces. Place in a preserving kettle and bring to a boil. Cook until very soft and then turn into a jelly bag and let drain. Discard the watery product and then turn the pulp into a jelly bag and boil for ten minutes. Drain and then return to the kettle and add.

One pound of dried apples, chopped fine.

Two packages of seedless raisins,

One package of currants,

One-half pound of citron, chopped fine.

One-half pound of candied lemon peel,

One pound of candied orange peel,

One and one-half pounds of peanuts, chopped fine.

One cup of salad oil,

One teaspoonful of cinnamon,

One teaspoonful of nutmeg,

One-half teaspoonful of cloves,

Two-half teaspoonfuls of allspice,

Two pounds of sugar,

One and one-half cups of vinegar,

Two cups of molasses,

One cup of salad oil,

One quart cider.

Bring to a boil and cook slowly for three-quarters of an hour. Fill into jars, adjust the rubber and lid and seal. Finish as for tomato paste.

This meatless sauce is most delicious and makes the very best kind of a sauce.

One cup of pickling spices,

### Green Tomato Mincemeat

Wash and cut in pieces one-quarter part of green tomatoes. Sprinkle with half-cup of salt and let drain over night. In the morning place in a preserving kettle and add sufficient boiling water to cover. Bring to a boil and cook for ten minutes. Drain and then return to the kettle and add.

One pound of dried apples, chopped fine.

Two packages of seedless raisins,

One package of currants,

One-half pound of citron, chopped fine.

One-half pound of candied lemon peel,

One pound of candied orange peel,

One and one-half pounds of peanuts, chopped fine.

One cup of salad oil,

One teaspoonful of cinnamon,

One teaspoonful of nutmeg,

One-half teaspoonful of cloves,

Two-half teaspoonfuls of allspice,

Two pounds of sugar,

One and one-half cups of vinegar,

Two cups of molasses,

One cup of salad oil,

One quart cider.

Bring to a boil and cook slowly for thirty minutes and then remove and seal. Cool and dip the tops in melted paraffin.

This pepper sauce is used in stews, goulashes, with macaroni, polenta, in salads and with steamed chicken, in which it is delicious.

### Chili Sauce

Wash one-half bushel of tomatoes and then cut them in pieces. Place in a preserving kettle and cook until soft.

Turn the pulp into a large bowl and rub the pulp through a coarse sieve. Return this pulp to the preserving kettle and add.

### Four green peppers, remove seeds and chop fine.

Five red peppers, remove seeds and chop fine.

### Two cups of finely chopped onions,

Three cups of vinegar,

### Three-quarters cup of brown or soft sugar,

One cup of brown sugar,

### Two tablespoons of salt,

And the following spices tied by a piece of cheesecloth:

### Two tablespoons of cinnamon,

One and one-half teaspoons of nutmeg,

### One teaspoonful of cloves,

One teaspoonful of allspice,

### One teaspoonful of ginger,

One teaspoonful of mustard

Tie loosely and then cook slowly until thick, then fill into all-glass jars. Seal securely and then process like tomato puree.

### Sweet Green Tomato Pickle

Wash one cup of green tomatoes.

Cut in small pieces and then sprinkle with one-half cup of salt and let drain over night.

In the morning cover with boiling water and then cook for ten minutes. Drain. Now place in a preserving kettle.

### Three pints of vinegar,

One pint of water,

### Two pounds of sugar,

Bring to a boil and cook for fifteen minutes and then add the prepared tomato and one cup of the pickling spices tied in two pieces of cheesecloth. Cook slowly and stir constantly until thick. The next morning Sun contained an article to this effect: "TIBETT HOME BROKEN INTO." "The police had been called last night by fearful screams issuing from the Tibbett home at 164 Pine

## EVENING PUBLIC LEDGER—PHILADELPHIA, MONDAY, AUGUST 30, 1920

### The Woman's Exchange

#### Home for a Baby

To the Editor of Woman's Page:  
Dear Madam—Can you tell me where I can put a month-old baby where he will be safely taken care of for while?

My husband is in ill health and is unable to work part of the time, consequently I must work in order to help support us. I could not put the baby in a day nursery because I could not take him home at night, for we are rooming and have no conveniences for the baby.

B. V.

I am afraid it will not be easy to find a place to take such a young baby. The homes all want older children. If you consult Miss Schreder, at the Children's Bureau, 419 South Fifteenth street, you can find out what can be done with the child while you are working, perhaps she would know of some woman who would take care of him.

To Miss E. B.

The foods used must be staples and in season. Each menu must be accompanied by a sales slip showing the cost of all the materials. The name and address of the sender and the date must be distinctly written.

The prizes are as follows:

**First \$2.50**  
**Second, \$1.00**  
**Third, \$1.00**

Rules: The foods used must be staples and in season. Each menu must be accompanied by a sales slip showing the cost of all the materials. The name and address of the sender and the date must be distinctly written.

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