



Tasty Meats and Fancy Selected Poultry for the Holiday Season

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Merry Christmas



1509 Cabrillo Phone 157-J Torrance

WIFE SAVERS

MRS. MARY BY MORTON

Southern Baked Ham.—Get a slice of ham about two inches thick, put ham in dish, add a cup of brown sugar, stick cloves in, and cover with water. Let simmer to a syrup, then put in a cup or more of milk—adding more milk when necessary (use about three cups). When done, remove from dish and make a thick milk gravy. This must be cooked slowly (about three or four hours) and watched carefully, as the sugar burns easily. It is delicious.

French Toast.—One egg, one-quarter teaspoon salt, one-half level teaspoon sugar, one-quarter cup milk, four slices stale bread. Beat egg slightly, add salt, sugar and milk. Soak bread in mixture until soft. Cook on a hot, well greased griddle, brown on both sides. Sprinkle with powdered sugar and serve hot.

Canned Peas Germaine.—Melt one tablespoon butter in a frying pan, add a tablespoon flour and some sliced onion, brown this. Have the juice strained from the peas and add it slowly, making a gravy to which you add the peas. (If there isn't enough juice add a little water.) Season with salt, pepper, and a little sugar.

Carrot Pie.—Take a cup of carrots, which have been cooked and smooth-mashed, two eggs, one-quarter teaspoon salt, one-half teaspoon nutmeg, one-half teaspoon cinnamon, one-quarter teaspoon cloves, one-half cup sugar, one tablespoon butter, one tablespoon flour, and one and one-half cups milk. Blend smoothly together the sugar, butter, mashed carrots, flour and spices. Add eggs. Stir the milk into above mixture and mix well. Pour in pie plate lined with pastry and bake, having your oven rather hot for the first few minutes to prevent the crust from becoming soggy. It tastes much like pumpkin pie.

In making confections for Christmas stuffed dates and prunes may seem a little rich for the kiddies, but one must run a few risks at the festive Christmas season. Choose large prunes. Wash them well and steam for five or ten minutes. They should not touch the water so that they get mushy, neither should they cook too long. With a sharp knife make an incision in the prune and remove the stone. Try to do this as neatly as possible, avoiding a ragged edge. Prunes should not be rolled in sugar after stuffing, for the glossy black of the prune is one of the nicest things about it. It adds to the effectiveness of any dish of bonbons.

For filling try a mixture of ground prune pulp and chopped nut meats. Almonds are the best nuts to use. Blanch them and brown lightly. Candied apricots, not the dried apricots, may be used with the nuts in place of the prune pulp. Other Fillings.—Ground citron, seedless raisins and nut meats make another filling which blends well with the prune flavor. Orange peels, coconut and dates ground into a paste may be used to fill prunes or dates.

Figs, nuts, prunes, orange juice and spices like cinnamon and cloves are a suggestion for another filling. One of the nice things about these confections is that they are attractive to look at and are different from the "ordinary run" of Christmas sweets.

Scalloped Oysters.—Butter a baking dish, strew the bottom with rolled cracker, wet with oyster liquor and milk slightly warmed. Lay on oysters, set closely, sprinkle with salt, pepper, bits of butter and a few drops of lemon juice, then another layer of moistened crumbs, and so on until the dish is full. Let the top layer be of crumbs, dotted with bits of butter. Bake covered one-half hour, uncover and brown quickly.

Baked Pork Tenderloin.—Cut pork tenderloin lengthwise whole, one inch deep and fill with about an onion. Baste with poultry dressing, seasoned with onion juice and lemon juice. Strips of bread a pinch of cloves, pop add to the flavor.

Baked Rice Pudding.—Two quarts milk, one-half cup rice, one cup raisins, but size of a butternut, one cup sugar. Season with nutmeg. Bake two hours.

Baked Squash.—Take a large winter squash and cut a hole in the top big enough to remove the seeds, then fill with a dressing made of a pint of dry bread crumbs, an onion chopped fine, a creamed spoon of mustard, two tablespoons of butter in small pieces, half a teaspoon of powdered sage, salt and pepper to taste, and two beaten eggs. After the filling is in the squash, man and cook in put in a baking dish, using pork drippings to baste it. If served this with a few strips of bacon this makes a most suitable

ZIMSTERN (Cinnamon Stars) five One-half pound sugar, five egg whites beaten until stiff, five Stir half hour. Add one pound almond cut fine, five candied lemon peeling cut fine, two teaspoons cloves, two

spoons cinnamon, one-half teaspoon lump ammonia (bought at drug stores), enough flour to form. Roll dough about one-fourth inch thick. Cut with star cutter, sprinkle with granulated sugar. Press half almond in center of each cookie and bake in moderate oven.

An appetizing liver sandwich dressing is made as follows: One pound liver boiled with two bay leaves and five cloves. Boil until tender and cook broth until one cupful remains. Grind the liver, using the finest knife, and pour the broth over this. Cut up a medium-sized onion and fry in one tablespoon of butter until tender. Put the onion with the liver and grind with the grinder. Put the juice of a lemon with this and grind again. Vinegar may be used instead of lemon.

Lady Baltimore Cake.—Beat one-half cup butter and two cups sugar to a cream. Add three-eighths cup sweet milk, stirring steadily. Sift together two teaspoons baking powder and two and one-half cups of flour. Stir the flour into the sugar, butter and milk and beat until smooth. Beat the whites of eight eggs to a stiff, dry froth. Fold these carefully into the mixture, adding a few drops of almond extract. Bake in three greased layer cake tins in a moderately quick oven. Filling.—Boil three cups sugar with one cup water ten minutes.

New Englander Tells of France, U. S. Friendship



Mrs. Bates-Batcheller of Boston, known as an author as well as a social favorite in American and European circles, has just published a book entitled "Une Amitie Historique," written in French, prefaced by Gabriel Hanatoux of the French Academy, and dealing with the friendly relations between France and the U. S. It is dedicated to Marshal Foch.

Methodist Church Christmas Program Is Set for Tonight

The Christmas program of the Methodist Episcopal church will be given tonight at 7:30. The program follows: Christmas Carol, Intermediate Department; Greeting, Norman Harroll; Carol, Primary Department; recitation, Gertrude Mowry; a lullaby, Martha Essig; Martha George, Ethel Crayton; violin solo, Dorothy Esham; a Christmas play, "The Ships of Friendship," Intermediate Department; saxophone solo, Harry Phillips; recitation, Maxine Brown; recitation, "Pre-Christmas Advice," Milton Budge; closing valedictory, Vern Jones; "The Last Letter," Mr. Merson. Santa Claus will be there.

MONEY FOR RAGS

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TORRANCE HERALD Torrance, Calif



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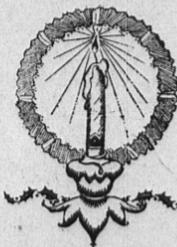
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