

WIFE SAVERS

MRS. MARY BY MORTON

Orange and Apple Salad.—In using oranges for salads always select navel oranges, as they have no seeds and are much easier to prepare as well as more decorative. A navel orange carefully peeled and sliced with a very sharp knife gives perfect slices.

Apple Custard Pie.—Cook and sweeten apples for one pie. Place in unbaked crust. Cover with the following mixture and bake: Beat two eggs and add four tablespoons of sugar and one-half teaspoonful of salt; add one and a half cups of scalded milk slowly, and flavor with one teaspoonful vanilla.

NEAT KITCHEN HOLDER

As holders get misplaced and easily soiled, you will find that making covers for them is a great help. Make covers the style of an envelope, only square, and one-half inch larger than the holder. Use any plain white material so it can be boiled when soiled. Holders can be slipped into these covers and either snapped or buttoned. Insert a tape 30 inches long at one corner of cover and make loop at end of tape to button on belt of apron. You then have a neat looking holder and it is always handy.

Spiced Apples.—Prepare a heavy syrup of water and sugar. Fry and quarter tart apples and simmer gently therein until they are almost done. They must not become mushy. Remove with a skimmer to a platter spread with granulated sugar, cinnamon and nutmeg. Cover with another layer of sugar and spices and leave until the next day. Arrange on a glass plate.

One housewife found it more convenient to iron in a small room upstairs than in the kitchen. She used her sewing room and said she could iron there with no interruptions. At meal times the clothes need not be hastily carried out of the way. If company arrives they see none of the confusion of ironed clothes around. Also if you have an attic you have a clean, dry place for your ironing board to stand, and by placing your electric iron on the shelf in the wardrobe it is dry and safe from harm during the time it is not in use.

To make a perfect cup of hot chocolate use a standard bitter chocolate and grate or shave it fine; allow one tablespoon of chocolate for every four cups desired and as many and one-half more of granu-

lated sugar; put into a deep covered vessel free from other flavors; pour on boiling water sufficient to cover well and dissolve it; stir or shake well, and simmer until thoroughly blended; add in the proportion needed of good cream and boiling water, equal parts, simmer very slowly six minutes, and serve hot with whipped cream. Cocoa can be used in place of chocolate.

French Omelet.—Three whole eggs, two egg yolks, one-fourth cup water, salt to taste, few grains pepper, one tablespoon butter. Break eggs into a bowl, add water and seasonings, and beat until whites and yolks are blended. Place butter in an omelet pan or a sheet-iron frying pan, and heat. Pour in the egg mixture, place over a slow fire, and let cook until under portion is slightly brown. Lift cooked portions with a spatula and tilt pan so that uncooked part runs underneath. Repeat several times until entire mixture is firm and creamy and shows several brown layers. Roll or fold the omelet, place on a hot platter, garnish with a bit of water cress or parsley, and serve immediately.

Fudge Cake.—Two tablespoons butter, three-fourths cup sugar, one beaten egg, two squares melted bitter chocolate, three-fourths cup milk, one cup flour, two level teaspoons baking powder, one teaspoon vanilla, pinch salt. Mix in order given. For icing use one cup confectioner's sugar, two teaspoons cocoa, two tablespoons butter, one-half teaspoon vanilla, one to two tablespoons hot strong coffee.

In putting oilcloth or other covering on the shelf in the bathroom, instead of tacking it to the under side of the shelf fasten it on with strips of adhesive tape. This holds it firmly and is much more easily done. When you wish to change it the adhesive tape pulls off easily.

Lemon Pie.—Juice and grated rind of one orange, juice of one-half lemon, one cup sugar, yolks of two eggs, three tablespoons cornstarch, pinch salt. Add one-half cup cold water, beat; two cups boiling water; cook in double boiler until thick like honey. Turn in baked crust, frost with two egg whites beaten stiff, and return to oven to brown.

Successful cake baking not only requires accurate measurements of ingredients, but the right application of heat.

Use regulation measuring cup. Use level measurements, whether cup, teaspoon or tablespoon. Always sift flour and sugar once before measuring. Cake pans should sit perfectly level in the oven while baking cakes. Never turn down the heat when a cake is in the oven, as it will invariably fall. Better begin with an underheated oven than an overheated one. Cakes bake more slowly when using a liquid vegetable fat.

Lighter pastry and more delicious pies are the result of using a new pie tin which has a perforated bottom.

It is handy to have a pair of mixed pie crust flour. Mix flour and salt together and keep in a covered dish. When a little is needed for pie, mix with water. It will keep several weeks in a covered dish.

After having the hands in suds rinse the hands in clean water and apply a cut lemon or few drops of vinegar to kill the alkali in the soap. After a few minutes rinse the hands again and rub in well cold cream or petroleum ointment.

SUGGESTIONS

All rubber goods should be kept in a cool dark place. If two pieces of rubber are likely to stick together, wipe them as dry as you can and dust them with talcum powder. If you use kerosene to clean any rubber product, such as a syringe, wash it off at once, for kerosene is apt to dissolve rubber.

Escalloped Potatoes.—Peel and slice thin potatoes enough to fill buttered baking dish. Heat milk enough to cover with generous piece of butter dissolved in it. Season well with salt and paprika or pepper and pour over sliced potatoes. Bake for three-quarters of an hour.

Ginger Cookies.—One cup brown sugar, one cup shortening, one cup molasses, one tablespoon cinnamon and ginger, one egg, one teaspoon soda dissolved in one-half cup hot water, flour enough to roll out soft. Bake in moderate oven.

Potato Soup.—Cook three or four small potatoes, one onion and one or two stalks of celery in a little water. When tender strain through a wire sieve. Melt one tablespoon butter in a double boiler, add one tablespoon flour, add one pint of milk, and cook until smooth; add potato mixture, season to taste, and serve.

COOKING DUCK

Clean, singe and wash a tender young duck, carefully removing all the pin feathers; rinse in tepid water and pat perfectly dry between towels.

The strong flavor of ducks to which some object is absorbed by placing cored and quartered apples inside the body. These apples are removed before the duck is sent to the table. A stuffing of prunes gives the meat a delicious flavor. Celery and onions also may be placed inside the duck to season it and improve the flavor. Two tablespoons chopped onion is used to every cupful of chopped celery, which may consist of the green stalks that are not desirable for table use. These seasonings are also removed from the bird before it is served.

Fill with the following stuffing and sew. Truss by tying the extremity of each leg firmly with twine, running under the back and fasten with skewers. Rub the entire surface with mixed salt and pepper and place over breast a few thin slices of salt pork, to be removed the last twenty minutes of cooking. Arrange the duck on rack in dripping pan and roast in a very hot oven fifteen to thirty minutes, provided the duck is very young and is desired rare. Full-grown domestic ducks require an oven only moderately hot, and should be basted every ten minutes. Fifteen to twenty minutes is allowed per pound for full-grown ducks. Serve with giblet gravy and applesauce or grape or currant jelly. Green peas should also be served with roast duck.

Potato Stuffing.—Cup potatoes, four tablespoons butter, one cup crumbs of stale bread, one teaspoon salt, few grains cayenne, the onion chopped, one slightly beaten egg.

Pour half the melted butter over the crumbs, stir until crumbs are moistened, and mix with the potatoes. Add salt and cayenne. Melt remaining butter over a slow, moderate fire, add the onion, and simmer until onion is tender. Combine with first mixture, adding the egg, and season to taste. One-third teaspoon finely chopped thyme may be added if the flavor is liked.

Buy one of those large, round, shallow, decorative tin boxes at the ten-cent store. They make excellent button boxes. One housewife writes in that she has tried bags and bottles, but prefers one of the boxes. It has robbed the button hunting of its terrors for her.

Vegetable Chowder.—To three-fourths cup of thick canned tomato pulp add one-half an onion minced, one-fourth cup of diced carrot, and water to cover. Cook until the carrots are tender, add one cup of diced potatoes, and cook until the potatoes are tender. Then add one cup of canned peas drained of their liquid and simmer five minutes. Season with salt and pepper, add one-half cup or more of cream and one teaspoon of butter. Serve at once.

Irish Potato Scones.—Sift into a mixing bowl one cupful and a half of flour and add two rounded teaspoons of baking powder and a scant half teaspoonful of salt. Rub in with the fingertips five tablespoons of creamy mashed potatoes (cold) and one tablespoonful of shortening, and wet to a soft

She's Queen for an Evening



Miss Mary Atherton of Detroit will be Queen of Michigan for an evening. She has been chosen to lead the grand march at the "J-Hop," principal social event of the year at the University of Michigan. Persons from all over the country will attend.

Walnut Wafers.—Beat two eggs until light and add one cup of brown sugar, one cup of chopped walnut meats, one-fourth teaspoon of salt, and three level tablespoons of flour. Drop from teaspoon on buttered paper and bake until brown.

Read Our Want Ads!

STAVING IT OFF

Mrs. Blunt had been spending the day with Mrs. Frank. She had had luncheon and tea; and then, about 6 o'clock, she rose from her chair and said she must be going home.

Little Muriel, Mrs. Frank's daughter, had been troublesome all day long; in fact, so much so that Mrs. Blunt had formed an unfavorable impression of her hostess' little girl. However, as soon as Mrs. Blunt showed signs of moving, Muriel went across to the visitor and begged her not to leave until after supper.

"Why, dearie!" exclaimed good-hearted Mrs. Blunt, "I had no idea you were so fond of me."

"It isn't that, Mrs. Blunt," explained the child, "but mother says she is going to give me a good sound thrashing as soon as you have gone home."

WELL NAMED

Gazing at a group of nine children gathered about a small shop, an old lady called one of the little girls:

"Are all of these children your sisters and brothers?" she asked.

"Yes, mum," replied the youngster.

"What is the largest one named?"

"Maxie, mum."

"And what do you call the smallest one?"

"Minnie, mum."

NOTICE

The fourth annual meeting of the members of Torrance Hospital Association of Torrance, California, will be held on Wednesday, February 11, 1925, at 2:30 p. m., in the Directors' room of The Dominguez Land Corporation.

ISABEL HENDERSON, Secretary.
By MRS. WILLIS BROOKS, Assistant Secretary Torrance Hospital Association.

DR. C. W. ALLEN
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Chiropractor
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Torrance
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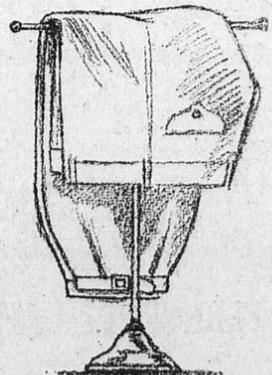
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NO. OF BANK—665

REPORT OF THE CONDITION OF THE STATE BANK OF LOMITA AT LOMITA, CALIFORNIA AS OF THE CLOSE OF BUSINESS ON THE 31ST DAY OF DECEMBER, 1924.

RESOURCES	Commercial	Savings	Combined
1 & 2. Loans and Discounts (including Rediscunts)	\$194,027.79	\$78,521.50	\$272,549.29
3a. Bankers' Acceptances (including Rediscunts)			
3b. Notes, Drafts or Bills of Exchange (including Rediscunts)	98.94		98.94
4. Overdrafts			
5a. Customers' Liability Account Acceptances			
5b. Liability of Foreign Banks and Bankers' Account of Acceptances			
6. United States Securities Owned			
7. All Other Bonds, Warrants and Securities (including Premium thereon, less all offsetting Bond Adjustment Accounts)	58,733.05		58,733.05
8. Bank Premises, Furniture and Fixtures and Safe Deposit Vaults	18,260.76		18,260.76
9. Other Real Estate Owned			
10. Due from Federal Reserve Bank			
11. Due from Other Banks	18,004.47		18,004.47
12. Actual Cash on Hand	21,070.60	3,863.12	24,933.72
13. Exchanges for Clearing House			
14. Checks and Other Cash Items	429.72		429.72
15. Items with Federal Reserve Bank in Process of Collection			
17. Other Resources			
TOTAL	\$310,625.33	\$82,384.62	\$393,009.95
LIABILITIES			
18. Capital Paid in	\$4,000.00	\$10,000.00	\$50,000.00
19. Surplus	6,500.00		6,500.00
21. All Undivided Profits (less Expenses, Interest and Taxes Paid)	3,105.93		3,105.93
22. Bills Payable with Federal Reserve Bank (other than Rediscunts)			
23. Bills Payable other than with Federal Reserve Bank, including all Obligations Representing Money Borrowed (other than Rediscunts)	10,000.00		10,000.00
24. Liabilities for Rediscunts with Federal Reserve Bank			
25. Liabilities for Rediscunt other than with Federal Reserve Bank			
26. Deposits Due to Banks			
27a. Dividends Unpaid	2,500.00		2,500.00
27b. Individual Deposits Subject to Check	173,355.05		173,355.05
27c. Savings Deposits		72,384.62	72,384.62
27d. Demand Certificates of Deposit			
27e. Time Certificates of Deposit	12,364.50		12,364.50
27f. Certified Checks	13.00		13.00
27g. Cashiers' Checks	8,946.47		8,946.47
28. State, County and Municipal Deposits	50,000.00		50,000.00
29. United States and Postal Savings Deposits			
30. Letters of Credit and Travelers' Checks Sold for Cash and now Outstanding			
31a. Acceptances Executed by or for Account of or Under Guarantee of this Bank (except those held by this Bank)			
31b. Liability Account Acceptances Executed to Foreign Dollar Exchange	3,840.38		3,840.38
34. Other Liabilities, Escrow			
TOTAL	\$310,625.33	\$82,384.62	\$393,009.95
Interest Earned but not Collected (not included in Resources or Liabilities)			

STATE OF CALIFORNIA, County of Los Angeles.—ss.
L. J. Hunter, Vice-President, and Barron A. Beckham, Cashier of the State Bank of Lomita, being duly sworn, each for himself, says he has a personal knowledge of the matters contained in the foregoing report of condition and that every allegation, statement, matter and thing therein contained, is true to the best of his knowledge and belief.

L. J. HUNTER, Vice-President.
BARRON A. BECKHAM, Cashier.

Severally subscribed and sworn to before me by both deponents, the 7th day of January, 1925.
(Seal)

BERTHA W. WILCOX,
Notary Public in and for said County of Los Angeles, State of California.