

The Housekeeper's Page

DINER LOGUES



THE CHEF
Rare, medium or well done. The chef at Earl's Cafe is a good judge of distance and cooks your steaks and chops just the way you like them.

Save, save, save. The page of Super-Specials will do the trick.

Earl's Cafe and Coffee Shop
ALWAYS OPEN
Seats 100 People
1625 Cabrillo Ave.
PHONE 791.

Students to Get Scholarship Pins

All high school students who received the required number of A and B grades in their classes last semester, and are now members of the Scholarship Society, will be awarded novelties pins at an "Aud" call Friday, Feb. 22.

This group of students to be awarded pins have worked hard for honors, and represent the highest scholastic efforts in Torrance High School.

Members of the society for this semester are: Richard Sinclair, Merritt Bradshaw, Marjorie Yamato, Robert Huffman, Virginia Rowell, Lois Goffard, John Young, Meriam Thompson, Bertha Hinman, Mary Thompson, Beulah Cooper, Margaret Richbart, Frances Granger, Mary Haslam, Jean Smith, Marabu Onada, Grace Barnes, John Di Massa, Robert Nourse, and Margery Roeloffs.

Honorable mention: Rita Lester, Katherine Roberts, Phyllis Knorr, Lawrence Stevenson, Oma Beckwith, Charles Faulkner, Stanley Creighton, and Leta West.

TORRANCE NOTES

Mr. and Mrs. P. O. Guy and two children, Mr. and Mrs. Alfred Greene and son Donald of Alhambra, and Mrs. J. H. Fess and daughter, were motored to the Fess cabin at Cedar Pines Park Saturday. Sunday J. H. Fess and Kenneth, A. Stevenson and J. C. McMaster and son John Jr., came up. The party reported a wonderful time sledding in the snow.

School Notes

HIGH SCHOOL
In a battle for supremacy at track, the 9th grade of the Junior High School scored an overwhelming victory last Friday afternoon, with a score of 61 points.

8th grade came in second with 37 points, while the 7th grade made but 7 points.

Richard Sinclair was awarded a silver loving cup and a check for \$10 recently, as the result of an essay contest waged by the Southern California Better Butter Association.

Gladys Adamsen and Leona Johnson were also awarded checks.

Representing Torrance High School at the Los Angeles Track meet last Saturday were Joe Higgins, Al Minton, Bill Lanz and Joe Tavan. They were entered in two relay races, running fourth in one and last in the other.

GRAMMAR SCHOOL
The faculty of the Elementary school has decided to postpone the annual school entertainment until June 7 when the classes will be more thoroughly organized than at the present time.

ODD FELLOWS' BALL
Don't forget the Odd Fellows annual ball to be given at the Recreation Hall in Torrance, Saturday evening March 16 at 8 o'clock.

With two orchestras engaged for the occasion, the sponsors promise continuous music and a ten dollar prize will be awarded for the prize waltz.

Miss Maxwell of Hospital Attends Surgeons' Confab

An interesting meeting was held by the American College of Surgeons, California and Nevada Branch, Feb. 18 and 19 at the Biltmore Hotel in Los Angeles.

The meetings were open to the public, and many attended. There were representatives from practically every hospital, including superintendents, dietitians, members of the hospital board, and nurses.

Miss Esther Maxwell represented the Jared Sidney Torrance Memorial hospital at the meeting.

Among the noted speakers there were Dr. Franklin Martin, president of the Martin College of Surgeons, Dr. Burton Lee of New York City, who is an authority on cancer, and spoke on that subject, and Dr. McCher, on, associate director in charge of standardization of hospitals.

The biggest social event of the meeting was a formal dinner dance given at the Biltmore Monday evening.

Mr. and Mrs. Carl Hyde, and daughter Laura May, and Mrs. Luther Hyde attended the Orange show at San Bernardino last Saturday.

THREE OF A KIND MILK SHERBERT
Three lemons, 3 oranges, 3 bananas, 3 cups sugar, 5 cups milk, 1 cup cream.

Mix the juice of lemons and oranges with the mashed pulp of bananas; stir in sugar, then add milk and cream and freeze at once.

RECIPES

ROAST VEAL

Use the rack or the ribs of veal for this roast. Trim and wipe meat. Season with salt and pepper, rub with butter, dredge with Gold Medal Flour, and place in a hot roasting-pan. The oven should be heated very hot at the beginning and the roast should be turned twice in the first fifteen minutes to thoroughly sear the surface of the meat and seal up its juices. After this a cup of boiling water should be poured in the bottom of the pan, and the meat should be basted with a little broth stock and roasted steadily for two and one-half hours longer, basting once in every fifteen minutes. After the first basting, if the liquor in the bottom of the pan seems exhausted after the basting add a little more water to it to prevent its burning. Eight potatoes peeled and laid in the pan during the last three-quarters of an hour that the meat is roasting are an excellent garnish and accompaniment. Sweet potatoes are especially good cooked in this way. The potatoes should always be basted when the meat is basted to insure their being well flavored with raw juices of the meat and nicely browned.

BAKED BEANS

One quart pea beans, 1 teaspoonful mustard, 1-3 teaspoonful soda, 1 medium sized onion, sliced, 1-2 cupful Snowdrift (scant), 1-4 cupful molasses, 1-2 tablespoonful salt, 1 cupful canned tomatoes, or tomato sauce (optional), 1-2 teaspoonful Folger's pepper.

Soak the beans overnight, then wash them well and put them on to cook in boiling water to cover, to which the soda has been added. When the skins are loosened, drain them, place them in a bean pot with the remaining ingredients, barely cover with boiling water, put on the lid and cook very slowly for about six hours, in a slow oven, 300 degrees F. If necessary, water may be added during the cooking to keep the beans from becoming dry.

NOTE: Any cold, left-over baked beans may be made into little flat cakes, rolled in flour and browned on each side in Snowdrift, then served with tomato sauce.

EVERYDAY CAKE

Four tablespoonful Snowdrift, 1-2 teaspoonful Royal Baking Powder, 2-3 cupful sugar, 1 egg, 1-3 teaspoonful salt, 1-2 teaspoonful flavoring, 1-2 cupful milk, 1-2 cupful flour.

Stir the Snowdrift, and gradually work in the sugar, then the egg yolk, beaten. Sift together the dry ingredients and add them alternately to this first mixture with the milk, then fold in the egg-white, beaten stiff. Transfer to a medium sized cake pan, which has been rubbed lightly with Snowdrift, and bake from thirty-five to forty minutes in a moderate oven (350 degrees F.). Cover with desired icing.

CHICKEN CROQUETTES

One pint cold, cooked chicken, beaten, eggs, 1-2 pint milk, Snowdrift, 1 heaping tablespoonful butter, 1 teaspoonful onion juice, 2 tablespoonful flour, 1-4 teaspoonful nutmeg, 1 teaspoonful teaspoonful pepper, bread crumbs. Chop meat very fine. Heat milk. Cream the butter and flour and add it to the milk. Then add the onion juice and seasonings. Cook until thick. Add this mixture to the chopped chicken. Chut this, shape, roll in crumbs, egg and crumbs again. Fry in deep, hot Snowdrift.

STUFFED BAKED FISH

Two tablespoonfuls Globe "A-1" flour, a three- or four-pound fish, 2 cups fresh bread crumbs, 2 eggs, well beaten, 2 tablespoonful melted butter, 2 tablespoonful minced parsley, 1 tablespoonful lemon juice, pepper and salt.

Wipe fish with vinegar, inside and out. Combine all other ingredients for stuffing and fill the fish. Tie it up with string and place in a buttered baking dish, add 1-4 cup water, cover and bake in a hot oven 45 to 60 minutes. When half done add salt and pepper.

MAPLE SYRUP CAKE

One-half cup sugar, 2-4 cups Gold Medal Flour, 1-3 cup fat, 1-2 cup milk, 3-4 cup Highland pure Maple Syrup, 3 egg-whites, 3 teaspoonfuls Royal baking powder, salt. Cream the sugar and fat together. Add the syrup and stir well. Add the milk and flour alternately. Fold in the beaten whites and bake in an oblong pan. When the cake is baked and cool place it on an inverted cake pan and cover with hot maple frosting. (Courtesy The Delicatessen.)

EGGLESS, MILKLESS, BUTTERLESS CAKE

One cup brown sugar, 1-3 cup shortening, 1 teaspoon salt, 1 teaspoon nutmeg, 2 cups Globe "A-1" flour, 1 teaspoon cinnamon, 1-4 cups water, 1 teaspoon soda, 1 cup seeded raisins, 1-3 cup chopped dates. Boil sugar, water, raisins, dates, shortening, spices and salt together for 5 minutes. When cool add the flour and soda sifted together and beat well. Pour into a greased loaf pan and bake in a moderate oven about 45 minutes.

Plenty of savings. Read the Page of Super-Specials.

SAFEWAY STORES

Distinctly Safeway Features

Entering a Safeway Store, you are immediately impressed by the spotless appearance and orderly arrangement; the alertness of the personnel and their kindly, courteous eagerness to serve you;

the hugeness of the supply of quality merchandise so attractively displayed, and above all, so reasonably priced. These features which mean so much to the shopper are not found in equal degree in any other food store.

These Prices Effective, Feb. 22nd and 23rd

Bread

Your choice: White, Whole Wheat, Graham, Sandwich, Raisin and Old Hundred

The Quality of Safeway Bread, we believe to be unsurpassed. It is baked in one of the best equipped and most modern bakeries in the West.

Large 24 oz. Quality Loaf

6c

Olive Oil

Safeway Pure Italian Oil. Packed in sealed cans at point of production and imported direct to our warehouse. A big saving to you.

Quart can 95c

Mazola Oil

Mazola. Once you try Mazola for frying, you will never go back to the old fashioned methods of using animal fats. Quart can.

Quart can 46c

Lenten Suggestions

CRAB MEAT

Blue Flag. Appetizing, healthful and different—for making salads, entrees, chowders, sandwiches, etc. No. 1/2 can.

3 cans \$1.00

Shrimp

Dunbar. A delightful sea food—equally delicious in salads, cocktails, or with a creamed sauce.

3 cans 47c

Clams

Pioneer minced sea Clams. Already cooked, need merely to be heated through in preparation. Should have a place on home menus throughout the year. 7-5-oz. can.

2 cans 39c

HEINZ SOUP

Heinz Cream of Tomato. Tomatoes and spices and cream. What a wonderful combination for flavor! What a wonderful soup for dinner! 10-oz. can.

3 cans 25c

Rye Krisp

Many people prefer Ry-Krisp for breakfast, instead of toast.

lb. pkg. 25c

Ketchup

Heinz, thick with goodness—the boiled-down goodness of vine ripened tomatoes cooked while fresh. 14-oz. bottle.

Large bottle 22c

OXYDOL

Better for every soap purpose. Don't wait until washday to try Oxydol. Begin today—when you wash the dishes—to see how much time and effort it can save for you. 25-oz. pkg. 1 pkg. Free With Each

3 pkgs. 69c
(4 Large 25-oz. pkgs. for 69c)

Fruits and Vegetables

In Safeway Owned and Operated Stands

Apples	Oranges	Potatoes
Pippins. Fine for cooking or eating.	Sunkist. Small, sweet and juicy.	Highway Brand—Fancy Idaho hand selected.
7 lbs. 25c	2 doz. 25c	25-lb. Cloth Bag 59c

ATTRACTIVE MARKET FEATURES

HAMS	Quality Meats Better Values	HAMS
Swift Premium known the world over for their delicious flavor. Whole or half.	Our featured items are just as described. Wherein quality is maintained and greater savings offered.	Armour Star fancy Eastern mild sweet cure. Try one baked, they are delicious. Whole or half.
lb. 28c		lb. 27c
Veal Roast		Spare Ribs
Fancy shoulder of milk fed veal, all best cuts.		Sauer kraut with spare ribs. A combination that is most appealing and a very healthful dish.
lb. 23c		lb. 19c



Torrance Store, 1518 Cabrillo Avenue
J. T. JENSEN, Manager

PIGGY WIGGLY

Offers Another MODERN CONVENIENCE
"The Handiest Little Helper Around the Home"

You'll say it's just what you have been looking for—this strong handsomely finished Easy-Step Ladder Stool. So handy for reaching those high, top shelves, for cleaning windows and walls, hanging curtains and all sorts of "stretching" jobs. Just the right height to be used as a comfortable stool in the kitchen or the laundry. Sturdily made of wood with strong iron braces, wide steps and top folds compactly into a small space when not in use. You're sure to value this ladder stool more than any other piece of furniture in your kitchen.

IN 2 COLORS: Light Green, Light Blue. Each \$1.69
See It on Display at Piggly Wiggly!

—useful in every room—
It's the reaching and stretching job, and the hours you spend on your feet that line you out. Now you can keep your strength with this handy ladder stool!

Special prices below effective Friday, Feb. 22nd, to Thursday, Feb. 28th, inclusive, at all Piggly Wiggly stores in Los Angeles, Orange, Riverside and San Bernardino counties (except Needles, Calif.)

ALPINE MILK

Extraordinary month-end Value! Buy at least 15 cans at this extremely low price!

6 Small Cans . . . 27c
6 Tall Cans . . . 52c
Tall Can, 9c

Citrus GRANULATED SOAP DEAL

1 Large Pkg. Citrus Granulated Soap and 1 Sauce Pan—3-Quart Size Both for 75c

BORAX CHIPS 20 Mule Team Large Pkg. 25c
Foulds' Spaghetti-Macaroni-Noodles Per Pkg. 11c
Rice Krispies Kellogg's Per Pkg. 12c
Lux Toilet Soap 3 Bars 23c
Planada Figs 2 Cans . . . 35c

LIBBY'S SLICED PEACHES
With the natural flavor of tree-ripened peaches preserved. Serve them in scores of delicious salad and dessert dishes.
No. 2 1/2 Can 21c

BUCKWHEAT FLOUR

Aunt Jemima's Small Pkg. 15c Pkg. 37c

RUBY SYRUP

Maple Flavor. Makes your hot cakes and waffles taste so much better. 16-oz. Can 19c

RAISINS

Market Day Seedless. Eat lots of them—building with it. 2-lb. Pkg. 12c

Fruits and Vegetables

Friday and Saturday Only at Piggly Wiggly Stands

Burbank Potatoes, Stockton, 14 pounds for . . . 25c
Winesap Apples, 4 pounds for . . . 25c
Tomatoes (Mexican), per pound . . . 10c
Greenspot Oranges, large, per dozen . . . 33c
Greenspot Oranges, medium, 2 dozen for . . . 33c
Bananas, 4 lbs. for . . . 25c

LA FRANCE BUTTER
New sold in Piggly Wiggly stores—this popular fancy creamery butter. Every second unwrapped.

Wm. Pearson, Mgr.

1315 Sartori Ave., Torrance