

"Buy Better in Torrance"



The Housekeeper's Page

A Page for Thrifty Shoppers

Refreshing Eats for This Week

Edited by Betty Barclay

JELLIED VEGETABLE MACEDONNE IN TOMATOES
 1 medium-sized firm tomato.
 1 package lemon-flavored gelatin.
 2 cups boiling strained tomato juice, (made from pulp removed from tomatoes).
 1/2 teaspoon salt.
 2 cups mixed cooked vegetables (carrots, string beans, peas and celery).
 Wash tomatoes, remove a thin

slice from top and scoop out centers. Place tomato cases upside down on plate and set in cool place until ready to fill. Dissolve lemon-flavored gelatin in boiling tomato juice, add salt. Chilk When slightly thickened, fold in vegetables and fill tomatoes with mixture. Chill until firm. When ready to serve, cut each tomato in quarters, using a sharp knife dipped in hot water. Arrange on crisp lettuce. Garnish with mayonnaise. Serves eight.

FIRST COURSE SALADS

Each of these First Course Salads is served on a bed of head lettuce and with French dressing or fruit

French dressing. Pineapple, Orange and Grapefruit Salad

For each portion allow one slice canned pineapple, three sections grapefruit and one-half orange.

Banana and Cherry Salad
 For each portion allow one-half banana, one-half orange and six red cherries.

Grape and Cantaloupe Salad
 For each portion allow one-half orange, one-half cup cantaloupe balls or cubes and six white grapes.

COFFEE MACARON PARFAIT

2 packages coffee junket.
 3 cups milk.
 1 cup macaroon crumbs.
 1/2 pint cream.
 Prepare coffee junket with milk according to directions on package. Turn into freezer can; let stand until firm. Add macaroon crumbs (12 small macarons will make one cup of crumbs) and cream, whipped until stiff. Pack in ice and salt and freeze.

SWEET CELERY OMELET

4 eggs.
 1 teaspoonful salt.
 Pinch white pepper.
 1/2 cupful finely diced celery.
 1 tablespoon honey.
 Beat the yolks until lemon-colored; add the salt, pepper and honey. Mix well and fold in the stiffly-beaten egg whites, add half the celery, and then turn into well-greased omelet pan. Cook slowly until browned on bottom, turn out, dot pan over and brown other side. Turn out on a hot platter, sprinkle over the remaining celery which has been browned in bacon fat, fold over and serve at once. Enough for two omelets.

ROAST FILLET OF BEEF

Have the fillet larded, ready for the oven. Season and place in an open pan. Have the oven very hot so that the meat will sear over at once. A four-pound fillet requires about forty minutes to roast. After roasting about twenty minutes, add a little hot water. When done place on a platter and serve with brown gravy made from drippings in the pan. Mixed cut and cooked vegetables make an attractive garnish for this dish.

SLICED LEMON PIE

1 1/2 lemons.
 2 eggs.
 1/4 cup sugar.
 1/4 cup water.
 1 tablespoon melted butter.
 1/2 teaspoon salt.
 Grate the rind of one lemon. Peel white part from lemons and slice the pulp very thin, discarding seeds. Beat eggs until light, add sugar gradually, then grated rind, water, butter salt and lemon slices. Bake between two crusts. Put into hot oven (450 degrees.) After 10

minutes reduce heat to moderate (350 degrees) and continue baking 30 minutes longer.

FROZEN PUNCH

1 1/2 cups water.
 2 cups sugar.
 1 small bunch mint.
 3 cups weak tea or ginger ale.
 1/2 cup lemon juice.
 2 cups orange juice.
 Boil sugar, water and mint together for five minutes. Chill, add remaining ingredients; strain and freeze.

SAUERKRAUT A LA RED STAR INN

Set sauerkraut on stove in kettle with enough water to cover. Put in a ham bone or a piece of ham or bacon, some lard and quite a few sliced onions, and let it cook about an hour. Add enough grated raw potatoes to thicken it a little. Some juniper berries and caraway seeds may be added while cooking to enrich its flavor. When the hour is up put in the kraut and cook 20 to 30 minutes.

EGYPTIAN DELIGHT SALAD

Flake one can salmon, and mix with one cup diced celery. Mix thoroughly with boiled salad dressing. Place lettuce leaves on a chop plate so that they reach out to the edge of the plate. In the center heap the salmon mixture, pyramid fashion, press lightly into the sides one dozen stuffed olives, having the red on the outside. Arrange around the edge two or three tomato slices, sliced with a half of cottage cheese (moistened with salad dressing) in center of each. Between each slice of tomato place a small radish with its green stem upwards.

LOMITA NOTES

The Trio Helpers, card party to have been held last Monday and postponed until next Monday and will take place at the home of Mrs. R. Hudson.

Mr. and Mrs. J. M. Stanton will be their house guests Mrs. Applegarth and daughters left Lomita Friday for Spittsburg, Calif.

Mr. and Mrs. Al Martinson were the Sunday dinner guests of Mr. and Mrs. Tommy Hogan of Los Angeles.

Jack Cornell of Kentucky arrived in Lomita Saturday and will visit indefinitely with his uncle and aunt, Mr. and Mrs. H. C. Cornell. On Sunday Mr. and Mrs. Cornell and their guest with Mrs. M. Albert Kerber and children enjoyed a drive through the Palos Verdes hills.

TAKES MUSIC WITH HER TEA



Sally Blane, star in R. K. O. Pictures, produced by the new firm which is the result of a consolidation between the Radio Corporation and the Keith and Orpheum Vaudeville interests, is an enthusiastic radio fan and derives much pleasure from the beautiful Majestic Model 72 Highboy installed in her home.

NOTICE OF TRUSTEE'S SALE

PT-189-650
 WHEREAS, by a Deed of Trust, dated October 21st, 1927, recorded October 29th, 1927, in Book 7922, Page 295 of Official Records of Los Angeles County, California, to which record reference is hereby made, FRANK H. FLETCHER, a widow, did grant and convey the property therein and hereinafter described to CALIFORNIA TRUST COMPANY, a Corporation, as Trustee, with power of sale, to secure, among other things, the payment of that one certain promissory note, in favor of STANDARD MORTGAGE CORPORATION, a corporation, and duly assigned to CALIFORNIA UNITED STATES BOND AND MORTGAGE CORPORATION, a corporation, in the sum of Four Thousand and no

100 (\$4,000.00) Dollars due October 21st, 1928; also default in the payment of the installment of interest due October 25th, 1928; and by reason of such default CALIFORNIA UNITED STATES BOND AND MORTGAGE CORPORATION, a corporation, the owner and holder of said note and Trust Deed, in accordance with the provisions thereof, on January 2nd, 1929, exercised its option and declared the full amount of indebtedness secured by said Trust Deed immediately due and payable, and did demand that said Trustee sell the property granted by said Deed of Trust to satisfy the obligations secured thereby, and, in accordance with the provisions of Section 2923 of the Civil Code of the State of California, did cause to be recorded in the office of the County Recorder of Los Angeles County, California, a notice of said breach and default and election to cause the property described in said Deed of Trust to be sold in accordance with the provisions thereof to satisfy said obligation, which Notice of Default and Election to Sell was duly recorded on January 11th, 1929 in Book 7354, Page 283 of Official Records of said County; and

WHEREAS, there is now due and unpaid on account of the indebtedness secured by said Deed of Trust the sum of Four Thousand and no100 Dollars (\$4,000.00) principal of said note, together with interest thereon at the rate of twelve percent (12%) per annum, from July 25th, 1928, and all sums advanced or expended under the terms of said Deed of Trust, with interest as therein provided; and WHEREAS, said Deed of Trust provides that, if there is a default in the payment of any of the sums secured thereby, upon application of the owner and holder of said note, the Trustee shall give notice and sell so much of the property as shall be necessary to satisfy the indebtedness secured thereby; and WHEREAS, said CALIFORNIA UNITED STATES BOND AND MORTGAGE CORPORATION, a corporation, by reason of the breach and default in the payment, as stated, has requested California Trust Company, to give notice and sell said property, or so much thereof as shall be necessary to pay all principal, interest, advances, charges, costs and expenses incurred necessary to the execution of said Trust.

NOW THEREFORE, notice is hereby given that the California Trust Company, by virtue of the authority vested in it as Trustee, will sell, at public auction, to the highest bidder, for cash in Gold Coin of the United States, on Tuesday, May 14th, 1929, at the hour of eleven o'clock A. M. of said day, at the Western Front Entrance of the Court House, 250 North Broadway, in the City of and County of Los Angeles, State of California, all of the interest conveyed to it by the aforesaid Deed of Trust in and to the following described property situate in the City of Torrance, County of Los Angeles, State of California, to-wit: Lot Two (2) in Block Two (2) of Torrance Tract, as per map recorded in Book 2, at Pages 94 and 95 of Maps, in the office of the County Recorder of said County or so much thereof as shall be necessary to pay all principal, interest, advances, charges, costs and Trustee's fees, due and unpaid, secured by said Deed of Trust.

Dated April 11th, 1929.
 CALIFORNIA TRUST COMPANY,
 By B. L. SMITH,
 Vice President,
 Attest F. H. SCHMIDT,
 Assistant Secretary.

(Seal) a18-25-May 4

Our Recipe Club

MOTHER, LISTEN TO WHAT SHE WROTE. "JUST A TOKEN OF APPRECIATION FOR THAT WONDERFUL DINNER I HAD UP AT YOUR HOME. IT WAS DE-LICIOUS!"



HIGHEST QUALITY QUALITY MARKET GROCERIES AND MEATS Vegetables

Mother replied "We've you write back and tell her that if it wasn't for the fine treats we get at the Quality Market...folks wouldn't think so much of my cooking."

BAKED VEAL WITH TOMATO SAUCE

1 thin veal cutlet 1/2 cup bread 1 t. drippings 1 t. salt 1 t. chopped onion 1/2 t. pepper 1 t. chopped parsley 1/2 t. pepper Trim edge of cutlet and spread on board. Fry onion in drippings until tender; add bread crumbs and parsley mixed with enough water to hold them together. Spread on cutlet and roll. Dust with salt, pepper and flour, place in pan, and 1/2 cup hot water. Roast in hot oven 35 to 45 minutes, adding water if needed. Remove to hot platter. Serve with tomato sauce and garnish with parsley.

QUALITY MARKET FOOD CENTER OF TORRANCE 2111 REDONDO BOULEVARD AT PORTOLIA AVE. PHONE 93-W

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COFFEE 35c TUNA 20c
 OVALTINE 89c ROLLER SKATES \$1.45
 DINA-MITE 39c CARD TABLE \$1.98

FRUITS and VEGETABLES

Friday and Saturday Only at Piggly Wiggly Stands
 Asparagus, per lb. 12 1/2c
 Bananas, 4 lbs. for 25c
 Peas, 3 lbs. for 25c
 Winesap Apples, per lb. 7 1/2c
 Rhubarb, 3 lbs. for 19c
 Rhubarb, 4 lbs. for 15c

April 18th to 24th, Incl. Specials April 18th to 24th, Incl.

TROPICAL JAM

Berry 1-lb. crock 23c 52c Fruit 1-lb. crock 16c 33c
 Jams 2 1/2-lb. crock ..

WESSON OIL

Pint 23c For fine salads and all cooking purposes. Deep cut price.
 Quart 43c

Pineapple HOSTESS SLICED 15c
 Canned Peas LADY ALICE, Med. Size 14c
 Salad Points DEL MONTE BRAND 22c
 Velvo Dessert ASSORTED FLAVORS 23c
 Sliced Peaches LIBBY'S No. 1 Can 11c
 Pimientos S. Y. BRAND Quality Guaranteed 2 Cans 15c

Kirk's Cocoa Hardwater Soap 3 Bars .25c
 POMPEIAN OLIVE OIL Pt. 60c Qt. \$1.10

Wm. Pearson, Mgr.

NEW DEMONSTRATORS and RE-CONDITIONED Sweeper-Vac
Vacuum Cleaners
 While They Last
\$20 A Piece Cash Price
 \$6 Xtra For Complete Attachments
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CLEAN-UP WEEK FEATURES

White King Washing Machine Soap
 (Limit 2 Packages to a Customer) Lge. Pkg. 35c
 15 oz. Bottle 14c 30 oz. Bottle 23c
OLD DUTCH CLEANSER 2 for 15c
O'CEDAR OIL 4 oz. 20c 12 oz. 40c
BRIGHTENING pints 23c
EIGHTHOUSE CLEANSER each 05c
BON AMI Cake 10c Powder 12c
DONA CASTILE SOAP 4 bars 25c
WRIGHT'S SILVER CREAM 3 oz. Jar 24c

Walnuts - No. 1 Ass'n (Fresh) lb. 25c
Thompson Seedless Raisins 5 lbs. 25c
Bishop's Whole Wheat Raisin Bars
 5 lb. box 79c-2 lb. box 35c
MOLASSES-BRER RABBIT
 Gold 1 1/2 lb. Can 18c
 Gold 2 1/2 lb. Can 33c
 Green 2 1/2 lb. Can 27c
 Green 1 1/2 lb. Can 15c
HUMPTY DUMPTY Oleomargarine lb. 17c

BUTTER Humpty Dumpty lb. 48c
 Groceries lb. 45c

Prices Effective Grocery Dept. - April 19th and 20th

MEAT DEPARTMENT

"Where Quality Counts"

CUDAHY'S PURITAN OF SWIFT'S PREMIUM HAMS
 (4 to 5 lb. pieces to bake or boil) lb. 28 1/2c

PORK Pig Pork Shoulders (Whole) lb. 18 1/2c
 Lean Shank Cuts (To Bake or Boil) lb. 16 1/2c
 Center Cut Roasts (Shoulder) lb. 22 1/2c
 Sausage - Plantation Flavor (Bulk) lb. 30c

BEEF CHOICE BEEF POT ROASTS (Chuck) lb. 21 1/2c
 Neck Cuts to boil or Pot Roast lb. 19 1/2c
 Short Ribs of Beef lb. 17 1/2c
 Fresh Hamburger

SMOKED MEATS CUDAHY'S Sunlight or SWIFT'S Circle S Shankless Picnics lb. 24 1/2c
 Genuine mild sugar cure to bake, boil or fry)

SMOKED BACON Squares lb. 13 1/2c
 Eastern Sliced Bacon lb. 30c
 Regular Smoked Picnics lb. 22 1/2c
 Puritan Sliced Bacon (1/2 lb. Pkgs.) Each 19c

Prices Effective Meat Dept. - April 19th and 20th

BANANAS, 6 lbs. 25c
GREEN PEAS, 4 lbs. 25c
NEW POTATOES, 4 lbs. 25c
NAVEL ORANGES, 4 doz. 25c
ROME BEAUTY APPLES, 4 lbs. 25c

PATRONIZE OUR ADVERTISERS!