

"Buy Better in Torrance"



# The Housekeeper's Page



A Page for Thrifty Shoppers

### Torrance Notes

Mrs. May McKinley was the guest of her sister, Mrs. W. F. Bowen in Alhambra Monday.

and Mrs. Joseph Flint in Los Angeles.

Mr. and Mrs. B. J. Scott spent Sunday at Camp Baldy.

N. F. Graham, assistant agent at the Pacific Electric station, left last Wednesday to relieve agents on the system during vacation.

time. Mr. Graham went to Sherman from here. L. M. Duke of Santa Ana is taking Mr. Graham's place during his absence.

Mrs. John Singer was called to St. Joseph, Michigan, last week on account of the death of her mother there.

### Refreshing Eats for This Week

Edited by Betty Barclay

#### YE OLDE FAVORITE ICE-BOX CAKE

1/2 cup sugar  
1 tablespoon flour  
3 eggs  
1 cup milk  
1 tablespoon butter  
1-2 cup orange juice  
grated and 1/2 orange.  
24 ladyfingers  
1 cup cream  
Mix sugar and flour and add to beaten egg yolks; add milk and butter and cook over hot water until thick and smooth; add orange juice and rind. Remove from fire, cool slightly and add stiffly-beaten whites of eggs. Line bottom and sides of spring form with ladyfingers, flat side toward the pan, and close together. Cover ladyfingers with a layer of filling; place ladyfingers on top of this, another layer of filling and a top layer of ladyfingers. Place in ice-box for 12 hours to harden. When ready to serve, remove to platter and cover with whipped cream.

#### SHEPHERD'S PIE

On a well-buttered pan place mounds of left-over mashed potato to right consistency; cut left-over meat or fish into small pieces, combine with equal amount of medium cream sauce (2 cups milk, 4 tablespoons butter, 4 tablespoons flour). If there is any left-over gravy, mix with milk to make right consistency. Add 2 cups left-over meat or fish, Onion, green pepper or pimiento may be added for better flavor. Pour around the mounds of mashed potato. Bake in a moderate oven until well browned. Garnish with parsley. If desired, the dish may be lined with potato and filled with creamed mixture.

#### BOSTON STEAMED BROWN BREAD

1 cup graham flour  
1 cup corn meal  
1 cup flour  
1 teaspoon salt  
1 teaspoon soda  
1 teaspoon baking powder  
2-3 cup sorghum or molasses  
2 cups sour milk  
Mix and sift the dry ingredients. Mix milk and molasses and add last. When well mixed, fill buttered molds half full. Cover tightly and steam for three hours. Mold and place in moderate oven for 15 minutes. Serve hot or cold.

#### VANILLA CUSTARD FLUFF

1 junket tablet  
1 tablespoon cold water  
1 pint milk  
1/2 tablespoon sugar  
1/2 teaspoon vanilla  
2 eggs  
Crush the junket tablet and dissolve it in the cold water. Add sugar to milk and heat to lukewarm—not hot. Add vanilla and beaten egg yolks. Stir in the stiffly beaten whites of eggs. Then add the dissolved junket tablet; stir a second. Pour into individual dessert glasses; let stand in a warm place until firm; then cool before serving. Some of the egg white will rise, making a fluffy topping. Sprinkle with grated nutmeg.

#### PARSLEY BUTTER SAUCE

3/4 tablespoon butter  
1/2 teaspoon salt  
1/2 teaspoon pepper  
2 tablespoons lemon juice  
1 tablespoon finely-chopped parsley  
Work butter until creamy, add salt and pepper, then lemon juice and parsley. Serve on hot fish, steak or vegetables.

#### BAKED EGGS

Let eggs stand for 20 minutes in boiling water, or until yolk and white are hard. Pour medium cream sauce over the sliced egg (using for 1 dozen eggs 2 cups of cream sauce, 2 cups milk, 1/2 tablespoons flour). Sprinkle on top layer of bread crumbs, and then a layer of cream sauce and eggs, another layer of bread crumbs, and a tiny bit of grated cheese sprinkled through. Bake in hot oven for 10 minutes until buttered crumbs are browned.

### Lomita Notes

Mr. and Mrs. Frank Eyster of Elgin street were weekend guests of Mr. and Mrs. Lester Cowick of Los Angeles.

Lawrence Stalcup of Elgin street and Lyle Privett of Los Angeles were Balboa visitors Friday.

Mr. and Mrs. Jack Tomkin and son of Eschman avenue and Mr. and Mrs. Ed Maurer of Los Angeles spent the weekend at Lako Arrowhead.

Mr. and Mrs. E. D. Northrop of Oak street were entertained Thursday at the home of their son Russell of Glendale.

Sunday guests of Mrs. Hattie Hathaway of Pennsylvania avenue were Mrs. A. B. Herring, Mrs. Ollie Boyce and Mrs. William Brunkey of Los Angeles.

E. D. Northrop of Oak street visited his ranch near Escondido last week.

### LOMITA Notes

Mrs. R. R. Bell, formerly of Redondo boulevard, is slowly recovering from a serious illness. Mrs. Bell is at the home of her sister, Mrs. A. A. Arthur of Long Beach.

Mr. and Mrs. Roy Casey and son Richard of Manhattan Beach were guests Sunday of Mr. Casey's sister, Mrs. E. K. Lynne.

Mr. and Mrs. Paul Beaver and son of Alhambra were weekend guests of relatives here.

Mr. and Mrs. B. A. Beckham of George street are enjoying a week's motor trip to Grand Canyon and other points of interest.

Mrs. Frank Baker of Weston street, is a houseguest of Mr. Baker's sister, Mrs. James A. Bale, while attending the Rebekah assembly in San Francisco.

Born, May 10, to Mr. and Mrs. Myers Poland, of 257th street, a son, Mrs. Poland was formerly Miss Katherine Pastewitz, and is a graduate of Narbonne high school.

Guests Sunday of Mr. and Mrs. W. A. King of Cypress street were Mrs. King's mother, Mrs. Gertrude King of Huntington Park, and Mr. King's son, Lynn Blaine of Los Angeles.

Mr. and Mrs. Ray Aethison of Los Angeles were recent visitors in Lomita.

Sunday guests of Mr. and Mrs. F. Ferguson of Redondo boulevard were Mr. and Mrs. Frank Perrier and daughters of Glendale.

Mr. and Mrs. Charles Cook of Los Angeles spent Sunday with Mr. and Mrs. Arthur Hodge of Redondo boulevard. Mrs. Cook was formerly Miss Esther Hodge.

**MILK CREAM**  
**KERN'S Milk**  
is instantly popular  
THIS POPULAR AS IT CAN BE BECAUSE IT IS SO GOOD YOU SEE!  
PHONE TORRANCE 337  
PHONE REDONDO 6932  
OR TELL THE DRIVER!

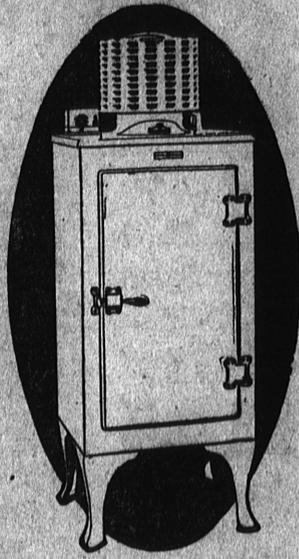
Phone 70

**Wholesome!**  
As wholesome as a jolly baker's smile;—our whole-wheat or white bread. Yes,—and it's toothsome, too. For it's baked with care and cleanliness for every member of the family.

**Torrance Bakery**  
1925 Garson St.

## GENERAL ELECTRIC ALL-STEEL REFRIGERATOR

# ALL-STEEL BUILT like a SAFE



**BUT** two months ago General Electric announced the first All-Steel refrigerator ever built. Now this outstanding scientific development of the times has been made available in six popular models.

The all-steel refrigerator cannot warp. It is strong—built to last. The doors, fitted by hand at the factory, retain their close fit.

The General Electric mechanism is permanently self-oiling, hermetically sealed in a steel casing and mounted on top, trouble free and safe from dust and difficulties.

**\$16.25**  
a month

pays for this LARGE all-steel General Electric with 9 square feet of shelf area . . . makes 25 regular and 29 double size ice cubes at one time—temperature flat on cabinet . . . porcelain lined including freezing unit . . . ballasted door trim . . . automatic trip latch . . . not a PRICE model—See it!

Quietly, economically, it constantly maintains the temperature in the refrigerator at several safe degrees below the danger line of 50. It freezes ice cubes rapidly.

These six new models are offered at very low prices on conveniently spaced payments. Model G-55, half again as large as the one illustrated, can be purchased for \$16.25 a month. See it!

Already more than 15,000 California families enjoy the convenience and health-guarding service of the General Electric Refrigerator. No one has ever paid a penny for service.

**W. G. McWhinnie**

59 PIER AVENUE

HERMOSA BEACH

## A STATEMENT

# Penn China Dishes

ARE

## Positively FREE

There is a Small Cost to You of One Cent a Card Which Pays the Packing . . . Express and Insurance Charges for the Dishes Direct to Your Home  
This Statement Is Given in View of a Reported Misunderstanding on the Part of Several. We wish to Emphatically State that the Penn China Dishes are Absolutely Free and Worth Considerably More Than the Small Charge Made for Reasons Mentioned Above

# Kern Creamery Inc.

1336 Post Ave. Torrance Phone 337  
SEE THE DISPLAY OF PENN CHINA IN OUR WINDOW  
Tell Your Friends About This Exceptional Offer

## SAFEWAY STORES

DISTRIBUTION WITHOUT WASTE

### And you as final judge

After all, Safeway can only test and select, but we must turn to you for our standards. The type of canned fruits, the grade of staples, the cuts of meat you prefer, set the standards which Safeway foods must meet.

Our ability to interpret your wishes and satisfy your requirements—determines the measure of our success.

Prices Effective May 17th and 18th

## Quaker Oats

Quick or Regular

Large . . . . . **20c**

Limit 3 Pkgs.



### COFFEE

MAX-I-MUM BRAND

A blend of high grown Coffees with a flavor that cannot be excelled—every cup is full of real Coffee goodness.

lb. tin . . . **45c**

### Apricots

Oak Glen. Choice quality, rich syrup. Large No. 2 1/2 cans.

2 for . . . . . **45c**

### Pears

Oak Glen. Fine flavored pears in good syrup. Large No. 2 1/2 cans.

2 Cans . . . . . **45c**

### Raisins

Safeway Seedless. Look at the low price. 15-oz. packages.

Pkg. . . . . **5c**

## Crisco



FREE! An accurate measuring glass; something every housewife will want. It's new and very convenient, with each 8-lb. can of Crisco.

3 Lb. Can . . . . . **75c**

### FRUITS and VEGETABLES

<b>String Beans</b> Young and tender 2 lbs. . . . . <b>25c</b>	<b>Tomatoes</b> Medium Size and Firm 2 lbs. . . . . <b>25c</b>	<b>Grapefruit</b> Sweet, Seedless Medium 9 for . . . . . <b>25c</b> Large 7 for . . . . . <b>25c</b>
<b>Pork Roast</b> Shoulders of young eastern pork. Shank end. lb. . . . . <b>16c</b>	<b>FISH</b> Received daily direct from the boats to our Markets	<b>Beef Roast</b> All cuts of chuck choice young beef. lb. . . . . <b>18c</b> <b>Hamburg Steak</b> Nice lean hamburger made from very select meats. 2 lbs. . . . . <b>35c</b>
<b>Pork Roast</b> Center cuts of young Eastern pork shoulders. lb. . . . . <b>20c</b>		

Torrance Store, 1513 Cabrillo Avenue  
J. T. JENSEN, Manager