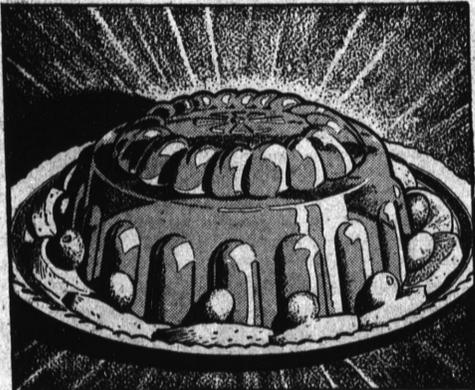


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Why Doesn't Hubby Come Home for Lunch?

Cooking School Economist Tells Reason in Interview With Herald Reporter

The unplanned menu plus the can opener, cause the majority of domestic difficulties in the American home today, in the opinion of Miss B. Edna Galvin, noted Home Economist.

"Because wives won't take the time to think out proper meals and serve different foods men take to eating at the club or downtown restaurants where they are sure of something besides 'the same old thing.' Then the real trouble begins," she claims.

Miss B. Edna Galvin of the Safeway Homemakers' Bureau will conduct the Torrance Herald-Safeway Stores three-day cooking school at Torrance on March 2, 3 and 4.

Miss Galvin declares that she will make a special point of introducing new foods in her cooking school programs, and make a particular effort to remedy what she considers the almost universal fault of the majority of homemakers in serving the same food in two or three ways the same day.

"Some housewives," she contends, "seem to think that when they serve baked macaroni for lunch they must have macaroni

pudding for dessert that evening at dinner, with a macaroni salad thrown in for good measure. You can't blame the poor husband for getting tired and moving out for his meals."

"Many homemakers have this fault, although it is not quite so apparent in all instances," says Miss B. Edna Galvin, who urges local women to make an effort to prepare well-planned menus.

"It is not always necessary to balance each individual meal," she says, "if the balancing is worked out to cover the entire three meals."

Proper table setting, new methods of entertaining, tempting methods of preparing vegetables and nutritious foods which it is usually hard to get the family to eat, will be included in her cooking programs.

Many Gifts
In addition to the helpful hints which local women will learn at the cooking school, a number of large baskets filled with groceries will be given away to those attending the classes. Other valuable gifts will also be distributed. There is no charge for admission nor any other expenses.

STORY 2

Continued from Page 1-B

is "pinched" it is liable to be so thin in places that it will burn easily.

The Bureau recommends that in measuring shortening the water method be used. That is, to measure 2/3 of a cup of shortening, the cup is filled to the 1/3 mark with cold water, then enough shortening is pressed in the cup to bring the water level up to the one cup mark. The

water is then drained off and by running a knife around the edge the shortening will drop out, leaving the cup clean.

Individual pie shells may be made on the backs of muffin tins. They should be well pierced with a fork so they do not blister.

Here is the recipe which the Bureau recommends for "Fool Proof" Pastry. Of course the real name is:

FLAKY PASTRY (Jelly Roll Method)
2 cups flour
1 tsp. salt
2/3 cup white shortening
1 tbsp. butter
6 tbsps. cold water

Add salt to flour, which has been sifted before measuring, sift again; then cut in white shortening with two knives (not just one). Now add the water a few drops at a time until dough just holds together. Toss onto a floured board and roll into a long, narrow strip. Dot the strip with the tablespoon of butter, and roll like a jelly roll. Cut into pieces and roll to fit tin. This recipe makes 3 crusts.

The Homemakers' Bureau invites you to write for any information you desire, be it a recipe, a budget, a party planned, simply enclose a large, self-addressed,

stamped envelope with your request to Julia Lee Wright, Safeway Homemakers' Bureau, Care of Safeway Stores, Inc., Box 774, Oakland, California.

Table Setting and Service

By JULIA LEE WRIGHT
Director Safeway Homemakers' Bureau.

EDITOR'S NOTE: "How to Set the Table" will be one of the interesting feature demonstrations each day at the Torrance Herald-Safeway Stores Cooking School to be held at the Woman's Clubhouse, March 2, 3 and 4, at 2 p. m.

Table setting and service is a subject of interest to all homemakers. While the general trend of modern entertaining is toward ease and informality, every hostess wants to know the accepted way of serving all meals from a buffet supper, to a formal dinner. Naturally, the new homemaker is anxious to "put her best foot foremost" when she entertains her new "in-laws" or other friends and even the more experienced hostess is sometimes puzzled when her husband's boss or company officials are to be entertained. The Safeway Homemakers' Bureau offers simple and practical suggestions that are sure to be welcome.

So often the hostess who is entertaining feels just a little nervous about the correct way to do things at her party, and although she may really know exactly what is what, the more she thinks about it, the more "shaky" she becomes. All she needs is a little authority she already knows, and here are the "high-lights" on table service that the Bureau feels will prove helpful not only to the hostess, but to the guest.

In setting the table for a luncheon, most authorities agree that the bare wood of the table should be allowed to show. This means that doilies, runners, or lace or open-work cloth are most fashionable. For formal dinners, either lace or damask cloths are very good.

Rather low, simple centerpieces are in the best taste and a bowl of flowers or a flat dish of fruits or even vegetables seem the popular choice right now. Candles are only used for evening meals unless the luncheon is given in a room where artificial light is necessary. Little silver or china figures are very attractive on either side of the centerpiece, if the hostess happens to have them.

Arranging Silver
In arranging the silver, it should be placed in correct sequence so that the person using it may begin at the outer edge and work toward the plate. All forks are placed on the left of the cover and the knives and spoons on the right with the knives, cutting edge in, nearest the plate and the spoons beyond them. The handles of all these pieces point to the edge of the table. The position of the salad fork depends on whether the salad is served before or after the main course, and as Eastern style says "After" and Western style "Before", either might really be considered correct. However, the hostess who would be truly Western places the salad fork on the outside of the luncheon or

dinner fork. Cocktail forks or spoons are usually placed on the serving plate right beside the cocktail glass. The silver for the dessert course may be placed on the table at the beginning of the meal, or it may be put at each place just before the dessert is served, or it may be on the dessert plate when it is served.

Napkins Placed
The napkin is usually placed at the left of the forks, and the parallel with them, the exception being when it is laid on top of the plate. This is something rather new in home service, for until now the napkin placed on the plate has been associated with hotel service. Luncheon napkins are usually folded square, like dinner napkins, but now they are being folded in an oblong. In any case the folded corner is placed at the top and to the left side of the napkin while the corner at which the open, or hemmed ends come together is on the side next to the fork and near the edge of the table. The side of the napkin, with the folded edges, is always placed on top.

Salt and pepper shakers may be of any size and usually a set is allowed for every two covers. Individual sets are very nice, and right now there is a revival of very old fashioned salt bowls and spoons.

Water Glasses
The water goblet or glass is placed at the tip of the knife and is usually filled just before the guests come into the dining room. When it is refilled between courses, it is not lifted from the table, the person pouring simply holds the pitcher in her right hand, reaches past the guest's shoulder, and fills the glass. It is easier for every one if the glasses are never filled more than half or three quarters of an inch from the top.

Bread and butter plates are now used for breakfasts, luncheons, and informal dinners. They are placed beyond the tip of the fork, on the left hand side of the individual cover, with the butter spreader laid across the far side of the plate, parallel to the edge of the table and with its handle pointing toward the right. These plates are removed along with the last course served before the dessert.

Formal Dinners
At formal dinners, no bread and butter is eaten, but crackers, bread sticks, cheese straw, pastry twigs and so forth, are served as accompaniments with the different courses.

Place cards are usually used

Bureau Director



MRS. JULIA LEE WRIGHT
National Director of Homemakers' Bureau, in her office.

when entertaining at luncheons or formal dinners, but on occasions where the group is small enough so that it will not cause confusion, it is quite correct for the hostess to simply indicate to each guest the place he or she is to occupy. Here, as in all other phases of the luncheon, simplicity is always the best taste. For dinners especially, the place cards are as simple as possible, sometimes being perfectly plain white cards.

Salad
If the salad is served as a separate course, it is placed in the center of the cover, between the knives and forks, but if it is served with the main, or meat course, it is generally placed on the left or fork side of the cover. However, some hostesses think this rather awkward and it is perfectly permissible to put the salad plate on the right side. In case this is done, it, like the beverages, is removed from the right, with the right hand.

Service plates, which are some

times called place plates or cover plates, are about one inch larger than a dinner plate and are used in formal dinner service. They are just a very decorative, extra-plate on which the cocktail and soup plates are placed, and as they are inconvenient to use when there is no maid, they are very often omitted.

Seating Guests
In seating guests at the table, the host usually keeps his place at the head of the table, with the woman who is guest of honor on the host's right, and the woman second in importance on his left; while the most distinguished or oldest man goes to the right of the hostess, and the rest of the guests are allotted seats at the remaining places. If the party consists of a multiple of four, the host and hostess never sit opposite one another as this would seat two men and two women side by side.

Even at home, or at a very informal dinner, the hostess is seated first, then the guests take their seats. Of course, as this really works out, pulling out the hostess's chair is a signal for everyone to be seated at more or less the same time; naturally the men pull out the ladies. The hostess gives the cue for everything, so keep one eye on her and when she lifts her fork or spoon, follow suit.

Instead of serving all the women first and then the men, the hostess is served first and then the guest on her right, and so on down that side of the table; then the guest on her left and on around the table, the host being served last. When it is time to

TURN TO STORY 3
Continued On Page 4-B

SERVE SOME EXCITEMENT!



SERVE DIXIE WAFFLES! THEY'RE EASY! THEY'RE GRAND!
THANKS TO CALUMET'S DOUBLE-ACTION!

MAYBE you're a pretty swell waffleer already. And maybe you can't see how any baking powder could improve your waffles. But try this recipe just once—make Dixie Waffles with Calumet, the Double-Acting Baking Powder—and you'll be a Calumet waffleer for life!

For Calumet's Double-Action does something to waffles that makes them positively tantalizing. Beautifully golden and delicately crisp outside—light and fluffy, deliciously tender inside!

Calumet's Double-Action—there's the secret. That's what makes the difference. Here's how it works. In the mixing bowl, Calumet's first action begins. It starts the leavening. Then, on the hot waffle iron, Calumet's second action begins. Steadily, evenly, this new fresh rising swells through the batter and holds it light and fluffy until the waffle is perfectly baked. And the same thing happens when Calumet goes into your cakes and quick breads. Calumet's first action gets the leavening properly started. Then, in the oven, the second action gets on the job and carries your baking through to a super-delicate, delicious finish.

An added saving tool!—The simple, tested recipe given here is a Calumet recipe—specially designed for the Calumet proportion—only one level teaspoon to a cup of sifted flour. That's the usual Calumet proportion and should be followed for best

results. A splendid economy for you—thanks to the perfect efficiency of Calumet's Double-Action.

Yes, Calumet is the real baking powder bargain. The real bargain—because it prevents costly failures—because it always brings top-notch success! Try it—and see why it is the world's largest-selling baking powder, too. Get Calumet at your grocer's to-day! Calumet is a product of General Foods Corporation.

DIXIE WAFFLES

2 cups sifted flour	2 egg yolks, well beaten
2 teaspoons Calumet Baking Powder	2 tablespoons melted butter
1/2 teaspoon salt	2 egg whites, stiffly beaten
1 tablespoon sugar	
1 1/2 cups milk	

All measurements are level

Sift flour once, measure, add baking powder, salt, and sugar, and sift together twice. Combine milk, egg yolks, and butter; add to flour. Fold in egg whites. Bake on hot waffle iron. Serve hot with butter and Log Cabin Syrup. Makes 6 four-section waffles.

Jelly, marmalade, honey, or brown sugar may be served instead of syrup. Or, waffles may be served buttered, with scrambled eggs and broiled ham, grilled tomatoes and cheese, broiled bacon, or creamed chicken.

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