

NELL'S Apparel Shoppe

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LA GRACE
Novelty Wash Frocks
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NELL SHADDAY



Outsells All Other Extracts Combined Sold In Southwest

Ben-Hur extracts, which out-sell all others combined in the Southwest, for many years have been featured in cake-baking contests because of their outstandingly high and unvarying quality. In the recent Los Angeles P. T. A. affair every first prize winning cake baked with pure vanilla used Ben-Hur vanilla. Another first prize winner used Ben-Hur almond extract.

Ben-Hur vanilla is far stronger than government requirement—in fact, it is as strong as science can make it. Such vanilla gives guaranteed results—the flavor does not bake out or cook out.

Ben-Hur lemon extract is three

times stronger than government requirement. All Ben-Hur extracts are prepared with the objective of making the finest quality that science and money can produce.

GRAPE ICE
1 1/2 cups sugar
2 cups water
1/2 tsp. Leslie's salt
1/4 cup lemon juice
2 cups Welch's grape juice
METHOD—Heat sugar and water together five minutes. Cool, add the rest of the ingredients and freeze in the ice cream freezer.

Curiosity Killed Cat
NORTH ANDOVER, Mass. (U.P.)—Curiosity killed the cat. J. Lawrence Foster lifted the hood of his automobile to see what stopped his car so suddenly. He discovered that a cat had climbed up into the engine and had been exploring the fan.

RECIPES

Demonstrated By NINA G. ABBEY AT COOKING SCHOOL

TANGERINE AND ENDIVE SALAD
Slice the sections of three tangerines and pack closely in a bowl with several thin slices of sweet onion. Marinate with 4 tbsp. olive oil blended with 4 tsp. orange juice, 1/2 tsp. salt and dash of Ben-Hur paprika. When ready to serve drain the tangerines. Dip the leaves of the endive in the dressing. Arrange the fruit on the endive leaves. For the dressing use the liquid in which the fruit was marinated. Garnish with watercress or minced parsley.

GINGERBREAD
1/2 cup molasses
1/2 cup sugar
1 1/4 cups Ace-HI flour
1 unbeaten egg
1 tsp. Ben-Hur ginger
1 tsp. soda
1/2 cup butter filled to 1 cup with boiling water
METHOD—Place all ingredients in large bowl and mix thoroughly. Bake in square pan lined with paper. Bake at 350 F.

POTATO CHOCOLATE TORTE
1 cup Gudahy's White Ribbon shortening
2 cups sugar
1/2 cup cream
1 cup riced potatoes
1 cup almonds, grated
1 cup chocolate, grated
1/2 tsp. Ben-Hur cloves
1/4 tsp. Ben-Hur cinnamon
4 eggs
1 1/2 tsp. K C baking powder
1 1/4 cups Ace-HI flour
1 tsp. Ben-Hur vanilla
Grated rind of one lemon
METHOD—Cream the butter and sugar together, add one yolk of egg at a time, and the rest of the above ingredients, leaving 1/2 cup of the beaten whites. Bake in two layers in a moderate oven at 350 degrees, 40 minutes.

MOLDED CRAB MEAT
1 1/2 cups Iris flaked crab meat, canned or fresh
1/2 tsp. Ben-Hur dry mustard
1/2 tsp. salt
2 tbsp. sugar
2 whole eggs or yolks of 3 eggs
1/2 cup sour cream
1/4 cup vinegar
1/2 tsp. Jell-Well gelatine soaked in 1/4 cup cold water
METHOD—In saucepan or double boiler mix together mustard, salt, sugar and unbeaten eggs. Stir until smooth and then add cream and vinegar and cook until smooth and thick. Add soaked gelatine, stir and then strain this custard over the crab meat. Turn into a ring mold and chill. Serve with a cucumber sauce.

CUCUMBER SAUCE
1 1/2 cups sour or sweet cream
1/2 tsp. salt
Dash Ben-Hur cayenne
3 tbsp. vinegar
1 cucumber pared, chopped and chilled
METHOD—Beat cream until stiff, add seasonings, vinegar and chopped cucumber from which all water has been drained. Heap in center of mold.

DATE PUDDING
2 cups bread crumbs
1 cup Ace-HI flour
1 1/2 cups suet
1 lb. dates
1 1/2 cups sugar
Pinch of Leslie's salt
2 eggs
2 tsp. K C baking powder
1/2 cup milk
METHOD—Mix all together and steam in buttered mold three hours.

Sauce
1 cup sugar caramelized
1/2 cup water
Pinch salt
Cook until thick
2 tsp. butter
2 tsp. Ace-HI flour stirred to a paste with a little water.

STUFFED BAKED ORANGES
Select four even sized oranges, wash them thoroughly and cut a slice from the top. Take off just enough of the bottom rind so that they will stand level. Remove as much pulp as possible without breaking the orange skin. Chop the pulp and add to it either a mixture of stoned and chopped dates and chopped pecans or crushed Iris pineapple and peans. Add a few Iris seeds—less raisins to either mixture and fill the oranges. Place them in a baking dish, which has been filled with half an inch of water to which has been added a little orange juice. Place a small piece of butter on each orange, cover the dish and bake at 300 degrees until the skins are tender enough to be pierced with a straw, basting them occasionally. When they are tender—about an hour to an hour and a half—make a meringue with one egg white and three tablespoons of sugar and place a spoonful of it on each orange, sprinkle with a little coconut and return to the oven to brown slightly.

CHEESE PIE
2 cups sieved cream cottage cheese
3 slightly beaten eggs
1-teaspoon Ben-Hur vanilla or grated rind of 1 lemon
1/2 cup sugar
1 tsp. cornstarch dissolved in 1 cup milk
METHOD—Add the eggs to the cheese, vanilla, sugar and milk. Pour filling into shell, sprinkle with remaining Graham crust mixture and place in a 350 degree oven and bake 10 minutes.

Hula Steppes



Seeking to combine the strenuous Russian dances of the steppes with the languorous hula of the Hawaiian Islands, Rima Rodion, noted Russian dancer, sailed on the Malolo for Honolulu to spend a month seeking to effect a combination of the two widely diversified types of dance art.

Torrance Notes

B. Barnheart, a former resident of Andreo avenue, but now living in San Francisco, visited with friends in Torrance Monday.

Mrs. W. Fred Bowen, who has been convalescing from a recent operation at the home of her sister, May McKinley, 1417 Cota avenue, returned to her home in Los Angeles Tuesday.

Mr. and Mrs. George W. Worcester and sons, Phillip and Bobby, 1517 El Prado avenue, were dinner guests Sunday at the home of friends in Westwood.

SURPRISE CROQUETTE
2 cups mashed potato
1 tsp. Ben-Hur onion juice, salt, egg, flour and crumbs.
4 tbsp. milk
2 egg yolks beaten
Cooked meat or creamed vegetable or grated cheese.
2 tsp. Lea & Perrins sauce
METHOD—Mix the mashed potato, milk, onion juice and salt together. Beat over the fire until smooth and hot. Add the Lea & Perrins sauce. Cool slightly, then add the egg yolks. Form into balls, make a depression in each and insert a spoonful of creamed chicken or vegetable, minced meat or grated cheese, well seasoned with salt and Lea & Perrins sauce. Press the potato around the opening. Roll the croquettes in flour, then in egg white, beaten, and then in crumbs. Fry in deep fat (375-390F.) until well browned. Tomato sauce may be served with these.

GRAPEFRUIT AND LIME COCKTAIL
Iris grapefruit sections marinated with lime juice and enough sugar to sweeten.

Some of the
GRAND OPENING
Specials At
WOODBURN'S
Arlington and Carson
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CHALLENGE
BUTTER lb. 33c

MAYFAIR
MILK Fresh, Quart. **9c**

OHIO BLUE TIP
Matches 6 boxes 25c

HILLS BROS.
COFFEE 1 Lb. Red. **30c**

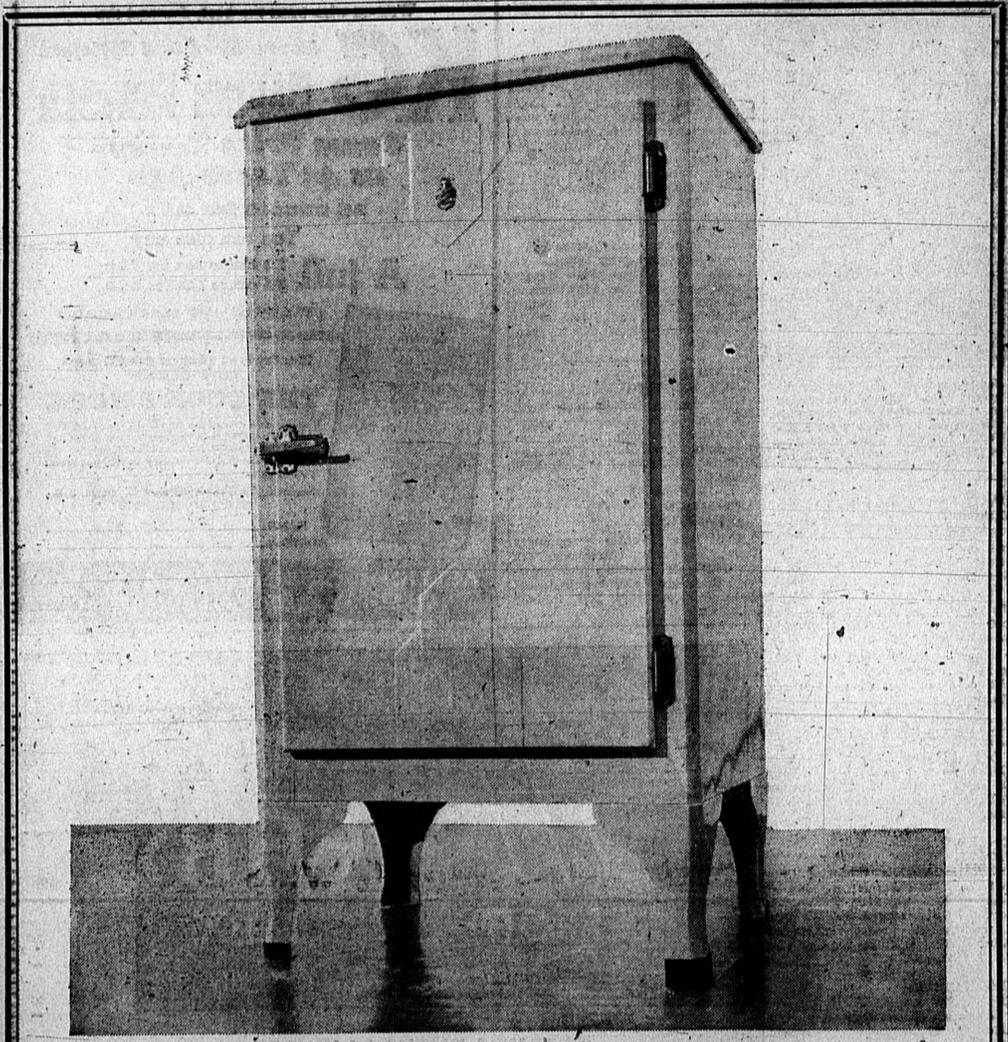
PURE CANE
Sugar 10 Lb. Cloth Bag 50c

SHADY DELL 1-lb 12-oz. Jar
Apple Butter 15c

BANNER
MILK Tall Cans. **3 for 19c**

BABY BEEF SPECIALS | **FRESH FRUITS & VEGETABLES**

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ATTEND THE COOKING SCHOOL

NINA G. ABBEY, well known food authority, has hundreds of new home-making suggestions, recipes of interesting and tasty new dishes and many helpful home-economics ideas. She will also demonstrate these modern new ice refrigerators, showing their great savings in operation and food. Do not fail to attend the closing session this afternoon.

THURSDAY, MAY 2
At The Torrance Theatre

The UNION ICE Company

PHONE: Torrance 213
San Pedro 3290 Wilmington 1240
Los Angeles Va. 1421—Pa. 9103

WHAT IS THIS NEW MODERN BEN-HUR "Uniflo" ROASTING PROCESS?

..... A radical departure in coffee-roasting that so strikingly improves the already Supreme Flavor of Ben-Hur Coffee that it creates a totally NEW STANDARD OF DELICIOUSNESS..... "Uniflo" means uniform flow of indirect heat Drawn Through the coffee beans at great speed and at LESS THAN HALF the former temperature..... A much greater percentage of delicate aromatic flavor oils—previously destroyed by the intense direct "torch flame" method—is NOW PRESERVED..... This gives you FAR RICHER COFFEE FLAVOR, and more of that DELICIOUS COFFEE AROMA greets you when you turn the key that breaks the super-vacuum seal of a Ben-Hur can..... This new Ben-Hur "Uniflo" roasting process creates for your taste a NEW IDEAL by which you will hereafter judge coffee.

IMPORTANT INFORMATION
Measurements or devices given by some manufacturers for their "UNIFLO" roast—will make your coffee too strong, thus overcomes its delicate, delicious flavor with excessive strength. This is because of the extremely high temperatures used in the Supreme Quality Ben-Hur blend, NOW more pronounced than ever by the "Uniflo" process. USE LESS Ben-Hur Coffee... SAVE MONEY... GET A FAR MORE DELICIOUS cup of coffee.

BEN-HUR COFFEE

BEN HUR DRIP IS FAR MORE DELICIOUS — FAR MORE ECONOMICAL