



FOOD

NEWS



TOLEDO, (U.P.)—A bandit climbed up a railroad tower to hold up John R. Morton, towerman. His troubles were worth 50 cents.

Soldiers Forego Hair Powder In Wheat Famine

England had a severe scarcity of wheat in the years 1795 and 1796. The London Times of that date tells strange tales of how the king, the people and the army met this scarcity.

Says the Times of July 22, 1795: "His majesty has given orders for the bread used in his household to be made of meal (flour) and rye mixed. No other sort is permitted to be baked, and

the royal family eat bread of the same quality as their servants do."

At this time people were requested to discontinue the use of hair powder, which was obtained from starch made of wheat. Very many did so. The movement spread to his majesty's army. Says the Times of February 10, 1796:

"In consequence of the scarcity of wheat, arising partly from such quantities of it being used for hair powder, several regiments have, very patriotically discontinued the use of hair powder which, in these instances was generally nothing but flour."



RECIPE FORUM

Two tickets to the Torrance Theatre will be given FREE to the reader who mails or brings in a recipe that is published in these columns. Send us your favorite recipes. The tickets will be mailed to you.

RHUBARB PIE

2 eggs
1 cup granulated sugar
2 tablespoons flour
½ teaspoon salt
2 tablespoons melted shortening
1 cup milk
2 cups rhubarb cut in pieces
1 unbaked pastry shell

Method: Beat eggs and combine with sugar, flour, salt and melted shortening. Beat until creamy and add milk. Put rhubarb in pie shell and pour custard mixture over. Bake in moderately hot oven until custard is set, or about half hour.

YEAST ROLLS

2 cups scalded milk
4 tablespoons sugar
1 cake yeast, soak in ¼ cup warm water
1½ teaspoons salt
1½ tablespoons melted lard or butter
6 cups flour

Method: Knead thoroughly, set in a warm place, let it treble in bulk. Then work down, let come up again and mold into small rolls. Bake 10 minutes in a hot oven (400 degrees).

egg plant weighing about a pound and half. Cut the pulp into cubes, and cook it until tender, a little salt being added. Mash it with a fork, mix with the salmon after the skin and bones have been removed, also the white sauce. Mix thoroughly. Put in buttered casserole. Cover this with the buttered crumbs, bake about 20 minutes over a low heat.

TUNA NOODLE CASSEROLE

1 seven-ounce can tuna
2 cups cooked noodles
2 hard boiled eggs
2 cups cream sauce
1 tablespoon diced onion
Salt and pepper

Method: Butter bottom of baking dish. Put in layer of noodles, then layer of tuna and eggs. Cover with noodles and pour over mixture of cream sauce with onions in it. Bake 30 minutes.

Oscar of Famous Waldorf Gives Roll Recipe

In a recent issue of a trade magazine there appeared an interview with Oscar, chief chef of the famed New York Waldorf hotel. Mr. Tschirky (Oscar) commented that people eat rolls "because they like the taste of them" and that many "men and women who ordinarily would not eat bread before a meal, reach for our hard rolls as soon as the waiter places them on the table."

Oscar's Hard Roll Recipe

2 lbs. wheat flour
1 oz. yeast
1 oz. shortening
¾ oz. salt
½ oz. sugar
1 oz. malt syrup
½ cup milk
1 cup water

Household Recipe
8 cups wheat flour
2 cakes yeast (compressed) dissolved in ¼ cup lukewarm water
2 tablespoons shortening
1½ tablespoons salt
1 tablespoon sugar
2 tablespoons malt syrup
½ cup milk
1 cup water

Method: Mix ½ of the flour with the dissolved yeast and let rise. Work the remaining ingredients into the rest of the flour and work for 10 minutes. Add the yeast and let stand until double in bulk. Cut into rolls and pinch a small bit from the top of each. Bake in moderate oven (375 degrees) 20 minutes. The quantity will yield about three dozen rolls.

SWEDISH SPONGE CAKE

7 eggs yolks
¾ cup water
4 cup sugar
½ teaspoon vanilla
½ teaspoon lemon

Method: Combine these and beat ten minutes. Sift 1 cup flour 5 times and add to beaten egg mixture. Put pinch of salt in egg whites, beat 1 minute and add ½ teaspoon cream tartar and beat until light and foamy. Fold the whites into the yolks. Bake in oven at 325 degrees for 1 hour. Test at end of hour.

OYSTERS AND MUSHROOMS AU GRATIN

4 tablespoons butter
4 tablespoons flour
¼ teaspoon salt
¼ teaspoon paprika
¼ teaspoon celery salt
2 cups milk
½ pint small oysters
1 cup browned mushrooms

Method: Melt butter and add flour. When blended add milk, cook until thick creamy sauce forms. Stir constantly, add the rest of the ingredients and pour into buttered shallow baking dish. Bake about 20 minutes in a moderate oven.

SCALLOPED EGG PLANT WITH SALMON

1½ cups mashed, cooked egg plant
1½ cups medium-thick white sauce
½ cup dried bread crumbs, mixed with ¼ cup melted butter
1 pound can salmon

Method: Remove skin from an



Go home tonight BY TELEPHONE!

Have you been thinking about the folks at home lately? Why not call up tonight and have a friendly, homey talk? "Long Distance" really means "short distance." For it does just that to the miles—shortens them up to nothing.

(Telephone home tonight!)

SOUTHERN CALIFORNIA TELEPHONE COMPANY
1266 Sartori Ave. Telephone Torrance 4600

This Man Worries for Women



DON'T worry whether or not the oven of your modern gas range will bake to perfection. The man shown in the photograph did the worrying for you before he would approve the range. He is not a chef as you might suppose—but a technologist making tests at The American Gas Association Laboratory at Cleveland, Ohio.

If the cookies, thin and sensitive to fine shades of temperatures, have baked evenly and uniformly in every corner of the oven after eleven minutes in a temperature of 375 degrees Fahrenheit, they have proven the oven heat distribution is satisfactory. Should one cookie come out less than crisp and golden, the range is considered a baking failure and is turned down.

Bus Service Starts On Monday

Starting next Monday the Recreation department will put a bus service into operation for the benefit of children in the west and north part of Torrance. The bus will make four trips daily except Saturday and Sunday, leaving the Border avenue headquarters at 9:30 a. m., 11:30 a. m., 1:30 p. m., and 4:30 p. m.

The route followed will be west on Carson to Cedar avenue, north on Cedar to Torrance boulevard, east on Torrance boulevard to Cravens, and along Cravens, Carson and Border to 1816 Border avenue, thence on Cabrillo avenue to the city park.



No table is complete without some form of bread. We have every kind of Bakery Goods.

Whitney's Bakery
Free Delivery on Orders Over 25c
1323 Sartori Ph. 572

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FREE PRIZES
Automobiles, Refrigerators, Gas Ranges, Radios, etc.
Ask the Driver For Ticket
Phone Torrance 6 21-W
Gardena, Phone 1981

Thriftly Housewives Say "TO A&P TO SAVE!"

FLAVOR-TEAMED MEATS

WILSON'S "TENDER-MADE" SKINNED HAMS 37¢
Shank End, lb. 25¢
Butt End, lb. 29¢
Center Slices lb. 69¢
"THE HAM YOU CUT WITH A FORK"

GRAIN-FED "BRANDED" STEER BEEF

ROASTS Center Cut Shoulder or 7-Bone Chuck "Best Cuts Only" lb. 14¢

BOILING BEEF PLATE RIB lb. 6¢

GROUND BEEF FRESH lb. 12½¢

BACON Fancy Eastern By the Sugar-Cured Piece lb. 32¢

SHORTENING Snow White Bulk 3 lbs. 25¢

GRAIN-FED "BRANDED" STEER BEEF

PRIME RIB 1st 5 Ribs "Best Cuts Only" lb. 19¢

WILSON'S CERTIFIED FANCY EASTERN

SLICED BACON ½-lb. Pkg. 17½¢

NOW! ASK YOUR A&P MANAGER ABOUT RAFFIN'S HIGHEST PRICED CORNED BEEF

CORN PRIDE OF ILLINOIS COUNTRY GENTLEMAN No. 2 can 10¢

CHALLENGE'S BLUE RIBBON Butter 91 SCORE Second Quality lb. 36¢

NUTLEY "WHOLESOME" ib. 10¢

Margarine SUNLIGHT—LARGE U. S. EXTRAS 29¢

Eggs FRESH Brookfield doz. 30c doz. 29¢

GRANULATED White King SOAP 1-lb. pkg. 27¢

Sauce Tomato Redondo 3 8-oz. cans 10¢

Certo For Making Jams & Jellies 8-oz. bot. 19¢

Napkins Colored Menasha pkg. of 50 7c

IONA FAMILY—"ALL PURPOSE" FLOUR 24½-lb. sack 55¢

10-lb. sack, 25¢; 49-lb. sack, \$1.07

Tobacco Tuxedo 3 tins 25¢

Gilves Crema 3 for 10¢

Oliver Mince Alber's 3-oz. can 9¢

Chicken Lynden's ½-lb. can 35¢

Shinola White Shoe Cleaner bottle 9¢

Pepper Rajah Black 4-oz. can 8¢

Root Beer Extract Hires 8-oz. bot. 22¢

HEINZ ASSORTED SOUPS 2 16-oz. cans 25¢

CHICKEN GUMBO, CAN 17c

PRICES EFFECTIVE THURSDAY, FRIDAY & SATURDAY, JULY 23, 24 & 25, 1936. (WE RESERVE THE RIGHT TO LIMIT QUANTITIES.)

Tomatoes SOLID PACK DEL MONTE No. 1 can 7½¢

Peaches SLICED OR HALVES DEL MONTE No. 2 can 10¢

Fruits for Salad Del Monte JUICE No. 2 can 7½¢

Pineapple DEL MONTE can 10¢

Juice CAMPBELL'S TOMATO "A QUICK PICK-UP" 14-oz. cans 17¢

Tomatoes CALIFORNIA No. 2½ can 7½¢

Wheaties "The Breakfast of Champions" reg. 10¢

Tissue TOILET—ZEE GREEN, ORCHID, & IVORY WHITE roll 4¢

Spaghetti OR MACARONI GOLD MEDAL 1-lb. pkg. 10¢

Snowdrift SHORTENING 1-lb. can 19¢

Snowflakes N. B. C.'s 1-lb. pkg. 15¢

Cream BEAUTIFUL HANDS 4-oz. jar 19¢

Shred. Wheat N. B. C.'s pkg. 11¢

Brillo Pads "Cleans, Scours & Polishes" 12-pad pkg. 15¢

P'Nut Butter Golden West 1-lb. jar 19¢

Dog Food MARCO "Beef Ration" 8-oz. can 5¢

Wesson Oil "FOR COOKING" qt. 39¢

Spaghetti ENCORE PREPARED 3 1-lb. cans 20¢

Pork & Beans ANN PAGE 1-lb. can 5¢

Ginger Ale Yukon Club 3 large bottles 25¢

OR SPARKLING WATER (Plus Deposit)

"MILD & MELLOW" EIGHT O'CLOCK COFFEE 1-lb. bag 12½¢

"THE WORLD'S LARGEST SELLING BRAND OF COFFEE" 3-lb. bag, 37¢

A&P FOOD STORES
1319 SARTORI AVENUE, TORRANCE

Quality Super Market
1325 Sartori Ave.
DOWNTOWN These Prices for Thur., Fri., Sat. Only

Ripe Bananas lb. 5¢

ELBERTA FREESTONE PEACHES 8 Lbs. 25¢

FRESH Lima Beans lb. 5¢

White Rose Potatoes Extra Fancy 7lbs. 25¢

Thompson Seedless GRAPES 3 Lbs. 10¢

WATERMELONS Per Lb. 1½¢

TIP TOP—Lge. MELONS Ea. 10¢

Local Grown Cantaloupes 3 for 10¢

SERVICE! **QUALITY MEATS** QUALITY!

Lean, Tender **POT ROAST** 12½¢ lb

7-BONE ROAST 15¢ lb

From Steer Beef **Swiss Steaks** 20¢ lb

Fresh Dressed **HENS** 23¢ lb

KERMIN'S Fresh Salads FRUIT—POTATO MACARONI 15¢ lb

COTTAGE CHEESE 10¢ lb

PIG LINK SAUSAGE 23¢ lb

CASO JACK CHEESE 25¢ lb

Eastern Sliced **BACON** 32¢ lb

Cold Meats KOSHER SALAMI WIENERS, CONEYS MINCED HAM 15¢ lb

BUTTER CRESTA, lb. 34½¢
BROOKFIELD, lb. 38¢

Welch's Grape Juice, qt. 33¢

Baker's Cocoa, 1 lb., 13c; ½ lb. 8¢

Post Bran Flakes, 2 for 19¢

C & H Sugar, Brown, 1-lb. cart., 2 for 13¢

Jellwell or Jiffy Lou, 2 for 11¢

Log Cabin Syrup, 26-oz., 87c; 12-oz. 14¢

Fab-Lette Cheese Purex, ½ gal., 15c; qt. 8¢

GROCERIES

DEL MONTE
Bartlett Pears, No. 2½ can 15¢
Pineapple, No. 2½ can 16¢
Apricots, No. 2½ can 18¢
Fruit Cocktail, No. 1 tall can 12¢
Tomato Juice, 3 No. 1 tall cans 20¢

ALBER'S
Flapjack, 2½-lb. pkg. 16¢
Rosewase Oats, 1-lb. 23¢
Instant Tapioca, 8-oz. 9¢

FLOUR DRIFTED SNOW
4 9/10-lb sack 22c
9 8/10-lb. sack 40c
24½-lb. sack 93c

Norwegian Sardines—Tiny Tots, ¼ can 11¢
Gem Nut Oreo, lb. 10½¢
Scot Tissue, 2 for 13¢
White King 27¢
Marco, 2 1-lb. cans 11¢
Hill's Coffee, Red Can, lb. 26¢
Beef Tamales, 2 7½-oz. cans 15¢