



# FOOD INLWS



### Crawford Hurt In Auto Crash

John B. Crawford, 2213 Ca-brillo avenue, failed to negotiate the turn in Arlington avenue at Sepulveda boulevard, near the ball park, Monday night, and crashed into the curb on the west side of the street, according to report on file at police headquarters. The car overturned, and Crawford was taken to the Jared Sidney Torrance Memorial hospital where he was treated for friction burns and a broken leg. Mrs. Crawford was uninjured beyond a few bruises.

### Star To Sell Palmolive for 1c

For two hours only, 10 a. m. to 12 noon, Saturday, August 8, the Star Department Store is offering an unusual money-saving and novel value. They will sell a five cent bar of Palmolive toilet soap for only one cent. There is a limit, however, of one bar to a customer. Then, at 7:30 Saturday night will come a big surprise. We can't tell you what it is but save the soap wrapper. And be present at the Star at that hour. It will be interesting and a great deal of fun.

### Coming Events at Civic Auditorium

August 6  
Recreation Dept. Doll Show.  
August 7  
Torrance Bears, social dance.  
August 9  
Union church services.  
August 15  
Social dance, Hayes and Thomas.  
September 15-16  
Mexican Independence Day program.  
October 28, 29, 30  
Torrance Herald Union Ice cooking school.  
October 31  
Social dance, N. B. P. W. Club.

## HERE'S Something!



### Housewives! Cooks!

Every housewife and every cook—good or bad—has some pet recipes of which she is justly proud... some "special dish" that the entire family likes and that guests always get when they come for dinner and always rave about. The Herald wants to hear about those recipes, regardless of what they contain or what they turn out to be. Herald readers want to hear about them. So for a limited time, the Herald will give away FREE each week TWO tickets to the Torrance Theatre to the reader who sends in a recipe that is published on these pages under the heading of the "Recipe Forum." Send in as many as you like. For each recipe published you will receive TWO tickets. Either bring them in or mail them and the tickets will be mailed to you. Do it today!

### Don't Skimp on Your Breakfast

As a fortification against the day's heat and the possibility of a meager appetite for lunch and dinner, it is wise to have breakfasts which furnish plenty of food for energy. So here are a few such breakfasts, planned by Inez S. Willson, home economist:

- 1.—Bacon slices with scrambled eggs, toast, fresh peaches and coffee.
- 2.—Creamed left-over lamb, veal or pork served on baking powder biscuits or toast slices, chilled melon balls and coffee.
- 3.—Fried ham slices, toast, orange slices and coffee.
- 4.—Sausages and waffles with maple syrup, fresh berries and coffee.
- 5.—Ham omelet, toast, grapefruit cup, and coffee.

### M. E. LADIES PICNIC

Annual picnic of ladies of the First Methodist church will be held in Banning Park Tuesday, August 11. All wishing transportation will please meet at the church at 10:30 a. m. A pot-luck luncheon at noon.

### BITTEN BY DOG

Robert McCracken, 218th and Western avenue, was knocked down and mauld, and severely bitten about the face by a dog last Sunday. The wounds required stitches to close. The dog is being kept under observation for rabies.

### CHESS PIE

- 1 cup sugar
  - ¾ cup shortening
  - 1 cup raisins
  - 1 cup walnuts, ground
  - 3 eggs, beaten separately
  - 1 teaspoon vanilla
- Method: Cream sugar and butter, add beaten egg yolk. Boil the raisins a few minutes to soften and add after draining water. Then fold in egg whites, nuts and vanilla. Pour into unbaked pie crust and bake like custard, until set.

### Don't Forget HINCKLEY'S GROCERY

1½ miles south on Arlington  
Open Sundays and Evenings Until 9 P. M.  
"A Small Store with Downtown Prices!"

## COLD MEATS

As enjoyable as hot roast beef in winter, is a tasty plate of Grubb's COLD MEATS on sultry summer days. Because Grubb's cold meats are always good, always freshly cut, and the prices are "right." Try them for lunch or for an evening meal. They're great for a change.

## GRUBB'S MARKET

CHOICE MEATS  
PHONE 779 TORRANCE  
IN SAFEWAY STORE 1929 CARSON ST.

## Kitchen Holidays!

Wouldn't you like to "take it easy" in your kitchen—for a whole week? You can... not only for a week but for the rest of the summer. Just fill up your pantry with these exceptional low values in "easy-to-serve-foods!"

## WILSON'S "TENDER-MADE" SKINNED HAMS

Whole or Full Half  
SHANK END.....lb. 29c  
BUTT END.....lb. 32c  
lb. **39c**  
"THE HAM YOU CUT WITH A FORK"

## PRIME RIB

Grain-Fed "BranDED" Steer Beef  
ROASTS—1st 5 Ribs  
"Best Cuts Only" lb. **19c**

## Lamb Shoulder

Fancy 1926 Spring Baby Milk Lamb lb. **16c**

## Ground Beef

FRESH LEAN lb. **12½c**

## Sliced Bacon

Morrell's Pride Fancy Eastern ½-lb. pkgs. **17½c**

## BACON

Wilson's Eastern Sugar-Cured BY THE PIECE **32c**

## SHORTENING "SNOW-WHITE"

(Bulk) **3 lbs. 29c**

## ROASTS

Grain-Fed "BranDED" Steer Beef  
CENTER CUT SHOULDER OR 7-BONE CHUCK lb. **14c**

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

RED HANDLE BROOMS "DURABLE" each <b>19c</b>	Asparagus DEL MONTE picnic can <b>12c</b>
CHALLENGE—"The Better Butter" Butter First Quality lb. <b>40c</b>	SOLID PACK TOMATOES No. 1 can <b>7½c</b>
Milk EVAPORATED 20-oz. pkgs. <b>6c</b>	DEL MONTE EARLY No. 2 can <b>12c</b>
SUNLIGHT—Large U. S. Extra Eggs Brookfield doz. <b>31c</b>	DEL MONTE No. 1 can <b>12½c</b>
A-Plus Health Soap 3 cakes <b>11c</b>	3-ounce CATSUP No. 2 can <b>7½c</b>
Gold Medal 20-oz. pkgs. <b>17c</b>	DEL MONTE TOMATO No. 2 can <b>12c</b>
Root Beer Mire's Extract 3-oz. bot. <b>22c</b>	BARTLETT No. 2 can <b>10c</b>
IRIS—Vaseline Pack 1-lb. jar <b>27c</b>	DEL MONTE Sliced or Halves No. 2 can <b>10c</b>
COFFEE 2-lb. Jar, 52c	FANCY NEW YORK STATE No. 2 can <b>7½c</b>

## "ALL PURPOSE" FLOUR

IGNA FAMILY  
5-lb. sack **17c** 24½-lb. sack **63c**  
10-lb. sack **28c**  
49-lb. sack **\$1.19**  
98-lb. sack **\$2.29**

Spaghetti Franco-American 3 cans <b>25c</b>	RAJAH SALAD 1-lb. jar <b>13c</b>
Vinegar Crystal Cider qt. <b>10c</b>	KING KELLY ORANGE 1-lb. jar <b>13c</b>
Salad Oil Swift's Jewel pint bot. <b>19c</b>	CHURCH'S PURE quart bottle <b>23c</b>
Ivory Soap "It Floats" 5-lb. box <b>9c</b>	SUNSWEEP "TENDERIZED" 2-lb. pkg. <b>10c</b>
Pork & Beans Ann Page No. 2 can <b>5c</b>	"The Breakfast Feed of Millions" pkg. <b>14c</b>
Sliced Beets Fall City No. 2 can <b>10c</b>	Cracker Jack New Large Size <b>3 pkgs. 10c</b>
Miracle Whip ½-pint, 12c—Quart Jar, 32c	

## YUKON CLUB

SINGER ALE, LIME RICKY, SPARKLING WATER  
3 large bottles **20c**  
(Plus Deposit)

PRICES EFFECTIVE THURSDAY, FRIDAY AND SATURDAY, AUGUST 6, 7 AND 8, 1936.  
(WE RESERVE THE RIGHT TO LIMIT QUANTITIES.)

# A & P FOOD STORES

1319 SARTORI AVENUE, TORRANCE

### Favorite Hotel Dishes May Be Served In Home

Certain hotels and restaurants, through years of service, have gained for their foods a reputation which has traveled far and wide. These dishes, many of them, can become favorites at home if we but take a page from the chef's note book. Steaks and mixed grills—in fact, broiled dishes of any kind—are hotel favorites, say the chefs, so Inez S. Willson, home economist, gives information on choosing and preparing these popular foods.

#### Choosing Tender Steaks

The chef usually knows how to choose a tender steak. His best indication of tenderness is the amount of fat which it carries. It should have a generous covering of fat over the outside and a marbling of fat throughout the lean. The steak should be cut thick, at least one inch, and if it has been aged, so much the better. Frequently the hotel chef buys a whole loin of beef and allows it to hang in his refrigerated room for several days before he cuts it into steaks, and in some markets this same practice of aging is followed before the steaks are cut.

The best way to broil a steak is to thoroughly preheat the broiling oven with the regulator set to "high" and then place the steak on a rack far enough from the flame or heating element that by the time it is nicely browned on one side it will be half done. When browned on one side, it is seasoned with salt and pepper, turned, and allowed to brown and finish cooking on the second side. The steak should be served without a moment's delay after it is cooked. This, as much as any other factor makes the steak served in a hotel so thoroughly enjoyed because it is still sizzling hot and puffy with its own juices when the diner makes the first cut.

#### For a Delicious Mixed Grill

The mixed grill means simply a whole meal cooked in the broiler. Usually this includes a lamb chop, perhaps, little link sausages, sweetbreads, which have been parboiled in acidulated water and put under the broiler to become browned, and frequently ground meat patties wrapped with bacon. These are broiled in exactly the same way as the steak, except for the length of time needed in broiling. This depends on temperature and the thickness of the meat. Broiling, however, should be done at a moderately low temperature for the best results. Pork chops, too, can be just as delicious as those baked and served at hotels if you but insist that they are cut thick and cooked slowly. Here is the way one hotel chef prepares them:

- #### Baked Stuffed Pork Chops
- 1 cup minced ham
  - ½ cup minced mushrooms
  - 1 cup bread crumbs
  - ½ cup rice, uncooked
  - 2 tablespoons minced onion
  - 2 tablespoons minced green peppers
  - ½ cup tomatoes
- Brown the ham, mushrooms, onions and green pepper, then add the uncooked rice and tomatoes, together with 2 cups meat stock. Let cook until the rice is tender. Add the bread crumbs and season to taste. Fill pocket in chops with this. Brown the chops on both sides, cover tightly and bake slowly for 25 or 30 minutes.

## Quality Super Market

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

Eating and Cooking NEW APPLES 6 lbs. <b>25c</b>	LOCAL-GROWN TOMATOES 3 lbs. <b>10c</b>	SEEDLESS GRAPES 3 lbs. <b>10c</b>
Elberta Freestone PEACHES 7 lbs. <b>25c</b>	NO. 1 WHITE ROSE POTATOES 7 lbs. <b>25c</b>	LARGE UTAH CELERY 2 for <b>15c</b>
CONCORD GRAPES 2 lbs. <b>15c</b>	SWEET MUSCAT GRAPES 5c lb.	

## QUALITY MEATS

STEER BEEF STEAKS Round, Swiss Rib; 1 lb. <b>23c</b>	Week-End Hot Weather Specials LUNCH MEATS New England Ham Macaroni and Cheese Pimiento Loaf Nulwood Loaf Soups <b>29c</b>	EASTERN CURED HAMS Half or Whole lb. <b>28c</b>
ROAST Lean 7-Bone lb. <b>16c</b>	POT ROAST Young Tender lb. <b>12½c</b>	BACON Eastern Sugar Cured lb. <b>32c</b>
COTTAGE CHEESE lb. <b>10c</b>		SLICED CHEESE American, Brick, Marquisin <b>35c lb.</b>

## GROCERIES

BUTTER CRESTA, lb. <b>34½c</b>	Super Suds, 2 pkgs. <b>15c</b>	BEN-HUR, lb. <b>28c</b>
Instant Postum Iced Postum Is Delicious, 8-oz., 39c; 4-oz. <b>23c</b>	Crystal White Soap, 3 bars <b>19c</b>	Post Toasties <b>7c</b>
Lynden's Chicken and Noodles, 16-oz. jar <b>21c</b>	Peet's Granulated Soap, lge. <b>25c</b>	Clequot Club Ginger-ale, 2 16-oz. bottles. \$1.33 carton (no bottle deposit) <b>23c</b>
Dole Pineapple Juice, No. 2 can <b>10c</b>	Baker's Coconut, ½-lb. pkg. <b>7c</b>	Sperry Pancake or Waffle Flour, 28-oz. size <b>15c</b>
Nestle's Chocolate Bars, all varieties, ½ lb., 2 for <b>25c</b>	Sun-Maid Seedless Raisins, 2 15-oz. pkgs. <b>13c</b>	3rd Birthday Sale of Miracle Whip, ½ pt. <b>13c</b>
Liquid-Mix, all flavors, 2 cans <b>15c</b>	Morton's Salt, plain or iodized, 26-oz. pkg. <b>7c</b>	Del Monte Early Gar-den Peas, No. 2 can. <b>13c</b>
Waldorf Tissue, 3 for <b>11c</b>	Holly Cleanser, save the labels, 3 cans. <b>10c</b>	Satina <b>5c</b>
La France, 2 for <b>15c</b>	Rippled Wheat, 30 Biscuits, whole wheat, ready to eat, pkg. <b>9c</b>	Palmolive Soap <b>5c</b>