

Women Walk Thru Fire  
MADRAS, India. (U.P.)—  
Twenty women, carrying babies  
in their arms, walked thru fire  
at Kurungpalayam, South  
India.

A Successful Meal  
Depends On the Bread or  
Rolls You Serve.

Try  
**WHITNEY'S  
BAKERY**

1323 SARTORI  
Orders of 25c or More  
Delivered Free—Phone 572

**TWO HIGHLIGHTS THAT ADD  
MUCH TO ANY MEAL ALWAYS**

**NOODLE PUDDING**  
8-oz. package noodles  
1/2 cup chopped nut meats  
1/2 teaspoon nutmeg  
1/2 cup oil  
1/2 cup sugar  
3 eggs  
2 cups milk  
2 teaspoon salt  
Cook noodles until tender,  
drain. Beat eggs until light,  
add oil, sugar, salt and milk.  
Next stir in noodles and nut  
meats. Pour into buttered bak-  
ing dish, sprinkle nutmeg over  
top, and bake in a moderate  
oven over 325 degrees for about  
one hour.

**LAMB CHOPS IN BATTER**  
6 to 8 shoulder chops  
1 egg  
3 tablespoons flour  
1 cup milk  
Salt  
Pepper  
Nutmeg  
Fat for frying  
Mix the egg, milk and flour  
to a smooth batter and season  
with salt and pepper. Sprinkle  
the chops, which are cut rather  
thin, with salt, pepper and a  
little nutmeg. Dip in batter and  
fry gently in hot fat until crisp  
and nicely browned. It will re-  
quire 10 to 15 minutes.

**Here's Something  
Good For That  
Sunday Supper**

**PRUNE WAFFLES**  
2 cups flour  
4 teaspoons baking powder  
4 tablespoons sugar  
1/2 teaspoon salt  
3 eggs  
4 tablespoons fat  
1 cup cooked prunes cut in  
pieces  
1/2 cup milk  
Sift flour, baking powder,  
sugar and salt together. Add  
beaten eggs and milk and mix  
well. Beat fat and add with  
fruit to mixture. Bake on a  
hot waffle iron. Serve with but-  
ter and honey.

**VARIETY IS NEEDED IN PREPARING  
MONDAY'S HASH—A FEW TIPS**

If Sunday's roast means Mon-  
day's hash, then let's find a  
variety of ways to prepare hash,  
for, after all, there is nothing  
so tempting for the piece de  
resistance of the Sunday dinner  
as a good-sized, perfectly cooked  
and nicely browned roast.  
It is probably because hash so  
frequently lacks variety and  
careful seasoning that it has  
acquired an unfortunate reputa-  
tion in some families. When it  
is prepared and served in the  
same way Monday after Mon-  
day, week on end, it is not  
surprising that its popularity  
waned where, frequently, sim-  
ply presenting the hash in a  
different manner would mean  
a welcome instead of a rejection.  
For instance, bake it in  
a casserole dish. Or bake it in  
a ring mold and serve it un-  
molded on a large chop plate,  
with a hot vegetable in the cen-  
ter of the ring.  
**Variety In Seasoning**  
Likewise the seasoning may  
make the difference. Instead of  
resorting always to the over-

**Delicious Fruit Recipes Can Still  
Be Prepared to Delight Families**

It is a simple matter to serve fruit plentifully in sum-  
mer when the markets are filled with bountiful supplies  
of luscious berries and other tempting fruits—fresh from  
orchard and garden. Winter presents a slightly different  
problem, but if you are resourceful, you will find equally  
delicious fruits available at this  
season as well. Here are some  
appetizing ways of introducing  
health-giving fruits into your  
menus right now.  
**BROILED CANNED PEACH  
HALVES**  
Drain canned peaches and put  
on a broiler covered with mois-  
tened parchment paper to pre-  
vent from slipping thru the  
grids. Turn when hot and cook  
on other side. Broil bacon until  
crisp and garnish steak or other  
meats with peaches around and  
bacon on top.  
**PEACH DREAMS**  
Drain the syrup from canned  
peach halves. Family melt a  
jar of cranberry jelly. Put the  
peaches, hollow side up, in serv-  
ing plates. Fill the hollows with  
chopped peaches. Cover the  
peaches with the partly melted  
jelly. Cranberry jelly is more  
plentiful for this, but currant  
jelly may also be used.  
**FRIED APPLE JUNGLE WITH  
JELLY**  
Core tart apples, cut a thin  
slice from top and bottom and  
discard. Cut apples in half-inch  
slices and pan-fry in sausage,  
fresh pork or other fat until  
soft but not broken, turning  
once. Serve with a cube of  
bright jelly in the center of  
each ring.  
**DRIED APRICOT JAM**  
If your summer supply of  
canned fruit is beginning to run  
low, try varying it with this  
delicious jam. Take two pounds  
of dried apricots, let soak over  
night. Simmer well, covered,  
for half hour. Drain the fruit,  
crush thoroughly and mix with  
three pounds of sugar or seven  
cupsful. Put to boil and when  
at full boil, continue one min-  
ute; remove from fire and add  
one bottle of pectin; stir and  
let stand a moment and skim.  
Then pour into glasses and  
cover with paraffin.  
**BAKED BANANAS**  
Peel the bananas. Arrange in  
shallow baking dish and sprinkle  
with lemon jelly. Bake in  
moderate oven for 10 or 12  
minutes, or until tender. Sprin-  
kle with powdered sugar and  
serve hot.  
**APPLE POWDERED SALAD**  
3 tart apples, pared, cored  
and sliced  
1/2 cup seedless raisins  
1/2 can of coconut  
1/2 cup mayonnaise  
Toss apples, raisins and cocon-  
nut all together lightly and  
moisten with mayonnaise. Serve  
on crisp lettuce garnished with  
the remaining mayonnaise and  
sprinkle with paprika.  
**FROSTED ORANGE JUICE**  
Place a heaping tablespoonful  
or a small dipper of vanilla ice  
cream in a tall glass. Fill with  
chilled orange juice and stir un-  
til the cream is partially dis-  
solved, then serve.



Nova Scotia is truly the "Land  
of the Sea"! With no spot in its  
interior more than 30 miles from  
the ocean, there is little wonder  
that the tiny easternmost Canadian  
province has produced great sailors  
and sturdy fishermen. Quaint  
ocean-girl Nova Scotia greets the  
tables of the world with delicious  
mackerel, cod and lobster.  
Hundreds of delighted visitors to  
the "Land of the Sea" have ac-  
claimed the excellence of fish din-  
ners prepared by Nova Scotia chefs  
and housewives. Wherever travel-  
ers and epicures gather to speak  
of dainties, Nova Scotia cooking is  
a glowing, mouth-watering memory.  
Here are two fish dishes that will  
be served you in Nova Scotia. Try  
them now and realize their true  
goodness.  
**Souped Mackerel**  
1 mackerel  
1 cup vinegar  
1 teaspoon cloves  
1 teaspoon cinnamon  
1 teaspoon sugar  
1 teaspoon salt  
Split mackerel up back, removing  
backbone. Wash in salt and water.  
Boil ten minutes in salted water;  
then drain. Heat vinegar, cloves,  
cinnamon, sugar and salt together  
to boiling point. Put hot mackerel  
in dish with tight fitting cover, and  
pour mixture over immediately.  
Cool. Serve with boiled salad dress-  
ing.  
**Hot Lobster Bluenose**  
1 quart lobster meat  
3 tablespoons butter  
1/2 cup vinegar  
1 teaspoon sugar  
1 cup heavy cream  
Simmer together for 10 minutes.  
Lobster meat, butter. Add vinegar,  
sugar, and a dash of pepper. Sim-  
mer again for 5 minutes. Bring to  
a boil. Then add cream. The secret  
of this recipe is having the vinegar  
boiling when the cream is added.  
Mix thoroughly and serve at once.  
Lobsters boiled in sea water have  
an added delicious flavor.

**Unusual Salads,  
Desserts, Tempt  
Jaded Appetites**  
By BETTY BARCLAY



Piquant salads are easily ob-  
tained by combining tangy flavors  
to stuff fresh Anjou pear halves.  
Peel and halve them, hollow the  
center, and fill with the follow-  
ing: crab meat and French  
dressing; cranberry or mint jelly;  
cottage cheese topped with mar-  
chionne, cherry sauce; cream  
cheese; Philadelphia or pimento  
cream cheese stuffed up with a  
bit of milk or cream, to which mixture  
add chopped walnuts, anchovy  
paste; chopped green pepper;  
chopped stuffed olives; chopped  
celery; pulverized ginger anise.  
Onion and celery salt, paprika and  
lemon slices give a dash of flavor.  
If mayonnaise is used, beat in a  
little cream or whipped cream. If  
pears are properly ripe, the flesh  
will yield to gentle pressure of  
your thumb; if not ripe, keep in  
open air in kitchen until ripe, even  
if it requires several days. In-  
creased juiciness and flavor is  
worth the wait. If pears are peeled  
very much in advance of the meal,  
squeeze lemon or orange juice on  
them to preserve whiteness.



**MEAT**

is One of Our  
**MOST EASILY  
DIGESTED FOODS**

In the spring, LAMB is at  
its finest, and at the Quality  
Downtown Market you can  
be sure of getting the best  
the market has to offer. A  
leg of lamb is usually tops  
with every member of the  
family and is economical,  
too. Buy one today.

**QUALITY  
DOWNTOWN  
Super Market**  
1325 SARTORI  
Russell Quayle

Flavorful  
Baked  
Apples  
In baking apples, select Doc  
Apple quality, and bake in baking  
dish (not tin). Wash and core  
apples, place in baking dish and  
fill core cavities with any of the  
following: sugar (white or brown),  
combine butter with cinnamon, nut-  
meg, grated lemon peel, or ground  
almonds; raisins or dates; meat  
and grated lemon peel; apricot or  
strawberry jam; jelly; marmalade;  
chopped preserved ginger; chopped  
marshmallows topped with butter.  
Surround apples with syrup made  
of sugar and water flavored with  
lemon juice, or melted cinnamon  
candies; or syrup made of one cup  
maple sugar and 1 1/2 cup water and  
2 T. sugar. Bake in slow oven  
until tender, bake sufficiently.  
Serve hot or cold in own syrup, with  
cream or whipped cream. It is sug-  
gested a glass baking dish be used  
and dessert served at the table, to  
stimulate appetites.

Resettlement Project to Open  
DULUTH, Minn. (U.P.)—The  
first 40 dwellings of the Jap-  
son resettlement project, erect-  
ed at a cost of more than \$100,  
000, will be occupied by tenants  
in April.  
Nose Powdering Taught  
TOKYO. (U.P.)—Tokyo's  
beautification efforts include a  
course in nose powdering and  
general make-up for girl bus  
conductors.

**A&P SAVINGS SERVICE - SATISFACTION**  
It Costs MUCH LESS TO SHOP at A&P

GRAIN-FED "BRANDED" STEER BEEF  
**ROASTS**  
Center Cut Chuck **lb. 15c** Prime Rib **lb. 19c**

GRAIN-FED "BRANDED" STEER BEEF  
**STEAKS**  
GROUND ROUND ROUND OR SWISS **lb. 23c**

FANCY EASTERN SUGAR-CURED  
**BACON** BY THE PIECE **lb. 29c**  
FANCY YOUNG HENS FRESH DRESSED 3 to 3 1/2 lbs. Average **lb. 23c**  
EASTERN GRAIN-FED  
**PORK LOIN ROAST** **lb. 23c**  
**BOILING BEEF** PLATE RIB **lb. 9c**

HORMEL'S FANCY EASTERN  
**SLICED BACON** 1/2-lb. pkg. **17 1/2c**  
"OUR OWN MAKE"  
**PORK SAUSAGE** **lb. 25c**  
CUDAHY'S WHITE RIBBON  
**SHORTENING** 1-lb. ctn. **13c**  
**GROUND BEEF** FRESH LEAN **lb. 15c**

**PORK SHOULDER ROAST** EASTERN GRAIN-FED **lb. 19c**

EIGHT O'CLOCK—MILD AND MELOW  
**COFFEE** 3-pound bag 50c 1-lb. bag **17c**  
"THE WORLD'S LARGEST SELLER"

DEL MONTE EARLY GARDEN  
**SUGAR PEAS** No. 2 can **12c**  
DEL MONTE  
**TOMATO SAUCE** 8-oz. can **3 1/2c**

CHALLENGE OR SILVERBROOK Butter First Quality 1-lb. 42c  
SUNLIGHT—Large U. S. Extras  
Fresh Eggs doz. **27c**  
"6 DELICIOUS FLAVORS"  
Jell-O Dessert 2 pkgs. **9c**  
BAKING POWDER Calumet 1-lb. can **19c**  
CAKE FLOUR Swans Down 34-oz. pkg. **23c**  
CALIFORNIA  
**TOMATOES** 2 No. 2 1/2 cans **15c**  
QUICK OR REGULAR H-O Oats reg. pkg. **13c**  
GEBHARDT'S Speeded Beans 3 No. 1 cans **25c**  
BEER OR ALE Lucky Lager 3 12-oz. cans **28c**  
"THE QUALITY WAX PAPER"  
Rap-In-Wax 100-ft. roll **17c**  
CUBBISON'S Melba Toast 5 1/2-oz. pkg. **14c**

DEL MONTE ASPARAGUS TIPS Pic. can **12c**  
CAMPBELL'S TOMATO JUICE 50-oz. can **19c**  
SUNSWEEP EVAP. APRICOTS 11-oz. pkg. **15c**  
SUNSWEEP EVAP. PEACHES 11-oz. pkg. **12c**  
POLK'S OR DROMEDARY GRAPEFRUIT JUICE No. 2 cans **25c**  
DOLE'S SPEARS PINEAPPLE 25-oz. can **15c**  
CHICKEN-OF-THE-SEA FANCY TUNA No. 1/2 can **14c**  
"THE PERFECTED SHORTENING"  
FORMAY 3-lb. can 50c 1-lb. can **19c**  
PURE COOKING AND SALAD OIL MAZOLA OIL quart, 40c pint 21c 1/2-gal. 69c can

JOHNSON'S Floor Wax 1-lb. can **55c**  
REGULAR, DRIP, SILEX Ben-Hur Coffee glass **28c**  
IONA Pork & Beans 28-oz. can **10c**  
JAN-U-WINE Soy Sauce 5 1/2-oz. bottle **12c**  
CRUSHED Sweet Corn No. 2 can **10c**  
Canned Beef & Cabbage 25c  
Just Heat & Serve. 1/2-lb. **15c**  
Canned Beef Hash A Hasty-Tasty Dish. 1-lb. **15c**  
Beef Stew Feasts 3, 3-squares 4 1/2-lb. **15c**  
Spaghetti & Meat Balls A Real Food Value. 1/4-lb. **15c**

GOLD MEDAL BISQUICK 40-oz. pkg. **27c**  
TRY MOLLY MAGIC'S RECIPES USING Sweetened Condensed  
EAGLE BRAND MAGIC MILK 15-oz. can **18c**

ARM & HAMMER Baking Soda 8-oz. pkg. **4c**  
CLEANS A MILLION THINGS  
"OAKIE" Cleaner pkg. **12c**  
"SOAP OF BEAUTIFUL WOMEN"  
Gamay Soap cake **5c**  
CONCENTRATED Par Soap large pkg. **27c**  
RICH FLAVOR Tomato Juice No. 1 can **5c**

**FRESH FRUITS & VEGETABLES**  
FRESH GREEN ASPARAGUS 2 lbs. **29c**  
SNOWBALL CAULIFLOWER large **5c**  
FRESH SPINACH OR RADISHES bunch **1c**  
U. S. No. 1 RUSSET POTATOES 5 lbs. **17c**

HEINZ ASSORTED SOUPS 2 med. cans **25c**  
(EX. CHICKEN GUMBO, CLAM CHOWDER, CONSOMME)

**ASSOCIATEDS GROCERS**  
INDIVIDUALLY OWNED STORES

SPECIALS FOR FRIDAY, SATURDAY, MARCH 19-20  
HERSHEY'S COCOA 1-lb. Can **14c**  
HERSHEY'S BAKING CHOCOLATE 1/2-lb. Can **10c**  
CHILI CON CARNE WITH BEANS GEBHARDT'S No. 1 Can **12c**  
GEBHARDT'S TAMALES No. 2 Can **19c**  
GEBHARDT'S CHILI POWDER 1-oz. **12c**

PEET'S Granulated SOAP Large Pkg. **27c**  
PALMOLIVE SOAP 2 FOR **11c**  
CRYSTAL WHITE SOAP 3 FOR **10c**  
SUPER SUDS Large Pkg. **9c** Giant Pkg. **17c**  
JOHNSON'S GLO-COAT Pints **55c** Quarts **98c** 1/2 Gallon **\$1.59**  
JOHNSON'S FLOOR MOPS **55c**

H-O OATS Small Pkg. **13c** Large Pkg. **28c**  
Bisquick Large Pkg. **28c**  
RITZ Crackers 1-lb. Pkg. **21c**  
NUGGET PEAS 11-oz. Cans 3 For **25c**

GOLD MEDAL FLOUR 5-lb. Sack **28c** 10-lb. Sack **50c**  
Green Label BRER RABBIT MOLASSES No. 1/2 Can **14c**

UNDERWOOD Clams No. 1 Can **12c**  
Clam Chowder No. 1 Can **10c**  
Devised Ham 2 1/2-oz. Can **13c**  
Codfish Cakes No. 1/2 Can **13c**

DINETTE VEGETABLES For Salad No. 1 Cans, 2 for **25c**  
IRIS ARISTOCRAT PLUMS No. 1 Can **10c**

GOLDEN SWAN—Large Cans MILK 4 FOR **25c**  
1 Lb. **28c** Folger's Coffee **55c** 2 Lbs.

Your Associated Grocers  
**GEO. H. COLBURN** 645 Sartori Ave., Torrance, Phone 622  
**RICHARD COLBURN** 1801 Cabrillo Ave., Torrance, Phone 110  
**DOAN'S MARKET** 2223 Torrance Blvd., Torrance, Phone 486

**A&P FOOD STORES**  
THE WORLD'S LEADING FOOD MERCHANTS  
1319 Sartori, Torrance

Continuation of text from other pages, including "Be Prepared to Delight Families" and "MEAT" sections.