



SENSATIONALLY LOW PRICES FOR SUPREME QUALITY!

BEN-HUR
COFFEE AND TEA

MANUFACTURER'S
Get Acquainted **SALE** *Starts Today*
Ends Sat. May 15

Your Chance to Enjoy
THE NEW LEADER
IN COFFEE FLAVOR

Your Choice
WIDE MOUTH
JARS or CANS-
DRIP, SILEX or
PERCOLATOR



BETTER
& BETTER
YEAR by YEAR

Regularly priced at from 29¢ to 35¢ per pound—according to grocer's service rendered. Manufacturer's Get Acquainted Sale Price—in vacuumized cans
26¢ - 2-lb. 50¢
(less than grocer's regular cost)

Regularly priced at from 30¢ to 35¢ per pound—according to grocer's service rendered. Manufacturer's Get Acquainted Sale Price—in vacuumized, wide-mouth **FRUIT JARS 27¢**
(less than grocer's regular cost)

★ In a desire to get every customer acquainted with Ben-Hur Supreme Quality Coffee and Teas, leading local grocers are cooperating with the Ben-Hur Co. in a remarkable MANUFACTURER'S SALE, the very low prices being at the manufacturer's expense. Prices advertised are for "Cash and Carry" stores. Others will offer Ben-Hur Coffees and Teas at proportionally lower than their regular prices. Your savings will be the same either way.

BEN-HUR IS AMERICA'S MOST DELICIOUS COFFEE
Specialized for Drip-Silex-Percolator!

★ Ben-Hur Coffee has been constantly improved by scientific study until today it is recognized everywhere as "the NEW LEADER in coffee deliciousness." It will prove a delightful revelation. ★ 35 years continuous effort to improve methods of blending, roasting and processing has produced the result of making today's Ben-Hur Coffee unbelievably delicious—a flavor triumph unsurpassed

in Coffee history! ★ TASTE FOR YOURSELF WHAT HAS HAPPENED. Hundreds of housewives, after trying today's Ben-Hur Coffee in their homes, tell our demonstrators how buying habit or brand prejudice has robbed them of the satisfaction of such improved coffee deliciousness. Try today's Ben-Hur Coffee at the "Get-Acquainted" price. You'll agree Ben-Hur is the NEW LEADER in Coffee flavor!

FIND YOUR TASTE - IN THESE FINER BEN-HUR TEAS!
Most complete variety of higher quality garden-grown teas packed in U. S.



Everybody has their own particular taste for tea. All teas have a different flavor. Why not discover the tea that satisfies you most? Ben-Hur directly imports and packs 16 varieties—a tea for every taste! Each is the highest quality brought to this market—from the finest gardens—sold only under world-known names. YET BEN-HUR TEAS COST NO MORE THAN ORDINARY KINDS. We believe Ben-Hur "Jasminia" to be the finest "hostess tea" sold in this country. Try several varieties—discover tea delights previously unknown to you.



On Sale
at nearly all
Torrance, Lomita,
Gardena and Harbor City
Grocery Stores

These sensationally low prices ONLY during Manufacturer's Sale

JAPAN—Mfg's. Sale Price— $\frac{1}{2}$ lb. 12¢ Regularly Sold up to 20¢	ORANGE PEKOE AND FLAVORY PEKOE 100% PURE INDIA . . . ICE TEA BLEND ENG. BREAKFAST . . . YOUNG HYSON CEYLON & INDIA . . . SPIDERLEG ORANGE PEKOE . . . OOLONG BLACK & GREEN . . . GUN POWDER Scented ORANGE PEKOE . . . CEYLON	Mfg's. Sale Price— $\frac{1}{2}$ lb. 17¢ Reg. Sold up to 27¢ $\frac{1}{2}$ lb.
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NOTE TO GROCERS—The Ben-Hur Co. is making a certain pre-agreed profit adjustment with all retailers co-operating in this sale. If for any reason our sales people have been unable to contact you, please phone the local Ben-Hur representative for particulars at our expense. Telephone, Michigan 6461.

Modern Cooking Relies on Power

INDIVIDUAL CHICKEN PIES

Cook medium size chicken (3½ to 4 lbs.) until it falls off the bones. Add 1 teaspoon minced onion to chicken while cooking. Shred chicken and add to stock which has been cooked down. If necessary thicken a little with flour as for creamed chicken.

For crust (rich pie crust)
 2 cups flour
 2 teaspoons baking powder, sifted with flour
 4 tablespoons shortening
 ½ cup cold water

Roll bottom crust and line patie pans. Fill with chicken mixture and put on top crust. Bake about 12 to 15 minutes in moderate oven.

Limas Louisiana A One-Dish Meal

2 cups cooked, dried limas
 ½ pound little pork sausages
 2 tablespoons chopped onion
 2 tablespoons shredded green pepper
 1 teaspoon sugar
 ½ teaspoon mace
 1 teaspoon salt
 ¼ teaspoon poultry seasoning
 2 tablespoons butter
 1 cup milk
 Parboil sausages five minutes. Combine limas, sausages and seasonings. Place in an oiled baking dish. Pour milk over the limas and scatter bits of butter and green pepper over the top. Bake in a moderate oven (350° F.) 25 minutes.

Home Economist Favors Electric Range 'Freedom'

New ideas on carefree cookery will be given by Miss Nancy Baker, well known authority on home management, at The Herald's All-Electric Cooking School which opens next Thursday afternoon, May 13, at the Civic Auditorium.

All women of Torrance and vicinity are invited to attend. "The modern homemaker wishes to serve good meals to her family, but she wishes to do it with an ease which leaves a large part of her time free for other things," Miss Baker says. "I have prepared a series of programs designed to be of practical value in saving time and work—in short, to help free the home woman of tiresome kitchen details so that she will truly be a carefree cook."

In keeping with the carefree theme, Miss Baker has chosen an electric range for her cooking demonstrations. Electric range cooking, according to the cooking school home economist, offers many conveniences which greatly reduce the attention necessary in the preparation of a meal. Less kettle pecking and pot watching is required because of the constant dependability of electric heat. Automatic oven meals, with the timer starting and stopping the cooking, liberates the homemaker from another duty. Electric oven meals have the additional advantage

Fleet Captures Waikiki

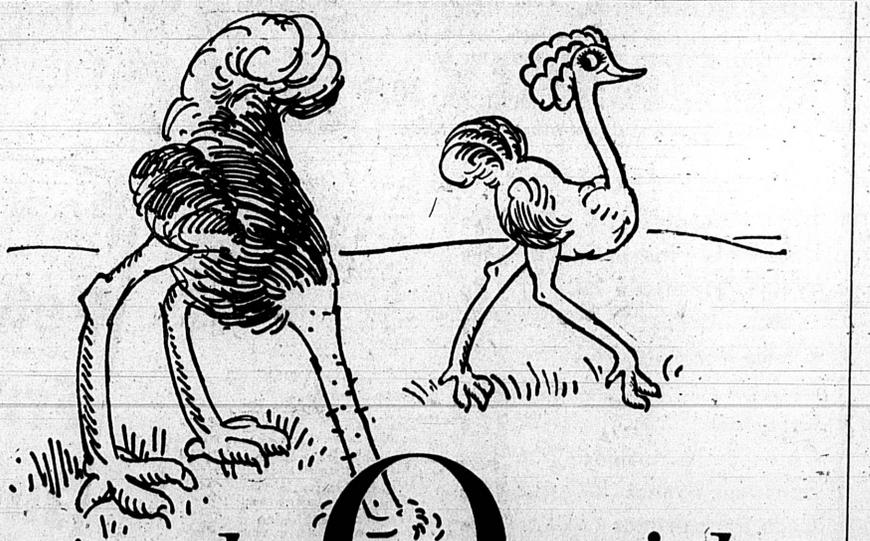


The famed Waikiki Beach at Honolulu is invaded by American gobs now in Hawaiian waters in connection with current fleet maneuvers. At left, one sailor decks himself out in leis and tries his voice at Hawaiian music.

that, should dinner be delayed, food will not dry out because the atmosphere in the completely enclosed oven is always moist. Cleaning tasks, too, are lessened when cooking is done electrically.

Improved Orchids Sought
 BERKELEY, Calif. (U.P.)—Orchids soon may be increased in beauty—and possibly the price. Orchid enthusiasts of California have decided to form a state association.

Allen Votes for 38 Years
 HARRISBURG, Ill. (U.P.)—Edward A. Poole, 65, who has voted in this country since 1898, was granted citizenship in circuit court here under misinformation charge.



the **O** *strich*
 IS AN INTERESTING BIRD
but he misses a lot of things

YOU ARE INVITED
 to the
ALL-ELECTRIC
Cooking School

UNDER THE DIRECTION OF NANCY BAKER
Days, Thursday and Friday
Dates, May 13 and 14
Place, Torrance Civic Auditorium
Time, 2 P.M.

TAKE A LESSON from the ostrich. Keep alert so you won't miss anything! Right now, the newest thing in cooking circles is Electric Cookery.

Do you know, for instance, that you can throw away your double boiler when you cook on an Electric Range? And that you can cook vegetables with so little water it's practically "waterless cooking"? And that electric heat keeps pans so clean that they and scouring powder become perfect strangers?

These and other latest discoveries in easier cooking highlight the new All-Electric Cooking School. There will be new entertainment features, and many free prizes.

Mark the dates on your calendar now!

SOUTHERN CALIFORNIA EDISON COMPANY LTD.

