

"Holiday Recipes" Hold Store of Many Good Things to Eat for Local Families These Days

These crisp autumn days are a prelude to the holiday season when unusually good things to eat are a time-honored custom in many a home. Here are some holiday recipes you may want to try now:

SWEET POTATO BISCUITS
3-4 cups mashed sweet potato
1/2 cup milk
1 1/4 cups flour
4 tablespoons melted butter
1 tablespoon sugar
1 teaspoon salt
4 teaspoons baking powder

METHOD:
1. Mix mashed sweet potato and milk and butter.
2. Add remaining ingredients, sifted together, to make a soft dough.

3. Turn out on floured board and roll lightly until outside looks smooth.
4. Roll out 1/2 inch thick.
5. Cut with floured biscuit cutter.

6. Place on greased pan and bake in heat controlled gas range over 15 minutes at 450 degrees.
Note: Use biscuits as foundation for creamed chicken or ham.

ROAST GOOSE
1. Select young goose, 8 to 10 pounds in weight.
2. Singe, clean, cut off neck at body, wash and dry.

3. Rub inside with salt.
4. Insert apple in craw and one in inside cavity.
5. Fill cavity loosely with stuffing.

6. Truss and place on rack in shallow pan.
7. Roast in heat controlled gas range uncovered at 325 degrees 20 minutes per pound.

NUT-PRUNE STUFFING
1/2 cup chopped walnuts
1/2 cup butter
3/4 cup chopped, stewed prunes
3 cups soft bread crumbs
1 tablespoon chopped parsley
1/2 teaspoon salt
1 egg, optional

METHOD:
1. Sauté nuts over top burner flame in butter until lightly browned.
2. Remove from heat. Add remaining ingredients.

MOLASSES COOKIES
1/2 cup butter
1/2 cup sugar
1/2 cup molasses
1 egg
1 teaspoon vanilla
1/2 teaspoon soda
1/2 teaspoon salt
2 1/2 cups flour

METHOD:
1. Cream butter with sugar. Blend well.
2. Add molasses, eggs, and vanilla. Beat thoroughly.

3. Combine soda, salt, and flour. Add to first mixture.
4. Mix well. Shape into a roll.
5. Roll in wax paper. Store in Electrolux over night.

6. Slice thin. Bake on buttered baking sheet in heat controlled gas range oven at 375 degrees for 12 to 15 minutes.
Note: Makes 5 to 6 dozen cookies.

PERSIMMON PUDDING
1 tablespoon butter
1/2 cup sugar
1/2 cup flour
1/2 teaspoon salt
1/2 teaspoon cinnamon
1 teaspoon soda
1/2 cup persimmon pulp
1/2 cup milk
1/2 cup raisins
1/2 cup nuts
2 tablespoons citron
1/2 teaspoon vanilla

METHOD:
1. Combine shortening and sugar.
2. Stir in sifted ingredients. Add raisins and nuts.

3. To this add the persimmons which have been peeled and mashed.
4. Add milk.
5. Bake in individual molds or in a casserole, placed in a pan of hot water.

6. Bake in heat controlled gas range oven at 350 degrees about 1 hour.
7. Serve with hard sauce.

STEAMED CRANBERRY PUDDING
1 cup flour
1 1/2 teaspoons baking powder
1/2 teaspoon salt
1/2 cup bread crumbs
1/2 cup brown sugar
1 cup chopped cranberries
1/2 cup finely chopped suet or 1/4 cup butter
1 egg
1/2 cup milk
1 teaspoon grated orange rind

METHOD:
1. Combine the ingredients in the order given, mixing the beaten egg, milk, and melted butter, if butter is used, and stirring these into the sifted dry ingredients.
2. Stir until well blended. Turn into oiled molds, filling these 3/4 full.

3. Place in a steamer over boiling water for 2 hours or place in pan of water and steam in the heat controlled gas range oven at 350 degrees for 2 hours.
4. Serve hot with hard sauce.

CRANBERRY MERINGUE PIE
1 1/2 cups granulated sugar
1/2 cup cold water
1 quart cranberries

4 eggs (separated)
2 tablespoons flour
1/4 teaspoon salt
2 tablespoons butter
1 baked pastry shell
1/2 cup powdered sugar

METHOD:
1. Cook sugar and water to a syrup (230 degrees on the thread stage).
2. Add cranberries and cook until they stop popping. Cool slightly.

3. Separate eggs. Beat egg yolks thoroughly.
4. Add to them the flour, salt, and 3 tablespoons of the cooked cranberry juice.

5. Add this to the cranberries and simmer gently for approximately 3 minutes (stirring constantly).
6. Stir in butter. Remove from top burner gas flame and cool.

7. Turn into a baked pastry shell and top with meringue made from the egg whites and powdered sugar.
8. Bake in heat controlled gas range oven at 300 degrees until meringue is browned—approximately 18 minutes.

MEATLESS MINCEMEAT PIE
1 cup raisins
3 cups finely chopped apple
1/2 cup chopped nuts
1/2 cup candied orange peel or orange marmalade
1/2 cup lemon juice
2 cups sugar
1/2 teaspoon salt
1 teaspoon cloves
1 teaspoon ginger
2 teaspoons cinnamon

METHOD:
1. Scald, drain and chop raisins.
2. Mix all ingredients.
3. When making into pies, add to each pint 1/2 cup melted butter. (Makes 2 pints of filling)

PIE CRUST
1 cup shortening
3 cups flour
1 teaspoon salt
1 egg
3 tablespoons lemon juice
Ice water, if needed

METHOD:
1. Cut shortening into flour.
2. Add lemon juice with slightly beaten egg.
3. Add ice water gradually.

4. Stir dough well with fork. Roll out on slightly floured board.
5. Makes 3 single pie shells.
6. May be stored in Electrolux indefinitely.

WHITE FRUIT CAKE
1/2 pound candied citron
1/2 pound candied orange peel
1/2 pound candied lemon peel
1/2 pound candied grapefruit peel
1 cup seeded white raisins
1/2 pound shredded coconut
1 cup blanched almonds
2 cups flour
1 teaspoon baking powder
1/2 teaspoon salt
1/2 cup butter
1 cup sugar
3 eggs, well beaten
1 teaspoon orange extract
1/2 cup orange juice

METHOD:
1. Slice citron and candied fruit peel thin. Add raisins, coconut, and nuts. Add sifted flour, baking powder, and salt. Mix.
2. Cream butter and sugar gradually. Add eggs and flavoring.
3. Stir in fruit and flour mixture alternately with orange juice.

4. Place in pans lined with waxed paper. Bake in a modern gas range at 300 degrees 2 hours for 1 or 1 1/2 pound cakes

or 3 hours for 3 pound cake. (Makes 3 pounds).

ELECTROLUX CHRISTMAS COOKIES
3 cups flour, sifted
1 teaspoon soda
1 teaspoon cinnamon
1 teaspoon allspice
1/2 teaspoon cloves
1/2 teaspoon nutmeg
1/2 teaspoon salt
1 cup butter
1 1/2 cups sugar
3 eggs
1 cup seeded raisins
1 cup almonds, rolled fine
1/4 cup citron, sliced thin

METHOD:
1. Sift flour, soda, spices and salt together. Cream butter and sugar.
2. Add eggs. Beat well. Add sifted dry ingredients, fruit and nuts.

3. Pack dough into butter carton or shape into (1 1/2 inches in diameter) rolls. Chill in Electrolux gas refrigerator.
4. Slice thin. Bake on oiled cookie sheet in modern gas range 12 to 15 minutes at 400 degrees.

BROWNIES
1/2 cup shortening
2 squares unsweetened chocolate, melted
1 cup sugar
2 eggs, well beaten
1/2 cup cake flour
1/2 teaspoon salt
1/2 teaspoon baking powder
1/2 cup broken nut meats
1 teaspoon vanilla

METHOD:
1. Blend shortening and chocolate. Gradually add sugar to eggs, beating thoroughly. Combine with chocolate mixture.
2. Add flour sifted with salt and baking powder. Beat until smooth.
3. Stir in nut meats and vanilla.

4. Pour into oiled pan (8x8x2). Bake in modern gas range 35 minutes at 350 degrees.

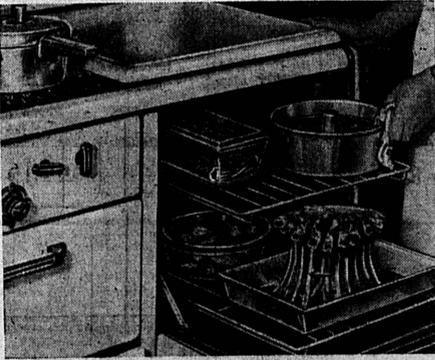
USE COMB
An easy way to clean carpet sweeper or vacuum cleaner brushes is with a coarse comb.

Home-Canning Takes Spurt TOLEDO (U.P.)—Housewives with their home-canning activities have made it necessary for the city to add eight extra garbage crews, to do away with the parings and seeds.

EL PRADO YARN SHOP
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OVEN TEMPERATURE CONTROL STARTED IN GAS INDUSTRY



The oven heat control, hailed by all homemakers because it has turned baking into more of an exact art, is not an entirely new idea. The first range equipped with such a regulator originated in the gas industry and was introduced in 1914. Gradually all range manufacturers added the heat control to their models.

Perfection in its present functioning is due to the vast improvement in burners, designed so scientifically that precise temperatures may be maintained for any desired length of time. The latest controls have visual temperature signals to indicate the moment the wanted baking temperature has been reached.

No labor-saving device in the kitchen has saved so much time, work, worry and effort as the control; nor has been so economical in saving good food from ruin as happens in ovens where there is uncontrolled temperature and uneven distribution of heat.

The modern control provides a fool-proof method for baking each food at the temperature best suited to it. Such delicacies as custards and pastries so sensitive to heat, never are disappointing. The control prevents a shrunken roast and makes the oven-cooked meal the easiest way to prepare a quantity of food; it prevents rapid evaporation of moisture, and if a meal must be delayed, the food is not dried out when left in the oven somewhat longer than necessary to cook it.

Controls connected with automatic clocks have been perfected to the point where absentee baking becomes a usual procedure; thus the dependability of the modern gas range reduces cooking almost to child's play.

Order Your Thanksgiving TURKEY
Think of it! Only fourteen days until Thanksgiving! You'll want the finest bird ever grown for your dinner that day... so order now from GRUBB'S... the one market in town where only the CHOICEST birds are sold at competitive low prices.

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LEARN ABOUT SAFEWAY Coffee Values.
This week has been set aside by your Safeway grocer as an "education" week. He wants more people to know about the outstanding coffee values that are available in his store in your neighborhood. Let him tell you about the coffees that he features—Airway, Nob Hill and Edwards. One of them is guaranteed to suit your taste exactly.

AIRWAY COFFEE 2 1-lb. bags 25c
Mellow-mild blend. Ground to order at time of purchase.
NOB HILL COFFEE 2 1-lb. bags 35c
Heavier-bodied blend for those who prefer a robust coffee.
EDWARDS COFFEE 1-lb. can 22c
Rich, smooth, heavy-bodied. Vacuum packed to protect flavor.

FRESH EGGS Medium size, extra grade. Breakfast Eggs, in cartons. Per Dozen 35c
BUTTER Lucerne brand, first quality, butter. Quarters, cartoned. Per Pound 35c

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NO BOTTLE DEPOSIT NO BOTTLE RETURN
Enjoy the convenience that Lucerne's new light-weight, "one-trip" milk containers bring to the purchaser of fresh milk. There's no deposit on bottles—no lag back!

PER QUART 8c No Deposit
Milk price is effective in Los Angeles metropolitan area only.

SAFEWAY GUARANTEED MEATS
Every steak, every chop, every roast that is sold in your neighborhood Safeway market is guaranteed flavor-perfect and tender. Select your favorite cut today. We'll return your money if it fails to please you.

E-Z CUT HAMS 1 lb. 35c
Fully tenderized, yet with the old-fashioned ham flavor. Whole or half ham at this price.
CHICKENS ROASTERS OR FRYERS 1 lb. 27c
Fancy, milk-fed, colored chickens to fry or roast. Fryers, 2 1/2 to 3 1/2-lb. size. Roasters, 4 to 4 1/2-lb. size.

SAFEGWAY Your Friendly Grocer
Sales tax will be added to the retail price on all taxable items.

Fresh Fruits & Vegetables
POTATOES 15 lb. bag 27c
TOMATOES per lb. 5c
Large size, fancy quality, firm, vine-ripened tomatoes. For sandwiches and for salads.

CHECK THESE LOW PRICES
Grape Juice 16c
Dole Pineapple Juice 29c
Lipton's Black Tea 20c
Brown Derby Beer 25c
Brown Derby Beer 15c
Brown Derby Ale 25c
Guthrie's Crackers 10c
Butter Sprays 17c
Jersey Corn Flakes 5c
Quaker Oats 18c
Ralston Wheat Cereal 21c
Fisher's Bis-Kit Mix 25c
Fisher's Cake Flour 14c
Flour KITCHEN CRAFT No. 10 29c
Cherub Milk 16c
Jell-well 12c
Mayonnaise 23c
Peanut Butter 17c
Fresh Bread 11c
Diamond Walnuts 21c
Quick Fudge Mix 14c
Popit Pop Corn 8c
Syrup 17c
Mazola Oil 20c
Olive Oil 8c
Balto Dog Food 15c

VALUES IN CANNED FOODS
Castle Crest Peaches 2 No. 2 23c
Suprema Cherries 2 No. 2 25c
Cranberry Sauce 7-oz. 6c
Hemet Ripe Olives Medium Size 11c
Large Ripe Olives Hemet brand 9-oz. 19c
Brown Crack Beans No. 2 9c
Stokely Kidney Beans No. 2 9c
Cut Green Beans Stokely brand No. 2 10c
Iowa Corn standard White, packed cream style No. 2 15c
Stokely Hominy Large White No. 2 7c
Standard Peas Sweet Tender No. 1 14c
Asparagus Sacramento Brand Natural Type No. 1 15c
Anglo Corned Beef 12-oz. can 15c
Dinty Moore Beef Stew With Beans Hormel Brand 15c
Chili con Carne Fancy Light No. 1/2 25c
Eat Best Tuna Fancy Cans 2 1/2 25c
Dunbar Shrimp Wet Pack Or Dry Pack 2 5-oz. 25c

STEAKS
Unconditionally guaranteed! Best Cut Sirloin 37c
Porterhouse 42c
T-Bone or Club 39c
BULK MINCE MEAT Fancy quality, moist type, in the bulk 12c
GROUND SUET Fancy quality suet, ground and packed in cellophane 12c
PORK SAUSAGE Pure pork and spices, blended and packed in Visking 29c
FANCY BEEF ROAST (Prime rib cut, 1 lb. 29c) Center cut 7 bone roast 20c
SLICED BACON Corn King Brand, packed in 1/2-lb. cellophane rolls, each 15c
PIECE BACON Choice, sugar-cured. Whole slab or piece 25c
KEEN SHORTENING The amazing new shortening. (Sold in grocery department) 10c

RAISINS
Sun-Maid Raisins 15-oz. box 6c
Seedless Raisins. Note low price.
Sun-Maid Raisins 15-oz. box 7c
SUNSWEEP PRUNES Medium size, 3-lb. box 11c
EX. Large Prunes 1-lb. box 15c
CELLO-PACK PRUNES Medium size, 3-lb. box 14c

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