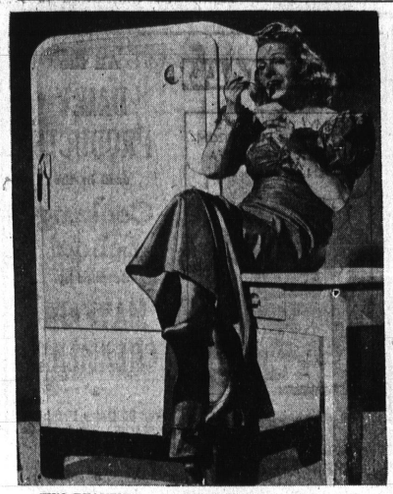

TWO BEAUTIES . . . A favorite hobby of charming Miss Jessica Dragonette, famous singing star of concert stage and radio, is eating delicious frozen desserts she makes in her beautiful new Servel Electrolux.

The young lady whose lovely voice has made her popular with millions of radio listeners and concert-goers thruout the land, has recently had an Electrolux installed in her New York apartment. She regards this silent gas refrigerator as one of the most practical and beautiful of her many lovely possessions.

Tested recipes for the tempting sherbet that Miss Dragonette is just about to taste, and for numerous other delicious frozen desserts made possible by the constant cold and dependable economy of the Servel Electrolux, which is being demonstrated at The Herald's Modern School of Gas Cookery that is holding its final session tomorrow afternoon at the Civic Auditorium.

ELECTROLUX BISCUIT MIX

8 cups sifted flour
¼ cup baking powder
4 teaspoons salt
1½ cups shortening

Sift the flour and measure. Sift again with the baking powder and salt. Cut in the shortening until the mixture has a fine even crumb. Place in a closed container and keep in refrigerator using as desired. This mixture will keep at least a month in the refrigerator. It will yield 5 batches with two cups of the mixture to a batch. It may be used for biscuits, dumplings, short-cakes, waffles, muffins, quick coffee cake and dozens of other things.

CREAM PUFFS

½ cup butter
1 cup water
1 cup bread flour
4 Mayfair eggs, unbeaten

Bring butter and water to a boil. Add flour all at once, stir vigorously until ball forms in center pan. Remove from flame, add eggs, one at a time, beating after adding each egg. Mixture should be very stiff. Shape on a slightly greased cookie sheet by dropping from spoon or using pastry bag. Bake at 450 degrees for 15 minutes. Reduce to 325 degrees and bake 20 to 25 minutes.

BRAISED LIVER MEAL

1½ lbs. Wilson's sliced liver
½ teaspoon salt
⅛ teaspoon pepper
½ cup flour
½ cup bacon drippings
6 potatoes, sliced
4 medium onions, sliced
2 cups canned tomatoes

Wash and dry liver. Dredge with seasoned flour. Brown in hot fat. Add vegetables. Cover and simmer about 45 minutes, or until vegetables are done. Serve with buttered string beans.

LADIES AID SALAD

1½ pounds Wilson's veal
2 cups diced celery
2 hard cooked Mayfair eggs
1 cup salted almonds
1½ cups diced apple
Mayonnaise dressing

Cook veal until tender. Chill, trim off fat and cut into half inch cubes. Combine with celery, diced eggs, shredded almonds, and apple. Chill thoroughly. Just before serving, toss with mayonnaise.

ORANGE MARMALADE ROLLS

2 cups of biscuit mix
4 or 5 tbsp. Mayfair milk
1 Mayfair egg, well beaten
½ cup orange marmalade

Beat egg well. Add milk and marmalade to egg. Mix liquid into biscuit mix. Knead lightly on floured board. Pat out ½ inch. Cut. Bake 12 to 15 minutes at 450 degrees.

PUFFY OMELET

4 Mayfair eggs
1 tbsp. butter
½ teaspoon salt
few grains pepper

Heat butter in 10"x2" skillet on simmer flame while mixing omelet. Separate yolks from whites. Add seasoning to yolks and beat until thick and lemon colored. Beat whites until stiff and fold in yolks. Turn mixture into heated skillet, raising flame to medium. Cook 13 minutes. Place in 425 degree oven 2 or 3 minutes. Broil bacon between cake racks and strip omelet with them.

TESTED RECIPE
By Frances Lee Barton

WITH the departure of summer sunshine and the arrival of cold weather, mothers naturally will plan to serve more substantial food. Here is a dessert for a nippy day which not only supplies important food values, but is also supremely good to eat.

Coconut Molasses Cake

2¼ cups sifted cake flour; 2½ teaspoons double - acting baking powder; ½ teaspoon salt; ¼ teaspoon soda; ½ teaspoon allspice; 1 teaspoon cinnamon; ½ cup butter or other shortening; ¼ cup brown sugar, firmly packed; 1 egg, unbeaten; ¾ cup molasses; ½ cup milk; 1½ cups shredded coconut, coarsely cut.

Sift flour once, measure, add baking powder, salt, soda, and spices, and sift together three times. Cream butter thoroughly, add sugar gradually, and cream together until light and fluffy. Add egg and beat well; then molasses. Add flour, alternately with milk, a small amount at a time, beating after each addition until smooth. Fold in coconut. Bake in greased pan, 8 x 8 x 2-inches, in moderate oven (375° F.) 45 minutes, or until done.

Corn-Bread Stuffing (Chicken or Turkey)

1 medium onion chopped
¼ cup melted butter or margarine
3 cups corn bread crumbs
½ cup chopped celery
2 cups mashed potatoes
1¼ teaspoons salt
⅛ teaspoon poultry seasoning—pepper

Sauté onion in melted butter or margarine. Add celery and corn bread; sauté 3 minutes longer. Combine with remaining ingredients; mix lightly. This amount of dressing will stuff a 4-pound roasting chicken. Triple recipe for a 12 to 15-pound turkey.

And now for the feast. Bring on the Thanksgiving turkey or the Christmas goose, and chicken or duck in between. We're ready!

Sage and Onion Stuffing (Duck or Goose)

½ cup water or stock
2 cups soft bread crumbs
3 cups chopped onion
⅓ cup butter or margarine
3 tablespoons powdered or crushed leaf sage
1 teaspoon poultry seasoning
¼ teaspoon salt
Pepper

Pour water or stock over bread crumbs and let stand 15 minutes. Sauté onion in butter or margarine, cooking slowly until onion is tender but not brown. Remove from heat, mix with moist bread crumbs and seasoning. This amount of dressing will stuff a 4-pound duck. Triple the recipe for a 12 to 15-pound goose.

Wild Rice and Raisin Stuffing (Duck)

4 cups cooked wild rice
1 cup seedless raisins
⅓ cup melted butter or margarine
2 tablespoons chopped parsley
salt
Pepper

Combine ingredients in order given; season with salt and pepper. This amount of dressing will stuff a 4 to 5-pound duck. Note: 1 cup of uncooked wild rice will make 3 to 4 cups when cooked.

Herald Ads Save You Money

WILL YOU HAVE A
NO. 1 TURKEY
FOR THANKSGIVING?

There are 4 distinct grades of Turkeys, but only No. 1 turkeys give the satisfaction and pleasure that comes with a Thanksgiving Dinner where only the best is served. Bryant's Turkey Ranch sells only No. 1 birds, everyone guaranteed, dressed free while you wait . . . at competitive prices.

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Hospital Board Picks Dr. Beeman

Dr. John W. Beeman was elected to the board of directors of the Torrance Memorial hospital association this week to serve the unexpired term of the late Dr. J. S. Lancaster. Dr. Beeman came here a year ago last September to assume the practice of the late Dr. George Shidler.

BUY FEDCO SQUARE MEAL DOG CUBES
A Complete Balanced Ration
Supplies all vitamins necessary to build sturdy bone, strong body, excellent coat.
Makes solid gums, improves teeth, keeps dogs well regulated. Can be fed as a complete food or mixed with broth or vegetables.
5 lbs., 25c 25 lbs., $1.20
50 lbs., $2.25 100 lbs., $4.25
Sold by your dealer
FEDCO COMPANY
Rosemead, Calif.

County Hospital Floor Polishers Do Work Too Well, Report Shows

It is possible for county employes to do their work too well, according to an observation made this week by Wayne Allen, county administrative officer.

Allen's office was informed that floors of the huge General hospital were kept so highly polished as to cause employes to lose 10 percent of their time in "slowing down" to negotiate them safely.

Acting on the suggestion of the county public welfare commission, Allen suggested to Supt. Everett J. Gray of the hospital that the high polish be not so high in the future.

The commission also has asked hospital authorities for a report as to the number of persons injured by falls on the floor.

Mr. and Mrs. Raymond Rogers and son, Billy, 2215 Andreo avenue, visited Sunday with friends in Van Nuys.

Mrs. E. L. Patterson, 1318 Acacia avenue, visited Tuesday with Mrs. Herbert Summers in Pasadena.

Constipated?
"For 30 years I had constipation, awful gas bloating, headaches and back pains. Adlerika helped right away. Now, I eat sausage, bananas, pie, anything I want. Never felt better." Mrs. Mabel Schott.
ADLERIKA
At All Leading Druggists

STONE & MYERS, Funeral Directors

TORRANCE: Cravens at Engracia. Telephone 195
LOMITA. Telephone 347
AMBULANCE SERVICE

READ OUR WANT ADS . . . AND SAVE MONEY!

THE HARVEST'S FINEST FOODS NOW ON DISPLAY

At Thanksgiving, more than at any other time of the year, delicious food is important. The holiday feast just HAS to be right. That's why we urge you to depend upon the Safeway in your neighborhood for your Thanksgiving foods. Your complete satisfaction is guaranteed in every purchase that you make!

So be sure of the best; buy at Safeway. You'll save money, yet get foods of the finest quality!

Sales tax will be added to retail prices on all taxable items.

NO BOTHER WITH BOTTLES
WHEN YOU BUY FRESH
Lucerne Milk
There's no bottle deposit, bottle wash, or bottle lug back for those who use Lucerne Milk in the new "one-trip" container. Try it today!
Per Quart 8c No Deposit
This price effective in Los Angeles metropolitan area only.

Cranberry Sauce	Choice of Stokely's or Ocean Spray Brand Cranberry sauce.	2 17-oz. cans 21c
Diamond Walnuts	Fancy grade, large, budded walnuts. Fine quality, soft shells.	lb. 22c
Fresh Bread	Julia Lee Wright's. White or wheat. Sliced or unsliced. 1-lb. loaf 8c.	1½-lb. loaf 11c
Poultry Seasoning	Bell's Brand—assured perfect flavor. Note low price at Safeway.	3-ounce package 9c
Cove Oysters	Willapoint Brand. 15½-ounce size can priced at 19c.	2 10-oz. cans 25c
Elkhorn Cheese	American cheese with excellent flavor. Buy yours at Safeway today.	lb. 19c
Home-Type Flour	Kitchen Craft Brand. No. 5 bag, 16c; No. 10 bag, 29c.	24½-lb. sack 62c

For Holiday Baking!

DEL MONTE PUMPKIN	Also Libby Brand. Fancy grade, golden.	No. 2½ can 10c
MISSION INN PUMPKIN	Choice quality golden pumpkin. Value!	No. 2½ can 8c
TROPICAL MINCEMEAT	(None Such Mincemeat, 2 boxes 21c.)	32-oz. jar 25c
SCHILLING VANILLA	Pure extract. 4-oz., 37c; 2-oz. bottle	20c
SCHILLING SPICES	Sage, Nutmeg, Ginger, Cinnamon.	2-oz. can 8c
PIE CRUST	Mrs. Singer's pie crust. Per package	10c
BAKING POWDER	Royal brand. 12-oz., 29c; 6-oz. can	15c
COCOANUT	Cello-Pack brand. 6-oz. size package	10c
SNOWDRIFT	Vegetable shortening. 1-lb., 18c;	3-lb. can 50c
CRISCO SHORTENING	Vegetable shortening. 1-lb. 19c;	3-lb. can 51c

LEARN ABOUT OUR COFFEE VALUES
Serve one of these fine coffees at Thanksgiving!
Ask for our free coffee booklet.
EDWARDS COFFEE 1-lb. CAN 22¢
NOB HILL COFFEE 2 POUNDS 35¢
AIRWAY COFFEE 2 POUNDS 25¢
SAFEWAY COFFEE SCHOOL

CANNED FRUIT, VEGETABLES

Pineapple Gems	Dole brand	14-oz. cans	9c
Pineapple	Stokely or Del Monte	2 No. 2½ cans	31c
Stokely Peaches	Sliced or Halved	2 No. 2½ cans	23c
Whole Spiced Peaches	Stokely's	No. 2½ can	15c
V-B Apple Sauce		No. 2 can	10c
Stokely Apricots	Whole Peeled	2 No. 2½ cans	29c
Blueberries	Stewart Brand For Pies	No. 2 can	17c
Maraschino Cherries		3-oz. bottle	7c
Fruit Cocktail	Dainty Mix brand	No. 1 can	9c
Pork & Beans	Van Camp brand	2 16-oz. cans	13c
Stokely Tomatoes	Solid Pack	2 No. 2½ cans	23c
Kandi Yams	Jack-O'Lantern brand	No. 2 can	15c
Stokely's Peas	Honey-Ped variety	No. 2 can	11c
Stokely's Corn	Country Gentleman	No. 2 size can	10c
Golden Corn	Stokely Brand Vacuum Pack	12-oz. can	10c
Hotel Mushrooms	Jacob's brand	2-oz. can	8c
Asparagus Tips	Stokely All Green	picnic tin	15c
Small Lima Beans		Stokely No. 2 can	15c
Green Beans	Stokely's French Style	No. 2 can	13c

OTHER CANNED FOODS

Canned Milk	Cherub brand	3 tall cans	16c
Jumbo Ripe Olives	Hemet brand	9-oz. can	15c
Soup	Hormel's Cream of Tomato or Mushroom	2 16-oz. cans	25c
Crab Meat	Namco or Chatka Brand	No. ½ can	27c
Dunbar Shrimp	Wet or Dry Pack	2 5-oz. cans	25c
Tuna Tidbits	Chicken of the Sea	2 No. ½ cans	25c

CANDY—POPCORN

Marshmallows	Fluff-l-est brand	2 1-lb. boxes	25c
Chocolate Peppermints	(Price ex-tax, .12136; sales tax, .00850)	16-oz. pkg.	21c
Mint Candies	Creme de Menthe variety. 16-oz. pkg.		15c
Popcorn	(Price ex-tax, .14563; sales tax, .00437) Fresh Pop't (Deposit on can)	per can	29c
	(Price ex-tax, .28155; sales tax, .00845)	lb.	

DRESSING, SAUCE, SPREADS

Salad Dressing	Duchess Pint jar	17c quart jar	27c
Stokely Catsup	Fancy Tomato	14-oz. bottle	11c
Stokely Chili Sauce		12-oz. jar	15c
Cocktail Sauce	C-H-B Oyster	10-oz. bottle	15c
L & P Sauce	Worcestershire Type	5-oz. bottle	25c
French's Mustard		6-oz. jar	8c
Oleomargarine	Robin Hood brand	per lb.	12c
Orange Marmalade	King Kelly	14-oz. jar	14c
Brookfield Cheese	American ½-lb. Pimiento	pkg.	15c

MISCELLANEOUS VALUES

Snow Flakes	Soda Crackers by National Biscuit	1-lb. box	13c
Shredded Wheat	Breakfast Cereal	12-oz. box	11c
Hasty Tapioca	For quick Deserts	8-oz. box	9c
Knox Gelatin	Excellent For Salads	per pkg.	17c
Jell-well	Extra-flavor Gelatin Dessert—Assorted	per pkg.	4c
C-H-B Pickles	Sweet or Sweet Mixed	12-oz. jar	17c
Kingsford Corn Starch		2 16-oz. boxes	15c
Leslie's Salt	Plain or Iodized	2-lb. box	7c
Wesson Oil		quart can 38c	pint can 20c

VALUES IN SOAPS

Su-Purb Soap	Granulated. Kind to the hands (Price ex-tax, .18446; sales tax, .00554)	24-oz. box	19c
Super Suds	Regular. In Red package (Price ex-tax, .07767; sales tax, .00233)	9-oz. box	8c
Super Suds	Concentrated in Blue Box (Price ex-tax, .18446; sales tax, .00554)	22-oz. size	19c

MEATS!
When you call at the Safeway meat department to place your order for holiday poultry, do not overlook these values that are effective this week end. May we suggest a prime rib roast of Guaranteed Beef for next Sunday's dinner?

Prime Rib	BEEF ROAST	lb. 29c
Fancy quality roast, cut from the first five ribs of Safeway beef.		
E-Z Cut Hams		lb. 33c
Fully tenderized and with the old time ham flavor. Whole or half.		

Safeway Steaks

Best Cut Sirloin	lb.	37c
Porterhouse	lb.	42c
T-Bone or Club	lb.	39c

Fresh Fish

FRESH LING COD	Sliced, per pound 23c; Piece, lb	20c
FRESH SALMON	Sliced, per pound 23c; Piece, lb.	21c

BEEF ROAST	Center cut from seven bone of Safeway Guaranteed beef.	per lb. 20c
BOILING BEEF	Lean, choice cuts from plate rib of Safeway beef.	per lb. 12c
SHORT RIBS	Meaty, lean cuts to bake or to braise. Safeway beef.	per lb. 15c
PORK SAUSAGE	Made from pure pork and spices. In 1-pound Visking.	per lb. 29c
SLICED BACON	Corn King brand, sliced and packed in ½-pound Cellophane rolls.	each 15c
CHICKENS	Fancy, plump, milk-fed fryers and roasters. Buy one today.	per lb. 27c
SHORTENING	Keen brand. (Sold in the grocery department at Safeway.)	per lb. 10c

HOW TO CARVE THE TURKEY
Julia Lee Wright's new booklet, "CUTTING REMARKS", gives complete information on carving fowl, meat and fish. It is fully illustrated with diagrams and photographs.
PER COPY 10c
(Price ex-tax, .09709; sales tax, .00291)

DRIED FRUITS

Golden Dates	Dromedary 10-oz. pkg.	11c 16-oz. pkg.	15c
Pitted Dates	Dromedary brand	7½-oz. pkg.	11c
Sun-Maid Currants		2 11-oz. pkgs.	15c
Assorted Glace Fruits		4-oz. pkg.	15c
Raisins	Sun-Maid. Seedless 15-oz. size package	6c Seeded 15-oz. pkg.	7c

SYRUP—MOLASSES—SUGAR

Syrup	Sleepy Hollow Cane & Maple	pint jug 17c	quart jug 30c
Aunt Dinah Molasses			No. 1½ can 8c
Light Molasses	Brer Rabbit Gold Label	No. 1½ can	15c
Waconia Sorghum			15-oz. can 13c
Sugar	Pure Cane 10 pounds (Packed in cloth bags)	52c	Pure Beet 10 pounds 51c
Brown Sugar	in sanitary cartons	2 1-lb. boxes	13c
Powdered Sugar	in 1-pound cartons	each	7c

BEVERAGE VALUES

Apple Cider	Martinelli brand		quart bottle 17c
Grape Juice	Welch's Pint	20c	quart bottle 37c
Stokely Tomato Juice			No. 2 can 7c
Black Tea	Canterbury Brand ½-pound size box	27c	¼-lb. box 15c
Merry Mix	Sparkling Water (Bottles Extra)	2 quart bottles	25c
Ginger Ale	Snowy Peak (Bottles Extra)	6 12-oz. bottles	25c
Brown Derby Beer	bottles	4 11-oz. bottles	25c
Brown Derby Ale	bottles	extra 3 12-oz. bottles	25c

(Price ex-tax, .06068; sales tax, .00182)
(Price ex-tax, .08091; sales tax, .00242)
NOTE: Beer and ale are offered for sale only in Safeway stores licensed to sell them.

READ THIS WEEK'S ISSUE OF THE Family Circle Magazine FOR Thanksgiving Recipes!
A recipe for mince pie, hints on roasting the turkey etc., are included in Julia Lee Wright's article in this week's issue of the Family Circle magazine. Ask for your copy!

Fresh Fruits & Vegetables

CRANBERRIES	lb.	21c
Eatmor brand, ruby-red cranberries—Late Howe variety. For sauce.		
BANANAS	3 lbs. for	17c
Firm, golden - ripe fruit. Medium size fingers, large bunches.		
SQUASH BANANA VARIETY	lb.	2c
Excellent to bake. Has a fine flavor.		
FRESH DATES	per box	15c
California grown, Deglet Noor type dates. Packed in 14-ounce boxes.		
AVOCADOS	each	10c
Large size. Fine brand. Fuerte variety. Rich in natural oil.		
ONIONS	4 lbs. for	10c
Sweet Spanish onions. Mild in flavor. Fine for sandwiches.		
UTAH CABBAGE	lb.	3c
Crisp, solid heads of Utah grown cabbage.		
SWEETS	3 lbs. for	10c
California grown, Jersey variety sweet potatoes. For baking.		

SAFEWAY Your Friendly Grocer
With exceptions noted, these prices are effective in Safeway-operated departments of stores within thirty-five miles of Los Angeles, through Saturday, November 19.

FOR GREATER FOOD VALUE
...Be Sure to Buy Weber's Gingham-Wrapped Bread

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8-64