

# Herald-News Cooking School Attended by 1,550 During Three Sessions

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Used and Recommended by Kay Gilbert at the Cooking School last week.

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## Recipes Demonstrated Last Friday Given for Local Cooks to Follow

Recipes demonstrated by Miss Kay Gilbert at the final (last Friday) session of the Happy Kitchen Cooking School presented by The Herald and Lomita News in the Torrance Civic Auditorium follow. The school was the most successful ever conducted by these newspapers, more than 1,550 attending the three sessions.

**CRISCO PIE MIX**  
Use one-third as much Crisco as flour; 3/4 teaspoon Morton salt to the cup of flour. Cut the Crisco coarsely into the Pillsbury's Best flour and salt (which have been sifted together). When Crisco is used, flakier pastry is assured as less water than before is needed to blend the mix. It is not necessary to keep in the refrigerator to prevent an "off flavor." Roll with a light stroke and chill in refrigerator before baking.

**CAKE**  
Recipe as given in Crisco ad in this paper. Watch all Crisco ads for perfect new recipes.

**MOLASSES CHIFFON PIE**  
1/2 cup molasses  
1/2 cup canned milk  
1/2 cup water  
1/2 cup brown sugar  
3 tablespoons chocolate  
1 teaspoon Ben Hur cinnamon  
1/2 teaspoon Ben Hur nutmeg  
1/2 teaspoon Ben Hur ginger  
1/2 teaspoon salt  
3 eggs  
1 envelope Ben Hur plain gelatin  
Whipped cream  
Baked Pie shell or individual ones

Combine molasses, milk, sugar, chocolate, spices and slightly beaten egg yolks, and cook until thickened and smooth. Stir constantly. Add gelatin which has been soaked in 1/4 cup cold water. Stir until gelatin is dissolved. Chill thick as jelly. Fold in stiffly beaten egg whites. Pour into pastry shell and chill. Top with whipped cream.

**HUNGARIAN PLUM PUDDING**

1/2 cup Crisco  
1/2 cup sugar  
2 eggs  
1 cup flour  
1 tsp. K.C. baking powder  
1/2 tsp. salt  
1 tsp. cinnamon  
1/2 tsp. Ben Hur lemon extract

**Topping:**  
19 plums (halves)  
1/2 cup sugar  
1 tsp. cinnamon

Cream, butter, add sugar slowly. Add eggs, one at a time. Add sifted dry ingredients, and flavoring. Pour in buttered pan 11x6x1 inches in size. Press plums into batter and sift cinnamon and sugar on top. Bake at 350 degrees with oven dinner.

**FRENCH FRIED TOAST**  
Remove crust from slices of Weber bread and cut into desired shape. Beat 2 eggs, add half cup milk and a pinch of salt. (A selected slice and sugar may be added.) Dip bread in egg mixture and allow to stand just a moment to absorb egg. Fry a few pieces at a time in deep Crisco at 380 degrees. Drain on paper toweling and keep warm until served. Dust with powdered sugar and serve with jam or syrup.

**BEAN SPROUT MEAT LOAF**  
2 lbs. veal or beef (ground)  
1/2 lb. lean pork (ground)  
2 tsp. salt  
1/2 cup green pepper, chopped fine  
1 can LaChoy Bean Sprouts  
1 tsp. LaChoy Soy Sauce  
1 tsp. thyme  
2 cups dry Weber bread crumbs  
2 eggs—beaten  
1/2 cup butter or fat  
1 cup milk  
1/2 cup onions, chopped fine

**METHOD:** Cook onion and green pepper in butter for five minutes over slow heat. Add drained bean sprouts, mix well. Mix beaten eggs, milk, seasoning, meat and crumbs. Add to cooked vegetables. Mix thoroughly. Shape into loaf. Roll in crushed corn flakes and place in buttered pan. Dot with butter or lay strips of Wilson's O'l' Fashion Bacon on top. Bake in 375 degree preheated oven for 1 1/2 hours. Serve with Madonna Tomato Sauce or a rich gravy made by adding Gravy Master and thickening to stock in baking pan. Some water will also be required for gravy.

**SNOW BALLS**

1/2 cup Crisco  
1/2 cup sugar  
1/2 cup milk  
1/2 teaspoon salt  
1 1/2 cups flour  
2 tsp. KC baking powder  
2 egg whites

Cream Crisco and sugar until light and fluffy, "sift" flour and salt, and baking powder together. Add alternately with milk to first mixture. Last fold in stiffly beaten egg whites. Pour into oiled custard cups or gelatin molds and steam (35 minutes is all the time necessary) with oven meal 1 1/4 hours. Serve with orange or lemon sauce, or with fresh crushed strawberries over the snow balls.

**CASSEROLE BAKED POTATOES**  
Pare medium sized potatoes. Dip into butter and roll in coarse Weber bread crumbs. Arrange in casserole, add 1/4 cup of water. Sprinkle with salt, paprika, and a little pepper. Cover. Bake with oven dinner 1-1 1/2 hours.

**OVEN STEAMED BEETS**

Beets  
1/2 cup water  
Salt  
3 tbsps. lemon juice  
3 tbsps. sugar  
Butter

Peel and slice the beets. Place in oven meal pan. Add half cup water and other ingredients. Cover tightly, and steam with oven meal.

**APPLE SAUCE**

8 apples  
1 cup water  
1 cup sugar  
1/4 cup cinnamon drops  
2 tbsps. lemon juice

Peel apples, quarter and core. Put in oven meal pan. Sprinkle with lemon juice. Add water, sugar and cinnamon drops. Cover. Cook with oven meal.

**DELUXE CORNED BEEF AND CABBAGE**

1 head cabbage  
2 cups Wilson's canned corned beef, cut finely  
Salt  
1 cup Weber bread crumbs  
1 egg  
1/2 cup butter or fat  
1/2 tsp. pepper

**SNOW FROSTING**

2 cups granulated beet sugar  
1/2 cup water  
2 teaspoons corn sirup  
1/2 teaspoon salt  
2 egg whites  
1 1/2 teaspoons vanilla

Put sugar in straight-sided saucepan. Add water; hot water will hasten process. Add corn sirup. Stir over low heat until sugar is thoroughly dissolved. Insert thermometer on edge of saucepan, bulb below sirup. Boil without stirring to 242°, or firm ball stage. Put the egg whites in large mixing bowl. Beat until stiff but not dry; add salt. Gradually add hot sirup, beating constantly. Add vanilla or other

flavoring desired. Beat until mixture is cool and holds its shape. Spread on cake, covering the bottom layer first, then the sides and top. Recipe makes enough frosting for tops and sides of two 8 or 9-inch layers.

**SPAGHETTI WITH MADONNA TOMATO PASTE SAUCE**

Fry 1/2 pound Wilson's sausage until seared. Add one chopped onion and fry slowly until delicate brown. Then add contents of 1 can Madonna Tomato Paste and contents of 1 can of Bell's chopped olives and 3 cups cold water. Simmer for one-half hour or until consistency desired has been obtained.

Cook one package Spaghetti as directed on package. Drain and pour over sauce and grated cheese.

One can mushrooms and 1-teaspoon Gravy Master added to sauce gives a master touch.

The year 1940 marked the 500th anniversary of the "movable type" printing industry, 300th year of American printing and 250th year of American paper making.

## Noted Texas Oil Man Victim of Lomita Crash

A pioneer Texas oilman, Col. Harry Byrens, 56, of Los Angeles, succumbed Sunday at a Los Angeles hospital from injuries suffered last Thursday when his car collided with another machine at 240th street and Eshelman avenue in Lomita.

Richard J. Ban of 1741 Martina avenue, was treated at Torrance Memorial hospital for a broken right leg and severe bruises as result of the collision. Ban was riding in a car driven by John Brooks, 1661 219th street, when the latter's machine was involved in the crash with Col. Byrens' car, according to police reports.

Col. Byrens was first treated at Torrance Memorial hospital and later removed to Los Angeles. He helped develop the Burk-Burnett oil field near Wichita Falls, Texas. The vic-

## Fewer Mountain Lions Being Bagged in State

SACRAMENTO (U.P.)—Mountain lions either are becoming scarce in California or hunters are not giving the beasts usual attention, the bureau of game conservation reported.

During September 22 pelts were turned in for rewards by predator hunters, bringing the total to date to 176, which is 22 lions below the past 10-year average.

Tim was on an inspection tour of his Torrance property when the accident occurred.

## Andersens Hosts to Danish Brotherhood

Mr. and Mrs. H. C. Andersen entertained the Danish Brotherhood and friends at a 500 party Tuesday night at their home, 2358, 246th street. Winners of door prizes were W. C. Hanson and Mrs. Esther Hanson. First prize winners at cards were Mr. and Mrs. R. Steenbock and winners of second prizes were Mrs. Anna Long and Walter Peterson. Refreshments were served following the playing.

—Want Ads 25c—

## RING IN NEW MEALS

Please your husband and family by serving delicious LaChoy Subgum Chop Suesy or Chow Mein for dinner tonight. Ask your grocer for a can of LaChoy Mixed Vegetables. Each can contains Bean Sprouts, Water Chestnuts, Bamboo Shoots, Mushrooms and Sweet Peppers. Follow recipe on can to serve this tantalizing, quick, easy-to-prepare dinner. Send for your copy FREE Recipe Booklet, "Arts & Secrets of Chinese Cookery."

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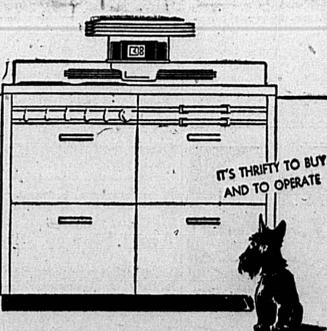
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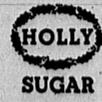
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