

Don't Miss it! Friday is the Last Day of Cooking School

Recent guests of Mrs. Mark Wright at her home at 1420 Beech ave. were Mmes. Dorothy Hopkins and Ruth Hardy and children Donna May and Donald.

Recent guests of Mr. and Mrs. Perry Quigley were Mr. and Mrs. Harold Buck of Los Angeles and Mr. and Mrs. Charles Warning.

IN THE HEART OF THE FINANCIAL DISTRICT



3% INVESTMENT CERTIFICATES
(Current Interest Rate)
FEDERALLY INSURED
(Up to \$5,000.00)
LEGAL INVESTMENT FOR TRUST FUNDS
Available in units of \$100 or more.
LINCOLN BUILDING & LOAN ASSOCIATION
1325 POST AVENUE
TORRANCE

People and what they are doing

Mmes. Fred Bever, A. L. Burger and A. Shriner attended Easter Sunrise services at Roosevelt Memorial Park.

Mr. and Mrs. John Mason and son Alfred were Sunday dinner guests of Mr. and Mrs. D. Fields at North Hollywood.

Miss Doris Kresse, who joined a group of Whittier school friends at Balboa last week, spent Easter with her parents here.

Mr. and Mrs. Neil McConlogue entertained at dinner at their home Easter Sunday. Their guests were Mr. and Mrs. P. J. Conroy and children, Rose and Donald; Mrs. Rose McConlogue, all of Los Angeles and Mrs. Charles Goldmeyer.

Mr. and Mrs. A. Shriner were dinner guests Friday evening of Mrs. Ed Shriner at Monrovia.

Easter Sunday dinner guests of Mr. and Mrs. Lloyd Warthan were Mrs. Frances Nelson and Miss Anna Cooley of Long Beach and Everett Myers.

Mr. and Mrs. J. W. Severns were Sunday dinner guests of Mr. and Mrs. Clayton Severns at Long Beach.

M. J. Dalton, accompanied by his mother, Mrs. J. F. Dalton and Mrs. J. O. Moore motored to Palm Springs Sunday.

Mr. and Mrs. Tom F. McGuire were weekend guests of Mr. and Mrs. R. T. French at Glendale.

Mrs. L. J. Balston is entertaining as her house guest, her sister, Mrs. T. J. Flamperty and son Bob of Steubenville, Ohio.

Mrs. L. B. Kelsey and her son Louis, spent Easter vacation at the Guttenfelder cabin at Fish Canyon.

Percy W. Smith returned to work Saturday as yard crane operator at Columbia Steel Company following an illness of three months.

Mr. and Mrs. J. B. Scotton entertained her brother-in-law and sister, Mr. and Mrs. M. Hickey of Lomita at their home Sunday.

Easter guests of Mr. and Mrs. R. E. Schumert were Mr. and Mrs. Rex Schumert of Huntington Park.

Recent dinner guests at the Earl P. Kents were Mr. and Mrs. J. Porter who were feted on the occasion of their sixth wedding anniversary.

Mrs. W. F. Burgener and children, Harold and Dekey, accompanied by Mrs. H. L. Bodley, visited at the Clyde Bodley home in Redwood City during the weekend.

A Delightful Trifle

By Frances Lee Barton

I don't know who first named them "trifles" or why such a name was given to these delightful desserts. However, the name has "trick" as all we must do is to prepare the best "trifles" we can. The appreciation of our guests will be our reward. Try the following when next you have company or when you wish to please your family at dessert time:

Jellied Trifle

1 package lemon-flavored gelatin; 1 package strawberry-flavored gelatin; 2 pints hot water; 1 cup diced canned pineapple; 12 marshmallows, finely cut; lady fingers or strips of cake; canned pineapple fingers; 1 cup cream, whipped.

Dissolve each package of gelatin in 1 pint of hot water. Turn into shallow pans. Chill until firm. Cut in cubes. Combine lemon-flavored gelatin cubes and pineapple. Combine strawberry-flavored gelatin cubes and marshmallows. Line large serving dish alternately with lady fingers and pineapple fingers. Place layer of lemon-flavored gelatin mixture in serving dish, then layer of strawberry-flavored gelatin mixture; repeat, finishing with layer of strawberry-flavored gelatin mixture. Top with whipped cream. Garnish with gelatin cubes, if desired. Serves 10 to 12.



HOLD EVERYTHING... Clark G. Will of San Diego took this attention-compelling picture. It was one of the prize winners in the first national Flash Photography Contest sponsored by Popular Photography magazine and manufacturers of flash equipment.



HOME OF RUSKETS... In the plant of the Loma Linda Food Company, pictured above, Ruskets—California's own breakfast cereal—travel for one-fifth of a mile in a series of three-story ovens in a slow-baking process which takes over two hours. As a result, the starch in the wheat is thoroughly converted, or dextrinized—the secret of Ruskets' distinctive flavor and quick energy.

Marking the trend toward decentralization in industry, the Loma Linda factory is situated out in the country at Arlington, California, six miles from Riverside.

Miss Nancy Baker, economist in charge of the Happy Kitchen Cooking School, is demonstrating Ruskets as a breakfast cereal and for other uses such as a base for egg and creamed dishes. A number of samples of Ruskets are being given away as door prizes.

Tobacco consumption increases in good times, decreases as business falls off. There has never been formal international recognition of Canada's northern boundary.

CALIFORNIA SPEAKS!

Significant Statements by Interesting Californians

W. G. WEAVER, Marin publisher—"Maybe if leaders of these defense industry strikes were put in the army and made to work for \$30 a month and their board, alongside of young Americans who have left their jobs to join Uncle Sam's forces, it might discourage such activities."

RAY LYMAN WILBUR, president, Stanford Univ.—"The color of the skin is a poor criterion of the man inside; the more sun the more pigment in the skin, but not necessarily fewer convulsions in the cerebrum."

WM. D. PABST, Mgr. Don Lee Radio, Salvation Army Advisory Board—"Any institution which produces \$100,000 a year from what otherwise would be absolute waste, and which provides work and a home for an average of 200 persons a day, deserves the wholehearted support of the community."

FRANK VOLEZ (of Voles and Yolanda, dancers)—"Dancing is no laughing matter. You've got to concentrate, sweat and work if you want to make a living at it."

JOE SMITH, managing editor, San Quentin News—"There are 14,000 millionaires in the U. S. and to hear them brag, about 5,000 former ones in San Quentin."



AN ELECTRIC RANGE IS AS MODERN AS TOMORROW

Electric cooking is as necessary to a truly modern home as electric light or electric refrigeration. The superior advantages of electric cookery will keep your home modern for years to come. Its speed and economy will increase the efficiency of home-making tasks. Why not consider replacing your old stove with a brand new electric range? Prices are lower now and terms more convenient than ever before. See the new models at your dealer.

YOU ARE INVITED

A cordial invitation is extended to you to attend the All-Electric Cooking School. See the other announcements in this issue.



ELECTRIC COOKING IS JUST AS CLEAN, AS FAST AND AS ECONOMICAL AS YOUR ELECTRIC LIGHT

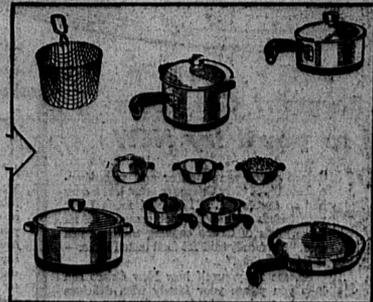
SOUTHERN CALIFORNIA *Switch to ELECTRIC COOKING Now* EDISON COMPANY LTD.

SEE REVERE WARE AT NATIONAL HOME

The copper clad stainless steel utensils that Miss Nancy Baker uses in her Happy Kitchen demonstrations are here at National Home in a wide selection.

REVERE COPPER CLAD STAINLESS STEEL UTENSILS FOR HEATHFUL WATERLESS COOKING

- Preserves minerals and vitamins — preserves natural color and flavor.
- Indestructible complete kitchen units.
- Always clean.
- Won't burn through.



Lasts a lifetime. Saving on food and fuel pays for the set.

ONLY \$20⁵² TERMS

NATIONAL HOME APPLIANCE CO.

1328 Sartori Ave. HARRY M. ABRAMSON "FRIENDLY CREDIT" Phone 78

Makers of K C Baking Powder Mark Jubilee

The makers of K C Baking Powder are observing the Golden Anniversary of that well-known and popular brand. This brand is featured in the Happy Kitchen Cooking School. Miss Nancy Baker, who uses K C in her demonstrations, recommends that brand and offers the following suggestions for the proper use of baking powder to insure best results.

Use the amount of baking powder recommended on the can or in the recipe book issued by the manufacturer. Because of the high strength of K C Baking Powder which she is using in the cooking school, only one level teaspoon should be used to a cup of well sifted flour for most recipes. This is equivalent to one heaping teaspoon to a quart of flour.

Careful measurement is very necessary as using more or less than a recipe calls for will not produce best results.

Another secret of good baking is to be sure that the baking powder is thoroughly mixed with the flour and other ingredients. The more thoroughly the baking powder and flour are mixed before you add moisture, the better your results are likely to be. Sift three or four times.

For biscuits, make a smooth dough that can be handled without sticking, and bake in moderate oven. For cakes, have your oven slow to moderate at first, until the cake is fully risen; then increase heat so as to just brown lightly.

To observe their 50th Anniversary, the manufacturers have issued a new K C Cook's Book full of practical tempting recipes and helpful information. You will receive a copy, postage paid, by mailing your request with the slip taken from a can of K C Baking Powder, to Jacques Manufacturing Company, Chicago, Ill.

Tiny But Tasty

By Frances Lee Barton

It is not necessary to go to a lot of trouble in order to place a pleasing dining before your friends. Some of the most delightful tasties imaginable consist of only three or four ingredients. For instance, here is a coconut mound that calls for only a few, all available from the emergency shelf. Furthermore, cost and time are also minimized.

Coconut Apricot Mounds
1 1/2 cups dried apricots; 1 cup moist, sweetened coconut; 1 cup sweetened condensed milk.
Wash apricots and dry thoroughly, put through food chopper. Mix with coconut. Add milk and mix until blended. Drop from teaspoon into confectioners' sugar; roll and shape into balls. Let stand until firm. Makes about 2 1/2 dozen.

Americans Urged To Leave Turkey

ISTANBUL (U.P.)—The United States continues to urge its nationals to leave Turkey. The American consulate estimates that about 300 Americans have departed as a result of its warnings. In the latest circular, Americans are told to get out of Turkey unless they are ready to face possible war conditions.

A government survey in Canada several years ago disclosed many men and women working for 10 cents an hour.

WEDDING Announcements or Invitations

Processed "raised letter" printing with full size double envelopes, ribbed tissues, in attractive boxes.

SPECIAL
100 for \$7.95
(50 for \$5.95)

Also genuine hand engraved wedding announcements at slightly higher prices.

Torrance Herald
1326 EL PRADO
Phone 444