

Final Cooking School Session Begins at 1:30 Friday

Repair Work Starts On Historic Hall

PHILADELPHIA. (U.P.)—Workmen have started a \$42,500 WPA restoration project on old Independence Hall—the nation's birthplace where the Declaration of Independence was signed.

GROWTH AFTER 21

Growth of human beings does not stop around 21 as popularly supposed. It is not unusual to add an inch after maturity.

ADD FLAVOR TO YOUR MEALS



Bell's
RIPE CALIFORNIA
CHOPPED OLIVES

At Your Food Store

Recipes Demonstrated at Cooking School Yesterday And Today Are Published for Use of All Home-Makers

(Continued from Page 1-C)

mixture and put two halves together with toothpicks. Roll in Fisher's Wheat germ, then in beaten egg and then in Fisher's Wheat Germ. Fry in deep Crisco heated to 375-380 degrees F. until a golden brown. Drain on unglazed paper. Serve with cream sauce or tomato sauce. Garnish with Bell's chopped olives.

Mixer Chocolate Frosting
1/2 cup Crisco
4 squares chocolate, melted
1/2 tsp. salt
3 cups confectioners sugar
2 tsp. Ben Hur vanilla
2 eggs, unbeaten
Put all ingredients in mixer bowl and beat until smooth and light.

Marbled Date Pudding
1 tbsp. Crisco
3/4 cup Calif. brown beet sugar
1 egg
1/2 cup sifted Fisher Blend flour
1/2 tsp. K. C. Baking Powder
1/2 tsp. salt
1/2 cup Mayfair milk
1 tsp. Ben Hur vanilla
1 square chocolate, melted
1/2 cup pitted dates
Sift flour, salt and baking powder together. Cream Crisco, sugar and egg until light and fluffy. Add dry ingredients alternately with liquids, beating smooth after each addition. Pour into 2 well greased 9" layer pans and bake 35-45 minutes at 375 degrees F. When cool put together and frost with Mixer Chocolate Frosting.

Hard Sauce
1/2 cup Mayfair butter
1 cup confectioners sugar
1/2 tsp. Ben Hur almond extract
1/4 tsp. Ben Hur cinnamon
Cream butter, add sugar, gradually, add flavorings and beat smooth.

Beef a la Mode
1 tsp. salt
1/2 tsp. Ben Hur pepper
1/2 cup minced onion
1 tsp. Ben Hur thyme
1/2 tsp. minced parsley
2 Ben Hur bay leaves
1/4 lb. salt pork
1 lb. Wilson's certified beef rump, chuck or neck roast
1/2 cup vinegar
3 tsp. Crisco
2 carrots, sliced
2 turnips, sliced
2 large onions, sliced
1 No. 2 1/2 can tomatoes
Combine first 6 ingredients and blend well. Cut salt pork in thin strips and roll in the spice mixture, but gashes all over the roast and insert the seasoned pieces of pork. Thoroughly roll the roast in the vinegar and let stand 16 hours. Over high heat brown the roast on all sides in the Crisco, remove from fat and brown the sliced onions. Return the meat to kettle, add all other ingredients and simmer until tender about 3 hours.

Ruskets Custard
3 eggs
1/2 tsp. salt
3/4 cup Calif. brown beet sugar
2 cups Mayfair milk
3 tsp. Mayfair butter
1/2 tsp. Ben Hur almond extract
1/2 tsp. Ben Hur vanilla
Ruskets, crumbled 1/4 cup
Beat 1 whole egg and 2 egg yolks together, add salt and 1/2 cup sugar. Scald the milk and add butter. Combine the two mixtures and cook over low heat until thickened, about 15 minutes. Add almond extract and 1 tsp. vanilla. Put crumbled Ruskets in buttered baking dish, pour in the custard and stir slightly to blend. Beat the 2 egg whites until stiff, add remaining sugar and 1/2 tsp. salt. Place on top of custard and bake 350 degrees to brown meringue.

Broiler Meal
Wilson's Tender Made Ham
Broccoli with Hollandaise sauce
Sweet Potato Slices
Caret Strips
Frozen Fruit Salad
Chocolate Pie
Place cooked broccoli and carrot strips in broiler pan. Place rack over vegetables. Score fat on a 2 in. slice of ham and place on rack. Roll sweet potato slices in Wheat Germ and arrange around ham. Place broiler about 8 in. from unit and broil about 15 minutes. Turn ham and potatoes and broil about 8 min. or until heated through. Serve broccoli with the Hollandaise sauce, carrots and potatoes with melted Mayfair butter.

Ruskets Ice Box Pudding
1/2 pkq. Ruskets, rolled very fine (about 2 1/4 cup crumbs)
1/2 cup melted Mayfair butter
1 cup coconut
1 1/2 cup Calif. brown beet sugar
4 eggs, separated
1 quart Mayfair milk
1 tsp. Ben Hur vanilla
2 1/2 tsp. cornstarch
1/4 tsp. sugar, for meringue
Roll Ruskets very fine, saving 1/4 cup for use later. Mix remainder with butter, coconut and 1/2 cup sugar. Spread mixture very thinly in a long narrow pan and press down. Bake at 200 degrees F. about 10 minutes, or until just lightly browned. Mix cooked custard of

Butterscotch Ice Cream
1 package Ben Hur Butterscotch Pudding
1/2 cup Calif. brown beet sugar
2 cups Mayfair milk
1 cup Mayfair pastry cream,
1 cup water
Dissolve pudding in milk. Add sugar and bring to a full boil. Cool. Pour into half pint shell and chill. Serve with whipped cream.

Wheat Germ Muffins
1 1/2 cup Fisher's Biskit Mix
1/2 cup Calif. brown beet sugar
1/4 cup Fisher's Wheat Germ
1 egg
1/2 cup water
3/2 cup Mayfair milk
Blend Biskit Mix, sugar and Wheat Germ. Add milk mixed with beaten egg and mix just enough to blend. Fill well greased muffin pans two-thirds full and bake 20 minutes at 425 degrees.

Special Baked Onions
10 medium onions
1 tsp. salt
1/2 cup Calif. brown beet sugar
1/2 cup Mayfair butter
1/2 cup vinegar
1/2 cup water
Slice onions thin and put into greased casserole. Combine the other ingredients and pour over onions. Cover and bake at 350 degrees F. about 2 hours. To shorten baking time onion slices may be parboiled in salted water 5 minutes.

A full report will be published in The Torrance Herald and The Lomita News next Thursday of the recipes which Miss Nancy Baker will demonstrate at Friday's final session of the Happy Kitchen Cooking School in the Torrance Auditorium... Better plan to attend tomorrow afternoon (begins at 1:30 p.m.) and see for yourself the many easy steps toward better cooking and home management!

Music of Negro Will Be Saved
SPOKANE, Wash. (U.P.)—The expedition which will wind into the bayous of the South this summer will be a strange one indeed if the plans of Dorothy Maynor, Negro concert singer, are carried out.

Among the islands and bayous of the southlands, Miss Maynor says are some of the true and undiscovered Negro spirituals. With two friends, Miss Maynor plans to spend next summer "capturing them."

CAT ADOPTS TWO RATS
ASHTABULA, O. (U.P.)—Bonnie, a large tiger-striped cat, has adopted two baby rats into her family of kittens. The four nurslings play and feed together.

ROCKET SHIPS BACKED
ANN ARBOR, Mich. (U.P.)—Dr. Beber D. Curtis believes that rocket ships eventually will be developed for exploratory trips to the planets. Curtis is director of the University of Michigan astronomical observatory.

There were 35,880 major crimes in New York State in 1940 compared with 33,768 the year before.

Organize College Slav Defense



These students of Arizona State College, who are organizing Slav Defense Units in American colleges and universities, believe Axis forces will be defeated in southeast Europe. From left: Martin Marich, a Croatian; Basketball Captain Pete Drakulich, a Serb with two American sisters in Jugoslavia; and Steve Valovich, a Montenegrin.

Prospective Recruit Fails Third Test
ELMIRA, N. Y. (U.P.)—Three times in six weeks the army has been failed in attempts to induct Clair Burrell of nearby Horseheads for military training.

The first time he was deferred because of a severe head cold. He returned to the medical examiners and discovered he had contracted chicken pox. When he recovered and again was set to don a uniform, he cut a deep gash in his foot while chopping wood.

Burrell will try again.

MORE PAY ASKED
Because of increased difficulties in living conditions in Shanghai, Chinese fire fighters have asked for higher pay.



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CONSCIENCE DEBT PAID

VANCOUVER, B. C. (U.P.)—A New York man has written Major Harold Martin of the Salvation Army here, enclosing a money order for \$2. It was in payment, the man said, for some Christmas trees he had cut from someone's land in Vancouver in 1924.

England's naval base at Singapore was created in a spot where 18 years ago there were only mangrove swamps and black mud.

Club Argues But Women Still Win

PROVIDENCE, R. I. (U.P.)—An objector in the all-male Providence College Philosophy Club argued that women were "illogical, insidious, inconsistent, irritating, intolerable, intricate, irrelevant and immaterial."

Another club member remarked: "Maybe so, but they're inviting and irresistible!"



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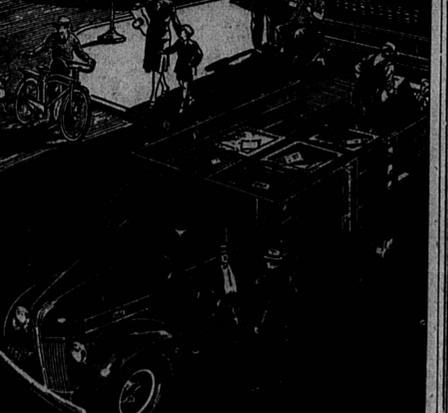
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Featured in Happy Kitchen Cooking School

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