

Cooking School Recipes Give Housewives New Interest in Family Meals

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Details of Many New Dishes as Demonstrated Friday Reported

Recipes demonstrated and approved at last Friday's final session of the three-day Happy Kitchen Cooking School, sponsored by The Torrance Herald and Lomita News at the Torrance Civic Auditorium sent many housewives off on a quest of better dishes for their families. They took keen interest in these good things to eat as demonstrated by Miss Nancy Baker:

Ruskets Cookies

1/2 cup peanut butter
1/2 cup evaporated milk
2 tbsps. dark molasses
1/2 cup melted Mayfair butter
1/2 cup shredded coconut
1 cup crumbled Ruskets
Cream butter and peanut butter. Add molasses and milk and mix well. Add coconut and Ruskets crumbs and blend thoroughly. Pour out on waxed paper and roll in 1 cup Ruskets crumbs. Shape in roll about 3 inches in diameter. Roll in wax paper and chill in refrigerator about 6 hours.

Standing Ribs Roast

2 ribs of beef—4 or 5 lbs.
Wet in marinade. Place fat side up on rack in shallow roasting pan. Do not cover and do not add water. Set temperature control at 350 degrees F.

Rare..... 24-26 min. per lb.
Medium..... 28-32 min. per lb.
Well Done..... 33-37 min. per lb.

Honey Bread Dressing

3/4 cup sugar
1/2 tsp. salt
1 tsp. Ben Hur dry mustard
1 tsp. Ben Hur paprika
6 tbsps. vinegar
Mix ingredients together and bring to a boil, cool and add:
1 clove garlic
1 tsp. Ben Hur celery seed
1 cup oil
1/2 cup honey

Whole Baked Ham

Bake Wilson's tender-made ham 6 minutes per lb. at 325 deg. F. Remove skin and score fat. Glaze with a strip of 1 cup brown sugar, 1/2 cup honey and 1/2 cup orange juice. Brown under broiler.

Lima Beans and Ham

2 cups dried lima beans
2 cups water
1 lb. Wilson's cottage butt
Wash beans well. Place all ingredients in sauce pan. Cover and cook on low heat 4 hours. Do not lift cover while cooking.

Devils Food Cake

2 1/2 cups Fisher Fine Spin
1/2 cup flour
1 tsp. K. C. Baking Powder
1/2 tsp. soda
1/2 tsp. salt
3 squares chocolate, melted
1/2 cup Crisco
2 cups California grown beet sugar
2 eggs, separated
1/2 cup Mayfair butter/milk
1/2 cup water
1 cup boiling water
Sift together flour, salt, baking powder and soda. Cream Crisco, sugar and egg yolks until light and fluffy. Add melted chocolate and vanilla. Add dry ingredients alternately with boiling water, beating after each addition. Fold in egg whites, beaten stiff but not dry. Last add boiling water and pour into well greased 8 in. layer pans and bake at 350 degrees F., 40-45 minutes. When cool put together and frost with Verde frosting.

Verde Frosting

1 cup sugar
1/2 cup light corn sirup
1/2 cup water
1 tsp. Ben Hur green food coloring
1/2 tsp. Ben Hur cream of tartar
1 egg whites
3 drops Ben Hur oil of peppermint
Combine sugar, corn sirup, cream of tartar and water in sauce pan. Place over low heat and stir until sugar is dissolved. Continue cooking, without stirring, until sirup spins a fine thread (234 deg. F.). Gradually pour over egg whites, beaten stiff but not dry, beating constantly. Add flavorings and green coloring to make a delicate green and beat until cold.

Afternoon Doughnuts

1 egg
3 tbsps. California grown beet sugar
1/2 tsp. grated orange rind
Dash of Ben Hur mace
3 tbsps. Mayfair milk
1 tbsps. melted Crisco
1 cup sifted Fisher blend flour
1/2 tsp. K. C. Baking Powder
1/2 tsp. salt
Cream for deep fat frying
Heat egg until light, add sugar, mace and orange rind and beat until thick. Add milk and melted Crisco, add dry ingredients, sifted together. Mix just enough to blend. Drop by teaspoonfuls into deep Crisco heated to 255-265 deg. F. and fry until a golden brown. Drain on unglazed paper and sprinkle with sugar.

Mystery Pie

3 eggs, well beaten
1 cup brown sugar
1 tbsps. Mayfair butter
Dash salt
1 cup light corn sirup
1 cup pecan nuts
1 tsp. Ben Hur vanilla
Whipped Mayfair cream
Cream butter and sugar, add well beaten egg, sirup, salt and vanilla. When well mixed, pour into pie plate lined with pastry, sprinkle with nut meats and bake at 350 deg. F. about 45 minutes. Serve with whipped cream.

Pastry

3 cups sifted Fisher blend flour
1/2 tsp. salt
1 cup Crisco
1/2 cup water
Sift flour and salt. Cut in Crisco using pastry blender or two knives until particles are the size of large peas. Add just enough ice water to barely hold together.

Walnut Currant Tart

1/2 lb. walnut meats, shredded
1/2 cup fine dry Weber bread crumbs
1/4 tsp. salt
3 eggs, separated
1 cup California grown beet sugar
Whipped cream
Beat egg yolks until thick, add 1/4 cup sugar gradually and beat until stiff. Add orange juice and rind. Beat egg whites until stiff but not dry in 1/4 cup sugar. Fold part of the nut mixture into the egg yolks, then fold in part of the meringue, then more of the nuts and crumbs and last the remaining meringue. Bake in 2 well greased and floured 8" layer pans

W.P.A. Wants More Public Works Projects

Notice that the W.P.A. was still functioning and contributing labor to improvement projects other than defense works was given the city council Tuesday night by H. R. Arnold, state administrator. He urged the council to anticipate W. P. A. grants toward public works projects in preparing next year's budget.

at 325 deg. F. about 30 minutes. Cool. Put layers together with thin spreading of currant jelly and whipped cream. Spread top with currant jelly and pile with whipped cream.

Shrimp Luncheon Dish

3 tbsps. Mayfair butter
1 onion, minced
1 clove garlic, minced
1 green pepper, chopped
1 tsp. Bell's Chopped Olives
1/4 cup pimientos, chopped
1/2 cup mushrooms
2 cups shrimp
1/2 tsp. salt
1 Ben Hur paprika and cayenne
1 Ben Hur onionall
2 cups water
1 cup raw rice, well washed
Remove crusts from thin sliced Weber sandwich bread. Brush both sides with Mayfair butter and press into muffin pans. Bake at 375 degrees about 15 minutes, or until lightly browned.

Toast Cups

Remove crusts from thin sliced Weber sandwich bread. Brush both sides with Mayfair butter and press into muffin pans. Bake at 375 degrees about 15 minutes, or until lightly browned.

Chocolate Ruskets Pudding

1/4 cup butter
1 square chocolate, melted
1/2 cup sugar
1/2 cup Mayfair milk, hot
2 eggs, separated
1 tsp. Ben Hur vanilla
1 cup Weber bread crumbs
1 cup Ruskets crumbs
1 cup shredded almonds or Brazil nuts
Melt butter, add chocolate, sugar and salt and stir until smooth. Add milk and beaten egg yolk and cook over low heat until thickened. Add vanilla, crumbs and nuts. Fold in stiffly beaten egg whites cover and steam 25 min. Serve with cream, plain or whipped.

Wheat Germ Spoon Bread

2 1/2 cups water
1/2 teaspoon salt
1 cup Fisher's yellow cornmeal
1 cup Fisher's Wheat Germ
3 tbsps. Mayfair butter
1/2 cups Mayfair milk
2 eggs, separated
1/2 tsp. K. C. baking powder
Add cornmeal gradually to rapidly boiling, salted water. Remove from heat and add Wheat Germ. Add butter. Cool. Beat egg yolks slightly. Add milk and blend with cornmeal mixture. Beat egg whites until stiff. Add baking powder and fold into cornmeal. Pour into well greased baking dish or casserole and bake 40 minutes at 400 degrees.

Stuffed Pepper Royal

Brraise 1/2 small chopped onion. Mix with 1/2 cup Loma Linda Soy Milk, 1/2 cup Swiss cheese, 1/2 cup canned tomato, 1 cup cooked rice, 1/2 teaspoon Savorex, 1/2 cup chopped celery, 1/2 teaspoon salt, pinch of sage, and 1 egg. Add crumbs from 12 crackers. Fill six medium sized peppers. Place butter (or grated cheese) on top of each. Bake in pan with a little hot water in moderate oven until done.

Nutena Potato Roast

Put 2 tablespoons butter into 1 cup hot water, pour over 1 1/2 cups strained tomatoes, 1/2 cup ground walnuts, 1 cup mashed Loma Linda Nutena, 2 eggs. Grate 1 large raw potato and 1 small onion, mix with 1/2 clove of green pepper and combine with ingredients. Bake in moderate oven.

Vegelona Mexicali

Brown strips of Loma Linda Vegelona from 14 ounce can in two tablespoons oil. Remove Vegelona and brown two small sliced onions in the oil. Add 1 large can cooked tomatoes, 1 teaspoon each salt and paprika and simmer a few minutes. Place tomato mixture, Vegelona, 1 pint cooked kidney beans (drained), and 1/2 can chopped sweet peppers on top of boiler and cook for a few minutes. Serve with a border or mold of rice.

Proteena Roll

Cream contents 14 oz. can of Loma Linda Proteena, add 1/4 teaspoon celery salt, 1/2 teaspoon mace. To 1 cup cream add 1/2 teaspoon liquid smoke and 2 1/2 teaspoons red coloring. Mix with 1 1/2 cups cracker crumbs, add Proteena, salt to taste. Fold in 2 beaten egg whites. Press into can with lid and steam 2 hours.

Lomitan to Get Jury Trial in Torrance Friday

The third man to be arrested on petty theft charges of mercury stealing from local oil derricks during the past two weeks, Noel Temple, 26, of 2214 1/2 Lomita Blvd. was picked up by Torrance police on a warrant late last week. He pleaded not guilty at his arraignment and demanded a jury trial which has been set for Friday morning at 10 o'clock.

Sentences on the other two men, both of whom plead guilty to the theft charges, are to be pronounced by Judge John Shidler next week. Charles Lee Goodale, 36, of Independence, is scheduled to receive sentence next Monday, April 28. He is at liberty on his own recognizance.

Charles R. Knox, 40, Harbor City, is to appear next Wednesday, April 30, for sentence. He, too, is at liberty on his own recognizance.

One - headlight drivers often wind up under one headstone.

Three Members of City Recreation Group Appointed

Three members of the proposed five-man recreation commission to work with the city council on leisure time activities here were appointed by Mayor Tom McGuire at Tuesday night's council session.

They were James Loughridge, Walters; Robert Lewellen, Torrance, and Gordon L. Mann, North Torrance. They are believed to be the choices of Councilmen John V. Murray, Vern Babcock and George V. Powell. Mayor McGuire and Councilman James Hitchcock have yet to name their appointees to the new commission.

ADOPT JOE
Mr. and Mrs. Joel Hagberg of Walters this week announced the recent adoption of a three-month-old baby girl from a home in Los Angeles. She has been named Alice Josephine.

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