

**State Picnic-Reunions**

ILLINOIS . . . Combining the state picnic and a patriotic program, former and visiting Illinoisans will gather at Sycamore Grove Park, Los Angeles, Saturday, Oct. 17. The program will start at 2 o'clock.

**START FRESH**  
with  
**VITAMIZED RUSKETS**  
FLAKED WHOLE WHEAT CEREAL  
14 SERVING  
100% B.  
OVENCRISP OVENWEET

Featured in Happy Kitchen Cooking School

**2 Best ways TO TREAT BURNS**

**KIP DRESSING**  
Antiseptic treatment for minor burns and scalds. Eases pain quickly. Promotes healing, fights infection—fine for cuts and scratches too.

**KIP TANNIC**  
5% Tannic Acid in a water soluble jelly. Recommended for burns where ointments are not advisable.

In Tubes or Tins at all good drug stores.

**TORRANCE HERALD AND LOMITA NEWS HAPPY KITCHEN COOKING SCHOOL RECIPES**  
Presented by **NANCY BAKER**  
(Clip Them Out for Your Files)



**VICTORY BIRTHDAY CAKE**

1/2 cup Crisco  
1/2 cup corn syrup  
1/2 cup sugar  
1 tsp. vanilla  
3 eggs  
3 cups sifted Fisher's Fine Spun cake flour  
4 tsp. K. C. Baking Powder

Cream Crisco, sugar and vanilla until light and fluffy. Add corn syrup gradually, beating until very light. Add eggs, one at a time and beat until fluffy. Add sifted dry ingredients alternately with milk, beating until smooth after each addition. Bake in 2 well "Criscoed" and floured 8 inch layer pans at 350 degrees 25-35 minutes.

To make chocolate cake, decrease flour 1/4 cup; use 3 tsp. K. C. baking powder and 1/2 tsp. soda and add 2 squares melted chocolate.

**QUICK DROP DOUGHNUTS**

2 tsp. Crisco  
1/2 cup corn syrup  
1 tsp. Leslie salt  
1 egg  
1 cup Mayfair buttermilk  
3 cups sifted Fisher's Blend Flour

1 tsp. soda  
1/2 tsp. cinnamon  
1/4 tsp. nutmeg  
1/4 tsp. mace

Blend Crisco, corn syrup and salt until light and fluffy—add egg and beat well. Add buttermilk and mix thoroughly. Add sifted dry ingredients and mix just enough to thoroughly blend all ingredients, do not over-beat. Drop from teaspoon in small amounts into Crisco heated to 385-390 degrees and fry until a golden brown. Drain on unglazed paper.

**CHEESE SPREAD FOR SANDWICHES**

1 tbsp. Mayfair butter  
1 tsp. grated onion  
1 1/2 tsp. Fisher's Blend Flour  
2 tsp. sugar  
1/4 tsp. mustard  
1/2 tsp. salt  
1 cup evaporated milk  
1 tsp. vinegar  
1/2 pound freshly grated American cheese  
2 hard cooked eggs, chopped finely

Melt butter, add onion and cook one minute. Add flour, sugar, mustard and salt. Blend well. Add milk and cook until thick and smooth. Add vinegar and cheese and cook until cheese melts. Cool slightly and add egg.

**SUGARLESS CHOCOLATE FROSTING**

1/2 pound marshmallows  
4 oz. sweet chocolate  
1/4 tsp. Leslie salt  
1/4 cup Crisco  
1/2 cup evaporated milk

Combine all ingredients, cover and cook over low heat until marshmallows are melted, stirring occasionally. Cool until of consistency to spread.

**STUFFED SHOULDER OF LAMB**

Have a square-cut lamb shoulder boned and sewed on two sides to form a pocket. Season inside and out with Leslie salt and pepper. Fill with stuffing. Sew or skewer edges together. Place fat side up on open roasting pan and roast at 300-350 degrees until done, allowing about 30-35 minutes per pound.

**APPLE STUFFING**

3 tbsp. minced onion  
3 tbsp. melted Mayfair butter  
2 cups soft Weber bread crumbs  
Leslie salt and pepper  
1 tsp. minced parsley  
1 cup chopped sour apples

Cook onion in butter until tender. Blend all ingredients together well.

**DATE SPICE CAKE**

2 cups Fisher's Fine Spun Cake flour  
1/2 tsp. soda  
1 tsp. K. C. Baking Powder  
1/2 tsp. cinnamon  
1 tsp. nutmeg  
1/2 tsp. cloves  
1/2 tsp. Leslie's salt  
1/2 cup Crisco  
1 cup sugar  
2 eggs  
1 tsp. vanilla  
3/4 cup Mayfair buttermilk

Sift flour. Measure and sift with salt, spices, soda and baking powder. Cream Crisco, sugar and eggs until light and fluffy. Add dry ingredients alternately with milk, beating well after each addition. Pour into two well Criscoed and floured layer pans and bake at 375 degrees 25-30 minutes. Prepare boiled or powdered sugar frosting. To one-third of frosting add 1/2 cup chopped dates and nuts, using this for filling. Frost with remaining frosting.

**ONE EGG PUMPKIN PIE**

1 cup brown sugar  
1/2 tsp. Leslie salt  
1/2 tsp. ginger  
1/2 tsp. nutmeg  
1/2 tsp. cinnamon  
1/2 tsp. cloves  
1 egg, well beaten  
1 1/2 cups sieved pumpkin  
1/2 cup Mayfair milk, hot  
1/2 cup cream

Blend all ingredients together well, pour into unbaked pastry shell and bake at 450 degrees 10 minutes, reduce heat to 325 degrees and bake 35 minutes longer or until set. Serve with pumpkin pie topping.

**Topping**  
1 cup Mayfair whipping cream, whipped  
1/2 cup light molasses  
1/2 tsp. ginger  
Pinch 1 Leslie salt  
Toasted almonds, chopped

Whip cream until stiff, fold in molasses slowly, add seasonings, nuts and pile on pie.

**Typical Weber Baking Company Worker**



The smiling countenance of this Weber Baking Co. salesman, Tom Scantlin, is typical of all Weber employees. Most of the Weber workers have been with the company for years and play a big part in keeping "the largest seller for ten straight years" the Weber's success story.

**BEEF UPSIDE-DOWN PIE**

2 cups Fisher's Biskit Mix  
1/2 cup Mayfair milk  
1 tsp. paprika  
1 tsp. celery salt  
1/2 tsp. white pepper  
1/2 cup minced onion  
2 tsp. minced green pepper  
1 can condensed tomato soup  
1/2 pound ground beef  
2 tsp. Crisco

Blend Biskit Mix with paprika, celery salt and pepper. Add milk and blend well. Roll and cut in desired shapes. Cook onion until soft in Crisco, add other ingredients and heat. Pour into "Criscoed casserole" cover with Biskit mixture and bake in very hot oven (475 degrees) about 20 minutes. Turn upside down on plate.

**CHEESE OLIVE CUSTARD**

5 slices Weber bread  
2 tsp. Mayfair butter  
1 cup grated American cheese  
Pitted ripe olives  
2 cups Mayfair milk, hot  
3 eggs  
Leslie salt and pepper

Rusklet Crumbs

Butter slices of bread and cut into small cubes. Beat 3 eggs, slightly and add hot milk and seasoning. Arrange layer of bread cubes on bottom of Criscoed casserole, cover with one-third of the cheese and olives. Repeat making three layers. Pour over hot milk-egg mixture. Sprinkle with Rusklet crumbs and bake at 300 degrees until set, about one hour.

**PASTRY**

2 cups, sifted Fisher's Blend Flour  
1 tsp. Leslie salt  
1/2 cup Crisco  
1/4 cup cold water

Sift flour with salt into bowl. Mix 1/2 cup of flour and 1/4 cup of water to form a paste. Cut Crisco into remaining flour until pieces are size of small peas. Add flour paste and mix thoroughly. Divide in half and roll out, about 1/8 inch thick.

**Insurance Carriers Aid 'Share-the-Ride' Movement Here**

Impetus was given to the "share-the-ride" movement in this community when some 300 insurance carriers agreed to waive exemption clauses in their policies.

Traffic accidents are conceded to be fewer, due to the lower rate of speed, and the number of claims is expected to be materially reduced.

War plant workers who share their cars with fellow workers now are assured protection against any damage claims which may result from injury to passengers in their cars, providing their carrier is one of the companies which has waived the exemption clause.

The delivery system of the Weber Baking Co. is set up so that the freshest of breads are made available to the consumer. When the needs of a grocer are ascertained, he is delivered only the necessary amount to supply the demand of his customers. In that way, when the consumer buys a loaf of Weber's bread, the freshness is insured and it stays fresher longer.

With the cost of heavy foods going up, we should all supplement vitamin-filled dishes for meat. An excellent meat supplement is:

**CHEESE MUFF**

1/2 pound cheese  
8 slices Weber's Bread  
Butter  
3 eggs  
3 cups milk  
1 1/2 teaspoons salt  
1/2 teaspoon pepper  
2 drops tabasco sauce

Force cheese through coarse sieve. Trim crusts from bread, and butter each slice. Place layer of bread in bottom of buttered baking dish. Sprinkle with cheese and continue until bread is used. Bring milk to scalding in top of double boiler. Beat eggs, add salt, pepper, tabasco sauce and milk. Pour over bread and cheese and bake at 375 degrees 30 minutes.

**New Road Signs Made of Wood**

Direction and warning signs set in place by the signposting department of the Automobile Club of Southern California through the duration of the wartime emergency will be composed of a pressed hardwood material, Torrance city officials were informed this week.

Cooperating with the government's request to conserve critical materials, the Auto Club has adopted a pressed wood sign, painted and treated for durability.

Samples of the substitute signs, available in reflectorized and beaded design, as well as plain, were left here recently with Police Chief John Stroh by representatives of the Auto Club's sign-posting department.

**Reed New Coach At Narbonne High**

Clarence Reed, graduate of Huntington Park high school, attended University of Montana, received his Bachelor of Science and Master of Science degrees from U. S. C., comes to Narbonne high school this year as coach, taking the place of Bill Sloan, who is taking officer training at Annapolis.

The head of a sperm whale is about one-third the length of its body.

**Sauces Add Piquancy to Family Meals**

"Don't overlook sauces," was the strong advice given by Nancy Baker, home economist at the Cooking School held last week by the Torrance Herald and Lomita News. "Sauces tempt the appetite," she explained, "for the simple reason that they add moisture or richness, sometimes both to plain food. Simple cuts of meat, plain vegetables and salads, and leftovers of all kinds can be dressed up with sauces to make delectable dishes you will be proud to count among your specialties."

However, Miss Baker warned, it is important that the sauces you make be good ones. This means the ingredients must be smoothly blended; that the right piquancy is not neglected. The last is a matter of choice of seasoning and its proper use.

"Too often cooks are careful about herbs and condiments, only to throw in the salt almost as an after thought. Salt should be blended in as carefully as the rarest condiment in order that its flavoring value may be fully and evenly distributed."

Miss Baker's own preference among salts is for Leslie. She likes its free-flowing quality, and the fact that being thoroughly refined, it dissolves so readily.

**Building Drops In County Area**

Building activity in Lomita and other unincorporated territory of Los Angeles county last month was exactly one-half what it was a year ago, according to C. D. Griffin, acting chief engineer of the county building department.

Total valuation of all permits issued was \$1,621,000, which was considerably below the total of \$1,986,000 for August. The total for September a year ago was \$3,245,000, or double that of last month.

Egypt has ruled that money changers cannot transact any business involving more than \$200, and that large sums must be handled by authorized banks.

There are approximately 1,070,000 crossties in railway track throughout the United States.

**LARGEST SELLER**  
in Southern California  
**10 STRAIGHT YEARS**

ASK YOUR NEIGHBORS Why

**Weber's BREAD**

**Weber's BREAD**

ENRICHED with Vitamins and Iron

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IF YOU DON'T MAIL BY NOVEMBER 15 THIS BAG WILL BE EMPTY CHRISTMAS DAY!

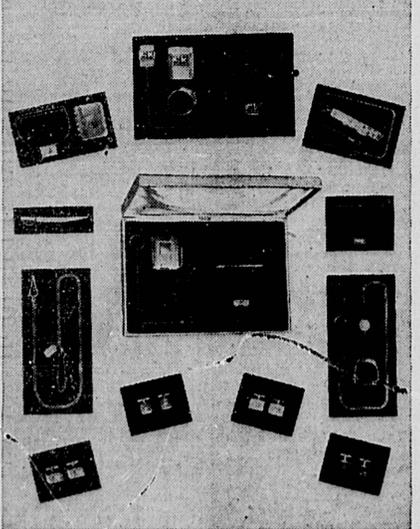
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**It's the Sauce THAT MAKES THE DISH!**

Make warmed-over lamb into a fancy dish with **CURRY SAUCE**

1 tablespoon butter  
1 teaspoon curry onion  
2 to 3 teaspoons grated powder

2 tablespoons flour  
1/2 teaspoon Leslie salt  
1 cup milk

Melt butter in saucepan; then add grated onion and cook until brown. Add curry powder, mixed with flour and Leslie salt. When thoroughly blended, add the milk slowly. Stir constantly and let boil three minutes after all the milk has been added. If a thinner sauce is desired, increase the quantity of milk used.

**LESLIE SALT**  
Iodized  
Flavor Preserver  
net wt. 2 pounds

**P.S. SEASON WITH LESLIE ... IT'S PURE**

**One of these days**

**ELECTRIC RANGES Available Now TO QUALIFIED BUYERS**

New electric ranges, which were withdrawn from sale some months ago as a war measure, have recently been released . . . under certain limitations . . . for purchase by qualified buyers. These ranges are late models and are available on budget terms. Perhaps you are eligible to buy one of these new ranges under this recent order. For full information

There'll be a modern, electric range for everybody one of these days . . . when the war is won. It's pleasant to look forward to that day . . . and to the convenience, the cleanliness, the time-saving and the fun of cooking electrically which so many already are enjoying.

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