

Some Lucky Lady Who Attends the Cookery Carnival Will Be Awarded This Lovely

Sportshire

SUIT

Shown: THE MAN TAILORED LOOK—Coachman lapel and cuff. A suit to go every-where—the fabric is rich in appearance. Sizes: 7 to 15.



These suits are regularly priced at an amazing

\$25

Your choice of several styles in a nationally advertised Sportshire Suit from . . .

THE Gay SHOP 1319 Sartori Phone 818
Use Gay's Charge Account or Join Our No Down Payment Budget Club . . . 20 Weeks to Pay.



Friendly Mexican Dishes Add Exotic, Romantic Touch

Ever think of some foods as being friendly? To me the term describes Mexican foods perfectly. Their rich color, inviting aroma and full flavor add a festive note to any meal, and seem to fill the air with a friendly feeling that makes folks relax and enjoy themselves. Whether it's a small family dinner or a big, gala affair, Mexican foods spell hospitality. Even here in San Antonio, where Chili con carne originated many, many years ago, colorful, flavorful Mexican specialties are still favorite subjects for mealtime conversation. Think of the exciting possibilities for Mexican foods in areas where they're not the daily bill of fare!

Next time you want to give an extra-pleasing dinner, try this dish which we call Tamales con Queso (pronounced KAY-SO). In English the entire term means "tamales with cheese," but your family of guests will get an extra thrill if you introduce it by its Spanish name. Delightful either way, tho!

TAMALES CON QUESO

Of course it's important to start any dish with good ingredients, and that's especially true of Mexican foods where an authentic flavor means so much. Real Mexican tamales are made with masa instead of corn meal, and it goes without saying, they should contain lots of good lean meat. Remove the parchment wrappers from six tamales and place side by side in a skillet or shallow

casserole. Pour the chili gravy from the can over the tamales and top with strips of American cheese sprinkled lightly with chili powder. Cover and heat until the cheese melts.

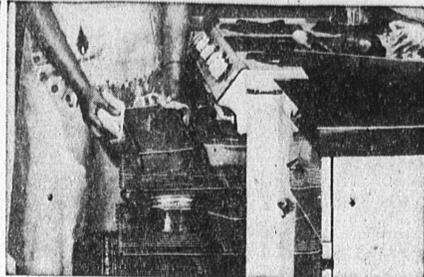
SPANISH RICE

One of the most colorful and inviting of all Mexican dishes . . . and when it's prepared in the traditional Mexican way Spanish rice is incomparably tasty. Brown 1 cup of raw rice in hot fat. Add one small minced onion, 1/2 green pepper (chopped), 2 tsp. salt, 1 cup canned tomatoes and 2 tsp. Gebhardt's Chili Powder. Mix well and add just enough water to cover. Simmer in covered pan for 30 minutes or until rice is tender.

GUACAMOLE SALAD

Avocados are still new to many Americans, but they are daily fare to our friends south of the border. In fact a real Mexican dinner isn't complete without a Guacamole (pronounced WAUK-UH-MO-LEE) salad. To make this colorful, flavorful salad you'll need the following:

- 2 avocados, diced
 - 2 hard cooked eggs, chopped
 - 8 stuffed olives, sliced
 - 3 small tomatoes, diced
 - 1 medium onion, minced
 - 1/2 cup French dressing
 - 1/4 tsp. Gebhardt's Chili Powder
- Combine ingredients with enough French dressing to moisten. Season to taste with salt and chili powder. Serve on crisp lettuce with additional French dressing. Garnish with crisp bacon.



PACK A LUNCH . . . Homemade bread makes delicious as well as nutritious lunch box sandwiches. Try this tasty Graham Prune Bread—the children will ask for more, and if it goes into father's lunch box, so will he.

Pack a Lunch Which Packs A Good Punch

A lunch box menu should include one-third of daily food requirements: Meat, poultry, fish, eggs, or cheese — at least one in sandwich, salad, or main dish. Vegetable — at least one, in sandwich, salad, or as a relish. Fruit—at least one, fresh or canned, in salad, or dessert. Bread—choose from a variety of breads, rolls, muffins, biscuits and crackers. Milk — to drink, or in a soup, main dish, or dessert.

GRAHAM PRUNE BREAD

- 1 egg
- 1/2 cups sugar
- 1 cup sifted all-purpose flour
- 1/2 teaspoonful salt
- 1/2 teaspoonful baking powder
- 2/3 cup unsifted graham flour
- 1 1/2 cup prune juice
- 2/3 cup sour milk or butter-milk
- 2 cup stewed prunes
- 2 tablespoons melted shortening
- 2/3 cups nuts

Method:

1. Beat eggs. Add sugar.
 2. Sift dry ingredients and add graham flour.
 3. Add liquid ingredients, alternately, with the dry ingredients to the egg mixture.
 4. Add prunes — cut in small pieces.
 5. Add melted shortening and nuts.
 6. Pour into oiled loaf pan lined with waxed paper.
 7. Bake in modern gas range oven at 350 degrees Fahrenheit for 1 hour.
- Lunch Box Tricks:** Pack-a-sandwich with sauce, broil 15 to 20 minutes.

nuts, candied or dried fruit—and for him a cartoon!

Flavor surprises—Combine butter and honey, or butter and jelly. For meat sandwiches, mix butter with mustard, chili sauce, chives, horseradish or onion before spreading on bread.

Muffin surprise—Split muffins and spread halves with butter and cream cheese. Press halves together and wrap in waxed paper. Use other leftover quick breads this way.

Cupcake surprise—Split cupcakes and spread halves with frosting. Press together and wrap in waxed paper. This prevents icing from smearing on paper.

Salt and Pepper—Mix together and put in one shaker. Always pack napkin on top. Don't forget fork and spoon if necessary. Roll them in the paper napkin.

BARBUCUED CHICKEN MAKES MOUTH WATER

- 2 broilers 1 to 1 1/2 lbs. each, split in half
- 1/2 cup salad oil
- 1/2 cup white wine vinegar
- 1 clove garlic, grated
- 1 onion, grated
- 1/2 teaspoonful salt
- 1/2 teaspoonful black pepper
- 1/2 teaspoonful thyme
- 1/2 teaspoonful marjoram
- 1/2 teaspoonful rosemary

Place chicken on cold broiler grid, skin side down. Blend together remaining ingredients and brush hollow of chicken. Place broiler in compartment so that chicken is 4 to 5 inches from tip of flame. Broil 20 to 25 minutes, brushing occasionally with sauce. Turn chicken, brush with sauce, broil 15 to 20 minutes.



San Antonio is Wonderland Of Prized Mexican Recipes

One of the nicest things about developing new uses for the unique flavor of Mexican foods is the thrill of capturing the glamour and romance of an ancient culture and taking it right into modern American kitchens.

Every day here in the Spanish Kitchen we find new ways to use the piquant flavor and aroma of chili seasonings. Of course, we are fortunate to be working where chili powder was originated and where fine chili seasoning is a tradition.

Treasured Recipes

Here in San Antonio nearly every homemaker treasures many superb Mexican recipes which have been handed down from generation to generation, and we thoroughly enjoy discovering these delightful, time-tested family recipes and passing them on to you.

The ancient, exotic flavors of traditional Mexican recipes were never blended in a hurry. So, for your modern meal planning, we have taken some short cuts here in the Spanish Kitchen, and by using dependable ingredients you can pick up at your neighborhood grocer's, you, too, can turn old flavor secrets into quick, mouth-watering treats.

FRIOLES EN TAZAS DE TOMATE

(Beans in Tomato Cups)
Here is a delightful surprise with a real taste of Old Mexico. Served at a bridge luncheon it's very satisfying and makes an interesting conversation piece, too.

Here's all you'll need for six generous servings:

- 6 tomatoes
 - 1 can Gebhardt's Mexican Style Beans
 - 4 oz. tostados or corn chips
- Scoop centers out of firm tomatoes, and fill with Mexican style beans with chili gravy, top with crushed corn chips. Bake in a moderate oven until the beans are heated and the tomato skins are slightly wrinkled. Serve on lettuce or fresh spinach leaves. This dish is also very tasty when flanked with slices of crisp bacon and garnished with pickle.

The original recipe required many hours of preparation to cook the beans and blend the special seasonings. You can now have big, tender pinto beans full of the same authentic Mexican flavor in just the time it takes to open a can of spiced Mexican style chili beans with chili gravy. Isn't progress wonderful!

EGGS CARACAS

For an unusual delight for Sunday supper you should try this recipe that has been handed down from several generations of San Antonio mothers to daughters and modernized for you in our Spanish Kitchen.

Brown 2 ounces of shredded dried beef in melted butter. Stir in 1/2 lb. grated cheese, 1 cup canned tomatoes, and season with 1 tsp. Gebhardt's Chili Powder. Simmer and stir in three beaten eggs. Cook until eggs set, and serve hot. The single teaspoon of chili powder gives this dish a touch of flavor genius, when the chili powder is made of genuine ancho chili peppers which have been slowly and carefully sun-dried in Old Mexico and then blended with other carefully selected imported spices.

TOWN COUNTRY T.V. & APPLIANCES

Brings You The "Star of the Cooking School"

Gaffers & Sattler FEATURES

- HI-BROILER!** Char-Glow Hi-Broiler Barbecue broils Meat, Fish and Fowl in 1/3 to 1/2 regular cooking time!
- FOLD-A-WAY SHELF!** Fold-A-Way Shelf for Warming—Serving saves countless steps everyday! Finger-tip operation.
- EXPANDABLE OVEN!** Even-Heat oven expands by removing side racks. Controlled heat at every level, every corner!
- HARPER BURNERS!** Genuine Harper Burners give all degrees of heat plus Hi, Simmer, and Keep Warm. Save Gas!



GAFFERS & SATTLER
Priced From **\$12150 to \$38500**

Gaffers & Sattler
Easy Cooking . . . Easy Cleaning
GAS RANGES

COOKING SCHOOL SPECIAL!
TOWN & COUNTRY Offer You
UP TO \$100.00
TRADE-IN ALLOWANCE

TOWN COUNTRY T.V. & APPLIANCES
Across from Civic Auditorium
1344 EL PRADO AVENUE
PHONE TORRANCE 2121

Open Daily 10 a.m. to 9 p.m., Except Sundays
also at
1807 W. Redondo Beach Blvd., Gardena

Phone Box Heist Nets Many Dimes

Police are working with investigators of the Pacific Telephone Co. in an attempt to snare a gang of pay telephone looters who presumably are working in the area. Latest victim was a phone at 2271 So. Western Ave., which Thursday morning was broken into and change amounting to \$28.50 removed. The instrument, valued at \$65, and the phone booth also were damaged.

See It In Action at "COOKERY CARNIVAL"

GUARDS FROZEN FOODS AS NO OTHER REFRIGERATOR CAN!

NEW 1952
Servel RUNS ON DEPENDABLE GAS!

with PermaCold
* Guards fresh and frozen foods as no other refrigerator can.
* No moving parts in PermaCold system to wear—or make noise—ever!
* Goes into action with a change of even one degree!
* PermaCold Freezing System Guaranteed—10 years. Twice as long as any other!

Then see it on display at
National Home Appliance Co.
HARRY M. ABRAMSON
1267 Sartori Phone 78
Friendly Credit—No Down Payment