

MOLASSES PIE

... old fashioned dessert with a modern topping
 "Just like Grandma used to make, only more so!" That may sound strange, but it's a fact... here is a tasty improvement on Grandma's famous molasses pie. It combines all the wholesome goodness and rich flavor of old time molasses with the crispness and nuttiness of corn chips. For an enjoyable climax to special dinners we recommend molasses pie.

Corn Chip Pie Shell

Next time you want a crisp, flaky pie shell with a rich nutty flavor, we suggest you try this pastry recipe using corn chips. You'll be amazed how the corn chips point up the flavor of pie fillings... both fruit and cream.

1 cup flour
 1/2 tsp. salt
 1/2 tsp. baking powder
 3/4 cup shortening
 1 cup crushed "Fritos" corn chips
 Ice water

Directions:

Mix shortening with dry ingredients. Add corn chips and enough water to hold together. Roll on floured board. Line pan and prick with fork. Bake at 450 degrees for 10-12 minutes.

MOLASSES PIE

3 eggs
 1 1/2 cup molasses (unsulphured)
 1/2 tsp. nutmeg
 1/2 tsp. cinnamon
 1/2 tsp. salt
 2 tbs. melted butter or margarine
 1/2 cup brown sugar
 1 tbs. corn starch
 1/2 cup crushed "Fritos" corn chips (measured after crushing)

Directions:
 Beat eggs, add molasses, nutmeg, cinnamon, salt and melted butter or margarine. Combine sugar and corn starch—add to molasses mixture. Pour into an unbaked pastry shell. Sprinkle with "Fritos" corn chips. Bake at 400° for 15 minutes. Reduce heat to 350° and bake for 30 minutes.



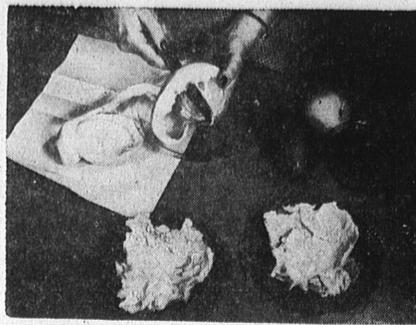
ARMENIAN SHISH KEBABS

Cut meat into generous size cubes. String pieces of meat and vegetable alternately onto metal skewers. Arrange kebabs on cold broiler grid. Brush generously with barbecue sauce. Place broiler pan so top of meat is 3 inches below broiler flame. Broil quickly. Turn once, and brush again with barbecue sauce. Continue broiling until brown and as done as desired.

BARBECUE SAUCE

3 tablespoonsful Worcestershire Sauce
 Cook onion in shortening until golden brown. Add other ingredients. Simmer gently 30 minutes. When cool sauce may be stored in Servel and used on any other meat.

Lamb meat, at least 1 inch thick	2 tablespoonsful shortening
Small onions, or quartered	2 tablespoonsful vinegar
Green Pepper	4 tablespoonsful lemon juice
Tomato	2 tablespoonsful brown sugar
Barbecue Sauce	1 cup catsup
onions (large)	1 cup water
1/2 cup chopped onion	Seasonings



PEELING GRAPEFRUIT . . . To prepare grapefruit wedges for salads, wash fruit, pare with very sharp knife, stainless preferably. Cut deep enough to remove every particle of zest (the membrane that encloses the fruit). This can be done by using a sawing motion and by guiding the knife downward at an angle so that the peel falls free in a spiral. Take care to trim off any zest you may have missed. Grapefruit is now ready to cut wedges.



PERFECT WEDGES . . . With paring knife, slice the first wedge from the zest side walls. Then insert the point of knife in second wedge at stem end of fruit, between zest and meat. Ease them apart. When fruit wedge is free from one side, carefully separate it from the other with blade of knife. When all sections have been worked free, squeeze juice from zest left to use in the salad or to add to other juices.

Bars to Gain Back Lost Hour

Wm. G. Bonelli, fourth district member of the State Board of Equalization, reminds liquor licensees that although the Alcoholic Beverage Control Act, which regulates California's

liquor industry, declares all licensed premises must be closed at 2 a.m., they can remain open for one additional hour when 2 a.m. arrives on Sunday, Sept. 28. At that time, Bonelli informs

them, Daylight Saving Time is discarded. Clocks are to be set back one hour and sales of alcoholic beverages may continue until 2 a.m. Standard Time arrives. Liquor licensed premises lost an hour of business at 1 a.m. on April 27 when Daylight Saving Time began and clocks were set ahead an hour. On Sept. 28, the lost hour will be returned.

William B. Waters Completes Basic Pilot Training in Texas

Waters, husband of Mrs. Bette Lou Harris Waters, formerly of Torrance, was graduated from Reese Air Force Base, Tex., Sept. 13 with the other members of Class 52-F of the USAF Basic Pilot School (Multi-Engine) who successfully completed a year of intensive training qualifying them as pilots in the United States Air Force. One hundred and five new pilots received wings and diplomas during a formal ceremony in the Base Theater with Dr. D. M. Wiggins, former president of Texas Technological College in Lubbock, as the guest speaker. The 54 aviation cadets in the group also received commissions as second lieutenants in the Air Force Reserve. Lieutenant Waters attended high school in Inglewood. He later went to the University of Denver where he was graduated in 1951. He worked as a template maker for North American, Inc. in Los Angeles. Lieutenant and Mrs. Waters have two daughters, Susan Rebecca and Pamela Ann.

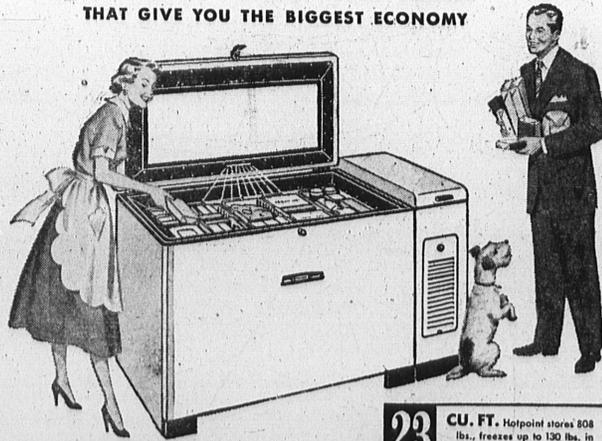
Landscape Gardening Class Offered During Fall Term

An easy course in landscaping and gardening is offered free to home owners of the Torrance area under the auspices of the Adult Education Program of Torrance. Garden tours will be featured, as they were during a similar course last summer, according to Vernon Sheblak, director of the Adult Education program. Demonstrations in the three Ps—pruning, planting, and propagation—will be held also, he said. Enrollment in the course is open to all residents of the area at no cost, Sheblak emphasized. As a landscape designer in this

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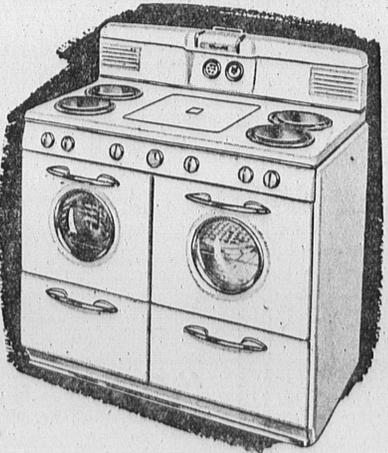
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