COOKING
SECTION
SCHOOL

The Torrance Herald

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SECTION B

COOKING SCHOOL OPENS WEDNESDAY

"Grab" your pencil and come!

to the Cooking School of the year

Next Wed. is Opening Day

At least 15 new interesting recipes will be featured at each of the three days of the school.

1st Day---
You will learn about PASTRY making and quick entrees which involve no previous preparation.

2nd Day---
Many new and novel recipes for parties and home entertaining will be given.

3rd Day---
The planning of informal home dinners will be thoroughly covered.

Pastry Making

By JULIA LEE WRIGHT
Director Safeway Homemakers' Bureau

Making pastry seems to be the downfall of many an otherwise good cook, but even those who are expert are always interested in new methods. The "secret" of making good, flaky pastry is a matter of using correct methods of handling and not over-mixing the ingredients.

One pitfall in making pastry lies in blending the flour and shortening too fine. When finished, it should be about as coarse as small peas because it is these bits of shortening that make your pastry flaky. The Bureau recommends the use of one of the patent dough blenders, two knife blades, or even a wire potato masher for the blending, unless one is an expert at blending it with the fingers, as the heat of the hand is likely to cause the shortening to melt and the crust to be tough.

In mixing, the object is to get small pieces of shortening coated with flour, and this will be attained if all of the ingredients are thoroughly chilled, and the work done as quickly and lightly as possible. Just enough water should be added to make each fat-flour particle stick to its neighbor and the surest way of doing this is to sprinkle the water on a little at a time until the dough barely holds together. The starch and gluten contents of flour vary so that it is hard to give the exact amount of water needed in a recipe, but about six tablespoonfuls of cold water to two cups of flour is a good general rule. Too much water will also make pastry tough.

The dough is next turned out on a floured board or pastry cloth, patted lightly together and rolled gently into a long, narrow strip. Good pastry can be ruined by too much rolling and pressure, and any one who has this difficulty is advised to try this—lift the little finger on each hand and hold it straight out away from the rolling pin, then it is impossible to press too hard.

Next the long strip is dotted or spread with an additional tablespoonful of shortening. This is then rolled up like a jelly roll, and cut in three parts. Roll out each piece to fit the pans, placing the cut end of the pastry roll down on the board when rolling. If the lower crust is made just slightly thicker than the top one, it is much easier to "skid" the pie out and onto a plate after baking. Also, the lower crust should never be stretched, but allowed plenty of "slack."

The top crust is rolled out flat and marked with the usual cuts that allow the steam to escape. An easy way to get the top crust on the pie is to fold it in half, and then again in quarters, laying it on the pie with the point of folds right in the middle of the pie and unfold.

Pastry making is like sewing, for it is necessary to cut, turn hems, patch, and occasionally "darn" with much feeling. Most of this comes in manipulating the top crust and the homemaker will find she can save herself time and grief if she allows the top crust to hang over and trims it with scissors about an inch below the edge of the pan. This "over hang" can then be tucked under the lower crust, then flute or ruffle the edge. If this outer edge

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HOME ECONOMIST AT COOKING SCHOOL NOTED THRUOUT WEST

Miss B. Edna Galvin In Charge of Torrance Herald-Safeway Stores Cooking School Abounds In Homemaking Ideas

MISS B. EDNA GALVIN

Miss B. Edna Galvin, one of the leading Home Economists of the West, and who, for the past ten years, has conducted cooking schools in eleven Western states and throughout the territory of Hawaii, will be in charge of the Torrance Herald-Safeway Stores cooking school. The school will open Wednesday, March 2, and continue March 3 and 4. Sessions will be held from 2 to 4 o'clock each afternoon in the Torrance Woman's Clubhouse.

Miss Galvin, who recently joined the staff of Home Economists assisting Mrs. Julia Lee Wright, national director of the Safeway Homemakers' Bureau, pioneered electric cookery on the Pacific Coast and has made a special study of the homemaking problems of the western woman.

"The homemaker in the family that transfers its abode from the East or the Middle West to the real West, usually finds that there are many minor adjustments to be made," declares Miss Galvin. "She often has to set up a whole new calendar showing when this or that product is in season, and then awakens to the fact that she must learn to use and prepare a number of new foods."

Miss Galvin will offer a number of new ideas in the serving of typical Western fruits and vegetables and take into consideration the desire for a pleasing variety without the spending of too much time, when she lectures at the Torrance Herald-Safeway Stores Cooking School.

One of the greatest problems of the Western housewife, according to Miss Galvin, is that of providing foods for the family that are sustaining yet not too rich and heavy.

Another problem of the homemaker which Miss Galvin characterizes as almost universal, comes

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Woman's Club Luncheon to Be Held Wed.

Luncheon to Be Followed By Opening Session of Cooking School

The regular luncheon meeting of the Torrance Woman's Club will be held at the clubhouse, Wednesday, March 2, and will be immediately followed by the opening session of the Torrance Herald-Safeway Stores Cooking School. The luncheon will begin promptly at 12:30, so that the program may be completed before the cooking school opens at 2 p. m. Ladies attending the luncheon will be invited to remain for the cooking school, and a very interesting session of the cooking school has been planned by Miss B. Edna Galvin, home economist, in charge.

Reservations for the luncheon may be made by calling Mrs. W. H. Gilbert, phone 420, but those coming later for the cooking

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FREE!
Baskets of Groceries!

Several large baskets of High Grade Food Products will be given away each day, as well as other valuable gifts. EVERYTHING IS FREE! EVERYONE IS WELCOME!

The Herald-Safeway Cooking School, next week's big event, invites you to all of its sessions. The dates are Mar. 2, 3, 4 and each day's program starts promptly at 2:00 p. m. Plan to come every day... bring your friends... You'll be glad you did.

Woman's Clubhouse, Torrance
Opens Wednesday, March 2

Doors open at 1:30 p. m. Program starts at 2 o'clock

Miss B. Edna Galvin representing the Safeway Homemakers' Bureau and widely known home economist will conduct the sessions. Don't miss this opportunity to SEE as well as HEAR.

FREE Plan to Get New Ideas FREE

Desserts of all sorts have a RARE FINE FLAVOR when you use—
GHIRARDELLI'S

If you haven't made your favorite chocolate dessert with Ghirardelli's, you have a treat in store for you.

You'll find it *easier to make* and *finer in flavor* if you use Ghirardelli's. One thing, Ghirardelli's is in powdered form, and that eliminates grating, melting and extra mixing . . . Another thing, Ghirardelli's retains the full flavor of chocolate.

At the Cooking School, see how easy it is to make fascinating desserts when you use Ghirardelli's.

GHIRARDELLI'S Ground CHOCOLATE
Say Gear-ar-delly

FREE! BIG BASKETS OF GROCERIES!

Large baskets, heaped full of high grade groceries and other food products, will be given away at the Torrance Herald-Safeway Stores Cooking School, which opens next Wednesday, March 2, at the Woman's Clubhouse, Torrance.

Many other valuable gifts will be distributed as well as interesting and proven recipes. Admission free and every woman is invited to attend the school. Sessions will be held from 2 to 4 p. m. on Wednesday, Thursday and Friday, March 2, 3 and 4.