

## EXTRA GIFTS AT SCHOOL FRIDAY

### DAM'S BIGGEST BLAST

LAS VEGAS.—(U.P.)—Cape Horn, on the Nevada side of the Colorado river, was shattered recently with eight tons of dynamite, causing the largest blast during the construction of the Boulder Dam.



Say "Gear-ar-delly" to your grocer...  
**"Thank you!"**

TO THE WOMEN WHO HAVE SHOWN SO MUCH INTEREST THIS WEEK!

You have seen Ghirardelli's at the Cooking School, and we know you have been interested. We hope you find, as millions have, that Ghirardelli's saves time and tastes better. Why not try saying "Gear-ar-delly" to your grocer... right now?

**GHIRARDELLI'S**  
Ground CHOCOLATE

### LOCAL WOMEN ARE THRILLED WITH FIRST DAY'S SCHOOL

Capacity Crowd Attends Afternoon Sessions of Torrance Herald-Safeway Stores Cooking School in Woman's Clubhouse

TOMORROW (FRIDAY) IS FINAL DAY. NO CHARGE

Many Gifts to Be Awarded at Closing Session Which Will Be the Most Interesting of All

New ideas are old-fashioned ideas. Paradoxical but true, nevertheless, as brought out by Miss B. Edna Galvin in her first day's program of cookery yesterday afternoon at the Torrance Woman's Clubhouse, 1432 Engracia avenue. A record crowd of 650 attended the first day's class of the Torrance Herald-Safeway Stores Cooking School and an even larger crowd was gathering this afternoon as this issue goes to press.

Local homemakers today are in possession of a number of new secrets that will simplify house-keeping and permit them to serve the same food disguised to appear like something different. Among a number of helpful things to do and not to do they learned are:

Disregard all rules and regulations and put rice in cold water and boil for 15 minutes to make each grain stand out by itself. That children adore eating gelatin if it is colored and served in cubes of different hues. That glazed apples are merely baked apples in a new dress and given that professional appearance noted in restaurants. That a very new open-faced egg sandwich and a panama salad make complete luncheon when served with a cup of tea. That bread pudding may be made so that it isn't dry if housewives follow the bread pudding recipe of Julia Lee Wright's mother as demonstrated at the cooking school. That magic lemon cream pie with meringue is just the thing to serve on special occasions. That the graham cracker roll is suitable when the simple dessert is desired.

Miss B. Edna Galvin also demonstrated proper ways of making coffee and prepared before the very eyes of the large audience of homemakers such interesting dishes as pastry twigs, standard biscuits, a delicious meat roll, which can be made from left overs and served in almost any emergency. She also prepared a plat-

ter meal using that old favorite—corned beef—and garnished with spiced dried prunes.

She told her audience that it is not good form to use lighted candles as a part of the table setting for the informal luncheon.

In today's cooking session Miss B. Edna Galvin will feature the buffet supper and the proper foods for informal entertaining. She will open the session with a demonstration of the famous white cake which has won prizes in many of the cooking schools conducted by Julia Lee Wright, national director of the Safeway Homemakers' Bureau.

The final session of the cooking school will be held tomorrow (Friday) afternoon from 2 to 4 p. m. at the Torrance Woman's Clubhouse. If you have not been able to attend yesterday's or today's classes, be sure and come tomorrow, as Miss Galvin promises it will be the most interesting and helpful session of the school.

Special prizes have been prepared and will be awarded tomorrow—the closing day.

#### INSTALL NEW POST

Bert S. Crossland Post No. 170, American Legion, will go to Long Beach Monday evening, March 7, where the officers of the Post will install and initiate the new Alamos Bay Post.

### FREE!... Groceries and Meats!

Twelve large baskets of groceries and a number of choice cuts of meats will be given away Friday—the final day of the Torrance Herald-Safeway Stores Cooking School at the Woman's Clubhouse. A number of other "surprises" in the way of gifts are in store for those attending the closing session tomorrow: 2 to 4 p. m.

Everything is Free! Everyone is Welcome!

### In Praise of Pineapple

By JULIA LEE WRIGHT  
Director Safeway Homemakers' Bureau.

Women all over the United States are singing "paeans of praise" to the ever convenient canned pineapple, if not in words, most emphatically in deeds. But most modern homemakers cannot realize what a delectable treat this would be if this important staple were taken from the daily menu. Mornings, noon and night, pineapple is popular in the modern home. Just as it comes from the can, the crushed takes the place of applesauce or other breakfast fruit. Sliced, it is the proper complement to pork sausage or ham, when sauted to a delicate brown. Again crushed pineapple makes a delightful change either in or with pancakes and waffles.

For luncheons, formal or informal, pineapple is appropriate for any course. Few self-respecting fruit cocktails appear without it in some form, juice, crushed or diced. And for salads, well, most everyone knows there is nothing better than a luscious slice of pineapple with a generous serving of cottage cheese, unless it is two slices, and a dressing to suit the individual taste.

For lunch or dinner, not only the sauted slices of pineapple, but crushed pineapple, incorporated into the stuffing for chops or roast, give added interest to the meat course. For dessert it may be used in any number of ways from icing and filling in cakes or the base of an upside-down cake to the reducer's friend, pineapple ice, for perhaps the most appealing factor about this fruit is that it is not fattening.

This monarch of fruits, grows in Hawaii, the Paradise of the Pacific, on great plantations where for 18 months perpetual sunshine smiles down on the fields, from the time the plant is a tiny slip to the moment when the big golden fruit is ready to be harvested. This fruit has captured all of the

### MAX-I-MUM SYRUP



In the Kitchen

#### SYRUP PIE

- 1 cup Max-i-mum Syrup
- 1 cup sugar
- 1 tbsp. melted butter
- 2 eggs, slightly beaten
- 1 tsp. vanilla

Stir syrup and sugar together until sugar is dissolved. Add melted butter and slightly beaten eggs and vanilla. Blend all together and bake with a top crust as a fruit pie. Bake 45 minutes in moderate oven (350°F.). Serve VERY cold.

While this pie is very rich, it is delicious and different.

This is an old family recipe.

Max-i-mum Syrup is used exclusively in recipes demonstrated at the Torrance Herald-Safeway Stores Cooking School.

Patronize These Advertisers

## Never Before Such a Cooking School

don't miss it!

A Program That Appeals to Every Practical Homemaker

TOMORROW at 2 at the Woman's Club the women of Torrance will gather for the final record-breaking session of Torrance Herald-Safeway Homemakers' Cooking School. The hall has been crowded. So it will pay to come early! Doors open at 1.

This is the Cooking School of the year. Miss B. Edna Galvin of the Safeway Homemakers' Bureau, is presenting new and novel ideas for parties, informal home dinners. Her fund of timely recipe suggestions are the talk of the town.

**FREE... Big Baskets** of Groceries and Other Gifts Given Away Admission Is Free!



### The Charming Hostess relies on MAX-I-MUM COFFEE

The charming hostess serves her guests the finest, full-flavored coffee she can buy. That is the reason she relies on Max-i-mum brand. It has that distinctiveness of flavor achieved only from expertly blended, freshly roasted and carefully ground coffee. Vacuum sealed to guard its freshness and coffee goodness Max-i-mum is always dependable.

Attend the demonstration of Max-i-mum Coffee at the Torrance Herald-Safeway Stores Cooking School.



Let your Taste decide!

**DWIGHT EDWARDS COMPANY**  
SAN FRANCISCO PORTLAND

### Today's Class Learned About Buffet Supper

Secret of Preparing Dishes For Informal Parties Told

Buffet suppers and informal parties are in vogue these days in Torrance as a result of the second day's program at the Torrance Herald-Safeway Stores Cooking School where local homemakers learned all about buffet luncheon and supper dishes from Miss B. Edna Galvin.

Hostesses came with pencil and note book to jot down the new ideas in recipes and entertaining methods as revealed by Miss B. Edna Galvin, in charge of the school, who opened her afternoon's program with a demonstration of the famous "White Cake," winner of many cooking school cake contests. This cake, which Miss Galvin describes as the one cake every woman wants to know how to make, was dressed up a bit by a seven-minute white icing brushed with minted ground chocolate.

This afternoon's audience learned something of the pitfalls of icing making and also that a drop of mint to anything chocolate makes it simply melt in one's mouth.

Canapes and hors d'oeuvres, of great importance to the buffet table and in common usage today but at one time considered high hat, were made in a variety of ways for the benefit of local hostesses.

An unusual cheese mixture, timbales and all the ways in which cream puff cases may be used.

TURN TO STORY 1 Continued On Page 4-B

## A Variety of ZESTFUL DISHES

made in the famous Safeway Cooking School with Best Foods Mayonnaise

#### A DELICIOUS ORANGE AND GRAPEFRUIT SALAD

Take one grapefruit, and three oranges; free each from membranes and cut in sections. Then arrange grapefruit and orange sections, together with 12 maraschino cherries, halved, on crisp lettuce. Serve with generous portions of BEST FOODS FRENCH DRESSING. A delicious salad, colorful and tasty, that amply serves six.

#### PEAR SALAD WITH GINGER MAYONNAISE

Sprinkle 3 cups pears, diced, with 1½ tablespoons lemon juice, and dash of salt. Toss lightly together with dressing made by folding 4 tablespoons of chopped ginger, with syrup, and ½ cup BEST FOODS MAYONNAISE into ½ cup whipped cream. Serve on crisp lettuce. The unique flavor of BEST FOODS MAYONNAISE makes this salad delicious! Serves six.

#### FRESH VEGETABLE SALAD

Combine 1 cup cooked string beans, cut in short pieces, and ½ cup cooked Lima beans with ¼ cup vinegar. Chill 15 minutes. Season ½ cup cooked carrots, diced, and ½ cup cooked peas, and 1 cup cooked asparagus mixture, and toss lightly together with ¼ cup BEST FOODS THOUSAND ISLAND DRESSING. Arrange crisp lettuce on large salad plate, place ¼ cup cooked beets, sliced, in small mounds around edge, and pile salad lightly in center. Serves six.

#### POTATO SALAD

To one quart of boiled new potatoes, sliced, add one tablespoonful oil and 2 tablespoons vinegar. Then chop together very fine 1 onion and 2 stalks celery and season with 1 tablespoon capers, 1 tablespoon chopped parsley, salt and pepper to taste. Combine potato mixture and onion mixture, pour ½ cup GOLD MEDAL SALAD DRESSING over all. Mix thoroughly. Place salad mixture on crisp lettuce and garnish with bits of lemon and beets. Serves six.

In the Safeway Cooking School these and many other delicious dishes have been winning women to Best Foods Mayonnaise—already the West's favorite brand. So get a jar today. Discover for yourself the wealth of variety made possible by this delicious Best Foods product. Best Foods Mayonnaise contains only the freshest breakfast eggs, oils, quality vinegars and rare spices from foreign lands. Nothing more. Nothing less. We could use cheap ingredients. But we refuse to do this. Best Foods Mayonnaise is a product of The Best Foods, Inc., makers of Best Foods and Hellmann's Mayonnaises. At all grocers' today.

**BEST FOODS MAYONNAISE**  
FREE OF ALL CHEAPENING INGREDIENTS

