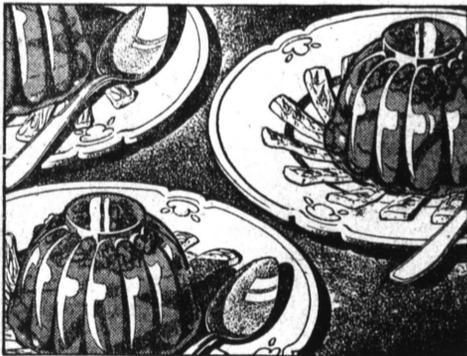


What's in the cupboard?

Let's look—for here's the best left-overs "tip" in many a day! Just let Jell-O turn those left-overs into delicious new dishes! Lovely dishes! Enough to serve 4 or 6! Jell-O is a wonder at making a little go a long way!

So try the recipes given here and send at once for the new 48-page Jell-O recipe booklet. It's full of attractive economy ideas. Address General Foods, Dept. 55, Battle Creek, Mich.



LEFT-OVER PINEAPPLE?

Dissolve a package of Strawberry Jell-O in 1 1/2 cups boiling water; add 1/2 cup canned pineapple juice. Place 4 individual molds; break 2 walnut halves into each. Fill molds with remaining Jell-O; chill. Cut 2 slices canned pineapple in eighths and when Jell-O is thickened, place 4 sections pineapple on each mold, pressing below surface. Chill until firm. Unmold. Garnish with additional pieces of pineapple, as shown above. Serves 4.

LEFT-OVER VEGETABLES?

Dissolve a package of Lemon Jell-O in a pint of boiling water. Add 2 tablespoons vinegar, 1/2 teaspoon salt, and dash of Cayenne, Chill. When slightly thickened, fold in following ingredients: 1/2 cup raw carrots, finely chopped; 1 cup raw cabbage, finely shredded; 4 tablespoons green pepper, finely chopped. Turn into individual molds. Chill until firm. Unmold on crisp watercress. Serve with mayonnaise. Serves 6. All measurements in Jell-O recipes are level.



There is only one Jell-O...

LOOK FOR THE NAME ON THE PACKAGE. BE SURE YOU GET GENUINE JELL-O.



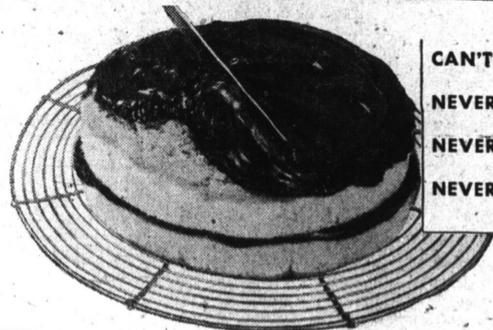
Jell-O comes to you FRESH

THIS SPECIAL SEAL, EXCLUSIVE WITH JELL-O, SEALS IN JELL-O'S PURE FRUIT FLAVOR—KEEPS JELL-O FRESH.

JELL-O

RASPBERRY · STRAWBERRY · CHERRY · LEMON · LIME · ORANGE

AMAZING!



CAN'T FAIL
NEVER GRAINY
NEVER TOO THICK
NEVER TOO THIN

IN 5 MINUTES, MAKE THIS MAGIC CHOCOLATE FROSTING!

GOOD-BY to old-time chocolate frosting that took a long half-hour! This frosting—in five minutes—is ready to spread on your cake, in lovely, creamy-rich swirls, a half-inch thick, if you like. It always succeeds. It's always perfect! And this frosting trick leads to many others! Add hot water—it's a Chocolate Sauce. Add more hot water—it's a delicious Hot Chocolate. Or add water and egg whites, it's a Chocolate Pudding!

MAGIC CHOCOLATE FROSTING

2 squares unsweetened chocolate
1 1/2 cups (1 can) Eagle Brand Sweetened Condensed Milk*
1 tablespoon water

Melt chocolate in double boiler. Add Eagle Brand Sweetened Condensed Milk, stir over boiling water five minutes until it thickens. Add water. Cool cake before spreading frosting.

*MAKE NO MISTAKE. Be sure you use the right kind of milk in this recipe—Eagle Brand Sweetened Condensed Milk. Although evaporated milk is fine for many uses, it simply won't work in this magic recipe.

TOMORROW AFTERNOON—

SEE A DEMONSTRATION OF EAGLE BRAND MAGIC AT THE TORRANCE HERALD-SAFEWAY COOKING SCHOOL

FREE! 56-PAGE COOK BOOK OF EAGLE BRAND MAGIC!

Write for your copy. Contains wonderful short-cuts to delicious pies, cakes, cookies, puddings, frozen desserts, candies, salad dressings! Address: THE BORDEN COMPANY, Dept. 161-B 350 MADISON AVENUE, NEW YORK, N. Y.

Cooking Experts Assist Housewives

15 EASIEST RECIPES FOUND By Betty Crocker

ALICE BRADLY, Principal of Farmer's School of Cookery, Boston; SARAH FIELD SPLINT, Director, Department of Foods, McCall's Magazine; NANCY DORRIS, Food Editor, New York News—These are a few of the famous cooking experts who have assisted in compiling the 15 easiest baking and cooking recipes distributed by BETTY CROCKER, noted Gold Medal expert, in each sack of Gold Medal "Kitchen-tested" flour, that is purchased.

According to Betty Crocker these recipes simplify home-baking because they are scientifically made and practically tested. "Clever housewives use Gold Medal 'Kitchen-tested' flour in their favorite recipes," says Betty Crocker. "They know it gives best results because it is blended and balanced and the texture is right. Now happy users can surprise their families with one of the new dainties among the easy-to-make recipes, enclosed in the sack."

Many grocers are including Gold Medal in their local advertising which should interest thousands of women who daily use the advertising columns of the Torrance Herald as their food buying guide.

Another quality product—Gold Medal Cake Flour—the flour that is "soft as silk," has helped win many prizes, according to Betty Crocker.

Homemakers' Bureau



"Custard" recalls many one of its pleasant memories for any one of its variations makes a happy ending for a delicious meal. A few simple rules and a good standard recipe are all that any homemaker needs to serve these delicious and nutritious desserts, for unsatisfactory custards are due either to incorrect proportions or to wrong temperature while baking.

The standard recipe may be varied in many ways. For instance, four tablespoons of chocolate may be added to the milk while scalding; or the sugar caramelized, then the milk added and the mixture heated till the sugar dissolves; or chopped, cooked fruit, dates, or marshmallows may be added just before baking.

Baked Custard

4 cups milk
4 to 6 eggs
1/2 teaspoonful vanilla or lemon extract
1/3 to 1/2 cupful of sugar
1/2 teaspoon salt
Scald milk. Beat eggs slightly, add sugar, salt, flavoring and milk; blend well and strain. Pour into buttered molds which are set in a pan of water; bake in a slow oven (300 degrees to 325 degrees F.) until a knife blade inserted in center comes out clean. Custard should never be allowed to boil and this can be prevented if 2 or 3 thicknesses of paper are folded in bottom of pan of water. This recipe makes eight portions which are served either hot or cold.

Soft, or "boiled" custards may be used as sauce over puddings or cooked fruit, or served with baked meringue made from egg whites.

sugar and flavoring.

Creamy Boiled Custard
1/3 cupful of sugar
2 tablespoonfuls of cornstarch
1/2 teaspoonful of salt
2 cupfuls of milk
4 egg yolks or 2 whole eggs
1 teaspoonful of vanilla

Blend the sugar, cornstarch, and salt together in the upper part of a double boiler. Add the milk heated to scalding and cook over hot water, stirring occasionally, for 15 minutes. Add the beaten egg yolks, stir until smooth, then continue cooking and stirring for 2 minutes. The flavoring may then be added.

The Homemakers' Bureau most cordially invites you to write for any information you desire, be it a recipe, a budget, a party plan. Simply enclose a large, self-addressed envelope with your request to Julia Lee Wright, Safeway Homemakers' Bureau, care of Safeway Stores, Inc., Box 774, Oakland, California.

High Winds Cause Power Shutdown

Temporary failure of power in the plants of several industries in the south part of Torrance on two days last week sent the trouble crew of the Southern California Edison Company on an intensive hunt for the cause. It was finally discovered that power lines crossing a slough east of the city had been crossed by prevailing high winds, causing a short circuit.

NURSE TELLS HOW TO SLEEP SOUND, STOP GAS

Nurse V. Fletcher says: "Stomach gas bloated me so bad I could not sleep. One spoonful Adierika brought out all the gas and now I sleep well and feel fine." Dolley Drug Company.—Adv.



More Time for Recreation with a New Natural Gas Range

Play, read, or rest while your dinner cooks perfectly in the oven of a new natural gas range. The automatic Oven Heat Regulator keeps oven temperature at the exact point you select for cooking, frees you from the necessity of oven watching, and assures far better results than were possible with the old, inaccurate methods.

Ovens of new natural gas ranges are insulated for economy and kitchen comfort, and scientifically ventilated so that foods retain their freshness and flavor.

See the display of your dealer or gas company, and look for the Blue Star Seal of the American Gas Association Testing Laboratory on the natural gas range you buy.

Southern California Gas Company
Corner Post and Cravens Avenue

Citrus Team Awarded Cup

Win Over Fourteen Teams at San Bernardino Sunday

Consistent scoring in all four classes brought success to the Torrance citrus judging team at the San Bernardino orange show and awarded them the cup as winners of first place over fourteen contestants.

Torrance had little hopes of being returned the winners when the scores in each class were posted. Results of the four were as follows: Orange judging, Banning, first; Chaffee, second; Narbonne, third. Lemon judging, San Bernardino, first; Hemet, second; Narbonne, third. Grape fruit judging, Banning, first; San Bernardino, second; Torrance, third. Packed boxes, Banning, first; Chino, second; Narbonne, third.

On the face of this it appeared as if Torrance was hopelessly outclassed. But when the total scores were announced, Torrance, which had made a consistent showing in each department, was high with 2093 points, Banning second with 2069, Narbonne placed third.

Individual winners on the Torrance team were Kenneth Fess, who was awarded a bronze medal for third high individual score, Dale Howe tied for first place in individual scores, and Tom McNeel placed third on scoring packed boxes.

STORY 1

Continued from Page 1-B

formed an interesting part of the program.

In making Maple Frango with maple sauce, Miss Galvin answered the problem of many housewives—how to use up egg yolks.

That very difficult-to-make Pineapple Ice Box cake, was found to be extremely simple according to Miss Galvin's recipe.

Salad in a bowl, adaptable to buffet and family service and macaroni moussé, another inexpensive luncheon dish with baked potato stuffed with crab, completed the second day's program.

How to "know" meats by name and how to prepare and cook the various cuts properly will be a feature of the closing day of the cooking school tomorrow.

AUNT PASSED AWAY

Mrs. Harry McManus has received word of the death of her aunt, Mrs. Mary Jane Monroe, who passed away at Inglewood recently. Mrs. Monroe was the widow of W. Newton Monroe, the founder of Monrovia, California. Mrs. McManus is her only niece.

One Day Left

of this Unique Cooking School

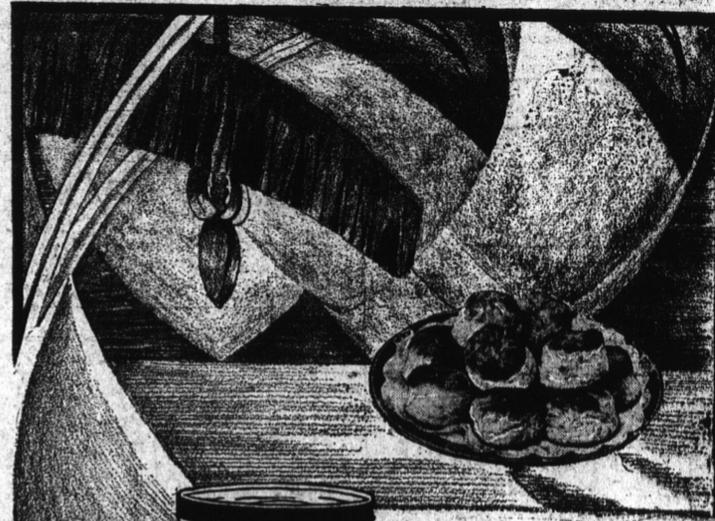
don't miss it!



MISS B. EDNA GALVIN

For the past two days Torrance homemakers have received real inspiration and many new viewpoints at the Herald-Safeway Stores Cooking School conducted by Miss Galvin, representative of Mrs. Julia Lee Wright, director of the Safeway Stores Homemakers' Bureau. Tomorrow will be about meat cookery. There is only one day left... don't miss it!

SAFEWAY HOMEMAKERS' BUREAU most cordially invites you to write for any information you desire, be it a recipe, a budget, a party plan. Simply enclose a large self-addressed stamped envelope with your request to Julia Lee Wright—Safeway Homemakers' Bureau, Care of Safeway Stores, Inc., P.O. Box 774, Oakland, California.



Just Your Kind of SHORTENING

That's Pancrust, the pure sweet 100% vegetable shortening that is being demonstrated today... Pancrust is truly the economy shortening of 1932, and yet in quality has no peer... Pancrust assures fluffy biscuit, is snowy white, smooth in texture, delicate in taste and easily digested.

The Pancrust Drop Biscuit Recipe, will be featured and a booklet of new and unusual recipes will be distributed at the

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