

Thanksgiving SUGGESTIONS

Torrance Foursquare Church

Torrance Blvd. at Cota

Praying God's Richest Blessing Upon
the City and people of
Torrance This
Thanksgiving
Season.
Everybody Welcome At All Services
J. W. Burbury, Pastor

STORY 1

Continued from Page 1

other performer, whose identity is unknown, dissatisfied with the conditions, assailed William H. Stanger, who had been taking tickets at the gate and who was one of the Legion officials engaged in trying to settle the difficulties with the other performers. This unknown performer is said to have struck Stanger, and while Stanger was not seriously hurt by the assault, he suffered severely from the shock due to his weakened condition since his accident several years ago, from which

he has never fully recovered. The incident occurred beneath the stands and there were no witnesses. Stanger did not recognize his assailant, as he is said to have been one of the specialty performers, and no arrests have been made.

Taking it all round, while the show itself was high-class performance, the cowboys and girls and all performers who took part gave a fine exhibition, the stock was lively and full of rodeo tricks, the aftermath has been disastrous to all parties concerned.

According to Percy Phoenix, both the post and the performers were victims of over-enthusiastic prognostications, and important information regarding certain

phases of the affair was not given to either of the groups concerned.

According to Phoenix, the Legion went into the affair as a money-making proposition, and was not supposed to be guaranteeing anything. The performers, according to Phoenix, were alleged to have been lead to believe that their money was guaranteed by the Post, and so were induced to take part.

PRICE CUTTING ON BONDS

Price cutting on bond premiums was given as a reason for submitting to NRA a code of fair competition by bondsmen in Washington.

FOR Thanksgiving

While every housewife is sure to have her favorite recipes for the all-important "side" dishes which will flank the turkey at the Thanksgiving Day feast, she is also always on the look-out for some new ones to add to her repertoire and enhance her reputation as a cook who can offer a surprise now and then to her admiring family.

Probably the greatest stumblingblock to the housewife and especially to the long list of "new brides" who will be serving Thanksgiving dinner for the first time in her own home, is the matter of a good dressing.

Here are some splendid recipes and from this list the cook can take her choice to suit the tastes of her family:

ENGLISH DRESSING

Melt two tablespoons butter, add one tablespoon chopped onion, three cups chopped bread or coarse crumbs, the cooked and chopped liver and heart of the turkey, two teaspoons of salt and a teaspoon of pepper, a teaspoon of poultry seasoning and a tablespoon of chopped pickles.

OYSTER DRESSING

Mix together two cups of cracker crumbs, one tablespoon chopped onion, one pint of oysters boiled three minutes in their own liquor, one tablespoon chopped celery, one-third cup of hot milk, and pepper and salt to taste—about two teaspoons of salt and a teaspoon of pepper.

CELERY DRESSING

Mix together three and one-half cups breadcrumbs, which have stood covered with a cup of boiling water for 20 minutes, and then been squeezed dry, with one tablespoon poultry seasoning, a tablespoon and a half of salt, a teaspoon of pepper, three-quarters of a cup of finely cut celery and a half cup of melted butter.

NEW ENGLAND DRESSING

Mix three cups of crumbs made from toasted bread, a half cup of hot water, a third of a cup of finely chopped raw salt pork, a beaten egg, a teaspoon of salt and a teaspoon of pepper.

RAISIN DRESSING

Mix three and a half cups of breadcrumbs, two-thirds of a cup of melted butter, a half cup of seeded raisins, a teaspoon of salt, a teaspoon of pepper, a half teaspoon of sage. The raisins should be cut to pieces.

BREAD AND ONION

Mix four cups soft breadcrumbs, a half cup of melted butter, two tablespoons poultry seasoning, a small onion minced, a tablespoon of salt and a teaspoon of pepper, a teaspoon of celery salt. This makes a dry stuffing. If a moist stuffing is desired add from a half to a whole cup of water to the crumbs before mixing with other ingredients.

Next come the salads. It's always a problem to find a salad that will be appetizing, not too filling, and that will have the elusive flavor that charms but does not cloy the appetite.

Try one of these:

SAVORY SPINACH SALAD

(Serves Six)
1 package lemon-flavored gelatin
1 cup boiling water
3/4 cup spinach juice or water
3 tablespoons vinegar
1 1/2 cups cooked spinach, chopped and drained
3/4 tablespoon onion juice or grated onion

Dissolve gelatin in boiling water. Add spinach juice, vinegar and salt. Chill. When slightly thickened add spinach and onion juice. Turn into mold. Chill until firm. Unmold on crisp lettuce. Garnish with mayonnaise and slices of hard-cooked egg.

JELLIED CARROTS AND PEAS

(Serves Eight)
1 package lemon-flavored gelatin
1 cup boiling water
1/2 cup vegetable stock or cold water
1/2 teaspoon salt
1/2 teaspoon paprika
1 cup cooked carrots, diced
1 cup cooked peas
3 tablespoons vinegar

Dissolve gelatin in boiling water. Add vegetable stock or cold water, vinegar, salt and paprika. Chill. When slightly thickened fold in carrots and peas. Turn into molds. Chill until firm. Unmold on crisp lettuce. Garnish with mayonnaise.

DATE AND CELERY SALAD

(Serves Eight)
1 package lemon-flavored gelatin
1 cup boiling water
3/4 cup cold water
3/4 cup cold water
3/4 cup cold water
1/2 teaspoon salt
1 cup diced celery
12 dates, seeded and quartered

Dissolve gelatin in boiling water. Add cold water, vinegar and salt. Chill. When slightly thickened fold in celery and dates. Turn into mold. Chill until firm. Unmold on crisp lettuce. Garnish with mayonnaise.

And now for the dessert. Of course it all depends on what has preceded this course, as to whether it shall be merely a light

finishing touch, or a substantial offering.

Tradition decrees pumpkin pie or plum pudding and some generous hostesses serve both. Here is a plum pudding that is rich and tasty but somewhat removed from the heavy pudding of our grandmothers' days:

PLUM PUDDING

1 package chocolate junket
1 pint milk
1-3 cup raisins
1-3 cup dates
1-3 cup figs
1 cup water
1/2 cup sugar
1 tablespoon lemon juice
1/2 teaspoon ground cinnamon
1/2 teaspoon ground clove

Cut raisins, dates and figs in small pieces; add water and cook slowly until tender. Add sugar and boil until thick. Add lemon juice. Cool slightly, place in bottoms of individual dessert glasses.

Warm the milk a trifle more than lukewarm—not hot—remove from stove and dissolve in it the chocolate junket. Add spices, pour over fruit and let stand in a warm

room until firm. Chill before serving. Top with whipped cream and a macarino cherry.

BANANA CUSTARD WHIP

1 package lemon junket
1 pint milk
3 bananas
1 egg white
1/2 cup sugar
1 tablespoon lemon juice

Warm the milk until lukewarm—not hot—and dissolve the lemon junket in it. Have two of the bananas sliced into the dessert glasses; pour the junket over them. Let stand in a warm place until set then chill. Mash the remaining bananas, add egg white, sugar and lemon juice, beating until thick. Add as topping when ready to serve.

PUMPKIN PIE

1 cup steamed strained pumpkin
1/2 teaspoon salt
3/4 teaspoon ground ginger
1/2 teaspoon ground clove
2 teaspoons ground cinnamon
3 eggs well beaten
1 cup, canned sweetened condensed milk

Mix ingredients in the order named; pour into pan lined with unbleached piecrust. Bake in a hot oven (450° F.) for about 10 minutes, then reduce to 350° F. and bake 25 minutes or until the filling is set.

UPSIDE DOWN CAKE

In a cold frying pan place 3 tablespoons butter and 1 cup light brown sugar. Melt these and add 8 ripe peaches, peeled and sliced. Pour over this a batter made of

1 egg beaten
1/2 cup light brown sugar
1/2 teaspoon salt
1/2 cup hot milk
1 cup flour
1 1/2 teaspoons baking powder.

Mix egg, sugar and salt. Add milk. Stir in flour to which baking powder has been added. Bake 30 to 40 minutes. When baked turn upside down on large platter. Serve hot with whipped cream or sauce.

Thanksgiving Dinner

Served From 11 a. m. to 8 p. m.

Local Turkeys
Fresh Vegetables
Tasty Salad
Our Own Make Desserts
50c - 75c

Dolley
Drug Annex
1221 El Prado

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