

# Thanksgiving SUGGESTIONS

**Golden Eagle Killed**  
DUNDALK, Ont. (U.P.)—With a wing spread of six and a half feet, a golden eagle, rare in this region, was shot here a few days ago. It was the first of its breed seen in the district for many years.

**Bluejays Raided Fruit Stand**  
NORWALK, Conn. (U.P.)—Mrs. Ernest Salvi discovered bluejays were partial to English walnuts after the birds raided a basket at her fruit stand and carried off three pounds within two days.

**"Wanna Buy a Duck?"**  
CADIZ, O. (U.P.)—The story of the empty-handed fisherman who visited the fish store before he went home had almost a counterpart here. County Prosecutor B. R. Pettay went on a duck hunting party to an Ohio lake, but came back birdless. Returning, he was given a live goose, which had made a forced landing on the farm of Bruce Pettay, a relative.

**Fire Taken to Fire Station**  
FALMOUTH, Mass. (U.P.)—The mountain went to Mohammet in the case of a truck owned by the Rockland Transportation Company. Recently, the truck caught fire on the road and the driver continued to the East Falmouth fire station where the flames were extinguished at a loss of \$800.

## Turkeys Graded For Trade

When you select your Thanksgiving turkey it might be well for you to know how they are graded for the trade.

No. 1 extra fancy, as the name implies, is the finest possible bird you can buy. It is guaranteed to meet all United States government standards of inspection and grading.

"Medium" consists of guaranteed all fresh dressed young birds with small skin breaks or blemishes that do not detract from their flavor, but which keep them just out of the prime grading.

"Seconds" are slightly imperfect in build and bone structure with just a few pin feathers.

**University Receives Books**  
CHAPEL HILL, N. C. (U.P.)—Prof. R. D. W. Connor, recently appointed United States archivist, has presented the University of North Carolina a valuable collection of books and manuscripts.

**Canadian Cagers Plan Tour**  
VANCOUVER, B. C. (U.P.)—University of British Columbia basketball quintet will make a barnstorming tour through the state of Washington during the Christmas holidays.

**Stumbling Bagged Game**  
WAPWALLOPEN, Pa. (U.P.)—Stumbling as he pulled the trigger on his shotgun, Tom Weiss bagged the rabbit he was aiming at—also a ring-necked pheasant he hadn't seen.

## Mince Pie The Favorite Dessert

Here are some new recipes for dessert for the Thanksgiving feast. Easily made and very popular with the family. The old familiar mince pie, always the favorite on this holiday, leads off:

**Mince Pie**  
(One 9-inch pie)  
1 envelope Knox sparkling gelatin  
2 1/2 cups cold water  
2 cups apples, chopped very fine  
1/2 cup seeded raisins, chopped very fine  
1/2 cup currants  
1/2 cup sugar  
1 teaspoonful ground cinnamon  
1 teaspoonful mace  
1/2 teaspoonful salt  
2 tablespoonfuls lemon juice

Cook together the apples, raisins, currants, sugar, cinnamon, mace, salt and 2 cups cold water until apples are very tender. Pour 1/2 cup cold water in bowl and sprinkle gelatin on top of water. Add to hot fruit mixture and stir until dissolved. Add lemon juice and chill. When mixture begins to congeal, pour into baked pie shell. Serve with strips of baked pie crust on top, or spread with whipped cream.

## Good Recipes For the Highlights of a Fine Thanksgiving Dinner

Preparation of a Thanksgiving dinner that any hostess may be proud to offer her guests, calls for the inclusion of a few unusual touches. A properly roasted turkey or other fowl is made more appetizing by seasoned, well-cooked dressing. Some prefer a moist dressing, but for those who prefer it otherwise, the following is an excellent recipe:

**Bread Crumb Turkey Dressing**  
(Recommended by Julia Lee Wright, Homemakers' Bureau, Safety Stores)  
2 packages A. Y. bread crumbs  
1 1/2 teaspoons salt  
1/4 teaspoon pepper  
1 tablespoon sage  
1/2 cup finely chopped celery  
2 tablespoons chopped onion  
2 tablespoons melted butter  
2 tablespoons minced salt pork or bacon  
2 eggs—well beaten

Add mixed seasonings to bread crumbs and combine with other ingredients. Stuff fowl carefully without packing; to prevent soggyness.

Sufficient for a ten-pound turkey. This is intended to be a very dry dressing. If moisture seems advisable, use a very little giblet stock.

## Modern Dinners For Thanksgiving Easy To Prepare

This year make the Thanksgiving dinner something to be thankful for—one which does not leave mother breathless in preparation, nor the rest uncomfortable afterward.

Easy Thanksgiving menus are suggested by Inez S. Willson, home economist.

**Suggested Menus**

I.  
Salad Appetizer  
Crown Roast of Lamb with Sausage Stuffing  
Mashed Potatoes Carrots  
Green Beans  
Cranberry Relish  
Mince Pie  
Coffee Mints

II.  
Sausage Stuffing  
1/4 pound fresh sausage meat  
2 cups coarse soft bread crumbs  
1 small onion  
1/4 cup diced celery  
3 tablespoons parsley, finely minced  
Salt and pepper if needed.  
Put bread crumbs in a big bowl. Add celery, parsley and onion, minced very fine. If celery leaves are fresh, chop them with the stalks. Add the fresh sausage and blend thoroughly with the other ingredients. Because the sausage is so well-seasoned, neither salt or pepper is generally needed for this stuffing, but add them if necessary. Pile lightly into crown and roast.

III.  
Fruit Cocktail  
Roast Loin of Pork  
Clove-scented Applesauce  
Sweet Potatoes  
Buttered Brussels Sprouts  
Celery Stuffed Olives  
Cranberry Salad  
Pumpkin Tart  
Roast Loin of Pork  
Coffee

**Master Mason, 101, Dead**  
SPRINGFIELD, O. (U.P.)—Jacob B. Dumbauld, 101, probably the oldest Master Mason in the United States, is dead. He died at the Ohio Masonic Home here.

**SAVE YOUR ENERGY**  
It saves steps to read the ads and make up your shopping list in the privacy of your own home. Bargains galore without moving from your chair.

Join with salt and pepper, place in an open roasting pan so that the rib bones form a rack. In this position, the rib ends are down and will be kept moist by the drippings. Place the uncovered roast in a moderate oven, 350° F. and let roast until done. Allow about 30 minutes per pound for roasting. Decorate the rib ends with paper frills to serve.

## CLASSIFIED ADS

7. Personal
- SPIRELLA  
Custom-tailored shirts, trousers and supporting garments and two-way stretch elastic girdles. Grace B. Olson, 1508 Acacia, Ph. 89.
13. For Rent; Apartments and Flats; Furnished
- MARGARET Court, formerly Hall-dale; manager, Mrs. Miller, Singles, \$12; doubles, \$14. 218th and Hall-dale avenue.
24. For Sale; Poultry and Pet Stock
- FOR SALE: Pedigreed bull pup, inquire Famous Chilli Shop, 1437 Marcelina, avenue.
- FOR SALE: Thoroughbred police pup, finest in the land. P. Isenstein, Pueblo.
25. For Sale; Miscellaneous
- SPECIAL—Full seasoned eucalyptus wood, \$14 cord, 655 W. 181st street. Phone Gardena 461.
- L. C. SMITH No. 8, Woodstock, like new. Display show case. Write Box M, Torrance Herald.
29. Employment Wanted
- EXPERIENCED house and window cleaner; floor waxing and kitchen cleaning. Van Kralingen, 2504 Gramercy.

# Thanksgiving Sale

WE appreciate your generous patronage during the past year... this week we are offering you exceptional Thanksgiving Values... at prices that will save you money!



## A&P FINE QUALITY MEATS

**"PIGRIM" BRAND FANCY "PRIME" TURKEYS**  
Grain-Fed, Fresh Killed, Dry Picked **lb. 27c**  
Young Hens or Toms  
The Finest Quality Obtainable  
WE DO NOT HANDLE COLD STORAGE TURKEYS

**SWIFTS PREMIUM DUCKLINGS**  
Fancy Fatted **lb. 23c**  
Fresh Dressed

<b>EASTERN GRAIN-FED SHOULDER Pork Roast</b> lb. 15c	<b>SWIFT'S PREMIUM SLICED Bacon</b> FANCY 3/4 lb. 15c EASTERN pkg.
<b>100% PURE PORK Sausage</b> lb. 19c	<b>ARMOUR'S WHITE CLOUD Shortening</b> 1-lb. carton 10c
<b>EASTERN GRAIN-FED Pork Leg</b> Roast 1-lb. 17c	<b>EXTRA LARGE EASTERN Oysters</b> New York doz. 25c
<b>CUDAHY'S PURITAN, PURE PORK Sausage</b> Breakfast 1/2-lb. pkg. 12c	<b>TROPICAL BULK Mince Meat</b> lb. 12c

**FRESH DRESSED FANCY HENS** **lb. 19c**  
Fresh Colored HENS 4 to 6 lb. avg. 22c

**SPRING ROASTING CHICKENS** **lb. 27c**  
Fancy Milk-fed

OUR STORES WILL REMAIN OPEN UNTIL 9:00 P. M. WEDNESDAY, NOV. 28  
CLOSED ALL DAY THANKSGIVING.

## Special Thanksgiving Values

- |   |  |
|---|--|
| <b>Dates</b> DROMEDARY PLAIN or PITTED 2 pkg. 25c         | <b>Almonds</b> FANCY SOFT SHELL lb. 17c                        |
| <b>Walnuts</b> 2-lb. pkg. 45c                             | <b>Blue Moon</b> CHEESE SPREAD American, Pimento 4-oz. cup 17c |
| <b>Sierra Wines</b> 49c                                   | <b>Biscuit Mix</b> GLOBE A-1 large pkg. 21c                    |
| <b>Plum Pudding</b> R&R 1-lb. 25c                         | <b>Tomato Juice</b> MONTE No. 1 15c                            |
| <b>Fruit Cake</b> UNKEDA BAKER'S Dark or Golden 2-lb. 89c | <b>Soda Crackers</b> or GRAHAM'S 24c                           |
| <b>Mayonnaise</b> BEST plant FOODS 23c                    | <b>Shredded Wheat</b> 12c                                      |
| <b>Marshmallows</b> ROSE CARNIVAL 2-lb. pkg. 15c          | <b>Sparkle</b> GELATIN DESSERT ALL FLAVORS 3 pkg. 14c          |
| <b>Nucoa</b> MARGARINE BEST FOODS 15c                     | <b>Sweet Peas</b> TENDER No. 2 12c                             |
| <b>Canada Dry</b> GINGER ALE 12-oz. 25c                   | <b>Seedless Raisins</b> DEL MONTE 15-oz. 7c                    |
| <b>Whitehouse Milk</b> 3 17c                              | <b>Fruit Salad</b> DEL MONTE No. 1 can 17c                     |
| <b>Tomato Sauce</b> REDONDO can 4c                        |  |

## FRESH FRUITS and VEGETABLES

- |   |   |
|---|---|
| <b>CAPE COD EATMOR CRANBERRIES</b> 15c                                    | <b>Sweet Potatoes</b> 4 lb. 10c                   |
| <b>Large Oranges</b> SWEET Doz. 23c                                       | <b>Lettuce</b> FRESH / CRISP Head 5c              |
| <b>CRISP FRESH CELERY</b> 3 stalks 10c                                    | <b>Bananas</b> GOLDEN RIFE 3 lb. 13c              |
| <b>Emperor Grapes</b> 2 lb. 9c  | <b>Calavos</b> LARGE FUERTE Extra Large 3 for 19c |
| <b>ROME BEAUTY APPLES</b> PIPPINS 6 lb. 25c DELICIOUS 15-lb. mesh bag 20c |   |

<b>SUGAR</b> Fine Granulated 10 pound cloth bag 49c	<b>BUTTER</b> Cloverbloom Full Cream lb. 37 1/2c
<b>FRESH EGGS</b> Sunlight Large U. S. Extras doz. 34c	<b>CRANBERRY SAUCE</b> Ocean Spray or Dromedary 17-oz. can 13c
<b>BOKAR COFFEE</b> FRESHLY ROASTED Ground to Order Vigorous and Winery 1-lb. can 25c	<b>PUMPKIN</b> Del Monte No. 2 1/2 can 10c
<b>MINCE MEAT</b> HEINZ 1-lb. can 18c	<b>BEER</b> OLD HEIDELBRAU FULL STRENGTH 11-oz. bottle 5c
<b>APPLE CIDER</b> Martinelli's Pure Fancy gallon jug 57c	

**Lemon Chiffon Pie**  
(One 9-inch pie)  
1 envelope Knox sparkling gelatin  
1/2 cup cold water  
4 eggs  
1 cup sugar  
1/2 cup lemon juice  
1/2 teaspoonful salt  
1 teaspoonful grated lemon rind

Add one-half cup sugar, lemon juice and salt to beaten egg yolks and cook over boiling water until of custard consistency. Pour cold water in bowl and sprinkle gelatin on top of water. Add to hot custard and stir until dissolved. Add grated lemon rind. Cool. When mixture begins to thicken, fold in stiffly beaten egg whites to which the other one-half cup sugar has been added. Fill baked pie shell or graham cracker crust and chill. Just before serving spread over pie a thin layer of whipped cream.

**Orange Chiffon Pie**  
(One 9-inch pie)  
1 envelope Knox sparkling gelatin  
1/2 cup cold water  
1 cup apricots, cooked or canned  
1/2 cup apricot juice  
1/2 cup sugar  
2 tablespoonfuls lemon juice  
1/2 tablespoonful salt  
3-4 cup cream, whipped

Heat apricot juice. Pour cold water in bowl and sprinkle gelatin on top of water. Add to hot apricot juice and stir until dissolved. Add sugar, salt, lemon juice and apricots, which have been put through a sieve. Cool and when mixture begins to congeal fold in the whipped cream. Fill a baked pie shell with mixture and chill.

**Apricot Cream Pie**  
(One 9-inch pie)  
1 envelope Knox sparkling gelatin  
1/2 cup cold water  
1 cup apricots, cooked or canned  
1/2 cup apricot juice  
1/2 cup sugar  
2 tablespoonfuls lemon juice  
1/2 tablespoonful salt  
3-4 cup cream, whipped

Heat apricot juice. Pour cold water in bowl and sprinkle gelatin on top of water. Add to hot apricot juice and stir until dissolved. Add sugar, salt, lemon juice and apricots, which have been put through a sieve. Cool and when mixture begins to congeal fold in the whipped cream. Fill a baked pie shell with mixture and chill.

**Graham Cracker Pie Crust**  
(One crust for 9-inch pie)  
1 1/2 cups graham cracker crumbs  
1-3 cup powdered sugar  
1/2 cup butter, scant

Crush graham crackers and mix with butter and sugar. Put mixture firmly into pie pan. Place pie pan in refrigerator or cold place. Allow to stand for several hours, then fill with any of the above pie fillings (except mince) and chill.

**FREE THEATRE TICKETS!**  
Turn to the classified page.

## Those After Dinner Mint Patties

Dainty little morsels to finish off a perfect dinner. Easily made at surprisingly low cost. The perfect hostess will not want to be without these fresh home-made dainties:

**Knox Rainbow Wafers**  
1 envelope Knox sparkling gelatin  
1 1/2 tablespoonfuls cold water  
2 tablespoonfuls boiling water  
1 package (1 lb.) confectioners' sugar  
Coloring (liquid or paste)  
Flavoring (extracts or oils)

Pour cold water in bowl and sprinkle gelatin on top of water. Add boiling water and stir until thoroughly dissolved. Add 1 cup sugar and mix thoroughly. Put on a board dredged with sifted sugar and knead until perfectly smooth. Divide into as many parts as you wish, and to each part add the desired coloring and flavoring. Knead in these colors and flavors and enough more sugar to make the mixture stiff again. (This will use the rest of the sugar in the package.) Roll as thin as possible and cut in rounds, about one inch in diameter. If you desire these rounds chocolate, knead in cocoa instead of part of sugar. Vanilla, peppermint, clove, cinnamon, saffron, wintergreen, lemon or any flavor may be used.

NOTE: A metal jar cover, about 1 inch in diameter, makes a very satisfactory cutter for these candies.

Makes about 300 pieces, and costs about 16 cents.

**Held Bet On Losing Candidate**  
CINCINNATI, (U.P.)—Councilman Willis D. Gradison was custodian of \$10,000 in Republican money which said that Clarence J. Brown would be Ohio's next governor. Martin L. Davey, Democrat, internationally known tree surgeon, won.

**"Last Rose of Summer"**  
AMESBURY, Mass. (U.P.)—In mid-November, Mrs. William H. Patch picked from her garden what must be "The Last Rose of Summer." It was full and perfectly formed as a rose in June.

**Midwifery On Decline**  
HARRISBURG, Pa. (U.P.)—Midwifery is a declining art but 233 Pennsylvania infants were ushered into the world by "practical obstetricians" during October. No maternal deaths were involved.

**THANKSGIVING FULL-COURSE Turkey Dinner**  
Served On Thanksgiving Day 12 Noon to 8 P. M.  
**75c**  
Bring the Family! Give Mother a Treat!  
**EARL'S CAFE**  
1625 Cabrillo Torrance Phone 201

**Tony's Wine Cellar**  
1343 El Prado, Torrance  
OWNED AND OPERATED BY ZAMPERINIS Home-town Folks

**BALBOA OR GLOBE BEER** On Ice **3 bottles 25c**

**Thanksgiving Wine Specials**

MUSCATEL PORT SHERRY ANGELICA TOKAY	3-year-old Wines Regular \$1.75 Special \$1.50 Gallon Bring Your Own Jug
Six-year-old Port, Muscatel and Sherry, Regular \$2.00 Wines, Special, \$1.75 gal.	

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