



FOOD NEWS



FRUIT SALAD PLATE
 5 crisp lettuce cups
 1/4 cup fresh strawberries
 2 halves canned apricots
 5 oranges or grapefruit sections
 10 pitted cherries
 1/4 banana, rolled in nuts

Method: Separate each section of the fruit that is placed in the lettuce cups with stalks of stuffed celery. Use cream cheese to which chopped candied ginger is added, or pimiento cream cheese, to stuff the celery. Top this with a blend of whipped cream and mayonnaise.

Fruit Delight

Help-yourself Platters of Fruit Offer Pleasant Openings to Summer Dinners

Pears
 Apricots
 Cherries
 Bananas
 Pineapple
 Strawberries
 Honey Balls
 Mint

Get as many of the above fresh fruits as are available in your markets. Those which you cannot get fresh, buy in high grade canned varieties and chill. Bananas which are likely to turn

dark before being served may be moistened with pineapple or lemon juice.

All fruits should be chilled in your refrigerator until very cold, and platter too should be cold. Grape leaves may act as the background. Their dark glossiness adds much to attractive appearance of service. Crushed ice may also be used.

If platter is planned to replace salad course, serve mayonnaise blended with whipped cream. If planned to replace dessert, serve with whipped cream to which a little lemon juice has been added.

Large Club Luncheons Are Difficult Problems

Many Torrance women are scratching their heads these days when the task of serving a luncheon to their bridge club members comes around to them. So many luncheons have been served that there seems to be no variations, no new dishes left for the puzzled hostess. Particularly is the problem vexing during warm weather, when hours spent in the kitchen are both annoying and tiring.

The tuna salad loaf recipe given below, together with the luncheon menu, was evolved to serve the double purpose of a new inviting dish, plus ease and simplicity in preparing it. It was designed for a service of twelve, but can be proportionately increased or decreased.

CLUB LUNCHEON FOR 12
 Tuna Salad Loaf
 Ripe Olives
 Hot Bran Muffins
 Fresh Youngberry Jam
 Individual Fresh Peach Pies with Whipped Cream
 Salted Nuts Coffee

TUNA SALAD LOAF
 1 tablespoonful of granulated gelatine
 1/4 cupful of cold water
 1 half-pound can of tuna
 1 cupful of grated raw carrots
 1/2 cupful of diced celery
 1/4 cupful of minced sweet pickles
 1/4 cupful of minced green pepper
 1 pint of cottage cheese
 1 cupful of mayonnaise
 Salt and pepper to taste
 1 medium-long loaf of sandwich bread, unsliced

First stir the gelatine to soak in the cold water, while you prepare the salad mixture: flake the tuna, add the prepared raw vegetables and pickles, and mix lightly. Mix the mayonnaise and cottage cheese. Melt the soaked gelatine by heating it over hot water, and stir carefully into the cheese-mayonnaise, then add the first mixture and mix gently. Prepare the loaf of bread by cutting off all the crusts except the bottom one, then cut off a 1/4-inch slice the full length of the top to serve as a lid. Hollow out the center of the loaf, leaving walls about 3/4-inch thick. (If they are too thin, the salad will cause them to bulge). Pack the prepared mixture into the bread "box" carefully and lightly—it should just fill it. Put on the lid, wrap the whole thing carefully in wax paper to prevent its drying out, and store in the refrigerator. An hour or so before serving time, frost the loaf top and sides with 3 packages of cream cheese thinned to spreading consistency with milk or cream. Don't apply the frosting too smoothly; rough swirls are more effective. Decorate the top with strips of pimiento or green pepper, egg slices, parsley or combinations of garnishes that appeal to you. It is lovely left pure white, placed on a cheese board with chicory or curly lettuce surrounding it. Cut in slices to serve.

Oldsmobile Sales In Sharp Increase

"Oldsmobile retail sales for the month of June established a new all-time record for this month. The total retail sales amounted to 21,900 units, a gain of 34 percent over June of last year," it was announced today by D. E. Ralston, vice president and general sales manager of Oldsmobile.

"Retail sales for the first six months of 1936 were 110,845 cars which represents a gain of more than 28 percent over the same period last year.

"July production is continuing at a record breaking pace with both the Oldsmobile and Fisher Body plants in Lansing running day and night. Construction of the new buildings at the Oldsmobile and the Fisher plants is progressing rapidly. This latest expansion program will materially increase the production facilities of both plants," Mr. Ralston pointed out.

COMPLETE COVERAGE—All Torrance Herald ads run in the Tri-City Shopping News without extra charge.

CUISINE NEWSSETTES
 By NINA G. ABBEY

"Serenely full, the epicure would say— Fate cannot harm me—I have dined today."

ICE BOX GINGER BREAD
 1 Cup butter 1 Tbsp. soda
 1 Cup sugar dissolved in
 1 Cup sour 1/2 Cup hot
 cream water
 1 Cup molasses 3 Eggs well
 2 Tbsp. ginger beaten

SAUCE FOR GINGER BREAD
 3 Eggs beaten 1 Cup sugar
 light 1/2 Lb. butter
 Beat eggs, add sugar, place in double boiler, add butter, cook until melted. Mix well. Add 1 teaspoon vanilla, and 1 cup whipped cream.

MOLDED SALMON SALAD
 Soak 1 1/2 tbs. gelatin in 6 tbs. cold water five minutes. Set over hot water until dissolved. Add
 1 Cup mayonnaise 1 Cup celery
 3 Tsp. lemon juice 1/2 Cup olives
 1/2 Tsp. salt 1/2 Cup green pepper
 1/2 Tsp. paprika chopped fine
 Dash cayenne chopped fine
 Mix well. Fold in two cups flaked salmon, being careful not to break the fish. Pour into cold, wet molds and chill. Serves six.

TOMATO SAUSAGES
 1 can tomatoes Grated cheese
 drain off juice 1 small onion
 Cracker crumbs grated
 Salt and pepper
 Mix tomato pulp with onion, salt and pepper, add enough cracker crumbs to make stiff enough to form into shapes of sausages. Roll into grated cheese, then cracker crumbs and fry in deep fat.

CHEF'S APPETIZER
 Cut the end from a French roll and hollow out the center. Into the opening pack firmly a mixture of Roquefort cream cheese and ground salami. Place in ice refrigerator for several hours or over night. Slice very thin.

FRUIT ICE
 1 Cup sugar 1 Cup banana
 1 Cup water pulp
 2 1/2 Cups 1 Cup rich
 orange juice cream
 Cook the sugar and water to a syrup. When cold add the orange juice and the bananas which have been put through a fruit press. Add enough water to make three pints in all, and place in the freezer. When it begins to freeze add the cup of cream.

STRING BEAN PICKLE
 1 1/2 Pints 1/2 Cup
 vinegar mustard
 1 Lb. sugar 1 Tbsp. celery
 1/2 Cup flour seed
 1/2 Tsp. turmeric
 Mix the dry ingredients together and wet with some of the vinegar until you have a smooth paste. Add the remainder of vinegar and cook until it thickens. This is sufficient for four quarts of beans which have been cut in small pieces and cooked in salted water. When almost tender enough for table, drain and put them into the hot paste and let cook ten minutes. Put in hot jars and seal.

Fruit Pie Pastry

Cheese Pastry is Particularly Good For Fruit Pies or Tart Shells, and it's Easily Made

1/4 pound butter
 1/4 pound fresh cream cheese
 or 2 packages Philadelphia cream cheese
 1 1/2 cups bread flour
 1/2 teaspoon salt

Cream together the butter and cheese until soft. Beat in flour, which has been sifted before measuring, and the salt. No water is needed.

Wrap pastry dough in wax paper and chill until hard. To chill very quickly it might spend a few minutes in the freezing compartment of your refrigerator, or chill for one hour in food compartment. This will make eight tarts or one nine-inch pie shell. Bake at 450° for 15 minutes.

Red Raspberry Ice Cream

Egless Frozen Dessert Recipes Are Sometimes Requested, So We've Made One

1 pint raspberries
 1/2 to 1/3 cup sugar
 1 tablespoon lemon
 2 tablespoons white Karo
 1/2 cup top milk
 1 cup whipping cream
 Crush raspberries, add sugar, amount depending on sweetness of berries, and allow to stand for at least one hour. Strain and mix with milk and lemon. Whip the cream until barely thick before folding mixtures together.

Freeze with temperature control turned to No. 1. When about half frozen, beat until smooth. This may be accomplished right in the dessert tray, or may be transferred to well-chilled bowl. Serves six.

CUSTARD SAUCE

1 1/2 cups milk
 2 egg yolks
 1/4 cup granulated sugar
 1/4 teaspoon salt
 1/2 teaspoon vanilla

Method: Scald milk in top of double boiler, over hot water. Beat egg yolks, add sugar and salt. Add hot milk slowly to egg mixture, then return to double boiler. Cook until mixture coats spoon and thickens, stirring constantly. Turn into cold bowl, add vanilla and chill.

Read Our Want Ads!

Atlas Grain and Milling Co.
 24513 NARBONNE LOMITA PHONE LOMITA 613

We are still specializing in ATCO feeds for fowls of all ages. Feed ATCO and be convinced of the results. When you feed ATCO, no other grain or feed is needed. Ask about this wonder food. Buy now before prices go higher.

ATCO MASH
 The Feed For All Ages—High Digestibility

- Ask For Atlas Green Stamps •
- ROLLED BARLEY..... 75 lbs. \$1.10
- SCRATCH FEED NO. 1..... 100 lbs. \$1.95
- ATCO MASH—One Feed for All Ages..... 100 lbs. \$2.35
- ATCO LAYING PELLETS..... 100 lbs. \$2.40
- ATLAS LAYING MASH..... 100 lbs. \$1.95
- ATLAS LAYING PELLETS..... 100 lbs. \$2.00
- ATLAS Best Grade Grow Chick Mash..... 100 lbs. \$2.10
- ATLAS Best Grade Baby Chick Mash..... 100 lbs. \$2.30
- (6 items above with dry milk and cod liver oil)
- ATLAS No. 1 Rabbit Pellets..... 100 lbs. \$1.65
- Special Rabbit Pellets..... 100 lbs. \$1.40
- Special Laying Mash..... 100 lbs. \$1.55
- VIM Dog Food (ration kibbled or biscuit)..... 3 lbs. 23c

Attention—Bird Breeders

Aviary Mixture..... 27 lbs. 98c
 Parakeet Seed..... 37 lbs. 98c
 (Prices Subject to Change Without Notice)

ATLAS BABY CHICKS ARE GOOD CHICKS

Start your chicks on ATCO or MANAMAR baby chick mash and watch them grow. ATCO builds a disease-resistant body. Atlas Feeds are manufactured of quality ingredients.

ALL PRICES CASH & CARRY
 ATLAS SELLS FOR LESS

THE GREATEST FOOD VALUES IN TOWN!

LAMB LEGS lb. 23 1/2
 LAMB SHOULDER—lb. 17c

ROASTS Grain-Fed Branded Beef Center Cut Shoulder or 7-Bone Chuck lb. 14c
 NONE HIGHER THAN ADVERTISED PRICE

PICNIC HAMS Eastern Sugar-Cured 4-6 lbs. Avg. Cellophane Wrapped lb. 23 1/2c

SHORTENING SNOW WHITE (Bulk) 3 lbs. 25c

BOILING BEEF Plate Rib lb. 6c

SHORT RIBS For Baking lb. 10c

GROUND BEEF Fresh lb. 12 1/2c

BACON Fancy Eastern 1/2-lb. Pkg. 17 1/2c
 FANCY EASTERN SUGAR-CURED BACON By the Piece lb. 32c

Wieners, Coneys, Bologna, Minced Ham lb. 15c
KOSHER STYLE SALAMI lb. 15c

CLUB HOUSE BEER
 FULL STRENGTH
 11-oz. bottle 5c
 (Plus Deposit)

ASSORTED FLAVORS DORIS JAMS
 38-oz. jar 25c

CORNEBEEF Libby's 12-oz. can 15c
SARDINES TINY TOTS 3 1/2-oz. can 11c
SOAP Woodbury's Facial 3 cakes 22c
SWEET CORN 3 No. 2 25c
SWEET PEAS No. 2 10c
TOMATOES Calif. 3 No. 2 25c
SOUPS Campbell's Assorted can 8c

BAKER'S COCOA
 BREAKFAST
 1-lb. can 10c
 1/2-pound can, 7c

Asparagus Del Monte picnic can 11 1/2c
Kernel Corn Vacuum Pack 12-oz. can 10 1/2c
Garden Peas Del Monte No. 2 can 12c
Spinach DEL MONTE EARLY No. 2 can 8c
Tomatoes DEL MONTE GARDEN No. 2 1/2 can 12c
Sanka "All Purpose Grind" COFFEE 1-lb. can 33 1/2c
Ripe Olives SEQUOIA Extra Large 9-oz. can 12c
Pink Salmon COLD STREAM No. 1 tall can 10c
Eagle Brand CONDENSED MILK 15-oz. can 17c
Wesson Oil "For Cooking" pint 20c
Wheaties "The Breakfast of Champions" reg. pkg. 10c
Towels RED CROSS 3-rolls 25c
Mayonnaise BEST FOODS qt. jar 40c
Pork & Beans IONA 28-oz. can 7 1/2c
Gelatin DESSERT SPARKLE 3 reg. pkgs. 14c
Spaghetti FRANCO-AMERICAN 3 1-lb. cans 25c
Grapefruit JUICE No. 2 can 10c
White King SOAP Dromedary large pkg. 27c
Margarine NUTLEY "Wholesome" lb. 10c
Ginger Ale YUKON CLUB SPARKLING WATER OR LIME RICKY 2 bottles 9c (Plus Deposit)

MILD and MELLOW EIGHT O'CLOCK COFFEE 1-lb. bag 12 1/2c
 "THE WORLD'S LARGEST SELLING BRAND OF COFFEE" 3-lb. bag, 37c

A & P FOOD STORES
 1319 SARTORI AVENUE, TORRANCE

INCREASE YOUR SUMMER LEISURE HOURS
 Order Your Pastries from
Whitney's Bakery
 Free Delivery on Orders Over 25c
 1323 Sartori Phone 572

Quality Super Market
 1325 Sartori Ave.
 DOWNTOWN These Prices for Thur., Fri., Sat. Only

FREESTONE Peaches 5 lbs. 25c	RIPE Nectarines lb. 5c	BARTLETT Pears lb. 5c
SEEDLESS Grapes lb. 5c	GREEN GAGE Plums lb. 5c	RIPE - SOLID Bananas lb. 5c
SPANISH Onions 5 lbs. 10c	NEW SWEET Potatoes 2 lbs. 15c	KLONDYKE Watermelons lb. 1 1/2c

QUALITY MEATS

Lean Pot Roast lb. 12 1/2c	Lean Boiling Beef lb. 5c	Boneless Beef Stew lb. 15c	Lean, Tender Swiss Steaks lb. 20c	Fresh Ground Hamburger lb. 10c	Lean, Fresh Ground Round lb. 20c	Eastern Sliced Bacon lb. 32c	Round Bone or 7-Bone Roasts lb. 15c
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Hot Weather Specials!

ASSORTED LUNCH MEATS

Pressed Ham.....	lb. 35c
Tongue Loaf.....	lb. 35c
Roast Beef Loaf.....	lb. 35c
Veal Loaf.....	lb. 35c

KERMINE'S FRESH SALADS

Potato.....	lb. 15c
Fruit.....	lb. 15c
Macaroni.....	lb. 15c

BUTTER

Cresta, lb.	34 1/2c
Brookfield, lb.	38c
Challenge, lb.	38 1/2c
Danish, lb.	39c

GROceries

CERTO Makes Jelly in 12 Minutes	19c
Sun Sweet PRUNES, 1 lb. lge.	7c
2 lbs. med.	12c
OLD DUTCH CLEANSER, 4 cans	25c
KEN-LRATION, 2 for	15c
BULK VINEGAR, gal. (Bring own jug)	15c
GEM NUT, lb.	10 1/2c
LOG CABIN BREAD, lb. loaf	6c

JACOB'S MUSHROOMS

Hotel Sliced, 4-oz. can	15c
F & G WHITE NAPHTHA SOAP, 4 giant bars	14c

GOLD MEDAL

NOODLES, 2 8-oz. pkgs.	19c
MACARONI, 1-lb. pkg.	11c
SPAGHETTI, 1-lb. pkg.	11c

IVORY FLAKES, med. 8c
IVORY SOAP, med., 2 for 11c
IVORY SOAP, med., 2 for 11c

FLOUR ACE-HI

5-lb. sack	20c
10-lb. sack	36c
24 1/2-lb. sack	83c

PAR SOAP 25c
BISQUICK 27c
MAXWELL HOUSE COFFEE, lb. 24c
VAN CAMPS PORK & BEANS, 16-oz. can. 5c
SCOTT TOWELS, roll 9c
MARTINI BUTTER CRACKERS, lge. pkg. 13c
CRISCO, 1 lb. 3 lbs. 19c 53c