

BETSY ROSS CLUB LUNCHEON MEETING

Forty attended the annual luncheon of the Betsy Ross Star Club held in the Masonic temple Monday. A short business session of the club was followed

by a shower honoring Mrs. Edith Scrivner, who received many lovely gifts.

See Thursday's issue for copies of recipes demonstrated at Cooking School.

Authority On Chinese Foods to Talk At Cooking School Thursday, Oct. 22

A rare treat is promised those who attend Thursday afternoon's session of the Cooking School, at the Torrance civic auditorium, thru the personal appearance of Mr. Peter S. Hyun, well-known authority on Chinese foods, who will present "Some Secrets of Chinese Cookery."

When a person by reason of birth, training and experience has been in close contact with his chosen field of activity practically a lifetime, he may reasonably be expected to be somewhat of an expert in his line. Such is the case with Mr. Hyun, who is head of the Oriental Food Products Company of California, importers and packers of the "Jan-U-Wine" brand of real Chinese foods.

Mr. Hyun naturally possesses an accurate knowledge of Chinese foods. Furthermore, ever since he was a small boy, his whole association has been with the preparation and sales of these oriental delicacies which are now becoming more and more popular with the American public. Thru his products, Mr. Hyun is introducing the charm of China to Western tables; and his ambition, though modestly pronounced, is to become the "Henry Ford of Chinese Foods," with Chop Suey and Chow Mein as familiar items on American tables as is pork and beans.

"If the American people," says Mr. Hyun, "could only learn the difference between real Chinese foods and the Americanized versions, they would always insist on having the genuine article. Besides, real Chinese foods are healthful and nutritious, with a very high vitamin content."

Mixmaster given away free At School

One of the greatest single boons to the housewife is an electric mixer for the kitchen that beats eggs, whips cream, stirs cakes and performs a hundred other labor saving services.

The most outstanding mixer on the market today is the Sunbeam Mixmaster. Its heavy construction, graceful streamlines, and exceptional versatility is known by thousands of housewives and cooks, who, once the owner of a Mixmaster, refuse to be without one. In fact, they will not have any other make of mixer.



One like this goes to lucky ticket holder at Cooking School.

Modern Appliances, 1279 Sartori avenue, has graciously donated a new, 1937 Mixmaster to be given away absolutely free to the lucky ticket holder at the Torrance Herald-Union Ice Co. Cooking School, being held Wednesday, Thursday and Friday of this week at the Torrance civic auditorium.

Mrs. Nina G. Abbey will use a Mixmaster on the stage as she prepares the many fine dishes on her cooking school menus, and will explain and show the advantages of a Mixmaster and the benefit it is to the cook.

The Mixmaster to be given away by Modern Appliances is the newest model and comes fully equipped as shown in the picture above. It retails everywhere for \$23.25.

Table Centerpiece Given By Poppy Flowers

To Mrs. Ruth Haggard, of the Poppy Flower Shop, goes the credit for supplying the centerpiece which will be seen on the food display table used by Mrs. Nina G. Abbey, cooking expert and chief attraction at the forthcoming Union Ice Co. Torrance Herald Cooking School.

The centerpiece will be changed daily by Mrs. Haggard and will consist of flowers which will blend harmoniously with the table service of the lovely shades of the 38-piece set of Vernon Early California pottery. The pottery will be awarded to the guest who has the lucky ticket by the National Home Appliance Company.

Oriental Food Expert



"Some Secrets of Chinese Cookery" will be told by Mr. Peter S. Hyun, above, who will be a guest speaker at the Cooking School Thursday afternoon.

Yes!
You can buy
Cheaper
Products ...
BUT...
in Dairy Products ...
"The Very Best"
is the most economical
BUY...
KNUDSEN'S

The Most Complete
Line of
IRIS
FOOD PRODUCTS
IN TORRANCE
Harder's Market
1521 Madrid Phone 384

Sunbeam Automatic MIXMASTER
THE BEST FOOD MIXER MADE



...PREFERRED BY WOMEN FOR ITS 10 EVEN, FULL POWER BEATER-SPEEDS

Set it at its special low "folding in" speed for cakes like Angel Food and that speed never varies as you add the flour making the batter heavier. Mixmaster mixes and beats more evenly with Automatic FULL POWER on all of its 10 speeds. And easy mixing is the "success secret" of most every recipe. Also has new-type FULL-MIX beaters that aerate more thoroughly—11 additional practical, labor-saving attachments. Sunbeam Automatic Mixmaster complete with juicer extractor, only \$23.25.

New 1937 Mixmasters Now on Display! \$2.40 down, 60c per week
THE MIXMASTER GIVEN AWAY FREE AT THE UNION ICE CO.-TORRANCE HERALD COOKING SCHOOL WAS DONATED BY

MODERN APPLIANCES
THE HOUSE OF SATISFACTION—LES FARRAR TORRANCE
1279 Sartori Phone 888



THE HOUSEWIFE Appreciates.

the convenience of a well-stocked grocery near her home, where she can buy *anything, anytime* of the day she wishes. Her grocer's ability to maintain a well-stocked store depends greatly upon his daily sales of bread. The constant turnover of his merchandise means a *fresher* and more *complete* stock of groceries from which she may choose her needs.

And, always fresh, at the grocery, she'll find Weber's Bread... the outstanding choice of Southern California housewives.



Mrs. Nina G. Abbey, Famous Home Economist, uses and recommends Weber's Bread in her Cooking School Demonstrations

THE Grillelevator You
get this exclusive extra-value feature when you own a **Modern O'KEEFE & MERRITT MODEL 76...**

*The Grillelevator is one of the greatest modern improvements in gas range engineering. Now it is more practical to broil than to fry your foods... and better, of course! Let us demonstrate this exclusive O'Keefe & Merritt feature.

Here is a phenomenally new standard in Gas Range Values! In addition to the many other features listed on the right, you also get the "Grillelevator," an exclusive O'Keefe & Merritt feature. You may use the broiler drip pan for making gravies and sauces. This brand new idea also makes it safe to handle the broiler while the meat is piping hot.

Act Now!
SAVE \$40⁹⁵

Regular Price	\$139.50
Less \$30.00 Clock Allowance	30.00
	\$109.50
Less 10% for Old Stove	10.95
	COSTS YOU ONLY \$98⁵⁵
\$5 Down and Easy Terms on Balance (Lamp \$5 Extra)	

Other Features

- Grayson Clock Control
- Oven Pilot and Snap-Action Safety
- Beautiful 4-piece Condiment Set
- Many Other Modern Features

Star Department Store
Sartori at Post, Torrance Phone 625