

FRIDAY.. LAST DAY OF COOKING SCHOOL!

 AUCTION!
 Of Brand New 1937
 O'KEEFE & MERRITT
 GAS RANGE
 Submit your sealed bid at
 the cooking school today or to-
 morrow.

Famed for QUALITY, FLAVOR and FRESHNESS

WEBER'S BREAD is of finest QUALITY because only the best ingredients go into it. Finest FLAVOR because it is baked just right. Absolute FRESHNESS because it is delivered twice daily to your grocery at the peak of its goodness. The next time you buy bread ask for Weber's. There is none other like it.



As your
 CONVENIENT
 NEIGHBORHOOD GROCERY

Ben-Hur Coffee Now Packed In Wide Mouth Jars

Extra Wide Mouth Fruit Jar
 Containers Useful In
 Preserving

"The consumer be pleased" has been a Ben-Hur principle for the past 35 years. So, it is running true to policy when this fine old house announces that "to satisfy a popular demand," Ben-Hur is also vacuum packed in Wide Mouth fruit jars.

The new Ben-Hur jar is not only the most beautiful on the market, but decidedly the most useful. It has the extra wide mouth—made to use with the Kerr Wide-Mouth sealing lids—which are so much preferred by experienced cooks for preserving and for other useful purposes.

Actually, the mouth is three inches across, permitting a good-sized hand to enter freely for cleaning, etc. This jar is octagonal in shape and beautifully proportioned.

Desire to further meet exacting desires for coffee flavor and strength is the basis for Ben-Hur perfecting three specialized grinds—"Drip," "Percolator" and "Silex." Mrs. Housewife can purchase the Ben-Hur grind adapted to her particular method of coffee making, packed in the wide mouth fruit jars or in the more familiar tins. Regrinding, which actually ruins the flavor of finer coffee, is no longer necessary.

There should be no flavor variation in any individual method of making Ben-Hur coffee when you discover the correct water and coffee measurements suited to your taste.

FREE!
 38-Piece Set
 POTTERY
 To be given away Friday at
 the Cooking School.

WEDNESDAY'S PROGRAM

FROZEN BREAD PUDDING
 3 Sunlight eggs
 1 pt. Golden State milk
 4 slices Weber's white day-old bread
 1 cup Golden State evaporated milk undiluted
 1 cup sugar
 Grated rind of 1 lemon
 1 tsp. Ben-Hur vanilla
 Method: Cook milk and undiluted evaporated milk in double boiler until scalding, then pour over slightly beaten eggs that have been mixed with sugar. Cook until it coats spoon, then pour over crumbled bread. Add Ben-Hur vanilla, and lemon rind, beat until smooth and freeze.

FRANKFURTER RING, WITH DEVILED VEGETARI
 1 1/2 lbs. Luer's frankfurters (12)
 4 slices Luer's bacon
 2 tablespoons olive oil
 Method: Stand frankfurters upright, and using two toothpicks for each, arrange in a ring. Wrap the bacon around the outside of the ring and secure with same toothpicks. Rub frankfurters with oil. Put in shallow pan. Bake 15 minutes or until bacon is brown. Serve with center filled with sausage stuffing which has been baked until done then placed in the ring and reheated.

SAUSAGE STUFFING
 1 lb. sausage
 1 cup grated raw potato
 1 cup bread crumbs, Weber's
 1/2 cup milk
 Seasoning
 Bake 45 minutes at 350 degrees.

RAISIN SPICE CAKE
 1 1/2 cups butter
 1 cup sugar
 1 egg
 1 cup chopped raisins
 1/2 cup juice from raisins
 2 cups Fisher's Blend flour
 1 tsp. soda
 2 tsp. Ben-Hur pastry spice
 Method: Cream butter and sugar, add beaten egg. Sift flour, soda, pastry spice together three times. Then add alternately to mixture with raisin juice. To get raisin juice, cover one cup of raisins with water and boil 20 minutes. You should have 1/2 cup—and then chop the raisins and add last.

BAKED APPLE DE LUXE
 Apples
 Lemon juice
 1 cup sugar
 1/2 cup water
 1/2 cup Maraschino or fruit juice
 Apricot
 Marmalade
 Whipped cream
 Chopped walnuts
 Method: Peel and core apples and rum with lemon juice. Place in a syrup made of the sugar, water and fruit juice. Cover and simmer till tender, turning often. Remove and fill center

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THURSDAY'S PROGRAM

BROCHETTES OF LIVER, BACON AND MUSHROOMS
 "A 25 Minute Grill For Four"
 1 lb. calf's liver (cut 1/4 inch thick)
 1/2 lb. Luer's bacon sliced
 8 button mushroom caps
 2 zucchini squash
 2 tomatoes
 1 small head cauliflower
 Sugar
 Salt
 Ben-Hur pepper
 Olive oil
 Few drops McIlhenny's tabasco sauce
 Weber bread
 Method: Wipe liver with damp cloth, cut in 1 1/2-inch squares. Cut bacon in two-inch lengths and fold. Place a mushroom cap on skewers then alternate with pieces of liver and bacon until skewer is filled. Put a mushroom cap on end and place on broiler rack. Cut zucchini in half lengthwise, sprinkle with salt, pepper, sugar, and brush with olive oil. Cut tomatoes in halves, sprinkle with salt, pepper and sugar and dot with butter. Add one drop tabasco to each half tomato. Have cauliflower parboiled in salted water. Season and brush with butter. Arrange vegetables on broiler rack with brochettes of liver. Place about three inches below heat. Turn occasionally and brush squash frequently with oil. If tomatoes are tender before liver, remove from rack and keep warm.

MIXED VEGETABLE PLATTER SALAD
 16 Iris asparagus tips
 1 No. 2 can Iris peas
 2 cups diced cooked carrots
 1 No. 2 can Iris baby beets (drained and dried)
 1/2 cup diced celery
 1/2 cup diced sweet pickle or pickle relish
 Chopped parsley
 Diced Iris pimiento
 Chopped chives
 1/2 cup mayonnaise
 French dressing
 Lettuce, endive or water cress
 Method: Arrange lettuce cups on large salad plate or platter and radiate asparagus tips toward edge. In space between tips arrange a mound of carrots mixed with celery and chives, alternately with a mound of peas mixed with sweet pickles. Pile mound of baby beets in center, surround with mayonnaise forced thru pastry bag or tube. Sprinkle carrots with chopped parsley, and peas with pimiento. Marinate with French dressing.

French Dressing
 1 small can tomato soup
 1 cup vinegar (cider)
 1 cup olive oil
 1 tablespoon salt
 1/2 teaspoon Ben-Hur pepper
 1 teaspoon A-1 sauce
 1 teaspoon Ben-Hur paprika
 1 clove garlic
 1 teaspoon Ben-Hur mustard
 Put all ingredients in bowl and beat with egg beater. Store in refrigerator. This makes about one quart of dressing.

ZUCCHINI ITALIAN
 2 cups sliced zucchini
 1/2 cup salad oil
 1 clove garlic
 1/2 cup chopped parsley
 1 egg
 1 cup Golden State milk
 1/2 teaspoon salt
 1/2 onion, grated
 Method: Slice zucchini thin, parboil in salted water, drain and place in a shallow baking dish. Chop garlic very fine and fry with parsley in the salad oil ten minutes. Beat egg slightly, add milk, salt and parsley mixture. Pour over zucchini and grate onion over the top. Set the baking dish in a pan of hot water, and bake in a moderate oven 350 degrees until custard sets. Four servings.

MACARONI LOAF
 1 pkg. noodles
 2 cups Weber's soft white bread
 5 Golden State dairy eggs slightly beaten
 4 tablespoons chopped pimiento
 1 1/2 cups grated Parmesan cheese
 2 cups solid pack Iris tomatoes
 1/2 cup Golden State melted butter
 1/2 tsp. Ben-Hur celery salt
 1/2 tsp. Ben-Hur paprika
 1 small clove garlic chopped very fine
 Salt to taste
 A-1 sauce tabasco
 Method: Boil egg noodles until tender in salted water about nine minutes. Drain. Slightly beat eggs and mix with other ingredients. Butter loaf pan thickly with butter. Set in pan of water and bake at 300

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Cooking School Recipes

Following are the recipes demonstrated by Nina G. Abbey, home economist, at the Torrance Herald-Union Ice Company Cooking School on Wednesday and Thursday this week. Copies of the recipes on the Friday program will be published in next week's issue. We suggest that you clip these out and save them for reference.

HERMITS
 3 cups cake flour
 1 tsp. soda
 1/2 tsp. nutmeg
 1/2 tsp. cinnamon
 1/2 cup nuts, cut coarse
 1 cup raisins
 1 cup currants, grated orange peel
 1/2 cup butter
 1/2 cup peanut butter
 1 1/2 cups brown sugar
 2 tablespoons sour milk
 2 eggs, beaten together
 Sift flour once, measure, add soda, nutmeg and cinnamon, and sift together three times. Sift half this mixture over fruits and nuts; mix well. Cream butter and peanut butter thoroughly, add sugar gradually and cream together until light and fluffy. Then add milk and eggs. Beat well. Add sifted dry ingredients and fruits and nuts, a small amount at a time. Beat after each addition until smooth. Drop from teaspoon on greased tins and bake in moderate oven (375 degrees F.) 10 to 15 minutes. Makes five dozen Hermits.

RHUBARB MOUSSE
 2 1/2 cups rhubarb
 1/2 cup sugar
 1 1/2 cups iris crushed pineapple
 1 scant tsp. plain gelatin
 1 tbs. cold water
 1/2 cup Golden State evaporated milk or cream
 Method: Cut rhubarb in small pieces, add sugar and pineapple and cook in covered pan until tender. Strain and make two cups. Soften gelatin in one tablespoon of cold water and dissolve over hot water. Stir gelatin into cold fruit mixture. Scald milk over boiling water. Chill thoroughly then whip until stiff. Fold into fruit gelatin mixture and pour into tray of ice refrigerator and freeze quickly.

ICED TEA CUP
 1/2 cup sugar
 1 cup water
 1 lemon, quartered
 4 fresh mint leaves
 4 cups Ben-Hur double strength black tea
 Method: Bring sugar and water to boil. Add lemon and mint leaves. Cook together three minutes, or until a thin syrup is formed. Strain out mint and lemon and add syrup to tea infusion. Pour into tall glasses one-half full of cracked ice. Serve with a thin slice of lemon and a sprig of mint in each glass. Four servings.

DILL PICKLES
 1 lb. prepared dill pickles
 1 lb. white sugar
 3 cloves garlic
 1/2 pkg. Ben-Hur spices for pickling
 3 tablespoons tarragon vinegar
 Slice pickles and cut the garlic fine. Put in vessel with the other ingredients and stir occasionally for four days. Put in jars, sealing not necessary.

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Newly Designed Hydro-Cooler Demonstrated

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Old Fashioned Olla Jar Replaced By All-Glass Compartment
 Outstanding in design and new in principle, the Puritas Hydro-Cooler will be demonstrated at the forthcoming cooking school. Nina G. Abbey, famous home economist, will explain how an all-glass compartment has replaced the old fashioned olla jar to afford greater protection from impurities. And, too, how this water cooler saves money by preventing evaporation. The Hydro-Cooler will be on display for the duration of the school which convenes Oct. 21.

Samuel Pinkerton, local distributor of Puritas distilled drinking water, states, "It is encouraging to note the immediate acceptance of the Hydro-Cooler among my patrons. Many unsolicited compliments have been

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Ben-Hur Coffee

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