

THE FOOD PRIMER

stands for Liquids
Of various flavors,
That tickle the palate
When appetite wavers.

BY BETTY BARCLAY

What would we do without our liquid foods? Few of us realize how much we depend upon them today.

A glance at the neat rows of glass bottles on your emergency shelf will disclose vinegar, mayonnaise, French Dressing, Worcestershire sauce, tomato juice, grape juice, vanilla, mustard, salad oil, mint sauce and perhaps half a dozen others. And milk, of course, always in a glass bottle so that you can see the cream line and so that you can re-see the milk not used and keep it fresh.

The housewife with such an assortment of appetizers and flavoring agents, may turn to any page of her cook book that strikes her fancy, knowing that she has the necessary ingredients safe and fresh in her stock of glass containers, ready to turn a simple recipe into a delightful treat.

Here are two recipes that depend heavily upon bottled liquid foods:

Callenite Salad
1 cup uncooked prunes
3 medium sized apples
French dressing
1/2 cup sliced stuffed green olives
1/2 cup sliced red radishes
1 teaspoon Worcestershire sauce
Lettuce
Mayonnaise
Paprika

Wash prunes and cut from pits in very small pieces. (If prunes are very dry, boil in sufficient water to cover for 10 minutes, drain and cool slightly before removing pits.) Core and peel apples and cut each apple in four slices crosswise, forming rings; marinate these rings in French dressing. Combine prunes, olives and radishes with enough mayonnaise to moisten, first adding the Worcestershire sauce to the mayonnaise and mixing well. Arrange apple rings on lettuce-garnished salad plates, allowing 3 rings to a serving. Place a portion of prune mixture in center of each ring, top with mayonnaise and sprinkle with paprika. Serves 4.

Economical Sauce
4 tablespoons salad oil
4 tablespoons cream
2 tablespoons vinegar
Mustard
Salt
Pepper

Mix the salad oil, cream, vinegar, a little mustard, salt and pepper. Beat together quickly with an egg-beater. The sauce gets whiter quickly and looks like whipped cream. Soon it becomes as thick as the best-made mayonnaise. Moreover, eggs are not required, the sauce will not curdle, and can be made quickly. Ideal for cold meat and fish.

7 New Patients Enter Hospital

New patients received this week at Jared Sidney Torrance Memorial hospital were: Wilbur "Bill" Acree, 20-year-old son of Mr. and Mrs. J. L. Acree of 1747 Gramercy avenue, who was received on the 29th for an emergency appendectomy; Richard A. Bicknell, Wilmington, on the 30th for asthma treatment, and John J. Burke, Manhattan Beach, on the 30th for an infected hand.

Mrs. Mae Cady, 1418 Anapola avenue, was received on the 30th for medical treatment; Miss Mildred Meacham, 38-year-old daughter of Dr. and Mrs. Douglas Meacham, Redondo, entered on the 30th for an appendectomy; Frank Terras, 85, of Redondo was received on the 29th for medical attention, and Ronald Wise, seven-year-old son of Mr. and Mrs. Sam Wise, of Hermosa, was brought to the institution on the 30th for an emergency appendectomy. Wise is area supervisor for the FHA in this district, with offices in Long Beach.

Library Contract Is Tentatively Approved

The contract between the city and the county library was tentatively accepted for the fiscal year 1937-38 at a meeting of the city library board last Thursday afternoon. The city will pay \$5,900 for library services during the coming year as compared to \$6,600 paid for the current year's service.

The expense is itemized as: \$2,780 for salaries, \$75 for stationery and supplies, \$125 for subscriptions to periodicals, \$1,000 for central supervision and \$2,000 for book service, according to Helen E. Vogelson, county librarian.

The exact amount the city will pay is to be determined at a later meeting when the final contract is considered. This figure will probably be close to the estimated amount. The city library board is composed of three ex-mayors—Scott Ludlow, W. T. Klusman and W. H. Stanger—and Mayor W. H. Tolson and Councilman James E. Hitchcock.

Revels In Old Library Stopped

The old public library, sheltered behind its heavy screen of shrubbery, is the scene of boyish revels by a group of youngsters who are said to break into the vacant building periodically. But this practice was ordered stopped this week by police who learned that considerable damage has already been done to the interior. Entry has been effected thru a window late in the afternoon, according to reports received by police.

Rose Seven Inches Across HONOLULU. (U.P.)—Mrs. George Sherman believes she has the largest American beauty rose. It measures seven inches across.

Spring Jelly-Making Features Rhubarb

Robins and rhubarb! Who says spring isn't here already? The pink, crisp stalks of our earliest fresh fruit are now seen in all the markets, offering an inspiration for meal planners. Did you ever taste homemade rhubarb jam and jelly? These recipes preserve all of the natural flavor of the fruit itself:

Rhubarb Jam
3 1/2 cups (2 lbs.) prepared fruit
4 cups (1 1/2 lbs.) sugar
1 box powdered fruit pectin

To prepare fruit, trim and slice fine (do not peel) about two pounds small red-stalked rhubarb. Add one cup sugar, mix, and let stand 15 minutes. This cup of sugar is in addition to the four cups specified above.

Measure four cups sugar into dry dish and set aside until needed. Measure prepared fruit into a five to six-quart kettle, filling up last cup or fraction of cup with water if necessary; place over hottest fire. Add powdered fruit pectin, mix well, and continue stirring until mixture comes to a hard boil. At once pour in sugar, stirring constantly. (To reduce foaming, one-quarter teaspoon butter may be added.) Continue stirring, bring to a full rolling boil, and boil hard one minute. Remove from fire, skim, pour quickly. Paraffin hot jam at once. Makes about seven glasses (six fluid ounces each).

Rhubarb Jelly
3 1/2 cups (1 1/2 lbs.) sugar
1 bottle fruit pectin

To prepare juice, cut about three pounds red-stalked rhubarb into one-inch pieces and put thru food chopper. Place fruit in jelly cloth or bag and squeeze out juice. Measure sugar and juice into large saucepan and mix. Bring to a boil over hottest fire and at once add bottled fruit pectin, stirring constantly. Then bring to a full rolling boil and boil hard one-half minute. Remove from fire, skim, pour quickly. Paraffin hot jelly at once. Makes about 11 glasses (six fluid ounces each).

Balliff Gets Stage Fright
BUTTE, Mont. (U.P.)—A new balliff, suffering from stage fright, furnished the comedy element at the opening of the district court here. Although coached to announce "Hear ye, Hear ye," when the judge entered, he cried out, "Here he comes. Here he comes. The clerk attempted to prompt the balliff and the latter promptly switched to "Here he is; Here he is." The court convened just the same.

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Flipping The Herald Files Backward

1924—Thirteen Years Ago
"Los Angeles county is now under quarantine because of foot and mouth disease. The quarantine applies only to quadrupeds. We hasten to make this point clear."

Frank Gibson, of Carson street, who was seriously ill is reported improving and will be able to return to his postoffice duties soon.

Homer Bale, of Carson street, is building a public garage on Border avenue.

Showing at the Torrance theatre: Mary Pickford with Hobbrook Blinn in "Rostin." "A Woman of Paris," a drama of fate, featuring Edna Purviance, written and directed by Charles Chaplin. A fine piece of filmdom!

"Thieves steal pair of binoculars from Hugo Schmidt market."

1927—Ten Years Ago

Sale of 30 acres along Western avenue presages subdivision improvement by Henry H. Merrick Company.

B. C. Buxton, former vice-president of Apperson Motor Car Company, buys 13 lots on El Prado, plans high-class residential development.

Union Tool Company opens big cafeteria for plant employees.

Albert Andre, 11-year-old son of Mr. and Mrs. Jules Andre, of 1315 Cota, receiving treatment at L. A. Orthopedic hospital.

Twenty-one Torrance Scouts enjoy outing at Portuguese camp, Francis Deane and Clarence Carpenter pass swimming tests.

Harry Phillips, Warren MacMillan, Ray Shepley and Richard Von Hagen, members of undefeated Torrance high basketball team, honored guests at U.S.C. track meet.

1932—Five Years Ago

Ben Olsen, first city marshal, and popular night patrolman, dies at Long Beach hospital.

Mrs. Ernest Lock elected president of Hospital Auxiliary; Mrs. L. W. Raiston, vice-president; Mrs. Leonard Austin, secretary, and Mrs. E. E. Banks, treasurer.

Mrs. Isabel Henderson, librarian, begins collecting material relating to history of city.

Los Angeles industrial leaders survey local plants; R. R.

Thirteen, Ten, Five and One Year Ago

Smith leads tour following luncheon meeting.

Sacred Easter cantata, "The Conquering King," sung at Central Evangelical church, directed by Mrs. Perry G. Briney.

1936—One Year Ago
Dedication of city's new \$375,000 municipal water plant set for April 17.

Dicallite plant reopens; 40 men return to work following labor troubles.

Young men of city form 20-30 club with Dick Pullman, president; Homer St. Martin, vice-president; Buster Howe, sergeant-at-arms.

Proposed barge canal to city attracts keen interest thruout Harbor district.

More than 300 local boys attend Junior Detectives' outing at Culver City.

Gene Debra shoots 275 score at pistol club range.

Little Lad Passes Away Suddenly

Ill but one week, little John McNeill Connell, Jr., five and one-half year old son of Mr. and Mrs. John M. Connell of 1511 Cedar avenue, passed away last Saturday evening at Magnolia hospital in Long Beach.

The lad's demise was mourned by many friends as he had been a popular member of the Fern avenue school's kindergarten.

"Sonny" Connell succumbed to pulmonary edema, precipitated by anesthetic following an operation for acute mastoiditis. He came here with his parents from Pasadena about a year ago. The funeral service was held Tuesday at Stone and Myers' chapel with Rev. Francis Foote of Hermosa Beach officiating. Interment followed at Forest Lawn Memorial Park in Glendale.

Buker Re-elected Narbonne Prexy

In spirited and closely contested student body elections at Narbonne high school, Billy Buker was recently re-elected student body president, nosing out Rose Tapie by a small number of votes.

Mitsuo Maruyama was unanimously elected boys' vice-president.



Cook THE MODERN WAY ELECTRICALLY

"TAKE MY ADVICE . . . GET AN ELECTRIC RANGE"

... You wouldn't wear an old relic . . . then why continue to cook on one? Join the thousands of women who are switching to electric cookery . . . the modern method for modern homes.

SOUTHERN CALIFORNIA EDISON COMPANY LTD.

Gems From Hawaii Make Tasty Dishes

Those little canned Hawaiian pineapple gems that are now on the shelves of our stores, lend themselves to many tasty dishes. The gems are rectangular wedges, cut from the heart of the pineapple in a convenient size for children and not too small for adults.

They are ideally adapted for service alone or in fruit cups, appetizers, salads and desserts.

Gem Nut Salad
3 cups canned Hawaiian pineapple gems
1/2 cup mayonnaise dressing
1 1/2 cups finely chopped nuts (walnuts, pecans or peanuts)

5 canned or steamed dried figs (stuffed with cream cheese)

Chicory or romaine
2 cups orange sections

Drain pineapple gems, dry on absorbent paper, dip in mayonnaise and finely chopped nuts.

For each serving arrange one stuffed fig on crisp chicory or romaine, surround with gems, and garnish with orange sections. Pass mayonnaise if desired. Six servings.

Gem Mysteries
Stuff dates, steamed dried figs, or prunes with canned pineapple gems. Dry thoroughly with absorbent paper. Wrap in strips of thin rich pastry—plain or cheese—cut just large enough to cover fruit. Pinch edges together. Bake in a hot oven (450° F.) 10 to 15 minutes. For less sweet "mysteries" omit dried fruit, dip pineapple gems in powdered sugar, wrap in cheese pastry and bake. Serve hot or cold.

HIGHWAY MOVIES
Motion pictures of "California Highways" will be screened at next Monday night's dinner meeting of the Kiwanis Club in Daniels cafe, according to President Robert J. Deisinger. Earl Conner will be in charge of the program.

YOUR . . . Meat Dollar Goes Farther at GRUBB'S!

EVERY DOLLAR spent for meat is well spent. But that dollar goes almost twice as far because Grubb's meat is ALL meat . . . you don't buy excessive fat or bone. Steaks, chops and roasts are trimmed before sold, eliminating waste to YOU! Buy the best and save at Grubb's.

GRUBB'S MARKET
CHOICE MEATS
PHONE 779-TORRANCE
IN SAFEWAY STORE 1929 CARSON ST.

SAFEWAY STOREWIDE LOW PRICES

These prices effective through Saturday, April 3, in Safeway-operated departments of stores within thirty-five miles of Los Angeles.

Most of the prices listed here are everyday low prices at your neighborhood Safeway. Check them carefully. See how much you can save by doing your food buying at Safeway. Visit Safeway this week. Save money in every department. Note also the courteous, yet speedy service you receive in these friendly neighborhood food stores.

COFFEE

THREE BIG VALUES

AIRWAY MILD MELLOW per lb. 17c
Mellow-mild Brazilian blend. Ground to order when you buy.

NOB HILL TOP GRADE per lb. 23c
Blended from the finest coffees that money can buy. Try a pound.

EDWARDS' IN CAN per 25c
Dependable Brand. Choice quality blend, vacuum packed. 2-lbs., 49c.

NOB HILL COFFEE 23c per pound

AIRWAY COFFEE 17c per pound

EDWARDS' IN CAN 25c per 25c

Crackers Better Best Brand Salted soda crackers 1-lb. box 10c
Mariposa or Mission Inn 2 No. 2 1/2 cans 29c

Apples Libby's, Del Monte or Stokely's No. 2 1/2 cans 14c
Choice of sliced or halves.

Peaches Libby's, Del Monte or Stokely's No. 2 1/2 cans 14c

Grapefruit Dromedary Brand No. 2 cans 12c
Halves of Fancy Bartlett's No. 2 1/2 cans 18c

Stokely Pears 2 boxes 13c

Jersey Corn Flakes 11-oz. box 12c

Kellogg's All Bran 12-ounce package 15c

Grape-Nuts Toasted Wheat Breakfast Cereal No. 2 1/2 cans 10c

Muffins Stokely's Sauerkraut 2 No. 2 1/2 cans 25c

Red Beans Val Vita Brand No. 2 1/2 cans 5c
Note low price

Kidney Beans Stokely's Finest No. 2 1/2 cans 10c

Standard Pack Corn Large kernels No. 2 1/2 cans 9c

Burbank Hominy No. 2 1/2 cans 9c

Standard Pack Peas No. 2 1/2 cans 8c

Tomatoes Standard Pack Puree alyia 3-lb. can 65c
Spre Brand 1-pound can 23c

Shortening Vegetable 3-lb. can 56c
Old Milling 3-lb. can 20c

Snowdrift Old Milling pint bottle 7c

Vinegar Old Milling quart bottle 13c

Wesson Oil pint can 23c

Flour Harvest No. 5 Blossom bag No. 10 38c
No. 10 38c
Kitchen No. 5 Craft bag No. 10 44c
No. 10 44c

Hormel Soups Vegetable, Pea, Noodle, Assorted. Per package 10c

Beverly Peanut Butter 2-lb. jar 29c

Our Mother's Cocoa 2-lb. jar 15c

Seedless Raisins Del Monte 15-oz. pkg. 7c

Tomato Sauce Del Monte Brand 3 1/2-oz. cans 11c

Stokely's Tomato Catsup 14-oz. bottle 12c

Tomato Soup Van Camp Brand 10 1/2-oz. cans 5c

Chicken & Noodles Milan's 16-oz. jar 21c

Happy-Vale Salmon Choice Pink tall can 10c

Mission Tuna Light Meat 2 No. 1/2 cans 25c

Dark Karo Blue Label 3 1/2-lb. can 13c

Syrup Sleepy Hollow Brand 10 1/2-oz. quart jug 35c
Plain or Iodized 2-lb. box 7c

Leslie's Salt Waxed paper 50-foot roll 5c

Cut Rife 125-foot roll 15c

Brooms Cecil Bruner 5-sew. Each 57c
Red Line Each 29c

ASPARAGUS Fancy quality, Long, green. lb. 10c

APPLES Newtown Pippins. Crisp, juicy. 6 lb. 25c

GREEN PEAS Tender, sweet. Full-podded. 3 1/2-lb. can 25c

CARROTS Freshly pulled. Large, full bunches. 3 bunches 5c

Tomato Juice Libby's brand. 3 No. 2 cans 25c

Orange Juice Libby's brand. 2 12-oz. cans 23c

Grapefruit Juice Ariz-Sweet or Stokely, No. 2 can. 10c

Prune Juice Sunwest brand. 2 12-oz. cans 15c

Grape Juice Welch's. Quart, 38c; pint bottle. 20c

Long Macaroni Globe A-1. 12-oz. Cella pkg. 11c

Long Spaghetti Globe A-1. 12-oz. Gello pkg. 11c

Egg Noodles Globe A-1. 16-oz., 20c; 8-oz. pkg. 11c

Marshmallows Fluff-1-est. 1-pound box. 15c

Royal Gelatine Assorted. Per package 5c

Jell-well 3 boxes for 13c
Cube flavored.

Mayonnaise NuMade. Quart, 35c; pint jar. 21c

Salad Dressing NuMade. Quart, 35c; pint jar. 21c

Fabst-eff Standard or pimiento. Per pkg. 15c

French Dressing Hill's brand. 8-ounce bottle. 13c

Orange Marmalade King Kelly. 8-ounce jar. 9c

Grape Jam Hi-est. Quality. 12-oz. jar. 15c

Max-i-mum Milk 3 tall cans 19c

Alpine Milk Also Borden's and Pet. 3 tall cans 20c

Ovaltine 8-ounce can, 57c; 6-ounce can. 31c

Black Pepper Schilling's. 2-oz. can. 6c

Schilling Nufmeg or Cream of Tartar. 2-oz. can. 8c

Fancy Tuna Chicken of the Sea. No. 1/2 can. 15c

Lifebuoy Soap 2 bars Prevents B.O. 11c

Sweetheart Toilet soap, bar. 5c

Fels Naptha Laundry soap. 2 bars for 9c

Crystal White Soap 3 bars P & G, White King, too. 10c

Scotch Soap Granulated. 35-oz. box. 22c

Lux Flakes For fine laundering. 12 1/2-oz. box. 21c

Castilian Soap Granulated. 35-oz. box. 25c

Zee Tissue White Toilet tissue. 3 rolls for 11c

Holly Cleanser 3 cans for 10c
In big red can.

Purex Bleach Half gallon size Jug. 15c

BROWN DERBY BEER
12-ounce size cans 3 for 25c
11-ounce bottles 4 for 25c
22-ounce bottles 2 for 25c

Plus usual deposits on bottled beverages. Best available only in stores licensed to sell beer.

SAFEWAY QUALITY MEATS

You don't have to guess when you buy Safeway meats, you know that the quality will be right, and that the price will be right. Only top quality meats are purchased by buyers for Safeway markets, then straight-line distribution brings these finer meats to you at a minimum cost. Buy meats the Safeway way.

BEEF ROAST CENTER CUT per pound 20c
CHUCK ROAST

Tender, lean cuts to roast. Cut from Safeway Guaranteed Beef.

PORK LEGS SHANK CUTS 22c per pound 25c
BUTT CUTS

Delicious, full-flavored Eastern Pork. Guaranteed quality.

PRIME RIB ROAST lb. 29c
Superb roast of Guaranteed Beef.

BONELESS ROAST lb. 29c
Shoulder Clod of Guaranteed Beef.

BOILING BEEF lb. 11c
Plate rib beef. Cook with vegetables.

SHORT RIBS lb. 15c
To bake or braise. Quality beef.

PORK STEAKS lb. 39c
Center cut of leg. Eastern.

COLORED FRYERS lb. 29c
Or colored hens. Fancy, milk-fed.

LAMB PATTIES each 5c
Delicately seasoned, economical.

COCKTAIL LINKS 1-lb. pkg. 19c
Quality sausage. Un-xid brand.