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 Niblets 1-lb. can 19c  
 Snowdrift 3 lb. can 51c  
 Wesson Oil pt. 21c

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 CHILI POWDER 1 oz. bottle 12c  
 CHILI CON CARNE (With Beans) No. 1 can 2 for 25c  
 Dromedary Products  
 COCOANUT 1/4 lb. pkg. 8c  
 GINGER BREAD MIX 19c  
 LEMON or ORANGE PEEL 9c  
 CITRON PEEL 1/4 lb. pkg. 9c

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 GRANULATED 1 lb. 28c  
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 LAUNDRY 5 bars 15c

BLACK SWAN SWEET CORN 3 for 25¢  
 BLACK SWAN APRICOTS No. 2/2 Cans 2 for 25¢

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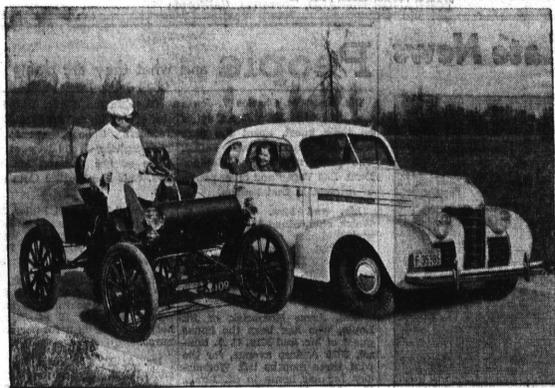


Illustration above shows two of the lowest priced Oldsmobiles ever built. This 1939 single-cylinder runabout listed for \$650 (o.b. factory) and when the price of coal-oil lamps, top and rain curtains was added, it about equalled the \$777 factory delivered price of its 1939 successor, the new Oldsmobile series "Sixty" business coupe. Comparison of the two cars offers a dramatic illustration of the increase in dollar-for-dollar value achieved in motor cars in the past 40 years.

The 1938 hay crop of 62 million tons was the largest in 10 years in the U. S.

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 Mrs. Jas. Miller says: "Gas on my stove was so bad I couldn't eat or sleep. One week I was in bed. After I used Adlerka my gas stopped. My sleep is better."

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**CASHEW CRUNCHES**  
 Temperature: boiling  
 Time: about 7 minutes  
 1 cup brown sugar, sifted and packed (6 ounces)  
 3/4 cup water  
 2 tablespoons butter  
 1/2 teaspoon vanilla extract  
 1 cup cashew nut meats

**METHOD:**  
 Combine sugar, water and butter in a saucepan and heat slowly until sugar is dissolved, stirring constantly. Cook mixture to 75 degrees above the temperature of boiling water or to the crack stage. Remove saucepan from gas flame, add extract and nut meats and mix well. Drop mixture by spoonfuls on a buttered cookie sheet and allow to cool.

ly until sugar is dissolved, stirring constantly. Cook mixture to 75 degrees above the temperature of boiling water or to the crack stage. Remove saucepan from gas flame, add extract and nut meats and mix well. Drop mixture by spoonfuls on a buttered cookie sheet and allow to cool.

**Yield:** 1/2 pound cashew crunches.

**Don't Risk Energy Letdowns!**

... Serve Plenty of **Weber's Gingham-Wrapped Bread.**



For Character-Building Entertainment  
**TUNE IN THE LONE RANGER**  
 Monday...Wednesday...Friday...7:30 P. M.  
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**TRY YOUR HAND AT CANDY MAKING WITH THESE RECIPES**

So... you want to make candy for the holiday season? Well, here are some recipes by Miss Jessie Ewing, home economist, who is conducting The Herald's Modern School of Gas Cookery in the Civic Auditorium. These are taste-tested and are certain to make a hit in any home... Try one of them to night!

**FONDANT**  
 Temperature: boiling  
 Time: about 9 minutes  
 2 cups sugar  
 1/4 teaspoon cream of tartar  
 1 cup water

**METHOD:**  
 Mix sugar, water and cream of tartar in a saucepan. Heat and stir mixture slowly until sugar is dissolved. Heat mixture to boiling point, cover pan and boil about 3 minutes. Uncover pan and boil to 22 degrees above the temperature of boiling water. Wipe off the sugar crystals as they form on the inside of the pan during cooking, using a fork with a strip of cloth firmly wound around the tines and dipped into hot water. Pour mixture into a shallow pan and allow to cool to lukewarm.

Beat mixture with a wooden spoon about 4 minutes or until it begins to cream, then rinse the hands in cold water and knead candy about 10 minutes or until it is soft and plastic. Keep candy in a tightly covered jar about 24 hours before using it.

**MAPLE FONDANT**  
 Temperature: boiling  
 Time: about 9 minutes  
 Substitute 1 cup maple sugar for one cup sugar in the above recipe.

**PENOCHE**  
 Temperature: boiling  
 Time: about 9 minutes  
 2 cups light brown sugar, sifted and packed (12 ounces)  
 1/4 teaspoon salt  
 1 cup 18% cream (light)  
 2 tablespoons butter  
 1/2 teaspoon maple extract  
 1/2 cup chopped pecan nut meats

**METHOD:**  
 Mix sugar, salt and cream in a

saucepan and heat slowly until sugar is dissolved, stirring constantly. Cook mixture to 16 degrees above the temperature of boiling water; add butter and cook slowly to 22 degrees above the temperature of boiling water or to the soft ball stage.

Remove saucepan from top burner gas flame and immediately pour the hot sirup into a shallow pan. Allow sirup to cool to lukewarm and then add extract. Stir candy with a wooden spoon about 18 minutes or until it is creamy. Add nut meats and knead candy about 10 minutes or until it is soft and plastic.

Press candy into a buttered pan 8 1/2 by 4 1/2 inches. When candy begins to set, cut it into pieces and then allow it to stand until it is firm.  
**Yield:** 1 pound, 5 ounces penoche.

**ALMOND BUTTER KRUNCH**  
 Temperature: boiling  
 Time: about 10 minutes  
 1 cup butter  
 1 cup sugar  
 3 tablespoons water  
 1 tablespoon white corn sirup  
 1/2 cup chopped blanched almonds, toasted

Melt butter in a skillet on top burner gas flame; add sugar and heat slowly until sugar is dissolved, stirring constantly. Add water and sirup and cook to 80 degrees above the temperature of boiling water or to the hard crack stage. Stir mixture constantly during cooking. Remove skillet from flame, add almonds and mix well. Pour candy into a 9 by 9 inch pan.

When candy is cold, break it into pieces.  
**Yield:** 1 pound almond butter krunch.

**BUTTERSCOTCH SQUARES**  
 Temperature: boiling  
 Time: about 17 minutes  
 1 1/2 cups sugar  
 1/2 cup butter  
 2 teaspoons vinegar  
 1/4 teaspoon salt  
 1/2 cup water  
 1 1/2 teaspoons vanilla extract

Mix sugar, vinegar, butter, salt and water in a saucepan and heat slowly over top gas burner until dissolved, stirring constantly. Cook mixture to 70 degrees above the temperature of boiling water, or to the crack stage. Remove saucepan from flame,

**Relief Society Forced to Move**

Forced to move from its El Prado headquarters, the Torrance Relief Society, oldest welfare and relief organization in Torrance, has taken refuge at the home of its president, Mrs. Janet Woodington. It was learned this week. The El Prado location, which had been loaned to the Society rent free, has been leased, it is understood. The Relief group will dispense its charities and good works from Mrs. Woodington's home until a more central headquarters can be obtained.

add extract and immediately pour the hot sirup into a lightly buttered 9 by 9 inch pan. When candy begins to set, mark it into squares; when it is cold break it into pieces.  
**Yield:** 3/4 pound butterscotch squares.

**ENGLISH PLUM PUDDING**  
 1 cup flour  
 1 pound seeded raisins  
 1/4 pound each citron, orange, and lemon peel, cut fine  
 1/4 pound seedless raisins  
 1/2 cup almonds, chopped  
 1/2 pound bread crumbs, very fine and dry  
 1/2 cup sugar  
 1 teaspoon baking powder  
 1 teaspoon cinnamon  
 1/2 teaspoon allspice  
 1/2 teaspoon cloves  
 1 teaspoon salt  
 1 cup suet chopped fine  
 1 cup molasses  
 3 eggs, beaten  
 1 cup pickled peach syrup, or other fruit juice

**METHOD:**  
 1. Sift flour over fruit and nuts. Mix well.  
 2. Mix remaining dry ingredients. Work suet in evenly.  
 3. Add molasses, eggs, and fruit juice. Add flour fruit.  
 4. Pour into oiled molds 2/3 full. (Two individual salad molds or 2 large molds may be used).  
 Cover with tight fitting lid or with heavy waxed paper.  
 5. Place in steamer. Bring to boil over high gas flame. Continue cooking over simmer flame 1 hour and 15 minutes for small molds or 4 hours for large molds. Makes 4 pounds.  
 6. Serve with rum sauce.

**MAKE-SHIRT STEAMER:** Put rack in bottom of roaster or soup kettle. Add water to cover racks. Cover tightly.

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