

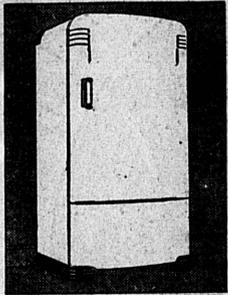
Cooking School Recipes Please the Whole Family

SEE SERVEL'S PERFORMANCE AT THE HAPPY KITCHEN COOKING SCHOOL



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DISHES DEMONSTRATED ARE EASY TO PREPARE, SERVE

There's going to be a lot of happy families in this community if the hundreds of women who attended The Torrance Herald-Lomita News Cooking School yesterday and today try out the delightful dishes that Miss Kay Gilbert, instructor for the school which concludes with tomorrow's (Friday) class, has already demonstrated. Here are the recipes she has used so far in the Cooking School being conducted at the Torrance Civic Auditorium:

WEDNESDAY'S FOODS

6 Days on Stew
1st day—Large quantity of stew (served with dumplings).
2nd day—meat pie with peanut butter crust.
3rd day—Add tomatoes, Ben-Hur chili powder and olives for Spanish stew.
4th day—Use for filling of tamale pie or enchiladas.
5th day—Top with biscuits made with Fisher Biskit Mix.
6th day—Use as basis for casserole dish, adding rice or spaghetti, etc.

Cheese Dumplings
2 cups Fisher Biskit Mix.
1 cup grated American cheese
2 tablespoons Fisher's Wheat Germ
1 tablespoon grated onion
½ cup Mayfair milk (about)
sprig parsley chopped fine.
Lightly mix the biscuit flour, grated cheese, wheat germ and onion. Add milk to make a soft dough. When liquid (stew or soup) is boiling, drop in dumplings from a teaspoon. Cover closely and cook slowly 20 to 25 minutes. Do not

uncover during the first 20 minutes.

Peanut Butter Crust
½ cup Fisher's Blend Flour
1 teaspoon salt
½ cup Mayfair milk.
3 teaspoons K.C. baking powder.
4 tablespoons peanut butter
4 strips Wilson Oil-Fashund bacon.

Stir together dry ingredients; add peanut butter and mix in thoroughly with fork. Add milk to soft dough. Turn out on floured board; toss lightly until outside looks smooth. Roll out to fit baking dish; cut slits for steam to escape, place on top of mixture in baking dish. Cut bacon in very small pieces and sprinkle over top. Bake in hot oven at 425 degrees about 20 minutes until bacon is crisp and brown. Serve 3.

Stansbury Cake
½ cup Fisher Fine-Spun Cake Flour
1 cup California grown beet sugar
Pinch of salt
2 teaspoons K.C. Baking Powder.
Put all together and sift three times.
Break two eggs into a measur-

ing cup, add 2 tablespoons of melted Crisco, finish filling cup with milk and stir into dry ingredients. Add your choice of flavoring. Bake in loaf or layers, as desired, at 350 degrees for 25 minutes.

Marmalade Topping
In marmalade stir enough powdered sugar to give consistency for spreading but stiff enough to prevent cake absorbing topping.

Rusklet Coconut Cookies

1 cup brown sugar
½ cup Crisco
2 eggs
1 tablespoon Ben-Hur vanilla
2 cup Rusklets
1 cup coconut
2 cups Fisher Blend Flour
1 teaspoon K.C. Baking Powder
¼ teaspoon Ben Hur ginger
¼ teaspoon Ben Hur nutmeg
1 teaspoon Ben Hur cinnamon
1 teaspoon salt
½ cup nuts
1 cup sifted dates
Cream Crisco and sugar. Add eggs and extract; then Rusklets and coconut. Mix well and let stand from 10 to 20 minutes. Sift together all dry ingredients and knead into first mixture. Mixture will be very stiff. If nuts and dates are used, they should be added to first mixture. Drop on baking sheet and bake in moderate oven 40 minutes. Allow cakes to cool before removing from pan. Sufficient for 15 cookies.

Scotch Eggs
6 hard cooked eggs, shells removed
½ cup Weber bread crumbs
1 cup ground Wilson's Tender-meat ham
½ cup Mayfair milk
1 egg
Place milk and bread crumbs in saucepan and cook to paste on low heat. Stir in ham and beaten egg. Coat hard cooked eggs ¼ inch thick with mixture (if too thin to cling to eggs, add more crumbs), then roll in bread crumbs, fry in deep fat until brown. Cut in halves lengthwise.

Florentine Eggs
(for left over spinach)
3 tablespoons Crisco
3 tablespoons Fisher Blend Flour
½ cup Mayfair milk
½ cup grated American cheese
Salt, pepper
Spinach, (cooked) chopped
Make cream sauce with the Crisco, flour and milk. Add 1 cup grated cheese, stir until cheese is melted; season to taste. Place a generous amount of thoroughly drained spinach in each shirred egg dish. Make a depression in the center of each, and break a raw egg into it. Pour 3 spoonfuls of cheese sauce around each egg and bake the casseroles in a moderate oven, 350 degrees until the eggs are done.

Orange Pastry
½ cup Fisher's Blend Flour
2 tablespoons powdered sugar
½ teaspoon salt
½ cup Crisco
1 egg yolk
2 tablespoons orange juice
Sift flour, sugar and salt together. Cut in Crisco coarsely. Add beaten yolk to orange juice and toss flour mixture as juice and egg are added (a little at a time) to get even distribution of moisture. Roll with light stroke.

Pie Fillings
Make Ben-Hur vanilla Jell-Teen Pudding according to instructions on the package. Chill and serve over fresh canned fruit in a pastry shell. Chocolate and Butterscotch Jell-Teen puddings are excellent pie fillings if 2 teaspoons Ben Hur plain gelatin is soaked in ¼ cup cold water and added to the pudding while hot. Then top with meringue (or whipped cream if chilled first).

Coffee
All coffee kept in the refrigerator will retain flavor longer. Empty Ben Hur coffee jars make excellent refrigerator containers and may be used for canning.

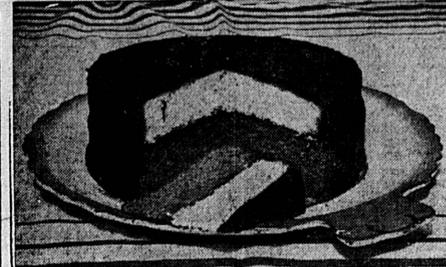
Persimmon Pudding
2 tablespoons Crisco
1 cup California grown beet sugar
1 egg
1 cup Fisher's Blend Flour
½ teaspoon salt
¼ teaspoon Ben Hur Cinnamon
¼ teaspoon K.C. Baking Powder
1 teaspoon soda
¾ cup Weber Bread crumbs
½ cup nuts
1 cup persimmon
1 cup persimmon pulp
½ cup sweet Mayfair milk
Remove stems from ripe persimmons and press through sieve to obtain pulp.
Cream Crisco, sugar, egg and vanilla.

Sift dry ingredients together and add nuts.
Then to creamed mixture add dry ingredients, bread crumbs, pulp and milk and blend well. Pour into well greased mold and steam 2 hours. Do not lift lid while steaming.
It may also be baked by placing in pan of water and baking at 350 degrees for 1 hour.

THURSDAY'S FOODS

Cake
A Crisco creamed cake chosen from a Crisco ad where are to be found interesting new tested recipes. They will appear in this paper from time to time. K. C. Baking Powder and Fisher's Fine Spun Cake flour are also recommended by Kay Gilbert for making cakes of which you are proud.

Mock Chicken
2 cups cream of mushroom soup (from can)
½ cup grated Rusklets
½ cup browned Fisher's Blend Flour
2 tablespoons Ben-Hur celery salt
2 tablespoons grated onion
2 teaspoons sage
1 cup strained tomato
2 cups chopped English walnuts
½ cup condensed milk
1 teaspoon salt
Beat egg slightly, add to soup and then add the other ingredients in order mentioned. Bake in hot oven.
(Continued on Page 8-B)



The above photograph simply cannot do justice to this Two-Tone cake made with KC Baking Powder, the brand featured at the Happy Kitchen Cooking School at the Torrance Civic Auditorium. It's easy to make, too—and here's how:

½ cup butter
1½ cups sugar
4 egg yolks
3 cups flour
3 teaspoons KC Baking Powder
¼ teaspoon salt
1 cup milk



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fully beaten, then milk and flour alternately. Divide in two parts. To part 1 add 2 egg whites, beaten stiff. To part 2, add chocolate (melt over hot water, not boiling). Let cool, then fold in the whites of two eggs beaten stiff. Bake in separate pans at 350 to 375 degrees, 20 to 30 minutes.

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