TUESDAY

TORRANCE HERALD

TUESDAY, JULY 15, 1924



Tomato and Crab Flake Salad— Flake one-half pound of crab meat and mix one and one-half cups of chopped celery moistened with mayonnaise. Scald six medium-sized tomatoes and peel and chill them. Scoop out the centers care-fully with a spoon and sprinkle the insides of the tomatoes with a little salt. Fill with the crab mix-ture. Place a spoonful of mayon-naise on top and serve in nests of lettuce leaves. This is a good luncheon or supper salad.

When storing your winter stove always grease it well with vaseline and wrap news-papers around it. When ready to use in the fall, wash it well

ends

To store fine white clothes and linens, take an old pillow case and blue it a deep blue. Fold the things in it and they will not turn yellow. Blue tis-sue paper will serve the same purpose. Veal Fricassee.—Boil a shoulder of veal until tender, adding salt for serving, roll in flour and saute n browned fat and liquor in which neat was cooked. The scraggly TO RID A HOUSE OF ANTS The surest way to keep a house the from ants is to leave no food ring about on shelves or in open and used for pressed year for cro quettes or for souffle. Raspberry Tarts. — One-quarter cup sugar, one box raspberries. Mix berries and sugar and fill baked tart shells. Top with

lying about on shelves or in open places where they can reach it, says the United States department of agriculture. Ants go where they find food, and if the food supplies of the household are kept in ant-proof metal containers or in lee boxes, and if all food that may happen to be scattered is cleaned up promptly, the ant nuisance will be slight. Cake, bread, sugar, meat and like substances are especially attractive to the ants, Roaches, too, will not frequent rooms unless they find some avail-able food material. whipped cream. Puff Paste for Tarts. Puff Paste for Tarts.—Four cups bur, two tablespoons baking pow-er, one teaspoon sait, one cup itter, one cup lard, one-half cup down, two theory one shall, one cup butter, one cup hard, one-half cup water, one egg white. Sift dry ingredients, Add lard and cut into dry ingredients until the appear-ance is mealy. Beat egg white un-til frothy. Add to cold water. Cut into well mixed flour and lard, mixing into a stiff dough. Roll dough into thin sheet and spread with one-quarter cup butter; apprinkle with one tablespoon flour and roll in a long close roll, double ends over toward center, flatten able food material.

Straining a gravy and sea-soning it properly often makes the difference between a poor and a delicious sauce. Left-over gravy may be added to the soup stock for tomorrow's dinner. ends over toward center, flatten out, and roll thin. Repeat until

butter has been used. Put away in

frigerator

n earthen bowl.

in r night

hen bowl. Cover with cloth out of cold water and let

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Luncheon Eggs.—One-half cup a bottle or pitcher than if cracked hopped celery and onlon, one-half lee is placed in the glasses. A pic chopped cooled meat, one-half little whipped cream in each glass makes it quite a treat. COLORS GOES WITH PLEATED FROCK

aspoon salt. Fry in two table-boons butter, add one-fourth cup iling water and simmer for five inutes. When cold, add one-Biespoon cornstarch, three well aten eggs, mix well, and drop spoonfuls on hot greased grid-e. Turn when firm, as you ould pancakes, and keep heat bese are similar to cgs foo yons, rese are similar to cgs foo yons, rved in the Chinese restaurants.

Net aside to cool. When cool add the unbeaten eggs, one at a time, and mix each thoroughly before another is added. Drop from a tablespoon upon a buttered baking sheet and bake in a goderate oven twenty-five minutes, or until light when lifted from the pan. Fill with either a boiled custard or whipped cream. When rolling out pie crust or cookies, try rolling them on clean wrapping paper in place of a bread-board. The paper can be rolled up and burned. Saves washing the bread-board, which is always a disagreeable task. Fairy Ring Salad— One small cucumber, one bunch radishes, two small onlons. Slice all very thin and place in bowl of ice water to orrisp. When ready to serve, drain off water and add one teaspoon salt, two teaspoons sugar, three teaspoons vinegar, and mix well. Arrange on lettuce leaves. Ad-ditional salad dressing is not neces-sary, but can be used if wanted.

Your old silk stockings make nice dusters that neither make dust nor scratch. Gut the feet off, cut them through length-wise, then lay them so that the top of one comes to the bottom of the other and stitch the length on the sewing ma-chine.

Muffins.— Sift two cups fli-xith four teaspoons of baking po-ler, one teaspoon of salt, t ablespoons of melted or liquid one cup milk. Mix thorough drop in het greased muffin t If you wish to use par fourths cur Iced Coffee .- Two cups cold cof leed Coffee.—I'wo cups cont cha-e, two cups milk, three teaspoons gar, one-half teaspoon vanilla his is better if mixed some time fore serving and placed on ice in reaction of the second of the second of the second second

Spinach on Toast,— Clean one pound of spinach. Put in pan with little hot water and salt. Boil until stems are tender (about ten min-utes). Drain and chop it. Put one spinach. Shake a little flour over it. Season with salt and pepper, a grating of nutmeg. Add water in which spinach was cooked. It must be moist when ready to serve. Have pieces of buttered toast, moistened with a little hot water, on platter. Put a gen-rous spoonful of spinach on each. Put a gen pril of spinach on each, ith slices of fried salt acon. The addition of rd-boiled eggs makes if ty dish. pretty dish.

In making bibs for a family of small children, sew one side of the bib instead of two pieces to tie. On the end of the tape sew a snapper, which fastens on the other side of the bib. The older children can fasten these themselves.

fasten these themselves. GELATINE ot so very long go that was considered by most be of very slight, or no, ie. Science tells us, how-bes a very definite a very definite and a very definite GELATINE at is has a very definite our dietary and is an aid ligestion. A small amount of tine in the food of bottle babies on cow's milk softens the curds aids the assimilation of the

aids the assimilation of the . Any package gelatine that iflavored is safe to buy. If the lis on a milk formula, keep to formula exactly, but add one-teaspoon of gelatine to the similk. After the child is six ihs old or older, one teaspoon-may be used. Soak the gela-for ten minutes in one ounce ie cold milk to be used in the ula. Then add one ounce of milk from the formula and stir milk from the formula and stir l dissolved. Add this solution the full formula, stirring until oughly mixed.

An old cotton blanket with the nap worn off is very use-ful in the nursery. From an old white double blanket one young mother made six amall blankets one yard square. Some she used for bath blankets for the baby, as they were ab-sorbent and soft to wrap the baby in when she came from the bath. They also make nice soft towels. By sewing tape on two sides near the corners crib blankets were made that were secure enough to keep the baby covered, and yet gave room enough to kick. The rest of the blanket made a nice quilt for the crib by covering it with unbleached muslin with figures of animals cut from celored material appliqued on.

colored material appliqued on. If you are a busy housewife and cannot leave home to set a change of scene, change your home as much as possible with a view to eliminating work and loosening the strain of confinuous duties. If it is practicable, put away your heavy rugs and carpets and have only rugs and carpets and have only rugs and carpets and have only light coverings on the floor. Put light and easily washed curtains at the windows, if any. See what bric-a-brac may be removed with-out giving the house too much the appearance of a barracks, and so solve part of the dusting problem. No matter how industrious one may be, there is always a vacation feeling in the air in the summer, and it behoves us to give way to it as much as possible for our good as well os that of the family Emphasizing a Fact That Lumber Is Low -Lumber prices have taken a slump. This is an indisputable as much as possible for our goo well as that of the family a year ago-yes, three months ago, or even less. LOCAL STARS VISIT BELL LOCAL STARS VISIT BELL Bell Chapter No. 383, O. E. S., held Advancement Night last Tues-day, when Sister Maud Flah was made worthy matron and hostess for the evening. At the close of the regular work little Master Farmer of Fullerton, requently heard over the radio, gave the welcoming address. A playlet, "Women Will Talk," was thoroughly enjoyed. At the banquet which followed, a decorative scheme of lavender and pink was carried out. The fa-vors were cups with fish and bells attached. Local Surs who enjoyed the aftime, when they can build for less money to future will see them advancing. Consumer Local Stars who enjoyed the af-fair were Mrs. Jean Guyan, associ-ate matron; Mrs. Persia Fess, con-ductress, and Mrs. Juliette John-son, secretary. **Consolidated Lumber Company** Phone 129 CHAS. V. JONES, Mgr. Torrance Use our Want Ads for results.



fact. All you have to do is to compare the prices on various grades of lumber of the present with the prices that prevailed From Tree -A number of other lines of building materials are down, too. -Everybody interested in building has been waiting for this -Furthermore, the present prices will not remain, but the near -Owning our own timber in the Northwest, having our own mills, logging outfits and equipment, we are in a position to quote you bottom prices on all grades of lumber you need. In fact, it will be to your advantage to get our prices.

Joseph's coat of many colors rival in this three piece suit oket has a black background w ay red, blue and green figures **Glaring Light**

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hroats?

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