

WIFE SAVERS

BY MRS. MARY MORTON

Sweet Potatoes, Kentucky Style. Scrub with brush four very large sweet potatoes and grease them lightly. Lay them on a flat pan and bake in medium oven for one hour.

To remove tar and grease, if the material is white goods, first apply spirits of turpentine and rub in thoroughly. Then use warm soap and water to rinse out the dissolved oil and grease. Repeat the process until the stain is gone.

If the goods are colored and of cotton or woolen material, smear the stain—but no larger area—with lard. Rub well into the fabric with the tips of the fingers or with the edge of a spoon. Let stand for an hour or so, then sponge the soiled area with spirits of turpentine. Let stand a few minutes and wash with soap and water. Alternate the turpentine and soap-and-water treatment until the stain disappears.

If the blemish is upon silk, avoid rubbing, as this will soon wear the silk through. Coat with lard in the same manner and then wash alternately with gasoline and warm soapy water. Apply the gasoline by sopping it with a bit of clean cloth. Stretch the stain over a bowl, hold the warm soapy water up about six inches and let it fall with moderate force, going through

the silk and carrying the foreign matter with it. Repeat the process until the stain disappears.

Baked Custard.—Take four eggs (beaten slightly), six level tablespoons of sugar, one quart whole milk. Stir until eggs, sugar and milk are well mixed. Pour in eight custard cups and sprinkle with nutmeg. Set the cups in a pan half filled with water and bake in a moderate oven until done. Test with a silver knife. When custard is done the knife will cut a smooth slash and come out clean. Too much sugar or too long baking will cause custard to be watery.

Fried Green Tomatoes.—Select tomatoes that show no sign of turning yellow, for during the turning process there is a disagreeable acid flavor; cut them in two, pour boiling water over them, and set them on the stove, where they will keep warm but not cook, for about fifteen minutes. Then drain and dry with a cloth, dip in egg, then cornmeal, and fry in boiling hot bacon drippings.

Pea Purée.—Save broth from boiling ham. Soak one pound dried peas over night. In the morning wash, add one teaspoon baking soda, let come to a boil, and rinse. Let come to a boil, rinse again; now boil until soft; mash through a sieve, add this to the ham broth; add three or four potatoes

and one onion sliced thin. Let simmer over a slow fire two hours. Watch carefully, as it settles to the bottom. Scraps of bacon and a ham bone may be substituted.

Quick Tomato Chow-Chow.—Pare and chop eight firm ripe tomatoes and add two seeded peppers, four onions chopped fine, and a tablespoon of chopped white celery leaves. Cover with two cups of vinegar, one tablespoon of salt, three of brown sugar, and a little red pepper. Stew the chow-chow gently for an hour, stirring frequently; bottle and seal. This is for immediate use.

Grape Souffle.—To one pint of grape juice add two tablespoons of granulated gelatine and heat until the gelatine is dissolved. Strain and cool. When the mixture begins to stiffen, beat in the stiffly beaten whites of four eggs and fold in one cupful of stiffly beaten cream. Turn into molds and cool.

Macaroni with Cheese.—One cup broken macaroni, six cups boiling water, one teaspoon salt, one cup milk, one tablespoon butter, grated cheese. Drop macaroni into rapidly boiling salted water and boil twenty minutes. When tender and the water is nearly all boiled off, pour into a well buttered baking dish, pour over milk, dot with bits of butter, and bake twenty-five minutes in a moderate oven. Serve the grated cheese in a bowl and let each person help himself.

If the plug of the bathroom washbowl breaks, you can manage temporarily by using the cork of the hot water bottle until another can be purchased.

Apple Dumplings.—One pint flour, one and one-half teaspoons baking powder, one-half cup sugar, one tablespoon shortening. Work these ingredients together and then moisten with milk, not too moist. Roll thin and cut into squares. Fill with pared and sliced very thin, and pinch together. Place in long cake tin or baking dish and put bits of butter and cinnamon on top of dumplings. Have ready a sauce or thin syrup made of one cup sugar and one pint of water which has been boiled five minutes. Pour the sauce around dumplings before setting them in oven. Bake twenty to twenty-five minutes. Will make six dumplings.

Red Beans and Rice.—One pound of red beans (kidney beans are good), one teaspoon salt, one teaspoon butter, one small minced onion, one-half red sweet pepper, and boiled rice. Soak beans over night or for at least six hours. Then simmer for four hours or more in two full quarts of water. The beans should be quite soft. Add the salt, butter and onions and pepper, and continue simmering for two hours longer. Serve with boiled rice.

Jellied Egg Salad.—Boil six eggs until they are hard. Make a good lemon jelly with prepared gelatine. When cold add to it a cup of macedoine vegetables. Coat a mold with jelly, cut the eggs into quarters and arrange them in the mold. Then pour over the contents of the mold the remainder of the jelly. Set the jelly to chill and unmold it on lettuce leaves. Serve with a good Russian dressing or plain mayonnaise.

Buying keepable things in large quantities is good rule for the housekeeper to follow; provided always, of course, that she has the room. You can often effect a big saving by buying soap, cereals, canned goods, flour and sugar in large quantities. Many kinds of canned goods may be bought, say, for 15 cents a can, two for 25 cents. Here you have a saving of 5 cents, for the canned goods will keep, almost indefinitely. Flour and sugar are put up in cloth sacks in the larger quantities, and these sacks are very useful. Twenty-five-pound sacks make excellent bags for straining jelly and for containers for lettuce, etc., when you put it away on ice after washing. Flour sacks make good dish towels and dusters. Soap, bought in quantity, should be removed from the wrappers and allowed to dry, as it goes much farther than when it is fresh.

No matter how few tools you have to work with, keep them in good condition. An egg beater that sticks in turning, a can opener that slips or that is too dull to cut the tin, a dull paring knife for peeling vegetables, a sauce pan that leaks just a tiny bit, that has no handle, or that is worn so thin that it warps, or anything burns in it, mean a loss of time and temper. It is not necessary to have a great assortment of kitchen equipment, nor is it desirable for the woman who does her own work, but it is essential to have the necessary things and to keep them in good condition.

Tasty sandwiches are made by spreading slices of thinly buttered bread with peanut butter, then with orange marmalade, and cutting them into finger lengths. These sandwiches are also very delicious toasted, before being cut.

Inlaid linoleum makes a good covering for the kitchen table. Buy a piece of the desired size that harmonizes with your kitchen color scheme, and glue it to the top of the table. One woman not only covered her table with the linoleum, but also the top of the ice box and the seats of her kitchen chairs, with very attractive effect. It wears well and hot dishes do not mar it.

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Police Picture Will Be Shown Here Saturday

'Into the Net,' New York Police Story, on Local Screen

With the story of "Into the Net," the Pathe chapter play featuring Edna Murphy and Jack Mulhall, which begins at the Torrance theatre Saturday afternoon, Richard E. Enright, commissioner of police of New York city, its author, promises something new in serial plot, action, suspense and thrills. A new chapter of "Into the Net" will be shown every Saturday, at matinees only. Mr. Grace, the manager of the theatre, promises every boy who attends tomorrow afternoon a police star free of charge. The girls will receive a whistle.

The last chapter of the current serial, "The Fortieth Door," will also be shown Saturday, matinee and evening.

buying. Have with you a card with your names and address plainly written thereon, especially if you happen to have an unusual name and address. Count your change. Beware of "bargains," for the world is flooded with imitations. There are imitation silks, leathers, woollens and jewelry, and very seldom does the imitation wear as long or give as good service as the genuine.

French Toast.—Beat one or more eggs very light (according to the amount of toast desired), add a little milk. Dip slices of bread in mixture and fry brown in butter. Serve with butter and sugar or syrup.

Potato Cake.—Two cups sugar, four eggs, one-half cup sweet milk, two cups flour, two level tablespoons baking powder, one-half cup butter, three-quarters of a cup of grated chocolate, one cup mashed potatoes. If desired, put in one cup seeded raisins and one teaspoon each of cinnamon, cloves and nutmeg. Bake in layers or loaf.

The proper care of garments greatly lengthens their service. All garments should be hung up so that they will not wrinkle or pull out of shape. All shoulder garments, whether coat, cape, jacket, blouse or waist, should be hung on hangers to hold their shape. Skirts should be hung by tapes on regular hangers or two or three nails. No garment should be put away dirty. The longer anything that soils is allowed to remain on a garment the harder it is to remove it. Cotton or linen garments should never be put away for the winter with starch in them, as it yellows the goods and rots the fiber.

Macaroni.—Put one cup of broken macaroni into salted boiling water. Cook about thirty minutes. While it is boiling, cook sauce in top of double boiler. Melt two tablespoons of butter. Add two tablespoons of flour and mix until smooth. Add one and one-half cups of milk and stir until it thickens. Add one-quarter pound of cheese cut into small pieces. Let simmer until cheese melts. Strain the cooked macaroni in a colander and put it into a buttered baking dish. Add two hard-boiled eggs cut into thick slices. Pour the sauce over all. Cover with cracker crumbs and dot with butter. Bake in a medium oven 20 minutes.

NEW YORK G. O. P. PICKS WOMAN FOR STATE SECRETARY



Mrs. Florence E. S. Knapp of Syracuse is the Republican nominee for secretary of state in New York. The ticket is headed by Theodore Roosevelt, Jr.

"When you hear the steamboat whistle Your paper is at the door."

New Mourning Millinery Shows Sensible Trend



By MME. LISBETH

Mourning has undergone a great change in the last decade. Some people dispense with it altogether, and they are no longer accused of failing to show proper respect to their dead. Even in the communities where the habit of wearing it is most strictly followed it is considerably lightened and conforms to modern common-sense rules.

In England the rule used to be that absolute, unlightened black must be worn by the bereaved for six months or a year—the latter was the more general term. Then for another year black and white was the order, and after that a return to colors was sanctioned, if the mourner wished. Many widows never took off the heavy all-black costume they donned at the time of their bereavement.

The three mourning hats shown are typical of this modern trend. Each has a touch of white. In the top model it is the entire brim and a fancy silk braid that forms a strap beneath the chin. In the middle hat, which is fashioned more on the sailor order than the others, it is an edging on the brim; and in the third it is the lining. The veils are soft and draped becomingly and are a far cry from the heavy, somber "trappings of woe" that were so common fifty years ago.

All three are considered absolutely correct models of present-day mourning.

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TAKE HER TO DINNER

SUNDAYS AT THE FERNCROFT CAFE

Harbor City Notes

The sum of \$27 will be given to the Harbor City Methodist church as the result of a noonday lunch served by the Ladies' Aid Society Thursday. Although the crowd was not as large as expected, the ladies are well pleased and wish to thank all those that assisted in making the lunch a success. Those in charge were Madames Benfer, Boecker and Summers.

Mr. and Mrs. J. A. Boecker and daughter Josephine, of 2156 Weston street, were dinner guests Thursday evening at the home of Mr. and Mrs. Merton Tuttle, San Pedro. The dinner was in honor of Mrs. Boecker's birthday. She was the recipient of many useful presents.

Mr. and Mrs. Ray McArthur of 2140 Weston street entertained for the weekend Mr. and Mrs. Charles Tucker and grandson Billy, of Culver City.

On Monday Mr. and Mrs. Ray McArthur and daughter Natalie were entertained at Culver City by Mr. and Mrs. Charles Read of Culver City.

Mr. and Mrs. J. A. Boecker of Weston street, accompanied by Mrs. A. Miller of Frampton street, motored to Colton Saturday, calling on friends, returning by the Foot-hill boulevard.

Miss Grace Deering, supervisor of the Los Angeles school orchestra, was visiting the school Thursday and was much pleased with the talent at the school. Orchestra practice will be given every Thursday morning at the school under the leadership of Mrs. A. Putnam.

The pictures shown at the school auditorium Friday afternoon were received with much applause by the school children. An admission of 5 cents was charged for the children in the afternoon and 15 cents for the adults in the evening.

Mrs. A. C. Crossfield and baby returned to their home on 255th street Sunday.

The Parent-Teacher Association of Harbor City is planning to hold a bazaar early in December. Articles of fancy work of any kind will be received by Mrs. A. C. Crossfield, chairman of the ways and means committee.

Mr. and Mrs. Geo. E. Bennett of Belleporte avenue celebrated their twenty-seventh wedding anniversary on Thursday.

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