

The WOMEN'S PAGE



This feature page is published in the interests of our readers, particularly the housewife, who has many food problems to solve. It gives the values offered by the leading food stores of the city each week. With the holiday season upon us these stores are prepared to give helpful suggestions and offer quality foodstuffs that makes it a pleasure nowadays to get each meal ready to serve.

"Buy Better in Torrance"

Market Basket

Groceries, meats, fruit, vegetables and other delectable edibles are sold by these reliable firms and individuals and at prices that are fair and spell considerable saving to the housewife.

Prompt delivery of purchases assures you of your order reaching home on time.

Courteous and efficient attention is given to the buyers on their shopping tours here in Torrance.

"Buy Better in Torrance"

FOR LUNCHES There's Nothing like our HOME BOILED HAM cooked right here in our own kitchen and our HOME MADE SALADS Fresh every day We give S & H Green Stamps Oetken Grocery and Delicatessen 1001 Sartori Ph. 85-J

CHURCH NEWS

Church notices, to be assured of publication, should be in The Herald-News office before 5 p. m. Tuesday. Every effort is made to publish them all, but occasionally when they are late it is impossible.

ATTEND SERVICES SUNDAY

Sunday school, 9 a. m. Sunday and 10 a. m. Saturday. Benediction, 7:30, Sunday evening.

CHRIST EPISCOPAL MISSION 1423 Engracia avenue, Rev. Harold H. Kelley, vicar. Church school, 9:45 a. m. Morning service, 11 o'clock. Morning prayer and sermon. Celebration of holy communion first Sunday of each month at 11 o'clock. The Woman's Guild meets the first and third Thursdays of the month at 2 p. m. in the Parish Hall, 1423 Engracia.

CHRISTIAN SCIENCE SOCIETY Women's Clubhouse, Engracia avenue. Sunday services at 11 a. m. Sunday school classes, 9:30 a. m. Wednesday evening meetings are held at 8 o'clock.

CATHOLIC California Hall, Redondo-Wilmington Boulevard, Lomita. C. Brady, pastor. Mass celebrated Sundays at 8:30 a. m. Sunday school, 9:30 a. m.

FIRST CHRISTIAN CHURCH Bible school at 9:45. Be on time and enjoy the song service with us before you go to your classes. New classes for the young people being formed. An invitation to any one to join us now.

TORRANCE FOURSQUARE LIGHTHOUSE American Legion Hall. Roy Gray, pastor. Monday 7:30, orchestra practice. Tuesday 7:30, members prayer meeting at 1809 Artesian street. Wednesday 7:30, choir practice. Thursday 7:30, service of prayer for sick; Friday 7:30, choir practice at Mrs. Cowan's; Saturday 7:30, orchestra practice at Mrs. Sattin's, Charles Chaplin, director. Sunday 9:45, Sunday school. 11:00, communion service. 7:30, evangelistic.

FIRST BAPTIST CHURCH Carson street at Marlina avenue. Clarence E. Hedrick, pastor. Sunday school, 9:45 a. m. W. H. Tolson, superintendent. Morning service, 11 o'clock. Evening service, 7:30 o'clock. B.Y.P.U., 6:30 P. M. Monday night, Eleri club. Tuesday night, Golden Rule Club. Wednesday night, prayer meeting.

CENTRAL EVANGELICAL CHURCH Marcella and Arlington. Phone 151. G. G. Schmid, pastor. Sunday school, 9:45 a. m. Junior school, 10:15. Morning service, 11 o'clock. Communion service. Evening service, 7:30 o'clock. Subject: "Joseph, Youth's Ideal." 6:30, Christian Endeavor. Friday, Nov. 16, Ladies' Guild Bazaar and dinner in Guild Hall.

FIRST METHODIST EPISCOPAL CHURCH 1629 Manuel avenue. Phone 374-J. R. A. Young, pastor. Sunday school, 9:45 a. m. Guy Mowry, superintendent. Training the boys and girls for the church.

of tomorrow. Fifty families in the Sunday school. Morning service, 11 o'clock. Subject of sermon: "How to Secure World Peace." Armistice Day Sermon. American Legion and Ladies' Auxiliary worship with us. Evening service, 7:30 o'clock. Revival message, "Office of the Holy Spirit in the World's Redemption." Epworth League, 6:30. Pastor preaching special revival messages for one week starting Sunday night. All the city are urged to hear these great messages. Visitation week, receive the people into your homes to pray. Armistice Day program Sunday morning. While the American Legion and Ladies' Auxiliary will be with us, the public is invited to join in this service.

FIRST EVANGELICAL LUTHERAN CHURCH Sonoma and Acadia streets. Geo. H. Schuster, pastor. Sunday school, 9:00 a. m. Uniform lessons for all classes. Morning worship, 9:30 o'clock. Subject of sermon: "The Lord's Work." 2:30 p. m., Rev. J. Peters of Messiah Lutheran church of Los Angeles will preach a missionary sermon.

TORRANCE FULL GOSPEL CHURCH 2227 Redondo Blvd. Jennie Jacobson, Norton, pastor. Sunday school, 9:30 a. m. C. W. Northrup, superintendent. Morning service, 11 o'clock. Subject of sermon: "Deeper Teaching." Evening service, 7:30 o'clock. Subject: "Looking to Jesus." Young people's meeting at 6:15. Tuesday 7:30, Bible study; Wednesday 7:30, choir rehearsal; Thursday 7:30, divine healing; Friday 7:30, prayer meeting.

COMMUNITY PREBYTERIAN 2540 Brecken street. Phone 111. Louis Tinning, pastor. Sunday school 9:30 a. m. V. E. French, superintendent. Classes for all ages. We want 500 present on Sunday morning. Morning service, 11 o'clock. Subject of sermon: "Is World Peace Possible?" An Armistice day message. Social music program. Invite your neighbors. Evening service, 7:30 o'clock. Subject: "Young People's Night." Message by Evangelist W. E. Hall of Kansas City. Invite the young people.

Mr. and Mrs. Ed Goldy have moved into the Luck cottage on 257th street. Miss Greva Beard and Hollis Strait of Los Angeles were guests Sunday of Mr. and Mrs. M. L. Strait.

Mr. and Mrs. O. S. Gibson and family returned from several weeks at their Santa Ana walnut ranch. The Gibsons report a smaller crop this year but higher prices.

H. G. Randles of Pennsylvania avenue who has been seriously ill following an operation, is still at the Torrance hospital but is reported to be recovering rapidly.

KITCHEN CUPBOARD

By NELLIE MAXWELL

Face your deficiencies and acknowledge them, but do not let them master you. Let them teach you patience, sweetness, insight. When we do the best we can, we never know what miracle is wrought in our own life, or in the life of another.—Helen Keller.

Various Dishes

WHERE deep sea food is plentiful there are so many delectable dishes of fish, lobster, clams and oysters which lend variety to the menu. Deep Sea Pie.—Steam two dozen hard shell clams, remove shells and chop coarsely. Take the meat from a two-pound lobster, boiled and cut fine; rinse one and one-half dozen oysters, dry on a cloth and add them unchopped to the clams and lobster. Make a rich white sauce, using two cupsful of milk, four table-spoonfuls each of butter and flour, add salt, pepper, chopped hard-cooked egg, one onion also chopped, a tablespoonful each of green pepper and celery, one-half cupful of buttered crumbs. Line a deep pie dish with a good crust, fill with the mixture, cover with a top crust having several vents in it and bake forty minutes. Wrap in a cloth to steam ten minutes before serving.

Red Snapper Salad.—Take two cupsful of flaked cold, boiled red snapper, add one tablespoonful of capers, the same of chopped sweet pickled gherkins, one cupful of diced celery, a teaspoonful of minced red or green pepper and a thinly sliced cucumber. To one-fourth cupful of French dressing add one small grated onion. Pour over the fish mixture to marinate. Tub the inside of a bowl with a clove of garlic cut into halves. Line the bowl with lettuce and pour in the salad mixture; heap generously with stiff mayonnaise, garnish with chopped half-cooked egg and thin-sliced pickles.

Beef and Marrow Sandwiches.—From the shin of beef which has been cooked for soup, remove some of the marrow, chop it into pieces and arrange it on nicely toasted bread, then lay on thinly sliced pieces of the meat, season well with a dash of salt and pepper, a little prepared mustard, cover with another layer of marrow spread toast and set into a hot oven to become thoroughly heated. Serve with the soup, making a little satisfying meal.

We All Like Chicken

WHILE the early chickens are still too expensive for the family, we have the fat and tender fowl of a year to satisfy our appetite for chicken dinner. Here is a way out of the ordinary which some will like: Chicken Pot Roast, Italian Style.—Clean and scrub a fine fowl, dry and dust with a little flour. Brown slightly all over in a deep frying pan, using butter, which adds both color and flavor. Add a few small onions and let their brown. Remove the fowl and onions to a deep kettle and add boiling water to come half way up, rinsing out the frying pan with water. Add two or three teaspoonfuls of salt, a half cupful of diced celery and a few dashes of pepper. Cover tightly and cook for three hours in a moderate oven. Turn once during the cooking and uncover the last half hour. Remove the fowl, which should be beautifully browned, and pour off the broth. Add a cupful of rice, and add it to finish cooking a cupful of rice. Use a pint of the broth for gravy. Surround the chicken with the cooked rice on a hot platter, heap mounds of fresh green peas well seasoned with butter and one mound at each end of buttered carrots. Sprinkle the rice with minced parsley. Delicious Luncheon Dish.—Spread rounds of buttered toast with minced mushrooms stewed in a little butter or cream and thickened slightly. On this place a good spoonful of diced chicken moistened with white sauce and top with half a stuffed egg garnished with a whorl of mayonnaise. Sutherland Fritters.—Mix together one cupful of canned corn, one-half cupful of flour, one teaspoonful of baking powder, one-half teaspoonful of salt and a few dashes of paprika with one beaten egg yolk. Fold in the stiffly beaten white and saute in rounds in a hot frying pan. Lay on a hot platter and just before serving heat on some nicely seasoned cream chicken to which a chopped pimiento has been added.

Women's Home Missionary Society will meet November 13 at the M. E. church with the Ladies' Aid. All day meeting, and all are welcome.

LOMITA NOTES

Miss Ruth Greenlund spent the weekend at her home here.

"Bunny" Carvill has purchased one of the new Ford trucks.

Mrs. Laura Cook of Cherry street has been on the sick list for the past week.

Mrs. Baron Beckham is now employed at Wilson's dry goods store.

Gene Nelson was a Lomita visitor Saturday evening.

Wayne Cox and Jack McKinney attended the Orpheum theatre in Los Angeles Saturday.

Miss Mitchell of San Pedro has leased the Ed Nelson home on Weston street, west of Pennsylvania avenue. Mr. Nelson will move into his bungalow adjoining.

A. Theek has moved to Alhambra where he has property interests.

Bill and Jim Smith, formerly Lomitans, now of Creston, Calif., were business visitors here last week.

Mr. and Mrs. A. Gomeroy of Eschelman avenue leave in a short time for a stay of several months at their ranch in Arcadia.

Mr. and Mrs. Z. Wing of Eagle Rock and Mrs. Wilson Mays of Lancaster were luncheon guests Thursday at the J. A. Paddock home on Narbonne avenue.

The Cosmos Club will meet Nov. 16 at the home of Mrs. Edna Clark, Weston street.

Mrs. Ella Naffzger, who has been visiting relatives in the east all summer, returned to her home in Torrance last Wednesday.

Same Price for over 36 years 25 ounces for 25¢ KC Baking Powder (double acting) USE LESS than of high priced brands MILLIONS OF POUNDS USED BY OUR GOVERNMENT

MILK KERN'S CREAM MILK

Milk contains all the ELEMENTS the body requires IF YOUR SYSTEMS FEELING SHODDY - YOU NEED THIS MILK FOR YOUR BODY

Remember to Say KRAFT before you say CHEESE KRAFT-CHEESE KRAFT-PHENIX CHEESE COMPANY

ROSS BARKDULL MARKET Open All Day Sunday Open 8 a. m. Close 6:00 p. m. Choice Cuts Baby Beef, Poultry and Rabbits WE DRESS OUR OWN POULTRY Second Store East of Union Tool 1639 Carson St.

QUALITY MEATS TRADE with us and be assured only the best and most wholesome. That's a certainty whenever you come here. Rock Bottom Market Daley's and Piggly Wiggly

Piggly Wiggly

BECOMES a regular thing when customers once get the real idea. There are so many ways in which the Piggly Wiggly system serves the requirements of the public more adequately. I think the best compliment to Piggly Wiggly system and efficiency is the fact that other chains are trying to duplicate our features. Imitation is the sincerest of flattery, and I feel like the fellows down at the office: Other chains may try to imitate our stores and fixtures, but they'll never duplicate our spirit.

These prices effective at all Piggly Wiggly Stores in Los Angeles, Orange, Riverside and San Bernardino Counties (except Needles, Calif.)

Table with 2 columns: Product Name and Price. Includes JELL-O ASSORTED FLAVORS 7c, SALMON Libby's Alaska Red 23c, POSTUM INSTANT 36c, CHOCOLATE Ghirardelli Ground Sweet 85c, FRUIT SALAD DEL MONTE 25c, TOMATOES Del Monte Brand 15c, MACHINE SOAP Peet's Granulated 35c, SNAPS 25c, WALNUTS 34c, RAZOR BLADES 77c, JOHNSON'S PASTE WAX 65c, BRILLO 25c, TOMATO SOUP 8c, Warrenton Clams 27c, VEGETIZED WAFERS 20c.

FRUIT and VEGETABLE DEPT. Prices effective Friday and Saturday, Nov. 9th and 10th at Piggly Wiggly Fruit Stands

Table with 2 columns: Product Name and Price. Includes RED EMPEROR GRAPES, 3 lbs. for 10c, FANCY RIPE BANANAS, 4 lbs. for 25c, BUNCH VEGETABLES, fresh and crisp, 3 bunches for 10c, CAULIFLOWER, large heads 10c, FANCY NORTHERN SWEET POTATOES, 7 lbs. for 25c, AVOCADOS, Puebla 5's, each 15c, Topa Topa 7's, each 25c. This Store Will Be Closed All Day Monday—ARMISTICE DAY 1315 Sartori Ave., Torrance Wm. Pearson, Mgr.

A ROAST of prime goodness from this shop to your oven makes the mealtime win your appetite. Wholesome business—this of serving choice meats to well pleased patrons with properly provisioned appetites. FESS GROCERY and MARKET 1321 Sartori Phone 8