

"Buy Better in Torrance"



The Housekeeper's Page



A Page for Thrifty Shoppers

RECIPES

PLAIN OMELET

Beat 3 eggs with 3 tbsp. milk, adding 1/2 tsp. salt and 1/4 tsp. pepper. Melt 1 tsp. fat in hot frying pan; pour in eggs; lift edges of omelet, allowing thin portions to run underneath, shaking pan until egg is set; when brown underneath, fold over and serve on hot platter.

SAUCE FOR SPANISH OMELET

1/2 can tomatoes.
1 tsp. onion salt.
1/2 finely chopped green pepper.
1/2 tsp. chili powder.
1/2 tsp. flour.
1/2 tsp. butter.
Melt butter, add flour and blend until smooth. Add seasonings, tomatoes and green pepper. Boil for ten minutes.

MIXED GRILL

For each person to be served, broil one lamb chop, one horse shoe of ham, one breakfast sausage, one lamb kidney and one

slice of tomato. Arrange these on a hot serving dish, cover with maitre d'hotel butter and garnish with branches of watercress.

SPLIT PEA AND ONION SOUP

1 cup split peas.
6 small onions.
4 large onions.
1 small slice of bread.
2 quarts water.
Salt, pepper and grated cheese.
Soak split peas overnight, boil in water until tender and put through a puree sieve. Slice large onions and brown on both sides in a little butter. Add sliced onions to soup with the 6 small onions. Brown slices of bread (crusts removed) in butter. Season with salt and pepper.

CREAM OF BEANS, PEAS OR LENTILS

Soak one cup of dried beans, peas or lentils overnight. Drain, add cold water and boil until soft. Press all through a puree sieve, dilute with hot milk until like thin cream and for one quart of the soup blend with one cup of white sauce. Season with salt, pepper and mustard to taste and serve with slices of lemon or hard

BOILED EGGS

POTATOES AU GRATIN

Two tbsp. flour, two tsp. butter, 1 cup cheese. Blend over fire and add 1 quart of milk, salt, pepper, paprika. Add 8 boiled potatoes, minced; put in baking dish, covering top with grated cheese, and brown in oven 20 minutes. Whole boiled onions fixed this way are delicious.

CORN BREAD

One cup white flour, 3/4 cup corn meal, 2 eggs; 1 cup sweet milk; 2 tsp. maple syrup or molasses; 1 1/2 tsp. baking powder, 2 tsp. lard; 1 tsp. salt. Mix thoroughly, divide into 2 pie pans and bake in moderate oven.

CHEESE MUFFINS

One cup grated cheese, 1 cup flour, 2 cups water, 1 tsp. butter, 6 eggs, tsp. salt. Boil cheese, butter and salt and 1 cup water until cheese is dissolved. While still boiling add the flour, stirring in very rapidly; add remaining cup of water, little at a time, stirring until it thickens. Take off the fire, add the eggs, 2 at a time, stirring all the time. Bake in a

well greased muffin pan 40 minutes in medium hot oven.

HOT BEAN CUTLETS

Press cooked beans through a potato ricer and for each pint of pulp and one tablespoon of chopped pimientos, salt to taste, three slices of bacon fried and finely chopped or crushed, one teaspoon of grated onion and two tablespoons of flavorful chili sauce.

Let the mixture become very cold, form with floured hands into small cutlets and fry crisp and brown in hot bacon fat.

Boil 1/2 cup of rice until tender, drain and reserve 1/2 cup of the stock. Drain and clean 1 can of shrimps and rinse in cold water. Mix 1 can Del Monte tomato sauce and the rice stock, add 1 tablespoon of butter creamed with 1 tablespoon of flour and bring to the boiling point, stirring constantly.

BEN-HUR TAMALE PIE

Chop or grind 1 pound of round steak and cook in 3 cups of hot water until almost tender. Chopped up remains of cold roast or chicken can be substituted if desired. Add 2 cups of canned or fresh cooked tomatoes, 2 medium

sized onions and thicken with 1 cup of cornmeal. Cook 10 minutes, add 1 cup of whole olives, ripe or green, 2 teaspoonsful of Ben-Hur Garlic salt, 1 teaspoonful of Ben-Hur paprika, 2 teaspoonsful of Ben-Hur chili powder, 1/2 cup of seedless raisins.

Line a baking dish with cornmeal mush, add the pie mixture, cover with a layer of cornmeal and bake in a moderate oven for 20 minutes.

Cornmeal mush is best prepared as follows:

Sift 1 cup of cornmeal, 2 level tablespoonsful of flour, 2 level teaspoonsful of salt into the upper part of a double boiler. Moisten with 1 cup of cold water and add 3 cups of boiling water. Cook in double boiler, giving an occasional stir.

Death Overtakes Incubator Baby

Earl L. Mitchell, the tiny mite that was kept alive in an incubator at the Torrance hospital for approximately two months, succumbed Saturday, Feb. 2 at 5:20 a. m. at the home of his parents.

He was three months old at the time of death, and was the son of Mr. and Mrs. Claude W. Mitchell of 1813 Arlington avenue.

The tiny body was shipped to Bountiful, Utah, for burial.

For ideas in beautiful homes, see the pictures each week on the Real Estate and Builders' Page of this paper.

KITCHEN CUPBOARD

By NELLIE MAXWELL

Open the door! Open the door! the soul; let in pure thoughts which will bless sin. They will grow and bloom with a fragrant perfume. And their fruit shall be sweeter than that of the vine.

Miscellaneous Good Things

To SERVE a perfectly cooked and shapely poached egg, grease a frying pan and fill it with water and place in it buttered muffin rings. Add a teaspoonful of salt and when boiling hot break an egg into each ring. Cover quickly and steam three minutes. Pick up the egg and drain on a skimmer. Drain each egg before placing it on the platter or toast.

Florentine Eggs.—Have ready two quarts of spinach which has been thoroughly washed and cooked in only the water which clings to it; season, when cooked tender, with butter, salt and pepper. Keep the spinach hot while packing six eggs and preparing one cupful of white sauce. Place the spinach on a hot platter; on this arrange the eggs and pour over each a spoonful of the white sauce.

Golden Fricassee.—Boil a large fowl until tender, adding a bit of sliced onion and celery while cooking. Cut into neat pieces for serving, discarding the bones. Place in a double boiler to keep hot. Make the following sauce: In a saucepan melt three tablespoonsful of butter, add four tablespoonsful of flour and when bubbling add gradually two cupfuls of strong chicken broth; add salt, pepper and celery to taste and a little grated onion. When boiling pour the sauce over the well-heated yolks of two eggs. Place the chicken on a platter and surround with nicely seasoned rice, potato or spaghetti. Pour the golden sauce over the chicken and some over the border. Dot with bits of minced pimiento and chopped parsley.

Stuffed Green Peppers.—Pack parboiled green peppers into a buttered dish, after removing the seeds and white fiber; fill with cooked fowl, few chopped mushrooms or a little of any cooked vegetables like peas, celery or carrots. Moisten liberally with white sauce, using some of the broth. Cover with buttered crumbs and bake until well browned.

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CHURCH NOTES

FIRST METHODIST EPISCOPAL CHURCH

1629 Manuel avenue. Phone 371-J. R. A. Young, pastor.

Sunday school, 9:45 A. M. Guy Mowry, superintendent. Christianizing the youth for citizenship in the Sunday school. Making youths into Lindberghs, men for tomorrow.

Morning service, 11 o'clock. Subject of sermon "Peter's Mistake." Another great message true to human experience. Come, you may discover your mistake before it is too late.

Evening service, 7:30 o'clock. Torrance Boy Scouts will have charge of the evening service. Musical program, and sermon by an

Eagle Scout of Torrance. Give the boys a great crowd. Prayer meeting Wednesday night and Bible study.

TORRANCE FULL GOSPEL CHURCH

Jennie Jacobson Nolton, pastor. Sunday school, 9:30 a. m. C. W. Northrup, superintendent.

Morning service, 11 o'clock. Subject "Praying the Prayer." Evening service, 7:30 o'clock. Evangelistic.

6:15, young people's meeting. Tuesday 7:30, Bible study. Wednesday 7:30, choir rehearsal. Thursday 7:30, divine healing. Friday 7:30, prayer meeting.

Special services on Thursday night, 7:30.

Miss Lila Hatton is Taken by Death

Miss Lila Hatton, 18 years old, died at the home of her parents at 1732 Martina avenue, at 11:30 p. m. January 30, after an illness of about three months.

Miss Hatton was the daughter of Mr. and Mrs. J. Ross Hatton. She was born in Garfield, Utah, and lived in Torrance 3 months.

Funeral services were held Saturday afternoon at 1 p. m. She was buried at Roosevelt.

Read 'em and save. Those Super-Specials will give you extra dollars for other things. Plenty of savings. Read the Page of Super-Specials.

Read Our Wantads

SAFeway STORES

DISTRIBUTION WITHOUT WASTE

Safeway Sets the Pace

Throughout the West Safeway's charges are the accepted measure of the greatest possible value in foods. Our success in lowering food distribution costs has forced others to try to do likewise. In order to survive, dealers and wholesalers alike have had to make at least some effort to put their own houses in order and eliminate waste. While they can hardly hope to equal our accomplishments, every effort along this line benefits you, as the consumer—and we are glad.

Feature Prices Feb. 8th and 9th

Bread The quality of Safeway bread we believe to be unsurpassed. It is baked in one of the best equipped and most modern bakeries in the West.

Your Choice—
White, Whole Wheat, Graham, Sandwich, Raisin and Old Hundred.

Large 24 oz. **15c**
Quality Leaves **2**

CORN Oak Glen, Country Gentleman. An especially fine flavored corn. No. 2 can.

4 cans **69c**

TOMATOES Oak Glen. Excellent flavor, solid pack tomatoes. Large No. 2 1/2 cans.

3 cans **47c**

Pure Cane Sugar With Grocery Purchases

10 lbs. **50c**

Milk MAX-I-MUM An exceptional value. Tall cans.

6 cans **49c**

Alber's Flapjack Taste the flavor. It comes from the way Flapjack is blended. Large package.

Pkg. **27c**

Cane and Maple Syrup Safeway. A most delicious as well as economical syrup. No. 2 1/2 lb. can, net weight.

Can **49c**

Eggs Freshly Gathered Quality Guaranteed Large, Select Eggs

2 doz. **65c**

UNUSUAL MEAT FEATURES

Pot Roast Choice steer pot roast including round bone shoulder.

lb. **20c**

Hamburger Nice lean freshly ground from choice beef.

2 lbs. **39c**

Picnic Hams Swift's hockless knows the world over for their delicious flavor.

lb. **22c**

Shortening Cudahy's White Ribbon. Just the kind for that fluffy pie crust.

2 lbs. **25c**

Torrance Store, 1513 Cabrillo Avenue
J. T. JENSEN, Manager

Food Shopping Satisfaction Every Way Every Day at PIGGLY WIGGLY

MAKE PIGGLY WIGGLY YOUR FOOD SHOPPING HEADQUARTERS IF YOU WANT SATISFACTION IN EVERY WAY EVERY DAY!! SHOP IN A HURRY OR TAKE AS MUCH TIME AS YOU CHOOSE!! IT PAYS TO SHOP AT PIGGLY WIGGLY.

LOWERED PRICES!

Effective Friday, February 8th, to Thursday, February 14th, inclusive

Large Budded Walnuts at a substantial reduction.

Walnuts Per lb. **27c**

Made by the makers of Palmolive Soap.

Soap CRYSTAL WHITE 10 BARS **39c**

Jell-O Take advantage of this big value.

Strawberry, Raspberry, Orange, Lemon, Cherry and Chocolate flavors.

Per Pkg. **7c** (Limit 6 Pkgs.)

Fluffo High-grade dried pressed figs. Buy now. Save over 25%.

1-lb. Can. **22c** 2-lb. Can. **42c** 4-lb. Can. **82c**

Figs Blue Ribbon 15-oz. Pkg. **13c** White Ribbon 10-oz. Pkg. **9c**

Riona Brand Grapefruit Fancy whole segments of sweet Texas grapefruit. An exceptional value. Buy 6 cans.

No. 2 Can. **18c**

PILLSBURY'S HEALTH Bran Natural 100% bran was recommended by 93 out of 100 doctors. Pillsbury's Health Bran is natural 100% bran—nothing added, nothing taken away. It makes delicious foods—13 recipes on every package.

Per Pkg. **18c**

Comet Rice Flakes 6-oz. Pkg. **12 1/2c**

Libby's Alaska Salmon Tall Can **25c**

IXL Enchiladas 8-oz. Can **14c**

Fancy White Rice 2 lbs. **15c**

Kofig (Formerly Cof-ig) The most satisfying coffee substitute as well as a pure food drink. Made from sun-dried figs, whole-grain cereals, and nutritious vegetables.

1-lb. Pkg. **31c**

FRUIT AND VEGETABLE DEPARTMENT
On sale Friday and Saturday only at Piggly Wiggly Fruit Stands

BANANAS, 5 lbs. for **25c**

BURBANK POTATOES (Stockton), 14 lbs. **25c**

SPANISH ONIONS, (Sweet Valencias), 3 lbs. for **25c**

PARSNIPS (Local), 3 lbs. for **10c**

CABBAGE, (Local), per lb. **3 1/2c**

ORANGES, (Medium), 2 dozen for **29c**

1315 Sartori Ave., Torrance Wm. Pearson, Mgr.

Same Price for over 38 years

25 ounces for 25c

KC Baking Powder (double acting)

USE LESS than of high priced brands

MILLIONS OF POUNDS USED BY OUR GOVERNMENT