

The Housekeeper's Page

RECIPES

ROYAL DATE CAKE

2 tablespoons Morola.
1 cup sugar.
1 pound stoned and chopped dates.
2 eggs.
1/4 cup strong coffee.
1 1/2 cup milk or cream.
1 3/4 cups Gold Medal flour.
3 teaspoons baking powder.
1/2 pound raisins.
1/4 pound sliced citron.
1/4 cup chopped pecan nuts.
1/4 teaspoon salt.
2 tablespoons lemon juice.

Method: Cream sugar and Morola, add beaten eggs, coffee, cream. Mix well. Add one cupful of flour with salt and baking powder. Mix thoroughly. Add fruit, citron and nuts. Mix well. Add lemon juice and remainder of flour. Mix well. Pour in Morolized tin, bake 1 1/2 hours in slow oven. Cool; cover with lemon icing.

BRAN TEA CAKES

1 can Baker's Southern Style Coconut (or 3/4 lb. pkg. Baker's Shred Coconut).
2 cups bran.
1 cup white Gold Medal flour.
1 cup whole wheat flour.
1/2 cup molasses.
1/2 cup water.
1 cup milk.
1 teaspoon baking soda.
1/2 teaspoon salt.
1 teaspoon butter.

Mix together dry ingredients, stir in wet ingredients and then add chopped coconut and mix lightly. Brush pan with butter, pour in the mixture and spread evenly. Place in moderate oven—300° F.—and bake slowly 50 to 60 minutes. Cut into diamonds or squares while warm.

FRIED TOMATOES

Take large, firm tomatoes. Cut across in one-fourth inch slices. Dip each slice in bread crumbs, then in yolk of egg, then again in crumbs. Sauté in butter for about five minutes until tender. Season

with salt, pepper and a dash of paprika. Serve at once very hot. Nice with fried chicken or fish of any kind.

PUMPKIN OR SQUASH PIE FILLING

Heat 1/2 cup of milk, add 1 cup of canned pumpkin or squash, 1/2 cup of sugar, 1/4 cup molasses, 1 teaspoon of cinnamon, 1/2 teaspoon each of ginger and salt, and 1/4 teaspoon each of nutmeg and allspice. Pour into a slightly beaten egg and fill crust. Heating the ingredients before adding them to the eggs keep the crust from becoming soaked.

COCOA CAKE

1/4 cup butter.
1 cup sugar.
2 eggs.
2 1/2 tablespoons cocoa.
1 1/2 cups flour.
3 teaspoons baking powder.
1/2 teaspoon salt.
1 teaspoon vanilla.
1/2 cup sweet milk.

Cream the butter and sugar gradually, then add eggs well beaten. Make paste of cocoa by adding milk. Mix baking powder with flour and sift. Add salt and vanilla. Turn into a buttered and floured cake pan and bake in moderate oven for 45 minutes. Cover with ice cream frosting.

NEW ENGLAND SALT FISH DINNER

Prepare Codfish as for creamed codfish. Serve with boiled potatoes and with boiled beets if desired. Pour over this, gravy by frying out salt pork. Serve the pork scraps also if desired. This also makes a delicious hash.

WHOLE WHEAT BISCUIT

2 cups whole wheat flour.
4 teaspoons baking powder.
1/2 teaspoon salt.
1 cup milk.

Stir together the dry ingredients. Quickly rub in the shortening. When well blended, stir in the milk. Drop the biscuits from the tip of a spoon onto a floured baking

sheet and bake them thirty to forty minutes in a rather hot oven (300° F.), reducing this to 375° F. later.

SALMON LOAF

1 cup salmon.
1/2 cup bread crumbs.
2 beaten eggs.
1 teaspoon onion juice.
1 cup white sauce.
1/2 teaspoon salt.
1/4 teaspoon pepper.
1 teaspoon lemon juice.

Mix the ingredients in the order given. Put in a baking dish greased with butter. Cover with bread crumbs, dot with butter. Bake until firm in a moderate oven.

BAKED CUSTARD

4 eggs, beaten slightly.
1/2 cup of sugar.
1 teaspoonful of vanilla.
1 quart of milk.

Scald milk, pour over the eggs and add sugar and vanilla. Bake in custard cups, set in a pan of hot water, in moderate oven until custard is set, testing with a silver knife.

ROAST DUCK

Roast ducks in hot oven, allowing 15 to 20 minutes for a wild duck, according to size, and 1 to 1 1/2 hours for a tame duck.

Wild ducks should always be plucked and should have strips of bacon or salt pork laid across the breast while roasting, and requires frequent basting. Wild ducks should not be stuffed.

Tame ducks may be stuffed with sage and onion dressing or potato dressing, and should be basted often with melted butter while roasting.

AN IRON-RICH SOUP FOR CHILDREN

2 heads lettuce.
1 thin slice onion.
3 slices (or 3 ozs.) graham bread.
Juice of half a lemon.
4 cups meat stock or water.
4 egg yolks and whites—beaten

separately.
2 teaspoons salt.
Put the lettuce and onion through a meat chopper with the bread. Cook twenty minutes in stock. Thicken with egg yolks well beaten, by heating at low temperature for about two minutes after adding eggs. Just before serving add stiffly beaten egg whites.

This is very good for anemic children. The outer leaves of the lettuce can be used, if on hand. The iron in this soup amounts to 12 milligrams.

CHEESE STICKS

Cheese sticks are another easily made accessory. Cut stale bread into sticks the length of a slice of bread and a half inch thick. Spread with butter and grated cheese. Sprinkle with paprika and brown in the oven until the cheese is melted.

SPANISH GREEN OLIVE CLUB SANDWICHES

Toast two slices of bread and

remove crusts. Butter lightly and cool; then spread with heavy mayonnaise. On one side of bread place hearts of lettuce leaves, then spread with stuffed green olives cut in rings. On the other portion of bread arrange slices of broiled bacon. Garnish with water cross.

Building Permits

S. H. Yerrian, 908 Beech street, 1150 stucco garage.
Texas Company, 2054 Carson street, \$2,000 steel battery station and wash rack.
Total amount of permits issued for the month of February, \$45,150. Amount of permits in February 1928, \$69,625. Total amount issued this year to date \$92,350, as compared with the \$134,550 issued during the corresponding period in 1928.

Read Our Want Ads!

Humpty Dumpty

CO. LITE FOOD STORES

It does not take long to discover the remarkable saving with Humpty Dumpty Stores. After your first visit you are convinced that not only saving is most essential, but the fact vital also to your family, is cleanliness and freshness of every product purchased. Today more than ever, the house wife wishes to safeguard from the old fashioned method of grocery stores. That is why so many people select a "Humpty Dumpty."

Cheney's Mayonnaise, pt. . . 30c

Sugar Cured Corn Beef, lb. . . 25c

Fine Eastern Bacon, lb. . . 28c
(Half or Whole)

COFFEE lb. 47c
HILL'S RED CAN
Limit 3 Cans to a Customer

BUTTER 1 lb. 52c
Humpty Dumpty Brand
THE BEST OBTAINABLE
GROCERY BRAND
As good as any other brand other than our own. 49c

SHRIMP No. 1 Can 15c
PEP Lge. Package 2 for 19c
A Lenten Suggestion for Salads and Cocktails
Pep's everyone for the day's work or study.
Prices effective Grocery Dept.—March 8, 9th

MEAT DEPARTMENT
"Where Quality Counts"

Features for Friday & Saturday.

HAUSER'S PRIDE SKINNED HAMS lb. 29 1/2c
(1/2 or Whole)
(Smoked with Hickory from "Ole Virginia.")

HAUSER'S PRIDE LINK SAUSAGE lb. 35c
(Pure Pork) Cellophane Wrapped in 1/2 lb. pkg.)

PORK LOINS For Roasting lb. 23 1/2c
(Whole or Shoulder End)
(Center Cuts 5c lb. Extra)

PORK LEGS For Roasting lb. 27 1/2c
(1/2 or Whole)
(Finest Eastern Grain Fed Pork)

Prices effective Meat Dept.—March 8, 9th

Fruit Department

Idaho or Burbank Potatoes, 15 lbs. 25c
Fancy Newtown Pippin Apples, 7 lbs. 25c
Fancy Rome Beauty Apples, 4 lbs. 25c
Fancy Texas Yams, 2 lbs. 15c
Calavo Avocados, 7 oz. avg., each 25c
Imperial Valley Grapefruit, (Good Size), 9 for 25c
Parsnips, (young and sweet), 4 lbs. 15c

SAFEGWAY STORES

DISTRIBUTION WITHOUT WASTE

SAFEGWAY'S "California Products" Week

All items featured here are either produced entirely in California or manufactured in California from raw materials brought from other parts of the world.

The Largest Distributor of California Products in the West

THESE PRICES FOR FRIDAY AND SATURDAY

White King Bar Soap

For all laundry and kitchen purposes.

7 Bars 25c

A LOS ANGELES PRODUCT

Oleomargarine

Cruz. Splendid quality for all table and cooking uses.

2 Lbs. 35c

A CALIFORNIA PRODUCT

Catsup

Max-i-mum. Made from tomatoes that are vine-ripened, with just the right amount of spices. We know the quality—you will enjoy it. 14-oz.

Large Bottle . . . 15c

A CALIFORNIA PRODUCT

Chocolates

An assortment of well-flavored cremes, both in dark and milk chocolate—besides chocolate-coated caramels and nougats. A 40-cent value.

Lb. 29c

MADE IN OUR OWN LOS ANGELES CANDY FACTORY

Peaches

Oak Glen. Well-ripened luscious peaches, either sliced or halves, in rich syrup. Retain the real peach flavor. Large No. 2 1/2 can.

3 Cans 53c

A SUTTER COUNTY PRODUCT

Raisins

Safeway Seedless. Grown in the heart of California's raisin district. Sweet, well-ripened and excellent flavored. 15-oz. packages.

4 Pkgs. 25c

A FRESNO PRODUCT

Peanuts

Fresh Roasted. Everyone likes good peanuts. Take a pound home today.

Lb. 19c

ROASTED IN OUR OWN LOS ANGELES PLANT

Peanut Butter

Highway Brand. Made from selected peanuts that are particularly adapted for the making of peanut butter. Packed in 1-lb. tins.

Lb. Can 20c

MADE IN OUR OWN LOS ANGELES CANDY FACTORY

Walnuts

No. 1 Soft Shell. Guaranteed by the California Walnut Growers' Association.

Lb. 22c

EAT CALIFORNIA WALNUTS

Jumbo Sugar and Oatmeal Cookies

Baked in the West's Finest Bakery—Los Angeles
Cookies for the Children for Lunches

A BIG VALUE

3 Dozen 25c

FRUIT and VEGETABLE DEPARTMENT

SAFEGWAY OWNED AND OPERATED

Oranges	White Onions	Apples
Sunkist. Medium size, sweet juicy fruit.	Medium size, to serve boiled or creamed, or fried with steak or potatoes.	Pippin. For good applesauce, apple pies or fried apples.
2 dozen 39c	3 lbs. 23c	7 lbs. 25c

WEEK-END MEAT FEATURES

SAFEGWAY OPERATED MARKET

Swift's Circle S	Our featured items	Hamburger
Hockless Pienies. Known the world over for their wonderful flavor.	are just as described, wherein quality is maintained and greater savings offered. Safeway meats are always dependable.	Made from nice lean, freshly ground choice beef.
lb. 23c		2 lbs. 39c
Pot Roasts		Sauer Kraut
Choice steer pot roast, including round, bone, shoulder.		High grade Eastern Kraut. A real feature at
lb. 19c		2 lbs. 15c

We also carry a full line of smoked meats, chickens, rabbits and fish. Give Us a Trial.

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

PIGGY WIGGLY

QUALITY GROCERIES, FRUITS AND VEGETABLES
HELP YOURSELF FROM A SMILING SHELF

VALUES

THAT SPEAK FOR THEMSELVES

On Sale Friday, March 8th, to Thursday, March 14th, Incl.

CRISCO

Take advantage of this big super-value now. The favorite shortening everywhere.

1-lb. Can . . . 23c
3-lb. Can . . . 68c
6-lb. Can . . . \$1 35
(Limit 3 Cans) (Limit 2 Cans) (Limit 1 Can)

GOLD MEDAL FLOUR

Substantial savings on this popular flour which you cannot afford to overlook.

5-lb. Sack . . . 24c
10-lb. Sack . . . 45c
24 1/2-lb. Sack . . . 98c

WALNUTS Large Budded Per lb. 27c

CHOCOLATE Ghirardelli's Ground Sweet 1-lb. Can 30c

Free Syrup Offer

1 Regular 10c Size Can of RUBY SYRUP FREE

Per Pkg. 27c

With Purchase of 1-Large Pkg. MAK-A-KAKE PANCAKE FLOUR

FRUIT and VEGETABLE DEPT.

Friday and Saturday Only at Piggy Wiggly Fruit Stands

BURBANK POTATOES, (Stockton), 16 lbs. for 25c
NEWTOWN PIPPIN APPLES, 8 lbs. for 25c
ORANGES, (Medium), 2 dozen for 25c
RUTABAGAS, (Local), 4 lbs. for 10c
CALAVO AVOCADOS, each 20c
JUICE ORANGES, 4 dozen for 25c

1315 Sartori Ave., Torrance

Wm. Pearson, Mgr.