

Superior Quality Of Ben-Hur Spices Widely Recognized

Ben-Hur spices have for many years been the most popular brand sold in the Southwest. This great public acceptance has been entirely due to the outstanding quality. Ben-Hur spices are invariably chosen for demonstration—as in the case of this week's cooking school. In cake baking contests Ben-Hur flavorings are preponder-

antly used by the winners.

There is a vast difference in the quality of spices, though there is very slight price variation between these best kinds and the inferior kinds. Hence, it is important to the housewife that she knows that in purchasing Ben-Hur spices, she gets the finest quality procurable.

Ben-Hur spices are not only absolutely pure and guaranteed full strength—but they are thoroughly reconditioned before they are ground in the Ben-Hur plant, making them more appetizing and healthful as well as full flavored.

RECIPES

Demonstrated By Nina G. Abbey AT COOKING SCHOOL

SPINACH SUPREME

1 cup milk
1/2 lb. cheese
1/2 tsp. Leslie's salt
1/4 tsp. Ben-Hur pepper
1 large can Iris spinach
1/2 cup bread crumbs
3 slices Cudahy's bacon
METHOD—Heat the milk in a double boiler; add the cheese and seasonings and cook slowly until the cheese is melted, stirring occasionally. Thoroughly drain the spinach and add it to the milk and cheese. Add the seasoning, mix well, place in a casserole, cover with the bread crumbs and the bacon cut in pieces. Bake 30 minutes in a 350 degree oven.

BRAISED CELERY HEARTS

3 or 4 celery hearts
1 tbsp. chopped onion
2 tbsp. butter
Salt and pepper
Beef stock
1/2 cup milk
METHOD—Trim off the outer stalks and leaves of celery, and split the hearts in halves. Cook the onion in the butter a few minutes, arrange the celery on top. Season with salt and pepper and molasses with beef stock. If stock not available, use bullion cubes. Cover the pan and simmer for about 20 minutes, or until the celery is tender. Add butter. Place the pan, uncovered in a moderate oven, 350 degrees, and cook until the celery has absorbed most of the liquid. Baste the celery once or twice while it is in the oven.

ENGLISH LAMB CHOPS

Cudahy's English lamb chops cut 1 1/2 inches thick
Brussels sprouts
Mashed potatoes
1 egg yolk
1 tsp. milk
Salt
Ben-Hur pepper
METHOD—English chops are cut from the double loin, and are boned and rolled, according to Mrs. Abbey. Broil 25 to 30 minutes. Transfer the chops to individual wooden planks. Place cooked, and seasoned Brussels sprouts on plank with chops. Pipe a border of mashed potatoes around the edge. This is done by forcing mashed potato through a pastry tube. Brush the mashed potato border with egg yolk and milk. Return plank to the broiling oven long enough to brown the potatoes.

CARROT AND RICE RING

(With Creamed Mushrooms)
1 1/2 cups shredded raw carrots
1 tsp. chopped onion
1 cup cooked rice
1 egg, beaten
1 cup grated American cheese
Ben-Hur salt
Ben-Hur pepper
2 cups creamed fresh mushrooms
METHOD—Parboil the carrots for five minutes in boiling salted water; drain well. Mix well with chopped onion, rice, egg, cheese and seasonings to taste. Pour into a well-buttered ring mold; bake in a moderate oven, 350 degrees, about 20 minutes, or until firm. Unmold on a platter, garnish with parsley, and serve with hot creamed fresh mushrooms.

HAM ROULETTES

2 cups Ace-HI flour
2 tsp. K C baking powder
1/2 tsp. Leslie's salt
4 tsp. White Ribbon shortening
1/2 cup milk
METHOD—Sift dry ingredients. Cut in shortening with two knives. Add milk to make a soft dough. Roll out to 1/4 inch thickness. Spread with meat mixture, roll up like jelly roll. Cut slices one inch thick. Place slices in greased baking pan. Dot with shortening. Bake in hot oven of 450 degrees from 15 minutes.

HAM FILLING

1 1/2 cups chopped left-over Cudahy's ham
1 tsp. minced onion
1 tsp. meat sauce
1/2 tsp. Leslie's salt
Dash Ben-Hur pepper
METHOD—Combine the ingredients for the filling and moisten with two tablespoons of left-over gravy. Serve with additional left-over gravy.

FROZEN PUDDING

2 squares chocolate
1/2 cup cold water
1/2 tsp. salt
1/2 cup sugar
1/2 tsp. Ben-Hur's cinnamon
1/2 cup milk
1 pt. whipping cream
1/2 cup raisins
1/2 cup Iris shaved citron
1/2 cup Iris candied orange peel
1/2 cup nut meats
METHOD—Cook the chocolate and water to a thick paste. Add the sugar, fruits, milk and cinnamon and cook until thick. Add whipped cream and nuts and freeze in ice refrigerator.

JELLIED TOMATO-CHEESE SALAD

1 pkg. lemon cube-flavor Jell-Well
1 can Iris tomato sauce
1 cup boiling water
1/2 tsp. Worcestershire sauce
Dash of Leslie's salt
METHOD—Mix the above ingredients. Mix 1 pkg. cream cheese (Philadelphia). 1/2 cup chopped walnuts and enough canned cream to moisten. Shape into balls size of walnut and place one in each of six individual molds. Fill with tomato mixture and place in ice refrigerator to set. Serve on lettuce with Hill's French dressing.

IN SOCIETY
Edited by Roxie Sleeth
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CHEERIO CLUB HOSTESS AT MAY DAY LUNCHEON

One of the loveliest luncheons of the year was that given Tuesday by ladies of the Pacific Electric Cheerio Club, when they entertained members of the Los Angeles club at the Torrance Woman's Club clubhouse.

The tables were decorated in pastel colors. Sweet peas in low bowls, the bowls covered with ruffles of crepe paper, were placed at graceful intervals on the long tables, where 100 ladies were seated. Corsages of pansies were at each guest place. Dolls dressed in the pastel crepe paper served as place cards. Ladies who served the delicious dinner wore aprons of soft colored organdy and corsages of varicolored sweet peas.

A delightful program presented immediately after the luncheon included a group of piano numbers by Matt Olock and an exhibition of ballroom dancing by Ruth Barnard and James Miller. Many of the guests were taken to view the Cheerio clubrooms on Dominguez avenue. Others remained at the clubhouse, where cards furnished diversion.

Wed Again?



Jayne Shaddock, who recently divorced Jack Kirkland, the author of "Tohoco Road," is shown as she arrived in Honolulu for a vacation following which, according to rumor, she probably, will re-wed the writer.

Paris Styles

By MARY FENTRESS
United Press Staff Correspondent

PARIS, (U.P.)—The tunic dress, which staged such a successful comeback last year, still is being shown. Heim's new version of this useful garment is in white lamee moire, it is open from the high neckline to the hem, and is worn over black. Large, full sleeves that are tight at the wrist are attached at the shoulder with shirring that continues to the neckline. The bodied tunic is held together loosely at the neck by a silky cord which ends in two shining balls. The beauty of this garment is that it also can be used as a little evening coat.

According to Jacques Heim, the era of the mannish girl is gone and the new style calls for "freshness and youth." His sport clothes are all more feminine, he brings back the classic line and the cap. For ten, innumerable varieties of the jabot, lingerie touches and petals are used. For evening he makes an off-the-shoulder Empress Eugenie model in black faille. The upper arms and alluring low decollete are bound in a simple band of white which is edged in interlocking loops of the same material. In contrast to the tightly fitted bodice, the skirt sweeps into fullness with almost a panier effect in back. It is decidedly more graceful and feminine than the tailored evening gown.

TODAY'S FASHION TIP

Jacques Heim brings back the softly feminine silhouette, particularly for evening wear. One of his new creations is taken from the Empress Eugenie era. The tunic dress is still in favor.

FREE THEATRE TICKETS!

Turn to the classified page.

Beauty Aids From Dairy

Dairy Cream Basis of New "CREME OF MILK"

Beauty aids from your milkman is the startling and astonishing offer of the Mayfair Creamery, Ltd.

The age-old secret of Cleopatra and the modern wizardry of science have combined to make "Crema of Milk" the perfect feminine beauty cream. "Beauty Crema of Milk" is a facial cream, made from pure dairy cream with three-tenths of one percent perfume added to make a delightful odor. They point out that their product is equally good as a cleanser, a night cream, a tissue cream, a powder base and is peculiarly adaptable to any type of skin ranging from oily to dry.

For three years scientists have conducted intensive research into the qualities of milk, seeking to find why milk baths, in addition to being publicly "stunts" indulged in periodically by professional beauties are actually beneficial, and finally they have announced the finding of a beauty aid found only in milk. With the finding of this ingredient in milk, it was comparatively simple to fashion an all-purpose beauty cream, made of pure dairy cream. This new beauty aid is called "Crema of Milk" and is now available in Torrance at the Mayfair Dairy, Ltd.

EVANGELICAL GUILD MEETING

The Central Evangelical Guild will meet next Wednesday afternoon at Guild hall, beginning at 2 o'clock. Mrs. J. B. Shaw and Mrs. E. M. Johnson will be hostesses.

EXHIBITION OF PAINTINGS

The Palos Verdes Community Arts Association announces an exhibition of paintings and drawings from the Long Beach Associates, from April 28, 1935, to May 31, 1935.

CARD PARTY TONIGHT

Stephen A. Phillips Relief Corps will hold a card party in the Torrance Social hall this evening at 8 o'clock.

MOTHERS' CLUB WILL MEET

The Mothers' Club of the Job's Daughters will meet Monday, May 6, at 2 o'clock at the home of Mrs. Lincoln, 1027 Arlington avenue.

CHEERIO CLUB MEETS FRIDAY

Pacific Electric Cheerio Club will hold their regular meeting in their clubrooms, 2319 Dominguez street, Friday, May 3, at 7:45 p.m. Committee in charge, Mesdames Walter Gilbert, J. C. Murphy and M. J. Edwards.

ELECTION OF OFFICERS

Election of officers and the selection of delegates to attend the state convention at San Francisco, May 25-26, will be the order of business at the meeting of the National Business and Professional Women, Monday evening, May 6. Installation of the new officers will take place at the dinner meeting on May 21.

Mrs. Julia Huddleston, 1417 Cota

avenue, with a group of Los Angeles folks, will attend the Ramona Pageant in Hemet, Sunday.

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Cut Thick for Swiss **ROUND STEAK**.....
LEGS OF BABY LAMB.....
PORK SAUSAGE.....
12c lb.
25c lb.

Produce Dept.
ORANGES, New Juice.....medium size, doz.10c
CANTALOUPEs, Imperial.....3 for 25c
APPLES, Newton Pippin.....5 lbs. 25c
ONIONS, New crop, brown or white.....2 lbs. 15c
TOMATOES, Home Crown.....lb. 10c
SUMMER SQUASH.....2 lbs. 15c

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