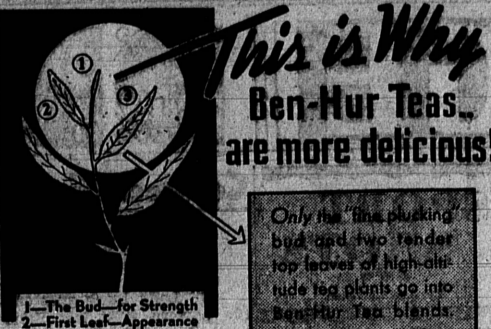


Nina G. Abbey
in her
UNION ICE CO.
TORRANCE HERALD
Cooking School
uses and recommends

HILL'S DRESSINGS
her delicious salad recipes



This is Why
Ben-Hur Teas
are more delicious!

Only the fine plucking bud and two tender top leaves of high-altitude tea plants go into Ben-Hur tea blends.

Find your taste in the finer flavored
BEN-HUR garden TEAS
Highest Quality of all leading varieties

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Ben-Hur Among American Firms Importing Teas

Ben-Hur is among the few American organizations directly importing and distributing a complete line of teas. Each is sold by its world-known name under the Ben-Hur guaranteed label. No matter what kind of tea appeals to your taste—black or green—you can get the Ben-Hur packing, properly identified. For instance, in black teas, Ben-Hur offers you Orange Pekoe and Peleoe, English Breakfast, Ceylon & India, 100% Pure India, Jaeminda, Black & Green, Ice Tea, Oolong, and Jasmine. And in the green teas, Pure Japan, Spideries, Young Hyson and Gunpowder. These higher quality Ben-Hur teas are distributed throughout the Southwest and have won tremendous recognition. Jaeminda, in particular, has a social acceptance rarely accorded any one brand served at teas and bridges. Its delicate fragrance and exceptionally delicious flavor excites not only enthusiastic comment but commendation of the hostess' rare judgment in serving such a delightful beverage.

COMPLETE COVERAGE
All Torrance Herald ads run in the Torrance Herald and in the Torrance Herald News without extra charge.

Helpful Baking Hints to Those Using K C Baking Powder

Always sift flour and K C baking powder together at least three times. The more sifting, the lighter, finer texture the cakes, biscuits, etc., will be.

To mix a cake, first cream butter and sugar thoroughly, then add yolks. If used. Then, to this mixture, alternately add moisture and the flour that has been sifted with baking powder and stir until smooth and glossy, adding beaten egg whites after thoroughly mixing.

For cakes, have your oven slow to moderate at first, until the cake is fully risen; then increase the heat, so-as to just brown lightly.

Here are a few choice recipes. You will like them.

- K C Everyday White Cake**
1/2 cup butter (4 oz.)
1 cup granulated sugar (8 oz.)
1/2 cup milk
2 cups flour (8 oz.)
2 level teaspoonfuls K C baking powder
- Whites & Eggs**
1 teaspoonful vanilla extract
1 K C Bran Muffins
3/4 cups uncooked bran (3 3/4 oz.)
2 cups flour (8 oz.)
1 1/2 teaspoonfuls salt
2 eggs
1 1/2 cups milk
3/4 level teaspoonfuls K C baking powder
- 4 tablespoonfuls sugar (2 oz.)**
3 tablespoonfuls melted fat (1 1/2 oz.)

Note: Permitted the bran to soak in the milk for 1 to 3 hours before adding the other ingredients, adds greatly to its palatability. Bake 35 to 40 minutes at 350 to 375 degrees.

- K C Baking Powder Biscuit**
2 cups flour (8 oz.)
2 level teaspoonfuls K C baking powder
- 4 level teaspoonfuls shortening (2 oz.)**
About 2-3 cup milk or water
1/2 teaspoonful salt
- K C Doughnuts**
1/2 cup granulated sugar (6 oz.)
1 cup sweet milk
3 tablespoonfuls melted butter (3/4 oz.)
3 cups flour (12 oz.)
1 teaspoon mace
1 teaspoon salt
2 eggs, whites and yolks beaten separately
2 level teaspoonfuls K C baking powder

JELL-WELL CUBES DEMONSTRATED AT COOK SCHOOL

Winifred Worth, home economics department of the Jell-Well Dessert Company, demonstrated the new cube flavor Jell-Well at the cooking school this afternoon. Miss Worth prepared a number of delicious concoctions from this product, to show the women in attendance many new ways of combining Jell-Well into surprise novelties. One of the recipes was the following:

- Jell-Well Salad Basket**
3 pkgs. Lime Cube Flavored Jell-Well
2 cups hot water
1/2 tsp. salt
6 peach halves
2 candy sticks (green)
- Dissolve Lime Cube Flavored Jell-Well in hot water, add salt; chill. When the mixture begins to thicken pour a small amount in the bottom of a ring mold. Place peach halves in mold, rounding side up. Chill until firm enough to hold the peaches in place. Fill mold with remaining Jell-Well and chill until firm. Unmold, scoop out the Jell-Well from centers of peach halves. Fill the baskets thus formed with strawberries, pieces of pineapple and cherries. Use candy sticks for basket handles. To shape these put into a hot oven to soften.

BAKED ORANGE YAMS

Parboil the yams and upon each one place a slice of orange, with rind up. Baste with a syrup made of 1 cup of orange juice, 1/2 cup each of white and brown sugar, mixed with 1 tsp. of corn starch and 2 tbsps. of butter.

No muss or fuss - and tastes better!



200 other IRIS products

BE SURE TO Ask for Mrs. Weber's EGG NOODLES

Just Boil Them... 5 minutes

and you have a delicious, highly nourishing dish to serve with any kind of Soup, Fruit or Meat.

Used and endorsed by Nina G. Abbey in the Union Ice-Torrance Herald Cooking School.

INSURES Better HOME BAKING



A Personal Word from Nina G. Abbey to every Torrance home baker

"My respect continually increases for the quality of Ace-Hi Flour, and the satisfying results it assures. I sincerely feel every word I speak about this great product before my classes. I use Ace-Hi at home as well as in my demonstrations because I can depend upon it. I have chosen Ace-Hi as my stand-by because it is unsurpassed for all family purposes, and I recommend it particularly to homes where one flour serves every purpose."

Ace-Hi is a Southern California Product Unsurpassed in Quality and Performance

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Cooking School
Insist on IRIS—and Taste the Difference

ASSOCIATED S GROCERS
INDIVIDUALLY OWNED STORES

Salad Week SPECIALS
Specials for Friday and Saturday, May 3 and 4

- Miracle Whip** pts. 23c, qts. 39c
- Shredded Wheat, per pkg. 12c
- Mrs. Sanka, 1 lb. 40c
- Cake Flour, pkg. 27c
- Vermont Maid Syrup 12-oz. Jug 18c
- Sliced Beef, Mity Nyce, 2 1/2 oz. 10c
- Peanut Butter, 6 oz. 10c, 24 oz. 29c

CHALLENGE BUTTER Per Pound 33c

Black Swan Pears, No. 2 1/2 can 15c

Glenn Valley Catsup, 14 oz. 10c

Maxwell House Coffee 1 lb. 29c

WHITE KING SOAP 3 bars 10c

Bollivar Olives (standard), 2 for 25c

Sea Pearl Codfish, 1-lb. tins 19c

FRESH MILK 9c

OHIO BLUE TIP Matches 25c

Bisquick . . . pkg. 29c

Wheaties 2 pkgs. 21c

SHIRLEY TEMPLE DISH FREE

Hypro 2 qts. 15c

Saniflush . . . 19c

BESS MILK 3 Tall Cans 19c

POST TOASTIES Per pkg. 7c

DOAN'S MARKET 2223 Torrance Blvd., Torrance, Phone 486

G. H. COLBURN 645 Sartori Avenue, Torrance, Phone 622

WOODBURN'S Arlington and Carson, Torrance, Phone 175

This Model 76 O'KEEFE & MERRITT

Equipped with the famous Telechron Grayson Cooking Clock. Is Being Used at the Cooking School Because... It is the most modern and beautiful gas range obtainable!



THE ELECTRIC CLOCK starts and stops the cooking automatically. You do not have to watch your oven, or even be at home to bake with this wonderful feature. This Range cooks automatically, and because it does cook automatically, it cooks more economically. You use less gas because you control both the temperature and the time of cooking. The savings you effect will more than pay for this convenience.

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Only \$5.00 Down!
And Your Old Range
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As Low As \$1.50 Per Month

WITH THE CHEFMASTER BROILER you turn the dial on the outside and adjust your broiler "up or down,"—never again need you lift a hot broiler pan,—now it's so easy to prepare juicy, sizzling broiled steaks or chops!

Compare the Many Features Listed Below and You Will Convince Yourself This is the Range You Want:

- This O'Keefe & Merritt 1935 model adds further prestige to this already famous line of range values. It embodies all the new features,—most important of all, the new round non-clog burners which spread a fan-like flame underneath the cooking vessel,—30% more efficient. Other important features, include:—
- * All porcelain over-size table top
- * High guard rail with condiment set built in
- * Balanced cover over cooking top
- * Extra large cooking top,—two giant and two standard burners
- * Heavy porcelain cast iron grates, porcelain on BOTH sides
- * Automatic Flash Lighter
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- * Large Oven, 16" wide, 14" high, 20" deep
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- * Perfect enameling
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