

COOKING SCHOOL RECIPES

Below Are Complete Menus and Recipes Given by Mrs. Jessie Ewing at the Cooking Classes Held Last Wednesday, Thursday, and Friday at the Civic Auditorium. Clip Them and Save for Future Reference.

First Class Wednesday, June 24

- MENU**
Casserole of Chops
Mixed Grill
Potato Torte
Date Nut Bread
White Salad
Soft Chocolate Icing
Raspberry Mousse
Foundation Mix
Casserole of Chops

Use 4 loin veal or pork chops, cut 1 inch thick; 1 cup diced carrots, 1 cup diced potatoes, 1 onion sliced thin, and 1 cup

peas. Place one-half of the vegetables in a deep casserole and add 1 cup of boiling salted water, 3 Iris whole cloves, 1 teaspoon of minced parsley, and ¼ teaspoon of Iris pepper. Dredge all sides in oil in a frying pan. Lay on top of the vegetables and then cover with the remaining vegetables. Cover the casserole and cook in oven for 1 hour at 350 degrees.

Mixed Grill
Pre-heat broiler 5 to 10 minutes. Arrange lamb patties and Wilson & Co. pure pork sausages on broiler pan. Broil until

nicely browned and add slices of cold boiled potatoes brushed with melted butter, strips of Wilson's certified bacon and thick slices of tomato. Broil until browned, turning when necessary.

White Salad
1 tbs. gelatin
¼ cup Iris pineapple juice
½ cup powdered sugar
¼ cup Iris white cherry juice
¼ cup nutmeats, chopped
¼ cup shredded Iris pineapple
¼ cup chopped Iris white cherries
½ cup mayonnaise
¼ cup Mayfair whipping

cream, whipped stiff
Soak the gelatin in the pineapple juice 5 minutes, then dissolve over hot water. Add powdered sugar and cherry juice. Mix thoroughly and cool until slightly thickened, then add the balance of the ingredients. Pour into oiled molds and chill in Electrolux.

Date Nut Bread
1 cup hot grape juice
1 cup seeded and chopped dates
½ cup broken nutmeats
¼ cup shortening
1 cup flour
1 teaspoon salt
½ cup brown sugar
1 egg
½ cup graham flour
1 teaspoon baking powder
¼ teaspoon soda

Add the hot grape juice to the dates and nutmeats. Cook. Cream the shortening and brown sugar together. Add the egg and beat well. Add the above date mixture, then the flour, salt, and soda and baking powder sifted together. Stir until well mixed. Pour into oiled loaf pan and bake at 350 degrees for one hour.

Potato Torte
½ cup Mayfair butter
2 cups sugar
4 Mayfair eggs, separated
½ lb. grated sweet chocolate
1 cup diced, boiled potatoes
½ cup chopped blanched almonds
¼ teaspoon salt
1 teaspoon Iris cinnamon
½ teaspoon Iris cloves
½ teaspoon Iris nutmeg
1 teaspoon Iris allspice
1 teaspoon baking soda

1 cup sour milk or buttermilk
2 cups flour
Cream butter, gradually add sugar, then egg yolks, one at a time. Add chocolate and potatoes. Sift all dry ingredients together, add almonds, and add alternately with milk to the above mixture. Beat egg whites until stiff, and fold into the batter. Bake in two 9-inch tins at 350 degrees for 30 minutes.

Soft Chocolate Icing
3 squares chocolate
1 cup granulated sugar
1½ cups Mayfair milk
1 teaspoon Iris vanilla
2 tablespoons cornstarch
2 tablespoons cold water
2 tablespoons Mayfair butter
¼ teaspoon salt
Melt the chocolate in the top of a double boiler. Add sugar, milk, and cornstarch moistened in cold water. Cook until thick, stirring constantly to prevent lumping. When thickened, remove from fire and beat in the vanilla, butter and salt. Cool slightly and spread.

Raspberry Mousse
1 teaspoon gelatin
1 tablespoon cold water
1 cup Mayfair milk
½ pt. Mayfair whip cream
½ cup sugar
Speck of salt
2 teaspoons Iris vanilla
1 cup crushed raspberries
Soak gelatin and dissolve in warm milk. Add sugar and vanilla. Strain into refrigerator tray and chill. Add sugar to berries and combine with first mixture. Whip cream and fold into mix-

ture. Pour into tray and freeze without stirring.

Foundation Mix
8 cups sifted flour (2 lbs.)
¼ cup baking powder (1½ ozs.)
4 teaspoons salt (¼ oz.)
1½ cups shortening (12 ozs.)
Sift the flour and measure. Sift again with the baking powder and salt. Cut in the shortening until the mixture has a fine even crumb. Place in a closed container and keep in refrigerator, using as desired. This mixture will keep at least a month in the refrigerator. It will yield 5 batches with 2 cups of the mixture to the batch. It may be used for biscuits, dumplings, shortcakes, waffles, muffins, quick coffee cake and dozens of other things.

Second Class Thursday, June 25

- MENU**
Thrift Cooker Meal
Graham Cracker Cake
Tuna Fish Pie
Individual Salad Plate
Strawberry Whip
Cheese Rolls
Banana Grape Marlow
Fresh Blackberry Pie

Thrift Cooker Meal
1½ lbs. round steak, 1½ inches thick
¼ cup flour
¾ teaspoon salt
1½ teaspoons olive oil
½ teaspoon Iris pepper
2½ cups Iris tomatoes or tomato juice
1 teaspoon A-1 sauce
Pound flour, salt and pepper

into both sides of steak. Preheat thrift cooker and fry steak in oil. Add tomato juice and A-1 sauce. Allow to bubble steam escapes from vent. Place cooker on base, add potatoes and vegetables with ¼ cup water. Turn flame high until steam again escapes from vent, reduce flame to simmer and cook 1½ to 2 hours.

Tuna Fish Pie
¼ cup chopped green pepper
1 small onion, chopped
3 tablespoons Mayfair butter
6 tablespoons flour
¼ cup cooked peas
½ teaspoon salt
3 cups Mayfair milk
1 large can Iris tuna fish
1 tablespoon lemon juice
¼ cup cooked carrots
2 tablespoons clipped Iris pickles
Melt butter, add onion and pepper and brown slightly. Add flour and blend well. Add milk, stirring constantly until thick and smooth. Add remaining ingredients. Pour in large baking dish and cover with cheese rolls.

Cheese Rolls
3 cups foundation mix
1 cup grated cheese
Mayfair milk
Add enough milk to the foundation mix to make a medium soft dough. Roll to a rectangle shape ¼ inch thick. Spread with grated cheese. Roll as for jelly roll and cut in slices. Place on top of tuna fish and bake at 450 degrees for 30 minutes, or until brown.

Graham Cracker Cake
½ cup Mayfair butter
1½ cups sugar
3 Mayfair egg separated
1 cup Mayfair milk
½ teaspoon salt
1 teaspoon Iris vanilla
1 cup chopped nutmeats
3 cups finely rolled graham crackers

Cream butter and sugar gradually and combine creaming. Add beaten egg yolks. Add vanilla to creaming mixture. Stir baking powder and salt into the cracker crumbs then add dry ingredients alternately with the milk to the creaming mixture. Add nuts and mix well. Fold in egg whites beaten stiff. Bake in two oiled 8-inch layer pans at 350 degrees for 30 to 35 minutes. Put layers together with grape jelly and top with whipped cream.

Individual Salad Plate
Mixed fruits
2 stalks Iris asparagus, wrapped in slices of boiled ham
Grapefruit sections with avocado slices
Celery hearts, stuffed with cheese
Half deviled egg topped with sardines
Potato chips

Arrange above ingredients in lettuce cups or individual salad plates. Fill one-half small green pepper with French dressing and place in center of plate. Garnish with ripe or stuffed olives. Serve with potato chips.

Fresh Blackberry Pie
1 cup shortening
3 cups flour
1 teaspoon salt
1 egg
3 tablespoons lemon juice
Ice water
Cut shortening into flour, add lemon juice with slightly beaten egg. Add ice water gradually. Roll pastry to thin and line pie plate.

Filling
3 to 4 cups blackberries
1½ to 2 cups sugar
4 tablespoons flour
1 tablespoon butter
Place berries in pie plate. Add sugar mixed with flour. Dot with butter. Cover with top

crust. Bake at 425 degrees for 30 to 35 minutes.
Banana Grape Marlow
20 marshmallows
1½ cups grape juice
¼ cup lemon juice
½ pint Mayfair whipping cream
1 crushed banana
Melt the marshmallows with the grape juice in top of a double boiler. Cool, and add the crushed banana and lemon juice, mixing thoroughly. Turn into tray of Electrolux and chill until mixture begins to freeze. Whip cream and fold into the fruit mixture. Return to the freezing tray and freeze.

Strawberry Whip
2 egg whites
1 cup sugar
1 box strawberries
2 teaspoons lemon juice
Wash and hull strawberries. Cut in pieces. Whip egg whites until stiff. Add sugar gradually. Add berries and lemon juice and continue beating until mixture will stand in peaks.

Recipes demonstrated at the Friday class will be published next week.

Major Prize Winners Announced

Mrs. Charlotte Alliano, 3085 238th street, won the grand prize at the fourth annual Herald cooking school held last Wednesday, Thursday, and Friday, in the new civic auditorium under the auspices of the Herald, the Southern California Gas Company and representative Torrance merchants.

The award was an \$89.50 Magic Chef gas range donated by the Torrance Plumbing Company. Sitting quietly on the corner of the middle aisle on the front row, Mrs. Alliano showed incredulity and stunned surprise when the number 443 was announced. Several anxious seconds passed before Mrs. Alliano realized she held the winning ticket.

Winner of the second major prize of a 38-piece set of Metlox Poppy Trail pottery was Mrs. Julia L. McManus, 1346 Engracia avenue, who threw her hand in the air with abandon when ticket number 1153 was called. The pottery was given by the National Home Appliance Company.

Prize winners the last day of the cookery convention numbered over thirty, and many women left with baskets of groceries, sheets, perfume, hose, Arrowhead bottled water coupons, and a host of other gifts and awards.

Said by many to be the successful cooking school held here, the Herald is already making plans for another take place this fall.

Legion Medals Are Presented
American Legion awards for citizenship and scholarship, presented each year to pupils in the grades and junior high schools, were given on June 19, to Georgina Billingsley and George Henderson of the Torrance elementary school, Muriel Alverson and Arthur Woodcock, junior high. James R. Wilkes, of the Bert S. Crossland Post made the presentation.

OUR STORES WILL BE CLOSED ALL DAY SATURDAY, JULY 4th



Holiday Specials

SHOP EARLY FOR THE WEEK END

For your convenience, all our stores will be open until 10:00 p.m. Friday night. We suggest that you do your week-end shopping early... it's a two-day holiday—so buy accordingly!

WILSON'S "TENDER-MADE"

SKINNED HAMS 37c

SHANK END... lb. 27c
BUTT END... lb. 32c
CENTER SLICES... lb. 65c (FOR BROILING)

WHOLE OR FULL HALF lb. 37c
"THE HAM YOU CUT WITH A FORK"

Cudahy's Fancy Eastern Sugar-Cured Smoked

PICNIC HAMS 25c

SHANKLESS 4-5 lb. avg. (Cellophane Wrapped)

RATHS LUNCHEON or CHICKEN LOAF lb. 32c

EASTERN GRAIN-FED STEER BEEF

ROASTS 12 1/2c

POT ROASTS
Center Cut
Shoulder Chuck, lb. 15c

WILSON'S CERTIFIED FANCY EASTERN

SLICED BACON 17 1/2c

FRESH, LEAN
½ lb. Pkg.

GROUND BEEF lb. 12 1/2c

FANCY EASTERN SUGAR-CURED

BACON By the Piece lb. 29c

SNOW WHITE

SHORTENING Bulk 3 lbs. 25c

"BEST EVER"—FINEST QUALITY
WIENERS, CONEYS
BOLOGNA, MINCED HAM

Kosher Style
Salam, Fresh lb.
Liver Sausage 15c

MEADOW GROVE

CHEESE 17c

FULL CREAM lb.

Hash Libby's No. 2 12 1/2c
Canned Beef can

FINE GRANULATED

SUGAR 47c

10-lb. cloth bag 48c
Paper 49c
5-lb. bag

SUNLIGHT LARGE

Fresh EGGS 27c

U. S. EXTRAS doz.
BROOKFIELD, doz. 28c

Tongue Libby's 6-oz. 17c
Vienna can

Coca-Cola

Handy Carton of 12 bottles 50c
(Plus Deposit)

Sausage Libby's 4-oz. 7 1/2c
Vienna can

WHITE HOUSE

EVAP. MILK 17c

3 cans tall

CHALLENGE OR GOLDEN STATE

BUTTER 36c

FIRST QUALITY
Danish lb. 37c

Kipped Snacks King George 3 No. 1/4 cans 10c

TOPS IN QUALITY

YUKON CLUB 7c

GINGER ALE, LIME RICKET, SPARKLING WATER
large bottle

PRICES EFFECTIVE THURSDAY & FRIDAY, JULY 2 & 3, 1936. (Closed Saturday, July 4th.)
WE RESERVE THE RIGHT TO LIMIT QUANTITIES.

A&P FOOD STORES

1319 SARTORI AVENUE, TORRANCE

Asparargus DEL MONTE picnic can 12c

Fruits for Salad DEL MONTE No. 1 can 12 1/2c

Catsup DEL MONTE 14-oz. bottle 10 1/2c

Peas DEL MONTE No. 2 can 12c

Pineapple VITAPINE No. 1/4 can 7 1/2c

Cocomalt "FOOD BEVERAGE" 1-lb. can 32c

Grape Juice CHURCH'S PURE quart bottle 23c

Dixie Jellies ASSORTED FLAVORS 7-oz. 7 1/2c

Corn PRIDE OF ILLINOIS No. 2 can 10c

Pork & Beans Van Camp's 1-lb. 5c

Mustard BEN-HUR 6-oz. jar 7c

Wax Paper CUT-RITE 40-foot roll 5c

P'Nut Butter SULTANA 2-lb. jar 20c

Dressing RAJAH pint jar 15c

Stuffed Olives ENCORE 6 1/2-oz. jar 19c

Cut Beans STRINGLESS No. 2 can 7 1/2c

Tomatoes CALIFORNIA No. 2 can 6 1/2c

Pink Salmon COLD STREAM No. 1 can 10c

Sardines KING OSCAR 2 No. 1/4 cans 25c

Tuna Fish SAN LUCAS Light Meat No. 1/2 can 10c

MILD & MELLOW

EIGHT O'CLOCK COFFEE 12c

1-lb. bag
"THE WORLD'S LARGEST SELLING BRAND OF COFFEE"
3-lb. bag, 37c

Quality Super Market

1325 Sartori Ave.
DOWNTOWN These Prices for Thur., Fri. Only

LOCAL GROWN TOMATOES 3 Lbs. 10c	SPANISH ONIONS 5 Lbs. 10c	New Crop Gravenstein APPLES 5 Lbs. 25c
LARGE SIZE UTAH CELERY 2 for 15c	FRESH LIMA BEANS Lb. 5c	SWEET NECTARINES 2 Lbs. 15c
A-1 GRADE NEW SPUDS 7 Lbs. 25c	KLONDYKE WATERMELONS 1 1/2 lb.	

QUALITY MEATS

Why Make Your Own? SALADS Fruit, Potato, Macaroni 15c	From Steer Beef PLATE BOIL 6 lb. Fresh Dressed Frying Chickens 25c	For Warm Weather Assorted COLD MEATS 35c lb.
Lean, Meaty SPARE RIBS 18c lb.	WIENERS CONEYS , lb. 15c	Fresh, Ground HAMBURGER 10c lb.
No. 1 Grade Bulk Peanut Butter 15c	Lean, Young Pork Shoulders Whole... lb. 17 1/2c Center Cuts... lb. 22c	Eastern Sliced Bacon 32c lb.

GROCERIES

BUTTER Oloverbloom, lb. 35 1/2c Cresta, lb. 33 1/2c Challenge, lb. 36c Danish, lb. 37c	TEA SHASTA Black 1 lb. 47c 1/2 lb. 25c 1/4 lb. 13c Green 1/2 lb. 21c 1/4 lb. 11c
FOR WARM WEATHER Burnett's Liquid Ice Cream Mix 2 for 15c	FOR WARM WEATHER Clicquot Club Gingerale 16-oz. size 2 for 23c Ctn. of 12, \$1.33

Juno Milk 3 for 17c	Folger's Coffee, lb. 26c 2 lbs. 51c	Underwood Deviled Ham, 17c and 11c	Sunmald Raisins Puffed 2 for 15c	Post Toasties 7c	Peet's Granulated Soap, large 24c
B & M Brown Bread, large 14c	B & M Baked Beans, large 15c Both for 28c	French's Mustard, 6 oz. 8c Hot Dog Spoon FREE	Prudence Corn Beef Hash, 10 1/2-oz. 20-oz. 21c	Crystal White Soap 5 for 14c	Leslie Salt, 2-lb. pkg. 7c
Certo bottle 19c	FOR WARM WEATHER Welch's GRAPE JUICE Pt. 17c Qt. 33c	Falmolive Soap 5c	Holly Cleanser 3 for 10c	Lynden Chicken & Noodles, 16-oz. jar 21c	Tiny Tot Sardines 11c

When you take IRIS into the family, it means much to their appetite, their health, and to your skill as a home-maker.

Yet it means so little to the budget it's worth talking about!

