



FOOD NEWS



FRUIT SALAD PLATE
 5 crisp lettuce cups
 1/4 cup fresh strawberries
 2 halves canned apricots
 5 oranges or grapefruit sections
 10 pitted cherries
 1/4 banana, rolled in nuts

Method: Separate each section of the fruit that is placed in the lettuce cups with stalks of stuffed celery. Use cream cheese to which chopped candied ginger is added, or pimiento cream cheese, to stuff the celery. Top this with a blend of whipped cream and mayonnaise.

Fruit Delight
 Help-yourself Platters of Fruit Offer Pleasant Openings to Summer Dinners

Pears
 Apricots
 Cherries
 Bananas
 Pineapple
 Strawberries
 Honey Balls
 Mint

Get as many of the above fresh fruits as are available in your markets. Those which you cannot get fresh, buy in high grade canned varieties and chill. Bananas which are likely to turn

dark before being served may be moistened with pineapple or lemon juice.

All fruits should be chilled in your refrigerator until very cold, and platter too should be cold. Grape leaves may act as the background. Their dark glossiness adds much to attractive appearance of service. Crushed ice may also be used.

If platter is planned to replace salad course, serve mayonnaise blended with whipped cream. If planned to replace dessert, serve with whipped cream to which a little lemon juice has been added.

Large Club Luncheons Are Difficult Problems

Many Torrance women are scratching their heads these days when the task of serving a luncheon to their bridge club members comes around to them. So many luncheons have been served that there seems to be no variations, no new dishes left for the puzzled hostess. Particularly is the problem vexing during warm weather, when hours spent in the kitchen are both annoying and tiring.

The tuna salad loaf recipe given below, together with the luncheon menu, was evolved to serve the double purpose of a new inviting dish, plus ease and simplicity in preparing it. It was designed for a service of twelve, but can be proportionately increased or decreased.

CLUB LUNCHEON FOR 12
 Tuna Salad Loaf
 Ripe Olives
 Hot Bran Muffins
 Fresh Youngberry Jam
 Individual Fresh Peach Pies with Whipped Cream
 Salted Nuts Coffee

TUNA SALAD LOAF
 1 tablespoonful of granulated gelatine
 1/4 cupful of cold water
 1 half-pound can of tuna
 1 cupful of grated raw carrots
 1/2 cupful of diced celery
 1/4 cupful of minced sweet pickles
 1/4 cupful minced green pepper
 1 pint of cottage cheese
 1 cupful of mayonnaise
 Salt and pepper to taste
 1 medium-long loaf of sandwich bread, unsliced

First stir the gelatine to soak in the cold water, while you prepare the salad mixture: flake the tuna, add the prepared raw vegetables and pickles, and mix lightly. Mix the mayonnaise and cottage cheese. Melt the soaked gelatine by heating it over hot water, and stir carefully into the cheese-mayonnaise, then add the first mixture and mix gently. Prepare the loaf of bread by cutting off all the crusts except the bottom one, then cut off a 1/4-inch slice the full length of the top to serve as a lid. Hollow out the center of the loaf, leaving walls about 3/4-inch thick. (If they are too thin, the salad will cause them to bulge). Pack the prepared mixture into the bread "box" carefully and lightly—it should just fill it. Put on the lid, wrap the whole thing carefully in wax paper to prevent its drying out, and store in the refrigerator. An hour or so before serving time, frost the loaf top and sides with 3 packages of cream cheese thinned to spreading consistency with milk or cream. Don't apply the frosting too smoothly; rough swirls are more effective. Decorate the top with strips of pimiento or green pepper, egg slices, parsley or combinations of garnishes that appeal to you. It is lovely left pure white, placed on a cheese board with chicory or curly lettuce surrounding it. Cut in slices to serve.

Oldsmobile Sales In Sharp Increase

"Oldsmobile retail sales for the month of June established a new all-time record for this month. The total retail sales amounted to 21,900 units, a gain of 34 percent over June of last year," it was announced today by D. E. Ralston, vice president and general sales manager of Oldsmobile.

"Retail sales for the first six months of 1936 were 110,845 cars which represents a gain of more than 28 percent over the same period last year.

"July production is continuing at a record breaking pace with both the Oldsmobile and Fisher Body plants in Lansing running day and night. Construction of the new buildings at the Oldsmobile and the Fisher plants is progressing rapidly. This latest expansion program will materially increase the production facilities of both plants," Mr. Ralston pointed out.

COMPLETE COVERAGE—All Torrance Herald ads run in the Tri-City Shopping News without extra charge.

Red Raspberry Ice Cream

Egless Frozen Dessert Recipes Are Sometimes Requested, So We've Made One

1 pint raspberries
 1/2 to 1/3 cup sugar
 1 tablespoon lemon
 2 tablespoons white Karo
 1/2 cup top milk
 1 cup whipping cream

Crush raspberries, add sugar, amount depending on sweetness of berries, and allow to stand for at least one hour. Strain and mix with milk and lemon. Whip the cream until barely thick before folding mixtures together.

Freeze with temperature control turned to No. 1. When about half frozen, beat until smooth. This may be accomplished right in the dessert tray, or may be transferred to well-chilled bowl. Serves six.

CUSTARD SAUCE

1 1/2 cups milk
 2 egg yolks
 1/4 cup granulated sugar
 1/4 teaspoon salt
 1/2 teaspoon vanilla

Method: Scald milk in top of double boiler, over hot water. Beat egg yolks, add sugar and salt. Add hot milk slowly to egg mixture, then return to double boiler. Cook until mixture coats spoon and thickens, stirring constantly. Turn into cold bowl, add vanilla and chill.

Read Our Want Ads!

Quality Super Market

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

FREESTONE Peaches 5 lbs. 25¢	RIPE Nectarines lb. 5¢	BARTLETT Pears lb. 5¢
SEEDLESS Grapes lb. 5¢	GREEN GAGE Plums lb. 5¢	RIPE - SOLID Bananas lb. 5¢
SPANISH Onions 5 lbs. 10¢	NEW SWEET Potatoes 2 lbs. 15¢	KLONDYKE Watermelons lb. 1 1/2¢

QUALITY MEATS

Lean Pot Roast lb. 12 1/2¢	Lean Beef lb. 5¢	Boneless Beef Stew lb. 15¢	Lean, Tender Swiss Steaks lb. 20¢	Fresh Ground Hamburger lb. 10¢	Lean, Fresh Ground Round lb. 20¢	Eastern Sliced Bacon lb. 32¢	Round Bone or 7-Bone Roasts lb. 15¢
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BUTTER GROCERIES FLOUR

Cresta, lb. 34 1/2¢	Brookfield, lb. 38¢	Challenge, lb. 38 1/2¢	Danish, lb. 39¢	CERTO Makes Jelly in 12 Minutes 19¢	Sun Sweet PRUNES, 1 lb. lge. 7¢	2 lbs. med. 12¢	OLD DUTCH CLEANSER, 4 cans 25¢	KEN-L-RATION, 2 for 15¢	BULK VINEGAR, gal. (Bring own jug) 15¢	GEM NUT, lb. 10 1/2¢	LOG CABIN BREAD, lb. loaf 6¢	JACOB'S MUSHROOMS Hotel Sliced, 4-oz. can 15¢	F & G WHITE NAPHTHA SOAP, 4 giant bars 14¢	GOLD MEDAL NOODLES, 2 8-oz. pkgs. 19¢	MACARONI, 1-lb. pkg. 11¢	SPAGHETTI, 1-lb. pkg. 11¢	IVORY FLAKES, med. lge. 8¢	IVORY SOAP, med., 2 for lge. 11¢	5-lb. sack ACE-HI 20¢	10-lb. sack 36¢	24 1/2-lb. sack 83¢	PAR SOAP, lge. 25¢	BISQUICK, lge. 27¢	MAXWELL HOUSE COFFEE, lb. 24¢	VAN CAMPS PORK & BEANS, 16-oz. can. 5¢	SCOTT TOWELS, roll 9¢	MARTINI BUTTER CRACKERS, lge. pkg. 13¢	CRISCO, 1 lb. 3 lbs. 19¢ 53¢
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THE GREATEST FOOD VALUES IN TOWN!

GENUINE 1936 SPRING BABY MILK

LAMB LEGS lb. 23 1/2¢
 LAMB SHOULDER—lb. 17c

ROASTS Grain-Fed Branded Beef Center Cut Shoulder or 7-Bone Chuck lb. 14c
 NONE HIGHER THAN ADVERTISED PRICE

PICNIC HAMS Eastern Sugar-Cured 4-6 lbs. Avg. Cellophane Wrapped lb. 23 1/2¢

SHORTENING SNOW WHITE (Bulk) 3 lbs. 25c

BOILING BEEF Plate Rib lb. 6c

SHORT RIBS For Baking lb. 10c

GROUND BEEF Fresh lb. 12 1/2¢

BACON Fancy Eastern 1/2-lb. Pkg. 17 1/2¢

BACON Fancy Eastern SUGAR-CURED By the Piece lb. 32c

CLUB HOUSE BEER FULL STRENGTH 11-oz. bottle 5¢ (Plus Deposit)

Challenge's Blue Ribbon Butter 91 score 2nd quality lb. 35c

Fine Granulated Sugar 10-lb. cloth 48c 10-lb. Cane 10 lbs. 49c paper 47c

Sunlight—Large U. S. Extras Fresh Brookfield doz. 30c doz. 29c

Iona Family Flour ALL PURPOSE 10-lb. sack 25c

Grisco Shortening 3-lb. can 50c

Sugar Powdered C & H 1-lb. pkg. 7c

Coffee Vacuum Pack 1-lb. 27c 2-lb. jar. 52c

Asparagus Del Monte picnic can 11 1/2¢

Kernel Corn Vacuum Pack 12-oz. can 10 1/2¢

Garden Peas Del Monte No. 2 can 12¢

Spinach DEL MONTE EARLY No. 2 can 8¢

Tomatoes DEL MONTE GARDEN No. 2 1/2 can 12¢

Sanka "All Purpose Grind" COFFEE 1-lb. can 33 1/2¢

Ripe Olives SEQUOIA Extra Large 9-oz. can 12¢

Pink Salmon COLD STREAM No. 1 tall can 10¢

Eagle Brand CONDENSED MILK 15-oz. can 17¢

Wesson Oil "For Cooking" pint 20¢

Wheaties "The Breakfast of Champions" reg. pkg. 10¢

Towels RED CROSS 3-rolls 25¢

Mayonnaise BEST FOODS qt. jar 40¢

Pork & Beans IONA 28-oz. can 7 1/2¢

Gelatin DESSERT SPARKLE 3 reg. pkgs. 14¢

Spaghetti FRANCO-AMERICAN 3 1-lb. cans 25¢

Grapefruit JUICE Dromedary No. 2 can 10¢

White King SOAP Granulated large pkg. 27¢

Margarine NUTLEY "Wholesome" lb. 10¢

Ginger Ale YUKON CLUB SPARKLING WATER OR LIME RICKY 12-oz. 2 bottles 9¢ (Plus Deposit)

BAKER'S COCOA BREAKFAST 1-lb. can 10 1/2¢ 1/2-pound can. 7c

MILD and MELLOW EIGHT O'CLOCK COFFEE 1-lb. bag 12 1/2¢ 3-lb. bag. 37c

"THE WORLD'S LARGEST SELLING BRAND OF COFFEE"

A & P FOOD STORES

1319 SARTORI AVENUE, TORRANCE

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