



FOOD

NEWS



TOLEDO, (U.P.)—A bandit climbed up a railroad tower to hold up John R. Morton, towerman. His troubles were worth 50 cents.

Soldiers Forego Hair Powder In Wheat Famine

England had a severe scarcity of wheat in the years 1795 and 1796. The London Times of that date tells strange tales of how the king, the people and the army met this scarcity.

Says the Times of July 22, 1795: "His majesty has given orders for the bread used in his household to be made of meal (flour) and rye mixed. No other sort is permitted to be baked, and

the royal family eat bread of the same quality as their servants do."

At this time people were requested to discontinue the use of hair powder, which was obtained from starch made of wheat. Very many did so. The movement spread to his majesty's army. Says the Times of February 10, 1796:

"In consequence of the scarcity of wheat, arising partly from such quantities of it being used for hair powder, several regiments have, very patriotically discontinued the use of hair powder which, in these instances was generally nothing but flour."



RECIPE FORUM

Two tickets to the Torrance Theatre will be given FREE to the reader who mails or brings in a recipe that is published in these columns. Send us your favorite recipes. The tickets will be mailed to you.

RHUBARB PIE

2 eggs
1 cup granulated sugar
2 tablespoons flour
1/2 teaspoon salt
2 tablespoons melted shortening
1 cup milk
2 cups rhubarb cut in pieces
1 unbaked pastry shell

Method: Beat eggs and combine with sugar, flour, salt and melted shortening. Beat until creamy and add milk. Put rhubarb in pie shell and pour custard mixture over. Bake in moderately hot oven until custard is set, or about half hour.

YEAST ROLLS

2 cups scalded milk
4 tablespoons sugar
1 cake yeast, soak in 1/4 cup warm water
1 1/2 teaspoons salt
1 1/2 tablespoons melted lard or butter
6 cups flour

Method: Knead thoroughly, set in a warm place, let it treble in bulk. Then work down, let come up again and mold into small rolls. Bake 10 minutes in a hot oven (400 degrees).

egg plant weighing about a pound and half. Cut the pulp into cubes, and cook it until tender, a little salt being added. Mash it with a fork, mix with the salmon after the skin and bones have been removed, also the white sauce. Mix thoroughly. Put in buttered casserole. Cover this with the buttered crumbs, bake about 20 minutes over a low heat.

TUNA NOODLE CASSEROLE

1 seven-ounce can tuna
2 cups cooked noodles
2 hard boiled eggs
2 cups cream sauce
1 tablespoon diced onion
Salt and pepper

Method: Butter bottom of baking dish. Put in layer of noodles, then layer of tuna and eggs. Cover with noodles and pour over mixture of cream sauce with onions in it. Bake 30 minutes.

Oscar of Famous Waldorf Gives Roll Recipe

In a recent issue of a trade magazine there appeared an interview with Oscar, chief chef of the famed New York Waldorf hotel. Mr. Tschirky (Oscar) commented that people eat rolls "because they like the taste of them" and that many "men and women who ordinarily would not eat bread before a meal, reach for our hard rolls as soon as the waiter places them on the table."

Oscar's Hard Roll Recipe

2 lbs. wheat flour
1 oz. yeast
1 oz. shortening
3/4 oz. salt
1/2 oz. sugar
1 oz. malt syrup
1/2 cup milk
1 cup water

Household Recipe
8 cups wheat flour
2 cakes yeast (compressed) dissolved in 1/4 cup lukewarm water
2 tablespoons shortening
1 1/2 tablespoons salt
1 tablespoon sugar
2 tablespoons malt syrup
1/2 cup milk
1 cup water

Method: Mix 1/2 of the flour with the dissolved yeast and let rise. Work the remaining ingredients into the rest of the flour and work for 10 minutes. Add the yeast and let stand until double in bulk. Cut into rolls and pinch a small bit from the top of each. Bake in moderate oven (375 degrees) 20 minutes. The quantity will yield about three dozen rolls.

SWEDISH SPONGE CAKE

7 eggs yolks
1/2 cup water
4 cup sugar
1/2 teaspoon vanilla
1/2 teaspoon lemon

Method: Combine these and beat ten minutes. Sift 1 cup flour 5 times and add to beaten egg mixture. Put pinch of salt in egg whites, beat 1 minute and add 1/2 teaspoon cream tartar and beat until light and foamy. Fold the whites into the yolks. Bake in oven at 325 degrees for 1 hour. Test at end of hour.

OYSTERS AND MUSHROOMS AU GRATIN

4 tablespoons butter
4 tablespoons flour
1/2 teaspoon salt
1/2 teaspoon paprika
1/2 teaspoon celery salt
2 cups milk
1/2 pint small oysters
1 cup browned mushrooms

Method: Melt butter and add flour. When blended add milk, cook until thick creamy sauce forms. Stir constantly, add the rest of the ingredients and pour into buttered shallow baking dish. Bake about 20 minutes in a moderate oven.

SCALLOPED EGG PLANT WITH SALMON

1 1/2 cups mashed, cooked egg plant
1 1/2 cups medium-thick white sauce
1/2 cup dried bread crumbs, mixed with 1/4 cup melted butter
1 pound can salmon

Method: Remove skin from an



Go home tonight BY TELEPHONE!

Have you been thinking about the folks at home lately? Why not call up tonight and have a friendly, homey talk? "Long Distance" really means "short distance." For it does just that to the miles—shortens them up to nothing.

(Telephone home tonight!)

SOUTHERN CALIFORNIA TELEPHONE COMPANY
1266 Sartori Ave. Telephone Torrance 4600

This Man Worries for Women



DON'T worry whether or not the oven of your modern gas range will bake to perfection. The man shown in the photograph did the worrying for you before he would approve the range. He is not a chef as you might suppose—but a technologist making tests at The American Gas Association Laboratory at Cleveland, Ohio.

Baking cookies is one of his jobs. If the cookies, thin and sensitive to fine shades of temperatures, have baked evenly and uniformly in every corner of the oven after eleven minutes in a temperature of 375 degrees Fahrenheit, they have proven the oven heat distribution is satisfactory. Should one cookie come out less than crisp and golden, the range is considered a baking failure and is turned down.

Bus Service Starts On Monday

Starting next Monday the Recreation department will put a bus service into operation for the benefit of children in the west and north part of Torrance. The bus will make four trips daily except Saturday and Sunday, leaving the Border avenue headquarters at 9:30 a. m., 11:30 a. m., 1:30 p. m., and 4:30 p. m.

The route followed will be west on Carson to Cedar avenue, north on Cedar to Torrance boulevard, east on Torrance boulevard to Cravens, and along Cravens, Carson and Border to 1816 Border avenue, thence on Cabrillo avenue to the city park.



No table is complete without some form of bread. We have every kind of Bakery Goods.

Whitney's Bakery

Free Delivery on Orders Over 25c
1323 Sartori Ph. 572

Thrifty Housewives Say "TO A&P TO SAVE!"



WILSON'S "TENDER-MADE" SKINNED HAM CENTER SLICES lb. 69c

Shank End, lb. 25c
Butt End, lb. 29c
Whole or Full Half lb. 37c

"THE HAM YOU CUT WITH A FORK"

GRAIN-FED "BRANDED" STEER BEEF ROASTS Center Cut Shoulder or 7-Bone Chuck "Best Cuts Only" lb. 14c

BOILING BEEF PLATE RIB lb. 6c

GROUND BEEF FRESH lb. 12 1/2c

BACON Fancy Eastern By the Sugar-Cured Piece lb. 32c

SHORTENING Snow White Bulk 3 lbs. 25c

GRAIN-FED "BRANDED" STEER BEEF PRIME RIB 1st 5 Ribs "Best Cuts Only" lb. 19c

WILSON'S CERTIFIED FANCY EASTERN SLICED BACON 1/2-lb. Pkg. 17 1/2c

NOW! ASK YOUR A&P MANAGER ABOUT RAFFIN'S HIGHEST PRICED CORNED BEEF

PRIDE OF ILLINOIS CORN COUNTRY GENTLEMAN No. 2 can 10c

CHALLENGE'S BLUE RIBBON Butter 91 SCORE Second Quality lb. 36c

NUTLEY "WHOLESOME" Margarine lb. 10c

SUNLIGHT—LARGE U. S. EXTRAS Eggs Fresh Broodfield doz. 30c doz. 29c

GRANULATED White King SOAP 1-lb. pkg. 27c

Sauce Tomato Redondo 3 8-oz. cans 10c

Certo For Making Jams & Jellies 8-oz. bot. 19c

Napkins Colored Menasha pkg. of 50 7c

IONA FAMILY—"ALL PURPOSE" FLOUR 24 1/2-lb. sack 55c

Tobacco Tuxedo 3 tins 25c

Gilves Crema 3 for 10c

Oliver Mince Alber's 3-oz. can 9c

Chicken Lyndon's 1/2-lb. can 35c

Shinola White Shoe Cleaner bottle 9c

Pepper Rajah Black 4-oz. can 8c

Root Beer Extract Hires 8-oz. bot. 22c

HEINZ ASSORTED SOUPS 2 16-oz. cans 25c

CHICKEN GUMBO, CAN 17c

"MILD & MELLOW" EIGHT O'CLOCK COFFEE 1-lb. bag 12 1/2c

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

PRICES EFFECTIVE THURSDAY, FRIDAY & SATURDAY, JULY 23, 24 & 25, 1936. (WE RESERVE THE RIGHT TO LIMIT QUANTITIES.)

A&P FOOD STORES 1319 SARTORI AVENUE, TORRANCE

Quality Super Market

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

Ripe Bananas lb. 5c	White Rose Potatoes Extra Fancy 7lbs. 25c	Thompson Seedless GRAPES 3 Lbs. 10c
ELBERTA FREESTONE PEACHES 8 Lbs. 25c	FRESH Lima Beans lb. 5c	WATERMELONS Per Lb. 1 1/2c
		TIP TOP—Lge. Ea. 10c
		MELONS Local Grown Cantaloupes 3 for 10c

SERVICE! QUALITY MEATS QUALITY!

Lean, Tender POT ROAST 12 1/2c lb	KERMIN'S Fresh Salads FRUIT—POTATO MACARONI 15c lb	COTTAGE CHEESE 10c lb
7-BONE ROAST 15c lb	Cold Meats KOSHER SALAMI WIENERS, CONEYS MINCED HAM 15c lb	PIG LINK SAUSAGE 23c lb
From Steer Beef Swiss Steaks 20c lb		CASO JACK CHEESE 25c lb
Fresh Dressed HENS 23c lb		Eastern Sliced BACON 32c lb

BUTTER GROCERIES FLOUR

CRESTA, lb. 34 1/2c	DEL MONTE Bartlett Pears, No. 2 1/2 can 15c	DRIFTED SNOW 4 9/10-lb sack 22c
BRACKFIELD, lb. 38c	Pineapple, No. 2 1/2 can 16c	9 8/10-lb. sack 40c
Welch's Grape Juice, qt. 33c	Apricots, No. 2 1/2 can 18c	24 1/2-lb. sack 93c
Baker's Cocoa, 1 lb., 13c; 1/2 lb. 8c	Fruit Cocktail, No. 1 tall can 12c	Norwegian Sardines—Tiny Tots, 1/4 can 11c
Post Bran Flakes, 2 for 19c	Tomato Juice, 3 No. 1 tall cans 20c	Gem Nut Oreo, lb. 10 1/2c
C & H Sugar, Brown, 1-lb. cart., 2 for 13c		Scot Tissue, 2 for 13c
Jellwell or Jiffy Lou, 2 for 11c	ALBER'S Flapjack, 2 1/2-lb. pkg. 16c	White King 27c
Log Cabin Syrup, 26-oz., 87c; 12-oz. 14c	Rosewater Oats, 1-lb. 23c	Marco, 2 1-lb. cans 11c
Fab-Lette Cheese 14c	Instant Tapioca, 8-oz. 9c	Hill's Coffee, Red Can, lb. 26c
Purex, 1/2 gal., 15c; qt. 8c		Beef Tamales, 2 7/8-oz. cans 15c