



Own Obituary Head
CLEVELAND, (U.P.)—William Hooley, 80, Buffalo, N. Y., was sitting peacefully in a restaurant reading a newspaper and drinking a bottle of beer as he read his "death notice" in the paper. On investigation Hooley found that was a case of "mistaken identity."

GIVE A MAN A GOOD STEAK

... and you can wrap him around your finger. And smart housewives know that, too.

But the REALLY smart housewife is the one who buys that steak at Grubb's. There's no danger then of serving "the master" a piece of shoe leather that gives him indigestion and spoils his good nature. And, too, he will never kick on the meat bills, either.

GRUBB'S MARKET
CHOICE MEATS
PHONE 779-TORRANCE
IN SAFEWAY STORE 1929 CARSON ST.



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.

LEG OF LAMB and Caper Sauce

Wipe, trim, and prepare leg of lamb for cooking. Season with salt and spread with melted butter. Place in shallow open pan for roasting. Place in the cold oven of electric range. Turn on oven for roasting. Set temperature control to 350-375 degrees and roast, allowing 30 minutes per pound. Serve with Caper sauce.

Caper Sauce
2 tablespoons butter
2 tablespoons flour
1 cup milk
1/2 teaspoon salt
Pepper
1 small bottle capers
Method: Melt butter on the

CHERRY PUDDING

1/4 cup butter
1/4 cup sugar
1 egg
1 1/2 cups flour
3 teaspoons baking powder
Few grains of salt
1/2 cup milk
1 cup cherries, pitted and drained free from juice
Cream the butter and sugar. Add sifted dry ingredients alternately with the milk to the first mixture. Place cherries in buttered mold and pour the batter over them.

MIXED FISH GRILL

4 fillets of trout
4 tomatoes (cut in halves)
4 small cooked sweet potatoes (cut in halves lengthwise)
1/2 cup butter (melted)
Salt
Pepper
2 tablespoons lemon juice
Paprika

CUISINE NEWSLETTERS
By NINA G. ABBEY

"Such and so various are the tastes of men."

CORN SOUFFLE

Cook
1 Tbsp. chopped green pepper in butter
Make white sauce of
1/2 Cup flour
1/2 Tbsp. butter
2 Cups milk and
1 Tsp. prepared mustard. Add this sauce to the peppers. Add
1 Cup scalded green corn (or can of whole kernel corn)
1 Cup chopped American cheese
3 Egg yolks, beaten.
Fold in beaten whites of 3 eggs. Turn into buttered dish, stand in pan of hot water, bake about 30 minutes in a moderate oven, 350° F. Serves six.

ANTICHOKE APPETIZERS

Cook artichokes until tender in water with half a clove of garlic and 2 tablespoons vinegar. Then break open the leaves and put caviar in the openings. Serve with lemon.

DROP REFRIGERATOR COOKIES

1/2 Cup brown sugar
1/2 Cup shortening
1 Egg
1/2 Cup flour
1/2 Cup sour cream
1 Tsp. soda
1 Tsp. baking powder
5/8 Cup chopped nuts
Mix all together and place in covered dish in ice refrigerator overnight. Drop by spoonfuls on a buttered baking sheet & bake at 350°.

TOMATO RELISH

2 Gal. ripe tomatoes. Peel dry and sprinkle with 2 cups of salt and let stand overnight.
Drain the liquor off in the morning and run through a chopper. Then add the following:
5 Cups ground onions
5 green peppers ground
2 Cups sugar, 2 cups mustard seed (white)
2 Tsp. cloves, 4 tsp. cinnamon
Mix ingredients together thoroughly and add 2 quarts cold vinegar. Will keep in open jars. Makes about 3 gallons.

PINEAPPLE SHERBET

2 Lemons 1/2 Qt. milk
2 Cups sugar 3 Oranges
1 Pt. whipping cream
1 Large can of crushed pineapple
Whip cream. Add all together and freeze. Makes 1 gallon.

CENTENNIAL CAKE

1 Cup butter 5 Egg whites
3 Cups flour 1/2 Tsp. vanilla (cake)
1/2 Tsp. orange
2 Cups sugar 1/2 Tsp. lemon
1 Cup milk 1/2 Tsp. salt
3 Tsp. baking powder
Cream the butter and sugar very thoroughly. Sift flour and baking powder, add alternately with the milk. Fold in the beaten egg whites. Add flavoring and salt and bake at 350° F.

4 Minute Frosting

2 Unbeaten egg whites
1 Cup sugar
1/2 Tsp. cream of tartar
3 Tsp. of cold water
1 Tsp. flavoring
Beat together over hot water until thick enough to spread.

Cut fillets in halves. Brush fillets, tomatoes, and sweet potatoes with one-half of melted butter. Season with salt and pepper. Sprinkle lemon juice over fish and dust with paprika.

Arrange fish and vegetables on the smokeless broiler pan of the electric oven. Turn oven switch to broil. Set temperature control to 350° F. Place broiler pan in upper part of oven. Broil for approximately 20 minutes, brushing remainder of butter over mixed grill during broiling period.

OLD FASHIONED SPICED COOKIES

1/2 cup shortening
1/2 cup molasses
1/2 cup sugar
1 egg
2 1/2 cups (all-purpose) flour
1 teaspoon salt
1/2 teaspoon soda
1/2 teaspoon ginger
1/2 teaspoon cloves
1 teaspoon cinnamon

SPICE CAKES

1/2 cup shortening
2 cups cake flour
1 1/2 teaspoons baking powder
1/2 teaspoon soda
1/2 teaspoon salt
1 teaspoon cinnamon
1 teaspoon nutmeg
1/2 cup dates cut in small pieces
1/2 cup seedless raisins
1 cup brown sugar
1 egg
1/2 cup sour or buttermilk
7 minute frosting
Cocoanut

Method: Soften shortening by placing it in a mixing bowl in a warm place. Sift together twice, the flour, baking powder, soda, salt, and spices. Sprinkle dates and raisins with 2 tablespoons of dry mixture. Stir in softened shortening, the brown sugar, egg and dry ingredients and milk alternately.

Method: Put the shortening and molasses in a saucepan big enough to be used as a mixing bowl. Heat, stirring constantly. When fat has melted remove from heat and stir in sugar, cool. Then beat in egg and remaining ingredients sifted together. Chill and roll out very thin, cut with fancy cutters, place on large baking sheet, decorate with hard candies, nuts or cocoanut and bake in a moderate oven (375 degrees) for 10 to 15 minutes. Makes 5 to 6 dozen cookies.

SAVORY PORK CHOPS

2 tablespoons chili sauce
2 tablespoons catsup
2 tablespoons lemon juice
1 small onion, finely grated
1/4 teaspoon dry mustard
1/4 teaspoon pepper
1/2 teaspoon Worcestershire sauce

APRICOT FLUFF

1 cup canned apricots (drained)
1/2 cup sugar
5 egg whites
1/2 teaspoon lemon extract
1/4 teaspoon salt

Place apricots and sugar in a saucepan on the surface unit of the electric range. Turn switch to high heat. Boil mixture to a marmalade consistency (about 5 minutes). Cool.

Beat egg whites until stiff and fold in the apricot mixture. Add lemon extract and salt. Turn mixture into a greased casserole. Place in cold electric oven. Turn oven switch to bake. Set temperature control to 300° F. Bake about 40 minutes.

FOOD SERVICE

... To make your living easier, pleasanter, better.

JELL-O pkg. 5 1/2c

Butter 40c
Fresh Eggs doz. 34c
Cheese 17c
Vinegar 25c
Coffee 49c
Wesson Oil 74c
Asparagus Tips 12c
Tomato Juice 6c
De Luxe Plums 10 1/2c
Garden Peas 12c
Kipper Snacks 10c
All Bran 17c
Deviled Meat 10c
Spaghetti 17c
Peanut Butter 12c
Soap 23c
Doris Jams 25c
Chocolate 12c
Pure Vanilla 25c
Cigarettes 12c
Cracker Jack 10c
Grape Nuts 15c
Tomato Sauce 10c
Molasses 10c
Tomatoes 25c
Soap Chips 30c
Bon Ami 19c
Mazola Oil 20c
Ginger Ale 15c

FLAVOR-FAMED MEATS

CUDAHY'S PURITAN HAMS SKINNED Whole or Shank Half lb. 29 1/2c

WILSON'S EASTERN SUGAR-CURED BACON lb. 32c

LAMB SHOULDER lb. 15c

SLICED BACON 19c

GROUND BEEF 19 1/2c

SHORTENING 3 lbs. 29c

GRAIN-FED "BRANDED" STEER BEEF ROASTS 14c

PRIME RIB lb. 19c

A & P FOOD STORES
1319 SARTORI AVENUE, TORRANCE

HERE'S Something!

Housewives! Cooks!

Every housewife and every cook—good or bad—has some pet recipes of which she is justly proud... some "special dish" that the entire family likes and that guests always get when they come for dinner and always rave about.

The Herald wants to hear about these recipes, regardless of what they contain or what they turn out to be. Herald readers want to hear about them.

So for a limited time, the Herald will give away FREE each week TWO tickets to the Torrance Theatre to the reader who sends in a recipe that is published on these pages under the heading of the "Recipe Forum."

Send in as many as you like. For each recipe published you will receive TWO tickets. Either bring them in or mail them and the tickets will be mailed to you. Do it today!

DR. COWEN
lays!
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SPECIALS FOR FRIDAY, SATURDAY, AUG. 21, 22

These are Harvest Food Days. Buy Associated and Reap a Real Harvest of Helps for Happy Homes.

WHITE KING SOAP 3 for 10c
MINUTE TAPIOCA 12c
SCOTT TOWELS 2 for 19c
Shredded Wheat 12c
At Least 6 Extra Fillings No. 2 Pkg. **LESLIE'S SALT** 2 pkgs. 15c
WALDORF 2 Rolls 9c
Scott Tissue 3 for 20c
MISSION BELL Soap 3 for 14c
Grape Nuts Flakes 10c
ALBER'S ROSEWARE OATS Lg. Pkg. 24c
ALBER'S CORN MEAL 20-oz. pkg. 10c
POST TOASTIES 7c
THRIFTEE Salad Dressing Pt. 17c Qt. 26c
ALBER'S Pearls of Wheat 19c
BLACK SWAN SALMON Tall Lb. Can 2 for 25c
Our Own Special Blend COFFEE lb. 17c
DOLE'S PINEAPPLE No. 2 Tall Can 12 Long Spears 19c
DOLE'S PINEAPPLE No. 2 1/2 Can Pineapple Gems 21c
GOLD MEDAL Spaghetti & Macaroni 1-Lb. Cellophane Pkg. 2 for 25c
VAL VITA TOMATO SAUCE 3 for 10c
DINETTE Vegetables for Salad No. 1 Can 10c
LYNDEN'S Chicken and Noodles 16-oz. Glass 25c
Lipton's TEA 1/2-Lb. Black 22c 1/2-Lb. Green 17c
ICED TEA GLASS FREE WITH EACH 1/2-LB.

YOUR ASSOCIATED GROCERS

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