

CHOCOLATE POTATO NUT CAKE

- 1/2 cup shortening, 2 cups sugar, 4 egg yolks, 3 squares chocolate, 1 cup mashed potatoes, 1/2 cup milk, 1/2 teaspoon salt, 2 1/2 cups cake flour, 4 teaspoons baking powder, 1/2 teaspoon nutmeg, 1/2 teaspoons cloves, 1/2 teaspoon cinnamon, 1 cup walnuts, 4 egg whites

Method: Cream shortening, add sugar gradually and continue creaming. Add melted chocolate, egg yolks and mashed potatoes sieved. Sift together the salt, flour, baking powder, nutmeg, cloves, and cinnamon, and add alternately with milk to cake mixture. Beat well for two minutes. Add chopped walnuts, then fold in the stiffly beaten egg whites. Bake in three 8-inch greased layer pans at 350 degrees for 30 minutes.

MEAT LOAF

- 1 1/2 lbs. ground beef, 1/2 lb. ground lean pork, 1/2 cup milk or tomato sauce, 2 eggs, 3 slices bacon, 1/2 teaspoon pepper, 1 teaspoon salt, 1/2 green pepper, finely chopped, 1 medium onion, finely chopped, 1/2 cup bread or cracker crumbs

Method: Beat eggs thoroughly, add rest of ingredients, mix well. Pack into loaf pan or shape in loaf on shallow pan. Place bacon over top of loaf. Bake at 400 degrees for 1 hour.

BAKED ICING

- 2 egg whites, 1 cup brown sugar, 1/2 cup finely chopped nuts

Method: Beat egg whites until stiff and dry, gradually beat in the brown sugar. Spread on top of cake batter sprinkle with nuts and bake.

Film Star Marries



Maureen Paula O'Sullivan, film actress, and her husband, John Villiers Farrow, screen writer, after they were married at Santa Monica, Cal.



Early Blooms Credit should be given the minor bulbs for their early appearance in the garden. They are often neglected because of their small size and inconspicuous nature. We are so intent upon the dazzling brilliance of the tulips or summer flowers that we forget what a welcome sight is a tiny fleck of color in February during a warm spell, or a lawn studded with crocuses even before it becomes green itself.

The scillas, sometimes called squills, resemble violets very much as to size, color and blossoms. But they come weeks earlier, and their tiny bulbs, which should be planted only two inches deep, will grow without much help and will last forever. Not only do the bulbs remain active, but the plant itself seeds and spreads its hardy progeny all over your garden floor. The earliest variety is scilla sibirica, a hardy bulb. Some morning in April when you get your first glimpse of their royal colors, you will be repaid a thousand times for your foresight this fall.

Plant in Border The crocus follows quickly. The blossom is larger and you find them in blue-purple, yellow and white varieties. If you plant them in the lawn where they will blossom in their native manner, as is often done in English estates, you must be careful that they are not mowed down during the flowering period, or you will damage the bulbs. You must wait until the leaves have ripened before you cut the grass. For smaller gardens, it is better to plant them in cultivated bor-

Contest Winner's Cake Recipes

Below is the recipe for the cake which won the first prize at the Merchants Silver Anniversary Cake Baking contest held last Saturday morning in the civic auditorium. The award was won by Mrs. Amanda Law, 1733 Cabrillo, who kindly gave her winning recipe to the Herald.

MANDY'S DEVIL'S FOOD CAKE

- 2 cups sifted cake flour, 1/2 cup butter or other shortening, 1 1/2 cups brown sugar, firmly packed, 2 eggs unbeaten, 2 squares bitter chocolate, 1 cup sweet milk, 1 teaspoon soda, 1 teaspoon baking powder, 1 teaspoon vanilla. Sift flour once, measure, add soda and baking powder. Sift together three times. Cream butter thoroughly, add sugar gradually, and cream together until light and fluffy. Add eggs one at a time, beating well after each egg. Add chocolate and beat well. Add flour alternately with milk, a small amount of each at a time. Beat after each addition until smooth. Add vanilla. Bake in two greased 10-inch layer tins in moderate oven (350 degrees) for 25 minutes.

Frosting 2 cups sifted confectioner's sugar

FRESH COCONUT CAKE

- 1/2 cup shortening, 1 1/2 cups sugar, 1 cup coconut milk (or 1/2 cup water and 1/2 cup coconut milk), 3 cups cake flour, 4 teaspoons baking powder, 1 teaspoon salt, 1 teaspoon lemon extract, 1 teaspoon vanilla extract, 4 egg whites beaten stiff

Method: Cream shortening, add flour then coconut milk and balance of ingredients. Add egg whites last. Bake 30 minutes in two 10-inch cake tins at an oven temperature of 350 degrees.

Seven-minute icing

- Plain sugar and water icing with grated fresh coconut sprinkled plentifully on top of icing before it hardens.

- 1 teaspoon vanilla, 2 squares chocolate, 1 tablespoon butter. Enough sweet or canned cream to make the right consistency to spread. Beat well until smooth and frost cake.

RAGGEDY ANN CAKE

- 1/2 cup shortening, 1 1/2 cups sugar, 3 eggs, 2 1/2 cups cake flour, 1/2 teaspoon salt, 3 teaspoons baking powder, 1/2 cup orange juice, 1/2 cup milk, 1 tablespoon grated orange rind

Method: Cream shortening, add sugar gradually and continue creaming. Add egg yolks, one at a time, beating after each addition. Sift dry ingredients and add to creamed mixture alternately with liquids. Add orange rind. Fold into stiffly beaten egg whites. Pour into two 9-inch greased layer pans and bake at 350 degrees for 30-35 minutes. When cool, put layers together with orange custard. Ice top and sides with 7-minute icing. Sprinkle with coconut.

ORANGE CUSTARD FILLING

- 4 tablespoons butter, 1 egg, 1/2 cup sugar, 1 tablespoon lemon juice, 2 tablespoons cake flour, 1/2 cup orange juice, 1 tablespoon grated orange rind

Method: Melt butter in double boiler, add flour. Combine the orange juice and slightly beaten egg, stir in the sugar, orange rind and lemon juice; add slowly to butter mixture, stirring constantly. Cook over hot water until thick and smooth, stirring all the time. Cool before spreading between layers.

SPICE CAKE, BAKED ICING

- 1/2 cup shortening, 1 cup sugar, 2 egg yolks and 1 whole egg, 1/2 cup strong coffee, 1/2 cup cake flour, 2 teaspoons baking powder, 1/2 teaspoon allspice, 1/2 teaspoon cinnamon, 1/2 teaspoon nutmeg, 1 teaspoon vanilla

Method: Cream shortening, add sugar and continue creaming. Add beaten eggs, flavoring and coffee alternately with dry ingredients that have been sifted together. Line 8"x8"x3" cake pan with waxed paper, allowing it to extend above sides of pan. Fill with batter, cover with icing and bake 1 hour at 350 degrees.

BAKED TOMATOES

- 6 large tomatoes, 1 cup thin white sauce, 2 cups fresh or canned shoe-peg corn, 1/2 cup bread crumbs in 2 tablespoons melted butter, 2 slices bacon, cut fine, 2 tablespoons chopped onion

Method: Wash and cut tops off the tomatoes. Scoop out the insides and turn upside down to drain. Sprinkle inside with salt. Brown bacon and onion together and combine with other ingredients, except the bread crumbs. Stuff tomatoes and top with buttered bread crumbs and bake at 350 degrees until tender.

Soap from Coffee Grounds BERLIN (U.P.)—Production of oil suitable for soap making from coffee grounds is the latest German scientific discovery made at the technical school at Karlsruhe.

SUBSCRIBE TODAY! The TORRANCE HERALD carries ALL the NEWS. Don't be an "OUTSIDER"—Subscribe today!

- GREEN AND WHITE SALAD: 1 pkg. lime gelatin, 1 cup boiling water, 1/2 cup pineapple juice, 1/2 cup lemon juice, 1/2 cup muscat grapes, 1 No. 2 can muscat grapes, 1 cup cut celery, 1/2 cup cut celery, 1/2 cup shredded almonds. Method: Dissolve gelatin in boiling water, add pineapple juice, lemon juice, and salt. When the mixture begins to thicken, add the drained muscat grapes and the rest of the ingredients to gelatin. Pour into oiled ring mold and chill in refrigerator. Unmold and garnish with lettuce.

- UNUSUAL CHEESE SALAD: 1 quart cottage cheese, 1/2 cup French dressing, 1 teaspoon onion, 1 tablespoon gelatin, 3 tablespoons water, 1/2 green pepper, 12 stuffed olives, 8 sweet pickles. Method: Mix cheese with the French dressing, and add enough paprika to make slightly pink. Add finely chopped onion, pepper, olives and pickles. Add gelatin to water, dissolve over hot water, and add to cheese mixture, press into an oiled mold and chill in refrigerator. Unmold on a cold platter and garnish with any salad green.

NEW LOMITA STORE Remodeling and fitting up of a store room in the I.O.O.F. building, Redondo-Wilmington boulevard, Lomita, will be followed about Nov. 1 by the opening of a new 5 and 10 store. Fred Tyler will be the proprietor of the new venture.

Montanans on Relief HELENA, Mont. (U.P.)—Approximately 30,000 Montanans will require relief during the coming winter, according to estimates of the WPA and Montana Relief Commission.

ASSOCIATED S GROCERS

INDIVIDUALLY OWNED STORES

SPECIALS FOR FRIDAY, SATURDAY, SEPT. 18-19

- SNOWFLAKE CRACKERS 1-lb. Pkg. 16c, LYNDEN CHICKEN & NOODLES 16-oz. Glass 25c

- THRIFTEE Salad Dressing - - Pint 17c, Quart 28c

- ALBER'S FLAPJACK FLOUR Small, 10c; Large 18c, ALBER'S Pearls of Wheat Large 19c

- ALBER'S Instant Tapioca 8-oz. Pkg. 9c, SUNSWEET MED. PRUNES 2-lb. Pkg. 15c

- KARO RED Can, 1 1/2 15c, BLUE Can, 1 1/2 14c, DRIFTED SNOW Flour 5-lb. 24c, 10-lb. 45c

- CHASE & SANBORN COFFEE 1 Lb. 23c, JELLO All Flavors, Pkg. 5c

- BLACK SWAN SALMON No. 1 Tall Can, 2 for 25c, DUNBAR SHRIMP Flat Can 15c

- LIBBY'S Tomato Juice No. 2 Cans, 3 for 27c, ASSOCIATED SALT 2 for 15c

- ARIZONA SWEET GRAPE FRUIT JUICE No. 2 Can, 2 for 23c, RED ROLL TOILET PAPER 1000-Sheet, 4 Rolls 15c

- A.B.C. DOG FOOD 1-lb. Can 5c

FOR YOUR ENJOYMENT... Tune in on "The Corner Store Philosopher" Radio Program, Every Tuesday and Thursday, 6:45 p. m., Station KHJ. Also KFAC, 6:45 every evening.

YOUR ASSOCIATED GROCERS RICHARD COLBURN 1801 Cabrillo Ave., Torrance, Phone 110

GEO. H. COLBURN 645 Sartori Ave., Torrance, Phone 622

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

A&P FOOD SERVICE

Flavor-Famed Meats

- SWIFT'S GEORGIA PEANUT OR ARMOUR'S STAR HAM SKINNED WHOLE OR SHANK HALF lb. 31c

- Rath's Black Hawk or Armour's Star, Fancy Eastern SLICED BACON 1/2-lb. Pkg. 19c, PORK SHOULDER ROAST lb. 22c, GROUND BEEF Fresh lb. 12 1/2c

- GRAIN-FED "BRANDED" STEER BEEF CENTER CUT SHOULDER OR 7-BONE CHUCK POT ROAST lb. 17c

- BOILING BEEF PLATE RIB lb. 9c, BACON Wilson's Eastern Sugar-Cured By the Piece lb. 32c, Armour's White Cloud SHORTENING BULK 3 lbs. 29c

- Cudahy's Shankless HAM PICNIC 4-6 lbs. Avg. lb. 25c

GROCERY SPECIALS

- SILVERBROOK OR CHALLENGE BUTTER First Quality lb. 40c, MONOGRAM-Large U. S. Extra FRESH EGGS doz. 30c, IONA FAMILY-"All Purpose" FLOUR 5-lb. 77c, 2 1/2-lb. 67c, EIGHT O'CLOCK COFFEE Mild & Mellow 1-lb. bag 17c, 3-lb. bag 49c

- DEL MONTE PEARS Sliced or Halves No. 2/2 can 15c, DEL MONTE RAISINS Seedless 15-oz. pkg. 6 1/2c, SUNNYFIELD CORN FLAKES 15-oz. pkg. 9c, LOG CABIN SYRUP Table Size 12-oz. can 18c

- DEL MONTE-SOLID PACK TOMATOES 3 No. 1 cans 25c, HEINZ JUICE Tomato 2 11-oz. cans 15c, RALSTON'S RYE KRISP 12-oz. pkg. 21c, PLAIN OR IODIZED LESLIE SALT 2 2-lb. pkgs. 13c, SACRAMENTO FANCY CATSUP Tomato 14-oz. bottle 8c

- SWIFT'S JEWEL SALAD OIL 1/2-gal. Jug 59c, THE "B.O." SOAP LIFEBOUY Soap cake 5 1/2c, ASSORTED FLAVORS DIXIE JELLIES 3 pkgs. 25c, KRAFT'S VELVEETA CHEESE 1/2-lb. pkg. 17c

- "SIX DELICIOUS FLAVORS" JELL-O DESSERT 3 pgs. 13c, RAJAH SPREAD Sandwich 1/2-pt. Jar 11c, IRIS-VACUUM PACK COFFEE Drip or Jar 1-lb. 28c

- RED HEART A-B-C DOG FOOD 3 1-lb. cans 29c, CALIFORNIA TOMATOES 3 No. 2 1/2 cans 25c, VITAPINE-Sliced PINEAPPLE 3 No. 1 1/2 cans 25c, SEASIDE LIMA BEANS 2 No. 1 cans 15c, IONA PORK & BEANS 3 28-oz. cans 25c, CRYSTAL VINEGAR Cider quart bottle 10c

- SACRAMENTO ASPARAGUS TIPS No. 1 tall can 12 1/2c, VAN CAMP'S TOMATO SOUP 22-oz. can 9c, DOLLY MADISON-Horley Cream MACAROONS 5-oz. pkg. 9c, ARM & HAMMER BAKING SODA 1-lb. pkg. 8c, YUKON CLUB ROOT BEER 12-oz. bottle 5c (Plus Deposit)

- COLD STREAM PINK SALMON No. 1 tall can 10c

PRICES EFFECTIVE THUR., FRI. & SAT., SEPT. 17, 18 & 19, 1936. (We Reserve the Right to Limit Quantities)

A&P Food Stores

1319 SARTORI AVENUE, TORRANCE

From a bowl for keeping fishes To a set of china dishes; From a nest of new utensils To a brush... Almost anything you're needing Is displayed in ads you're reading So when shopping for essentials Do not rush!

For the one who heeds these pages Is the one who truly gauges All the worthwhile values From the "Bads." And you'll avoid the crowds and hurry, You'll save money, time and worry Just by sitting down at ease To read the ads!