

Tellement Contest

The second service in a series of special Bible month feature programs now in progress at the Torrance Christian church will be given next Sunday night at 7:30 o'clock. The main feature in this special service will be a Bible tellement contest to be conducted by several young people. The young people are to

tell in their own way some fine Bible incident or story, each tellement to take about five minutes. Three judges will decide the winner who will receive a splendid award from the pastor of the church. The sermon subject will be, "Why I Believe the Bible Is True." Songs about the Bible will be used in the service both in the congregation and in the specials. Those who plan to attend are requested to bring their Bibles.

Plan A Party For Hallowe'en: Here's Some Hints



The harvest moon swings high in the sky, the corn is husked, the pumpkin and squash are lying in golden mounds, the whole world smells of apples and cider, and it's time for the ghosts to walk and for the parties to begin.

What kind of a Hallowe'en party are you going to have this year? Will your guests enter thru the cellar or the recreation room and wander by devious ways thru the house, meeting with strange adventures on the way, finally to gather in the kitchen for a frolic supper? Or will you have the food arranged in the living room before an open fire, served buffet style? Or will you have a jolly dinner in the dining room with the games and apple ducking afterwards.



Whatever you plan, it will be a party and a merry one and you will want to have it please each and every guest, so let us give some thought to the food, that all important highlight of every party. Suppose we just plan a menu or two for a frolic supper in the kitchen, and look at our canned food cupboard for suggestions.

FROLIC SUPPER

- Broiled Sausages and Mushrooms
Hot Biscuits
Corn on the Cob
Mustard Pickle
Vegetable Salad
Mulled Cider
Pumpkin Tarts

One No. 2 can pumpkin, two cups brown sugar, four eggs beaten, one cup milk, two tablespoons butter melted, one tablespoon molasses, one teaspoon ground cinnamon, three-quarters teaspoon ground ginger, one-half teaspoon ground nutmeg, one-half teaspoon salt, plain pastry. Line six good sized tart tins with plain pastry. Mix the other ingredients thoroughly and fill pastry shells with the mixture. Bake about 40 minutes in a moderately hot oven. Serve hot or cold. If they are served cold, spread top with a layer of cottage cheese.

Mulled Cider

One gallon sweet cider, five or six sticks cinnamon broken into inch lengths, one tablespoon whole cloves, one tablespoon whole allspice, two pieces whole mace, three cups brown sugar, one No. 2 can spiced crabapples. Pour the cider into a kettle and add the stick cinnamon. Loosely tie the other spices into a piece of cheesecloth, drop this into the cider, stir in the brown sugar. Simmer slowly about 20 minutes. About five minutes before serving, add the spiced crabapples. Remove the spice bag before serving and serve one spiced apple in each cup of hot cider. This makes about three and one-half quarts.

Vegetable Salad

One No. 1 can whole beets, 1 No. 1 can lima beans, 1 No. 1 can asparagus tips, one eight-ounce can pimiento, salad dressing, one head crisp lettuce. Open each can of vegetables. Drain off the juice from the beets, lima beans and asparagus, and save it for soup. Put each vegetable into a separate dish and marinate with a well seasoned French dressing. Let them stand in a cold place at least an hour before serving. Chop the pimientos, arrange the lettuce on a large serving dish, drain the vegetables from the French dressing, arrange them attractively on the lettuce, sprinkle half the pimientos over them, top with mayonnaise dressing, sprinkle the rest of

Legal Life Has Close Call

FREMONT, O. (U.P.)—Frank O'Brien, an Akron, O. contractor, arrived in probate court here just in time to prevent himself from being declared legally dead. He arrived in time to claim the \$1,760 estate of his son, Clifford, of Clyde, O. whom he had not seen since 1900.

Bolts Set 20 Fires

EL DORADO, Cal. (U.P.)—Lightning established a new record in the El Dorado National Forest recently when it started 20 forest fires in one day.

BUFFET SUPPER

- Shrimp Wiggle Toast
Sweet Pickled Apples
Artichoke Heart Salad
Deviled Ham Potato Chips
Fruit Compote—Continental Style
Sponge Cake
Coffee
Shrimp Wiggle

Three No. 1 cans shrimp, one No. 2 can peas, one quart medium white sauce well seasoned, four tablespoons sherry. Clean the shrimp, drain the peas, saving the juice for soup. Add fish and peas to the white sauce. Heat thoroughly in a double boiler. Add the sherry, a little at a time, and stir it in thoroughly. Do not add the sherry until almost ready to serve. Serve eight. By making two quarts of white sauce, and keeping half in reserve until needed and by having extra cans of shrimp and peas on hand, the recipe can easily be expanded.

Artichoke Heart Salad

Two No. 2 cans artichoke hearts, crisp lettuce, mayonnaise dressing. Drain the artichoke hearts, saving the juice for soup. Chill thoroughly. Arrange on crisp lettuce and serve with mayonnaise that is quite tart. Dust mayonnaise with paprika. Serves six to eight.

Deviled Ham Potato Chips

Two five-ounce cans deviled ham, one-half cup well seasoned mayonnaise, one cup cottage cheese, potato chips. Cream the deviled ham, mayonnaise and cottage cheese thoroughly. Arrange in a mound, and allow each guest to scoop up this mixture with the potato chips. Each ham chip makes a savory bite to accompany the salad.

Fruit Compote—Continental Style

One No. 2 can peach halves, one No. 2 can pear halves, one No. 2 can red raspberries, plain cream or soft custard. Chill the fruits thoroughly, also the cream or custard. Put each variety of fruit into a separate bowl. Clear glass or pottery bowls make an attractive service, especially if the jug or pitcher for serving the cream matches the bowls as well as the serving plates. Allow each guest to help himself, and serve with fluffy sponge cake. Serves eight. Any canned fruit combination that you desire may be substituted for the one given above.

Del Monte SELECTION DAYS! A&P WHERE I GET MY FUELS

DEL MONTE—TIPS ASPARAGUS picnic can 12c
TOMATOES No. 2 9c
KERNEL CORN 12-oz. can 10 1/2c
SPINACH GARDEN No. 2 9c
TOMATO SAUCE bef. can 4c
APRICOTS No. 2 1/2 15c
PEACHES SLICED OR HALVES No. 2 13c
PINEAPPLE JUICE No. 2 9c
CATSUP TOMATO 8-oz. bottle 8c

FLAVOR-FAMED MEATS
FANCY 1936 SPRING BABY MILK
LAMB LEGS lb. 22 1/2c
LAMB SHOULDER lb. 17c
EASTERN GRAIN-FED
PORK LEG ROAST lb. 22 1/2c

DEL MONTE PEAS EARLY GARDEN No. 2 can 12 1/2c
CHALLENGE OR GOLDEN STATE FIRST QUALITY BUTTER lb. 38c
EGGS Every Egg Guaranteed doz. 30c
SUGAR 16-lb. paper bag 47c
MARGARINE lb. 12c
COFFEE "The World's Largest Seller" 1-lb. 17c

CUDAHY'S SHANKLESS SMOKED Picnic Hams 4-6 lbs. Avg. lb. 22 1/2c
GRAIN-FED "BRANDED" STEER BEEF Roasts Center Cut Shoulder Chuck lb. 15c
SUNNYFIELD OR ARMOUR'S STAR Sliced Bacon 1/2-Lb. Pkg. 17 1/2c
FANCY EASTERN SUGAR-CURED Bacon By the Piece lb. 27 1/2c
ARMOUR'S WHITE CLOUD BULK Shortening 3 lbs. 29c

SHORTENING CRISCO 3-lb. can 52c
CALIFORNIA SPINACH No. 2 1/2 10c
ASPARAGUS No. 1 15c
KRAUT No. 2 1/2 12c
SPAGHETTI 3 25c
SAUCE TOMATO 3 10c
CAMPBELL'S SOUPS EXCEPT CHICKEN 3 cans 25c
JELL-O DESSERT pkg. 4 1/2c
BAB-O CLEANER can 10c
BRILLO PADS small 7c large 25c
PAR SOAP large pkg. 25c

FANCY YOUNG HENS FRESH DRESSED lb. 23c
3-3 1/2 lbs. Average
FRESH FRUITS & VEGETABLES
POTATOES U. S. No. 1 RUSSET 10 lbs. 25c
KENTUCKY WONDER STRING BEANS 2 lbs. 9c
YELLOW ONIONS . 7 lbs. 10c
SWEET POTATOES 4 lbs. 10c
BARTLETT PEARS 8 lbs. 25c
BELLEFLEUR APPLES 10 lbs. 25c
LIMA BEANS . . . 3 lbs. 10c

IONA FAMILY "ALL PURPOSE" FLOUR 24 1/2 lbs. . 55c 10-lb. sack 29c
ASSORTED JELLIES DIXIE 3 7-oz. glasses 25c
SPAGHETTI 3 8-oz. pkgs. 17c
BEEF HASH 1-lb. can 15c
OLIVE OIL 3-oz. bottle 12c
PABST-ETT CHEESE 15c
CATSUP TOMATO 14-oz. bottle 9c
N. B. G.'s SHRED. WHEAT pkg. 11c
COFFEE Regular, Drip or Silex 2-lb. jar 55c
BROOMS DURABLE ea. 25c
WAX PAPER 125-ft. roll 15c
BEER "THE ORIGINAL" CASE OF 24 3 25c
BRAN FLAKES 16-oz. pkg. 10c

PRUNES FANCY 1 1/2-lb. pkg. 19c
VE-NUS—SANTA CLARA

Prices effective Thursday, Friday & Saturday, Oct. 15, 16 & 17. (We reserve the right to limit quantities.)

A&P FOOD STORES
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