

STORY 1

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Grayson clock control, and every other modern feature.

Recipes Printed

Today's Torrance Herald carries Mrs. Abbey's recipes for yesterday and today. Tomorrow's recipes will be printed next week. Readers, whether attending the school or not, are advised to clip and save these recipes. Many hours of preparation

have gone into their making and Mrs. Abbey recommends every one of them.

Plan to Attend

All is in readiness for the last day of the classes tomorrow. So get the kiddies back to school, put on your best "bib and tucker" and be on hand at 1 p. m. to hear Mrs. Abbey and share in the many prizes to be awarded.

Rain and wet streets call for greater alertness and care while driving. Will you help?

Quicksilver Trade Upset

WASHINGTON (U.P.)—International trade in quicksilver has been considerably disturbed during the past year by the Italian-Ethiopian war and the civil disputes in Spain, a commerce department survey reveals.

Johannesburg a Metropolis JOHANNESBURG, (U.P.)—Johannesburg's population has multiplied ten thousand times in the last 50 years. In 1886 it was a township with a population of only 50. Today it has 600,697.

Gandhi to Lose Land

BRIDGEWATER, N. S. (U.P.)—The town council here is going to sell a plot of land owned by Mahatma Gandhi, Indian leader, for unpaid taxes. The land was willed to Gandhi by one of his disciples.

Fort Worth Gets Conclaves FORT WORTH, Tex. (U.P.)—Fort Worth will be host to 250,000 convention delegates before 1936 is over, marking a new record for this city of 160,000 population.

Drinking Frowns Doubled

SPRINGFIELD, Mo. (U.P.)—Circuit Judge Guy D. Kirby refused Mrs. Frank R. McKinstry a divorce when she sued on the grounds her husband drank 10 gallons of beer in one day.

Tariffs Pinch Japan

TOKYO, (U.P.)—The raising of tariff walls against Japanese cotton goods is causing the industry to suffer from over-production and a slackening of export trade. Haruteru Miyake, Japanese trade expert, declares.

Peach Russe New Dessert

A delightful new combination of sliced canned peaches, ginger and Charlotte Russe forms an ideal dessert for a Halloween supper. After the party has stuffed on apples, nuts, cider and the like, a light dessert after the regular meal is much appreciated.

Peaches have an affinity for ginger, or so it seems, for their flavors blend so nicely together. Charlotte Russe by itself may seem characterless to many of you, but when it is pepped up with a dash of candied or preserved ginger and combined with sliced canned peaches it becomes a different product for its character in texture and flavor has been altered.

Instead of using sliced peaches, the halves may be used, but somehow it seems as though the slices fit into the character just a little better, especially if the Russe is made in a large mold. If individual ones are made, then a half of a canned peach in the bottom of the mold is very good.

New Teachers at Meglin Studio

Announcement was made by the director of the new Redondo Beach branch of the Ethel Meglin Studios of the coming of three of the finest instructors in their respective fields to the studios this week.

The three instructors, Madame Yarotski, Dorothy Pullin and Juanita Kinney, will be in the Redondo Beach studios and will have charge of regular classes on one or two days each week.

Madame Yarotski, celebrated Russian dancer and instructor of the ballet, character and classical modes of dancing, is recognized in both the United States and Europe as one of the foremost teachers in her field.

Dorothy Pullin is one of the original Ethel Meglin trained dancers of tap and acrobatic steps. For the past several years she has been engaged by the Meglin studios as an instructor in their Los Angeles rooms.

Juanita Kinney, the other member of the three-some, has long been a highly rated voice and drama instructor on the Pacific coast. Her addition to the staff of the Redondo Beach studio completes a corps of especially fine instructors to handle the classes for local students.

Meat Pie of old England Goes Modern

"Here they are, nice and hot! Toss or buy!" was the cry of the 18th century English street vendor to announce his meat pies. In those days, individual meat pies were sold on the street corner, the buyer flipping a coin to determine whether he would get his pie for nothing or pay his penny for no pie.

Even though meat pies are no longer baked in quantities and sold on the streets, they are popular with many housewives and are made in many American homes. Not only are they tasty, but can be made to add variety to our menus by the use of different meats and vegetables, and by the use of different crusts.

The original meat pies had a rich pastry for the crust, but, on later models, the covering frequently is baking powder biscuits or fluffy mashed potatoes shaped by being forced thru a pastry tube. The fact, also, that meat pies are cooked by long slow cooking, makes it possible to use the less-demanded cuts, a point in their favor for most housewives.

The following varieties of meat pies are suggested for your menus by Inez S. Willson, home economist:

- Lamb Pie**
 - 2 pounds lamb shoulder, boned and diced
 - 1 large onion, sliced
 - 2 tablespoons lard
 - 2 cups diced potatoes
 - 2 cups diced carrots
 - 2 tablespoons flour
 - 2 tablespoons butter
 - Salt and pepper
 - Rich pastry or biscuit dough
 - Have lamb shoulder boned and diced. Brown, together with sliced onion, in hot lard. Season with salt and pepper. Cover with hot water and let cook slowly for about half an hour. Then add the diced potatoes and carrots and cook about 45 minutes or until the vegetables are done. Thicken with flour and butter creamed together. Pour in a casserole dish, cover with a thin crust of biscuit dough or pie crust, and bake in a hot oven (425° F.) until the biscuit dough or pie crust is nicely browned.
- Beefsteak and Kidney Pie**
 - 1 pound round steak
 - 1 beef kidney
 - Flour
 - 2 tablespoons lard
 - Salt and pepper
 - Pastry and biscuit dough
 - Wash the kidney, slice and cut it into cubes one inch in size. Cut the steak into strips. Dredge the pieces of steak and kidney in flour and brown in hot lard. Cover with water, cover and let simmer until tender, about one hour. Season with salt and pepper. Thicken the liquid with flour mixed with cold water to form a smooth paste. Line a baking dish with pastry or thin biscuit dough. Four in the cooked meat and gravy. Cover with pastry or biscuit dough and bake in a hot oven (425° F.) for about 30 minutes, or until the crust is baked and nicely browned.

A&P Compare A&P Prices!

A&P DOES IT AGAIN... IN OFFERING YOU THESE TRULY REMARKABLE LOW PRICES... EVERYONE IS PRICED TO SAVE YOU MONEY... TO A&P—TO SAVE

DEL MONTE—SOLID PACK TOMATOES No. 2 1/2 can 12 1/2c	DEL MONTE—SLICED OR HALVES PEACHES No. 2 1/2 can 14c
DEL MONTE—SLICED OR HALVES PEARS No. 2 1/2 can 17c	VALORA ORANGE JUICE No. 1 can 10c
VALORA VAN CAMP'S PORK & BEANS 2 22-oz cans 15c	DEL MONTE—SOLID PACK TOMATOES No. 2 1/2 can 12 1/2c
DEL MONTE—SLICED OR HALVES PEACHES No. 2 1/2 can 14c	DEL MONTE—SLICED OR HALVES PEARS No. 2 1/2 can 17c
VALORA ORANGE JUICE No. 1 can 10c	VALORA VAN CAMP'S PORK & BEANS 2 22-oz cans 15c

SANTA CRUZ—WHOLE PEELED APRICOTS 2 No. 1 cans **15c**

"THE BREAKFAST OF MILLIONS" GRAPE-NUTS 15c

"TASTES GOOD" WHEATENA 19c

BAKER'S COCOA 10c

WHEAT OR OAT DINA-MITE 20c

IONA PORK & BEANS 25c

RAJAH SYRUP 15c

HEINZ—ASSORTED SOUPS 2 16-oz. cans **25c**

AUNT JEMIMA PANCAKE FLOUR 10c

GOLD MEDAL CAKE FLOUR 25c

"THE ENERGY FOOD" CREAM OF WHEAT 23c

ALBERT'S OATS 25c

COMET WHITE RICE 8c

FRANCO-AMERICAN SPAGHETTI 3 1-lb. cans **25c**

"THE PERFECTED SHORTENING" FORMAY 3-lb. can **47c**

"TOILET SOAP" LUX SOAP 3 cakes **16c**

"THE SKIN YOU LOVE TO TOUCH" SOAP WOODBURY'S 2 FACIAL SOAP 2 cakes **15c**

CRYSTAL WHITE, WHITE KING, P & G SOAP 4c

GRANULATED DASH SOAP 5-lb. pkg. **40c**

GRANULATED PEET'S SOAP 1-lb. pkg. **25c**

LIGHTHOUSE CLEANSER 3 cans **10c**

LAURA SCUDDER'S PEANUT BUTTER 1-lb. jar **17c**

FLAVOR-FAMED MEATS

WILSON'S "TENDER-MADE" HAMS Whole OR Shank Half **37c**

"THE HAM YOU CUT WITH A FORK"

EASTERN GRAIN-FED PORK LEG OR LOIN ROAST lb. **24 1/2c**

MORRELL'S SHANKLESS SMOKED HAMS PICNIC 4-6 lb. Avg. **23 1/2c** lb.

SUNNYFIELD OR WILSON'S CERTIFIED SLICED BACON 1/2-lb. Pkg. **18 1/2c**

FANCY EASTERN SUGAR-CURED BACON By the Piece **29c** lb.

ARMOUR'S WHITE CLOUD SHORTENING 3 lbs. **29c**

GRAIN-FED BRANDED STEER BEEF Steaks ROUND SWISS or SIRLOIN **22 1/2c** lb.

FRESH FRUITS & VEGETABLES

RUSSET U. S. NO. 1 POTATOES 8 lbs. **25c**

BUNCH GOODS

CARROTS **2 Bunches 5c**

BEETS **2 Bunches 5c**

TURNIPS **2 Bunches 5c**

UTAH CELERY . . **3 for 10c**

HEAD LETTUCE Each **4c**

BELLFLEUR APPLES 10 lbs. **25c**

BARTLETT PEARS . . **8 lbs. 25c**

K. P. Duty the New Way!



K.P. duty somewhere in France was never like this, according to Legionnaire William Fortman, 72 West Elm Ave., Wollaston, Mass. (left) and his buddy, M. D. Eddy, 277 Atlantic St. N., Quincy, Mass. (right), delegates to the 1936 American Legion Convention, Cleveland.

YOU CAN THANK YOUR LUCKY STARS

—that there is a market like GRUBB'S in Torrance where you can purchase...

Meat That Always Satisfies!

Railroad Fares Will Tumble to New Low Level

Santa Fe Announces Great Savings On Trips East Next Month

Railroad passenger fares will tumble to a new low point for winter travel on Nov. 1, it was announced today by Jas. B. Duffy, of Los Angeles, assistant passenger traffic manager of the Santa Fe Railway System.

GRUBB'S MARKET

CHOICE MEATS

PHONE 779-TORRANCE

IN SAFEWAY STORE 1929 CARSON ST.