

Thanksgiving BAKING NEEDS

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TURK GRADES EXPLAINED

When you select your Thanksgiving turkey it might be well for you to know how they are graded for the trade.

No. 1 extra fancy, as the name implies, is the finest possible bird you can buy. It is guaranteed to meet all United States government standards of inspection and grading.

"Medium" consists of guaranteed all fresh dressed young birds with small skin breaks or blemishes that do not detract from their flavor but which keep them just out of the prime grading.

"Seconds" are slightly imperfect in build and bone structure with just a few pin feathers.

Adult Schooling Proves Popular

Adult education has become so popular in California that it is being given consideration in 312 localities where classes are conducted for 339,602 pupils.

The "night school" and adult class instruction ideas have advanced so rapidly that this state ranks first in the adult education field. In New York, 260,878 adults are enrolled in special classes.



Suggestions to Make Your Gala Dinner a Notable Event . . . and

All Ingredients May Be Purchased In Torrance . . . Consult Today's Advertisements.

Good Stuffing

Proper Dressing Gives Fowl More Flavor

Preparation of a Thanksgiving dinner that any hostess may be proud to offer her guests, calls for the inclusion of a few unusual touches. A properly roasted turkey or other fowl is made more appetizing by seasoned, well-cooked dressing. Some prefer a moist dressing, but for those who prefer it otherwise, the following is an excellent recipe:

Bread Crumb Turkey Dressing
2 packages bread crumbs
1 1/2 teaspoons salt
1/4 teaspoon pepper
1 tablespoon sage
1/4 cup finely chopped celery
2 tablespoons chopped onion
2 tablespoons melted butter
2 tablespoons minced salt pork or bacon
2 eggs—well beaten

Easy Way to make your Cocktails

The same old question is with us again and that is, what shall we put in the cocktail this Thanksgiving, or for any festive occasion? In answer to this, have you served a mixed vegetable cocktail? There are some very fine salad vegetables canned and they are convenient to use; or if you prefer to select the vegetables separately, try this cocktail.

Line the cocktail dish with three or four asparagus tips cut to fit the dish, or so they extend above it about half an inch. Fill the center with pieces of artichoke hearts and peas and a few diced beets. All of these vegetables come in cans and should be chilled before serving. Over the vegetables pour a well-seasoned Thousand Island dressing and serve very cold.

Artichoke hearts are delicious for cocktails. Cut the canned ones into halves or quarters and serve with Thousand Island dressing. A little crisp celery added to the dressing would be pleasing.

Fish and Fruit

Canned celery hearts make a grand cocktail, only instead of placing the celery in a dish, lay it on a plate and serve with a sour French dressing. Ripe olives and crisp crackers or cheese sticks make a fine accompaniment for the various kinds of vegetable cocktails.

Fish cocktails may be made from such canned fish as crab, lobster, shrimp, oysters, salmon or tuna fish. A well-seasoned

sauce should be served over the fish. One made with chili sauce, horseradish and mayonnaise is excellent.

Fruit cocktails never fail to touch the spot and by using the canned fruit cocktail mixture there is little preparation needed before serving. For a change from serving the cocktail plain, serve it with a scoop of lemon or lime sherbet in the center of it. Canned grapefruit with mint is refreshing, as is diced pineapple with grape juice.

Stage Crew Busy On Sets

Making the sets and arranging the lights for the Junior play to be presented Dec. 11, is the work on which Narbonne high's stage and electric crews are now busily engaged.

Russell Biegel, manager of the stage crew, with Bob Thompson, Jack Hixson, Robert Lindgren, Billy Dillon, and Sterling Seckler as his assistants and under the direction of Mr. Willebrandt, are erecting sets for the play.

Pies That Top Feast

Here are some new recipes for dessert for the Thanksgiving feast. Easily made and very popular with the family. The old familiar mince pie, always the favorite on this holiday, leads off:

LEMON CHIFFON PIE

(One 9-inch pie)
1 envelope gelatine
1/4 cup cold water
4 eggs
1 cup sugar
1/2 cup lemon juice
1/2 teaspoonful salt
1 teaspoonful grated lemon rind
Add one-half cup sugar, lemon juice and salt to beaten egg yolks and cook over boiling water until of custard consistency. Pour cold water in bowl and sprinkle gelatine on top of water. Add to hot custard and stir until dissolved. Add grated lemon rind. Cool. When mixture begins to thicken, fold in stiffly beaten egg whites to which the other one-half cup sugar has been added. Fill baked pie shell or graham cracker crust and chill. Just before serving spread over pie a thin layer of whipped cream.

ORANGE CHIFFON PIE

Make same as Lemon Chiffon pie but instead of 1/2 cup lemon juice and 1 teaspoonful grated lemon rind, use 1/2 cup orange juice, 1 tablespoonful grated orange rind and 1 tablespoonful lemon juice.

MINCE PIE

(One 9-inch pie)
1 envelope gelatine
2 1/4 cups cold water
2 cups apples, chopped very fine
1/2 cup seeded raisins, chopped very fine
1/2 cup currants
1/2 cup sugar
1 teaspoonful ground cinnamon
1 teaspoonful mace
1/2 teaspoonful salt
2 tablespoonfuls lemon juice
Cook together the apples, raisins, currants, sugar, cinnamon, mace, salt and two cups cold water until apples are very tender. Pour 1/2 cup cold water in bowl and sprinkle gelatine on top of water. Add to hot fruit mixture and stir until dissolved. Add lemon juice and chill. When mixture begins to congeal, pour into baked pie shell. Serve with strips of baked pie crust on top, or spread with whipped cream.

APRICOT CREAM PIE

(One 9-inch pie)
1 envelope gelatine
1/4 cup cold water
1 cup apricots, cooked or canned
1/2 cup apricot juice
1/2 cup sugar
2 tablespoonfuls lemon juice
1/2 teaspoonful salt
1/2 cup cream, whipped
Heat apricot juice. Pour cold water in bowl and sprinkle gelatine on top of water. Add to hot apricot juice and stir until dissolved. Add sugar, salt, lemon juice and apricots, which have been put thru a sieve. Cool and when mixture begins to congeal fold in the whipped cream. Fill a baked pie shell with mixture and chill. Before serving spread pie with a thin layer of whipped cream.

GRAHAM PIE CRUST

(One crust for 9-inch pie)
1 1/4 cups graham cracker crumbs
1/2 cup powdered sugar
1/2 cup butter, soant
Crush graham crackers and mix with butter and sugar. Pat mixture firmly into pie pan. Place pie pan in refrigerator or cold place. Allow to stand for several hours, then fill with any of the above pie fillings (except mince) and chill.

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No. 2 1/2 Can Pumpkin 10¢	GULF KIST—For Dressing Oysters 2 for 25¢
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Hostess Cakes Fruit Slice, 8-oz. 10c Fruit Cake, 15-oz. 25c	Iris Jelly Lb. in Drinking Glass Assorted Berries 25c
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