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## Kitcheneering **Course Begins** Wed., April 25

Mrs. Edith. Jeffers Freeman Comments On Changing Habits of Women

never change." say or nd students of humar nature and, generally speaking, Mrs. Edith Jeffers Freeman agrees with them.

Mrs. Freeman, who will But conduct the Safeway Stores and Piggly Wiggly Homemakers' Bureau's course in "Kitcheneering" here for three days beginning, Wednesday, 'April 25, finds that her work reaches close to the domestic desires of women and that recent years have shown a marked change in what house-wives want to do and learn to do.

wires want to do and learn to do. "In my most recent experience in handling cooking schools," agay Mrs. Edith Jeffers Freeman, "I have noticed that women have be come increasingly enthusiastic about new, simple and delicious ways to prepake plan, every-day foods, and party rofreshments. This, I believe, is due largely to chabging economic conditions and to the increase in home entertain-fig."

she may be." Mrs. Freeman pointed out that safeway Stores and Pigsly Wigsly hrough the Homemakers' Bureau, extends a hearty invitation to every local housewife and pros-pective housewife to-attend "Kit-cheneering." The three-day course will be held in the Torrance Thea-tré and will sturt each afternoon, teginning Wednesday, April 25, promptly at 2 o'clock. Doors will ojen at 1 o'clock. No admission fee is charged.

#### **Old Favorite Goes Modern**

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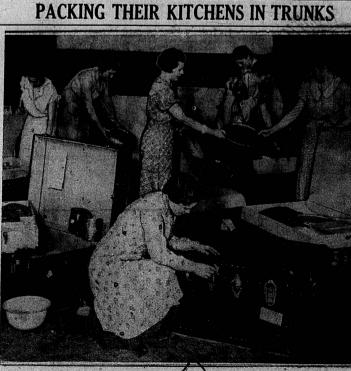
"Crackuh puddin" was a fav-orite delicacy back in your moth-ar's childhood days, and if she gane from New England or the Old South she was sure to have known this tempting concoction! Partcularly in the Southern States, where the Aunt Mandys and the Junt Chdys ruled the kitchen, was cracker pudding pop-ular.

inchen, was cracker pussing ion infar, Aunt Cindy, wielding her rolling plu to good advantage and substi-iuting a cup of cracker crumbs for a cup of flour, made the first "crackup puddin," - variety of, Although the modern variety of, eracker pudding is a far cry from those the colored mammies turned out, fit is equally wholesome and delicious. Today it may be frozen in the flucless cooker or just made plain.

plain. Graham crackers. / particularly those baked with honey, are best adapted to cracker puddings. While their distinctive flavor lends a rich-nutty taste to the dessert, their graham flour content introduces some florous material or roughage into the diet, as well as some use-ful minerais. Being sweet in themselves the graham' crackers sure sugar in cooking and make the pudding 'more economical. Their fael value is high, being equivalent to 1955 calories per pound. Here is one characteristic crack-er and/more.

GRALTAM CRACKER BETTY ns strained apples

Chopped values Roll graham craciess fine, three r each dish. Put in glasses with hollow in the center. Fill hollow the appleauce, f lavored with hipped cream' and sprikle with almuts. Chill in electric retrig-ator and serve very cold.



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It's really wonderful how one good cheese dish can transform an ordinary menu into quite a festive meal. Try these easy rec-ipes and just see! And when you do, make sure the name *Kraft* is on the package, or on the foil of the loaf from which your dealer cuts your slices. For that name-Kraft-means cheese at the peak of its flavor... cheese that is always uniform ... cheese that is pasteurized, like milk, for your protection. milk, for your protection.

Cheese and Crab Delight lives up to its name!

Cook 2 tablespoons chopped green pep-per in 2 tablespoons of butter. Blend in 2 tablespoons flour, ½ teaspoon mus-tard, sait and pepper, 1 cup stewed tomatoes, 1 package of Kraft American Cheese, grated, and one elightly beaten egg. Add ¼ cup of hot milk and 1 cup of grab meat. Serve hot on toast or in pastry cups. Kraft American Cheese, you know, is *lhe* pasteurized, packaged American, famed for its *full, natural* Cheddar flavor!

Velveeta Crisps perfect for parties! Over hot water, soften a package Kraft Velveeta . . . the delicious cheer food that's digestible as milk itself. Ci-fresh bread in very thin slices, tri crusts and spread with Velveeta. Ro up skew with footbriefer and the

ith toothpicks and to flame, turning often. Creamed Old English for a husband's pie

pie and cheese . . . straight Old English, the deliciously sharp Cheddar. Sprinkle on pic-generously/ Kraft Creamed Old English toasts beautifully-spreads easily, too!

After the bridge game ... this Swiss Sandwich! Lightly butter two slices of bread Spread with mustard and top with slice of the deliciously nut-sweet Kraft Swis cheese. Toast under the broiler flame Serve as a two-deck sandwich garnisher with pickles and crisp broiled bacon

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The World's Finest Cheeses are made or imported by KRAFT

Father Isn't Overlooked---

# Kitcheneers Suggest Party out father, although you'd be sur-prised at the mimber of men who attend the cooking schools. So that father wordt feel register wist manual the cooking school of the base of the second wist memory stores and Piggi wist Momematers Bureau sur-pless is the part of the second the part of the second school of the school of the second school of the part of the second school of the school school of t

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making something just a littl tter or different than anyon er or different than anyone. Brolledysteaks or julcy prime roasts of beef are favorites i masculine cocks and are also e simple to prepare. dinner which is guits sure to

Thick Soup, as Potato or Split Pea Prime Rib Roast of Besf or Brolled Steaks

Brolled Steaks Potatose, Mashed or Au Gratin Baked Onions or Suttered Green Vegetable Cries Green Salad with Sharp French Dressing Pie or Publicity Disc & Sugar and Genem Disco of brolled The may case the place of provide link may case the place of provide link on provide platty of IL. The course with which die corres is served de-

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THURSDAY, APRIL 19, 1934

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### EDWARDS' DEPENDABLE COFFEE is Guaranteed to please you!

So sure are we that this choice quality coffee will please and satisfy you, that we make this unqualified offer:

Buy a pound can, use half of it by your favorite method of making coffic — remember Edwards' Dependable is cor-rectly ground for any approved method of brewing — then, if you are not entirely pleased and completely satisfied in every way, return the balance and your grocer will gladly refund your money.

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nured in the Safeway Cooking School \*

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### TORRANCE HERALD, Torrance, California