

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

Acid Freshens Flowers HONOLULU (U.P.)—Experiments in the scientific laboratories of the Hawaiian Sugar Planters' Association have demonstrated that sulphurous (not sulphuric) acid added to water will keep flowers fresh for days. Pacific Oil Output Gains SAN FRANCISCO (U.P.)—Oil production on the Pacific coast is continuing to develop by leaps and bounds, according to the latest statistics completed by the American Petroleum Institute. Veteran Voyageur, 90 MARSEILLES (U.P.)—When the steamer Comorin docked here, Mrs. Robertson Bull, 90-year-old Australian Scotswoman, completed her 67th voyage between Australia and Britain in 64 years.



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 pumpkins, 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.

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.

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. Everybody will want to drink mulled cider all the evening so you may want to make a steaming kettle full and keep it warm, refilling the punch bowl as needed. In this case, double the recipe.

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.

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.

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With complete information on Torrance Herald-Union Lee Company Cooking School at Civic Auditorium, October 21, 22, 23.

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

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

DEL MONTE
PEAS EARLY GARDEN No. 2 can 12 1/2c

CHALLENGE OR GOLDEN STATE FIRST QUALITY BUTTER lb. 38c
MONOGRAM—LARGE EGGS Every Egg Guaranteed doz. 30c
FINE GRANULATED SUGAR 16-lb. paper bag 47c
NUTLEY "WHOLESALE" MARGARINE lb. 12c
EIGHT O'CLOCK—Mild & Mellow "The World's Largest Seller" 1-lb. 17c
3-lb. bag 50c

SHORTENING
CRISCO 3-lb. can 52c

CALIFORNIA SPINACH No. 2 1/2 10c
DOMINO—TIPS ASPARAGUS No. 1 sq. can 15c
HAMILTON'S KRAUT No. 2 1/2 12c
FRANCO-AMERICAN SPAGHETTI 3 1-lb. cans 25c
MASTERS SAUCE TOMATO 3 8-oz. cans 10c

IONA FAMILY "ALL PURPOSE" FLOUR 24 1/2 lbs. 55c 10-lb. sack 29c 49 lbs. \$1.25

ASSORTED JELLIES DIXIE 3 7-oz. glasses 25c
ENCORE—MACARONI & SPAGHETTI 3 8-oz. pkgs. 17c
BROADCAST CORNED BEEF HASH 1-lb. can 15c
ENCORE—VIRGIN OLIVE OIL 3-oz. bottle 12c
PLAIN OR PIMIENTO PABST-ETT CHEESE 15c
SACRAMENTO CATSUP TOMATO 14-oz. bottle 9c

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

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

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

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

PRICES EFFECTIVE THURSDAY, FRIDAY & SATURDAY, OCT. 15, 16 & 17. (WE RESERVE THE RIGHT TO LIMIT QUANTITIES)

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