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Judge's Son Led to Jail



The prove son of a to serve a father wr rbial long arm of the law is shown leading John I Montezuma County, Colorado, judge, from the co

## DON'T FORGET FRUIT FRITTERS

Remember that this is the weather and time of year when fruit fritters ought to be a part of the dessert schedule. Frit-ters have that luscious crisp, tender crust which has been fried in deep fat, and when the objet d'art is opened, to and behold, there is a choice piece of fruit. Canned fruits are the most convenient to use because they do not require extra cooking, and the fritter batter will not become oversoaked with fat while the cooking process takes place. Besides there is such a wide choice of fruits canned that a different kind of fritter can be made each time. Fruit fritters may be served as the dessert with a sauce, or may be used as a garnish with a plater of meat. In either case, the fruit should be thoroly drained from the syrup before it is dipped into the batter.

case, the fruit should be thoroly drained from the syrup before tit is dipped into the batter. Such fruits as peaches, pears, pincapple, apricots, and plums are fine to dip into the batter whole, in halves or slices, while the small fruits such as cher-ries, berries and crushed pinc-apple are especially good to mix into the batter before fry-ing.

The syrup from the drained fruit is a base for making the The syrup from the drained fruit is a base for-making tho sauce to serve with the fritters. It can be thickened with corn-starch, and a little extra sugar may be desired. A bit of but-ter and dash of cianamon or nutmeg would be good in the sauce.

sauce. This recipe for fritter batter is the kind to use to dip the-large pieces of fruit in before frying in deep fat. Pritter Batter 1 cup flour 3 cup milk 1 egg white 2 teaspoons melted butter-or-oll

oll Sift flour with sait, add milk and oli and beat until smoth with an egg beater. Carefully fold in the stiffly beaten egg white. Dip fruit in batter and if the batter is too thick, add a little more milk, or if it is too thn, add more flour. It is wise to fry one fritter to test the consistency, of the batter.

## Newspapermen Bid to Orange Show

to Orange Snow More than 3:0 publishers and ecitors of Southern California have been invited to attend a luncheon given in their honor saturday by National Orange Show officials. The 27th Orange Show will open at 7:30 p. m. tonight. Gove ernor Frank Merriam and a staff of distinguished state of ficials will participate in the opening coremonies. Sunday, Feb. 21 will be Los Angeles county day, with the Jinnistan Grotto band, official band of the Los Angeles. Chamber of Commerce, playing on the stage program. Eachea of Staol

Father of Steel Man's Wife Dies

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Called from her home in the Palos Verdes Estates to San Francisco by the serious illness of her father, Mrs. E. M. Bar-ber, wife of the general super-intendent of the Columbia Steel plant here, flew north Sunday, Her father passed away before her plane landed. The funeral service was held Tuesday. Bo-cause Barber is on an eastern tour, he was unable to attend the rites for his father-in-law.



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nomical to buy and unsur-passed in tenderness and flavor? Remember, always!..., The Quality Downtown Market stocks only fings, quality meats and gives them to you at a saving!

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TO GIVE ASSISTANCE For benefit of Torrance people in making state income tax re-ports, a representative will be at the Chamber of Commerce March 4 and 5.

Enlarge State Fair Facilities for the vocational and junior division this year will be the greatest in the his-tory of the California state fair.

