Toledo Expects Surplus
TOLEDO. (U.P.) — City

MAKE WHITNEY'S BAKERY

IT PAYS! 1323 SARTORI ders of 25c or Mo ered Free—Phone Orders of 25 Delivered Free

NEW WING AT

Three Babies Arrive

Lomita Resident Claimed By Death

Narbonne high school's new wing was officially opened last the past week at Jared Sidney Thursday when classes were the first time in the new building. Fourteen teachers have been moved either from bungalows and tents or from the old building. Fourteen teachers have been moved either from bungalows and tents or from the old building. The rooms in the wing include two music rooms for junior and senior high classes; three large rooms for the art, sewing, and nursing classes; and several rooms occupied by Latin and court, Hermosa Beach, born last mathematics classes. The new Thursday.

A son to Mr. and Mrs. H. Raymond Silater, 64 Ninth corrective gym for girls and the addition to the boys' gym are addition to the boys' gym are alondo, last Friday morning.

Charles Vain Quivey, a rest.

Charles Vain Quivey ad

Thousand S.C.

An increase of 11,000 employees during January brought the total number of persons on the payrolls of the steel industry to 548,000, a new high record, the American Iron and Southern California to the big Jamboree of Boy Scouts of America at Washington, D. C., June 30 to July 9, were begun this week.

With C. J. Carlson, Scout executive of the Twelfth Region presiding, officials from all parts of Southern California met at the Chamber of Commerce building for an all-day discussion of plans for promoting attendance at the Jamboree and the program. Twenty-five executives, from as far North as San Diego, attended the conference.

As their part in the Jamboree of Santa Barbara and as far south as San Diego, attended the conference.

As their part in the Jamboree of Santa Barbara and as far south as San Diego, attended the conference.

program, the Scouts of the Twelfth Region will present a pageant, entitled, "Westward Ho," portraying the pioneer de-

Borax Chips

THRIFTEE Salad

WHITE KING Toilet Soap

3 FOR 14°

BROWN BREAD

Sausage

29°

WHITE KING

Granulated

Soap

SPERRY

Pancake Flour

KIDNEY BEANS

SURE-HIT

COMB HONEY

31°

10°

No. 2 11° 4 FOR 25°

arge Slices)
10c 1-lb.
Pkg.

Pedigree Dog Food

19c Vermont Maid Syrup 37c

SWAN MILK

Black Swan Fruit Cocktail
No. 1-Can TWO FOR 25°C

DOAN'S MARKET

GEO. H. COLBURN 645 Sartori Ave., Torrance, Phone 622 RICHARD COLBURN

BORAXO.

Dressing 29c; 19c

Steel Employment Year, Report

tompage basis, and the rest were salaried workers.

Owing to the Ohio River flood, which temporarily closed some mills, and strikes in some consuming industries, which shifted production to heavier steels with lower labor costs, total payrolls of the industry in January were slightly lower than in December 1936. The total for all workers in January was

Borax Powder

.....15c

Baked Beans

WHITE KING SOAP

3 FOR 10°

COFFEE

GOLDEN SWAN

String Beans Vacuum Packed

SOFTASILK Cake Flour

26°

BETTER BEST Crackers

Soda or Graham

2 FOR 25°

5°

SOAP

23°

2 2 FOR 35°

10°

18°

28°

1-lb. DUMACK Cellophane Package **Marsh**-

mailows

2 for 25°

SPECIALS FOR FRIDAY, SATURDAY, MARCH 12-13

22°

17°

1 Pkg. POST The BRAN FLAKES Two and for

1 Pkg. GRAPE-NUTS FLAKES 21C

Favorite Lenten Dishes Given New Appeal by These Tested Recipes

Lenten dishes, when given a little extra consideration by housewives, serve as a welcome interlude to the year's meals. Here are some old favorties with added new touches. All recipes given by The Herald have been tested and lip-smackingly approved.

All recipes given by The Heral smackingly approved.

STUFFED FISH ROLLS WITH*

SPINACH GOLDENBOD

1 cup bread crumbs

Minced onlon

Butter, salt, pepper

1½ lbs. fish fillets

Cooked spinach

1 or 2 hard-cooked eggs

Toss bread crumbs and onlon in a little melted butter, season with salt and pepper. Cut fillets into long oblong pieces about C 2x6 inches, season with salt and pepper, spread with bread mis a true, roll and fasten with tooth-picks. Place fillets on oven-horof platter, brush with butter, bake in slow oven-490° F, of 30 minutes. Arrange hot cooked well-seasoned spinach around fish rolls. Garnish with chopped egg, or with egg fored thru a sleve.

thru a sieve.

POACHED FISH FILLETS
WITH GREEN OLIVE SAUCE
Cover fish fillets with boiling
water, add a few sprigs of parsley, a small piece of bay leaf,
a few slices of carrot, celery,
leaves, salt and pepper. Simmer for about five minutes, Remove fish to hot platter and
keep hot. Boll liquid two or
three minutes, strain and use
in sauce. for all workers in January was \$76,400,000 as against \$76,800,000 in December 1936. The January payrolls showed a gain of 42 percent over the January 1936 total of \$53,800,000.

three minutes, strain and use in sauce.

Olive Sauce
4 tablespoons butter
2 tablespoons flour
1 cup fish stock
1 teaspoon lemon juice
4; cup olives, cut in strips
Salt, pepper
Melt half the butter and blend in flour. Add fish stock gradually and bring to boiling point, stirring constantly. Add remaining butter, a little at a time.
Add remaining ingredients. Pour over fish.

CURRIED EGGS WITH

2 tablespoons butter 2 tablespoons flour 34 teaspoon salt 35 teaspoon pepper

served with it taste better

A OROWN ROAST . . . A MEAT DISH FIT FOR CROWNED HEADS . . yet remarkably inexpensive and not at all wasteful. Ideal for dinner parties when expecting exacting guests. And at the Quality Market you can always rely on the finest quality.

QUALITY Super Market

Russell Quayle

% to 1 tablespoon curry

powder
% cup evaporated milk
% cup water
1 package spaghetti
4 to 6 hard-cooked eggs

4 to 8 pard-cooked eggs
Melt, butter, blend in flour
and seasonings, add diluted milk
gradually, cook slowly until
thickened, stirring constantly,
Cook spaghetti according to
package directions, drain and
arrange on hot serving dishes.
Place two or three halves of
hard-cooked eggs on each serving of spaghetti, and top with
curry sauce.

EGG SAUCE

1 lb. fish fillets, cut in piece for serving

4 cup evaporated milk

4 cup water

5 teaspoon salt

\$16

2 hard-cooked eggs Gently simmer fillets in diluted milk seasoned with salt, pepper and onlon, for five minutes. Remove fillets carefully to oven-proof -platter, and keep in warm place. Melt butter, blend in flour, and add hot strained milk in which fish was poached. Cook until thickened, stirring constantly. Add choped eggs and pour over fish. Heat in 'slow oven, 300' F., or place under low broiler heat for a few minutes.

SMOKED FISH FILLETS IN CREAM

1 lb. smoked fish fillets 1 slice onion 1 bay leaf ½ teaspoon whole black

1s teaspoon whole black
peppers
Milk
Cut fillets in individual pieces
for serving, place in shallow
baking dish, add seasonings,
cover with rich milk. Allow to
stand at least 30 minutes, do
not drain. If kept in refrigerator, fish may be allowed to soak
overnight. Bake in moderate
oven, 300° F., for 30 minutes.

SPAGHETTI WITH TOMATO

SAUCE

1 small only
2 medium-sized green pepper
2 tablespoons butter
1 No. 3 can tomatoes
14 teaspoon salt
4 teaspoon salt
4 teaspoon pepper
1 package spaghetti, cooked
Chop onlon and pepper fine.
Cook gently in butter five minutes. Add tomatoes and seasonings. Simmer 30 to 45 minutes or until sauce has desired thickness. Pour over spaghetti.
Serve with grated cheese, if desired sired.

SCRAMBLED EGGS AND NOODLES

2 eggs
½ teaspoon salt
Dash of pepper
½ teaspoon grated onion
½ cup milk
1 cup cooked noodles
1 tablespoon butter or st
stitute

stitute
Beat eggs slightly, add seasonings, milk and noodles, and turn
into skillet containing melted
butter or substitute. Stir constantly over low heat until mixture thickens. Serve at once.

Banking Lectures Offered Students

A special series of lectures, sponsored by the American Banking Association, will be given as part of class vocational activities at the high school in the near future, according to Principal Thomas Elson Students interested in banking or finance will be urged to attend the series.

SERVICE

e What a big difference a little friendly courtesy makes when you purchase meats. Grubb's has long been noted for its extremely careful treatment of all customers, whether they buy ten cents worth of lunch meat or five dollars worth of poultry. Mothers, too, know that when they send the children to drubb's the kids get the same service and high quality meats as the mother herself . . MAKE GRUBB's YOUR MEAT MARKET!

GRUBB'S MARKET
CHOICE MEATS
PHONE 779-TORRANCE

IN SAFEWAY STORE 1929 CARSON ST.

FOOD STORES "It Costs Much Less to Shop at A & P"

MORRELL'S PRIDE SHANKLESS

PICNIC

YOUNG HENS GROUND BEEF **BOILING BEEF**

GRAIN-FED "BRANDED" STEER BEEF ROASTS CENTER CHUCK

SLICED BACON в. 29° BACON 1-lb. 13° SHORTENING

KERNEL CORN

.. 23°

12-0z. 11C

No. 2 12

SOUPS

Marmalade Jar 13c "The World's Largest Seller" Eight O'Clock Coffee 19c Cracker Jack 3 pkgs. 10c "FILTERED SUNSHINE"
Woodbury'S Facial cake 712C Acme Beer 12-oz. 10c Chop Suey 16-oz. 17c m Brilliant" 6-pad 7c Brillo Pads Veg-All No. 303 12c Clapp's Baby 3 4/2-oz. 25c

Butter Quality 16. 39C Fresh Eggs doz. 25c Sugar 10-10. paper bag WHITEHOUSE MIK Evaporated 6-oz. 80 Mustard Ben Postum 4-oz. 23 Prunes "Tenderized" pkg. 10 Prune Juice quart 250 Red Heart 3 talb. 290

SUGAR PEAS tall 6c Fish Flakes 7-oz. 10c

CRACKERS 2-pound pkg. 19c pkg. 10c

PEANUT BUTTER 1 15 SALAD DRESSING # 29 3 1-lb. 20

SPAGHETTI PINEAPPLE BROKEN No. 21/2 14 1-lb. 20 CRISCO 3-Ib. can 55c 22-oz. 19 SOAP CHIPS pint 13

GRAPE JUICE

TOMATOES SOLID No. 2 10 CHILI SAUCE SLICED BEEF 2½-oz. 10

12-oz. 15° RED SALMON No. 1 toll 180 ASPARAGUS TIPS : 12 MINCED CLAMS No. 1/2 15 BEEF TAMALES

pkg. of Grape-Nuts Flakes & pkg. of Post's Bran Flakes FOR

FRESH FRUITS & VEGETABLES ASPARAGUS

ORANGES dozen 10°

CAULIFLOWER

241/2 lbs., 99c 49 lbs., \$1.95 FLOUR PRICES EFFECTIVE THURSDAY, FRIDAY AND SATURDAY, MARCH 11, 12 AND 13, 1937.

1319 Sartori, Torrance

Your Associated Grocers