

Women Walk Thru Fire
MADRAS, India. (U.P.)—
Twenty women, carrying babies
in their arms, walked thru fire
at Kurungpalayam, South
India.

A Successful Meal
Depends On The Bread or
Rolls You Serve.

Try
**WHITNEY'S
BAKERY**

1323 SARTORI
Orders of 25¢ or More
Delivered Free—Phone 572

TWO HIGHLIGHTS THAT ADD MUCH TO ANY MEAL ALWAYS

NOODLE PUDDING
8-oz. package noodles
1/2 cup chopped nut meats
1/2 teaspoon nutmeg
1/2 cup oil
1/2 cup sugar
3 eggs
2 cups milk
1/2 teaspoon salt
Cook noodles until tender,
drain. Beat eggs until light,
add oil, sugar, salt and milk.
Next stir in noodles and nut
meats. Pour into buttered bak-
ing dish, sprinkle nutmeg over
top, and bake in a moderate
oven 325 degrees for about
one hour.

LAMB CHOPS IN BATTER
6 to 8 shoulder chops
1 egg
3 tablespoons flour
1 cup milk
Salt
Pepper
Nutmeg
Fat for frying
Mix the egg, milk and flour
to a smooth batter and season
with salt and pepper. Sprinkle
the chops, which are cut rather
thin, with salt, pepper and a
little nutmeg. Dip in batter and
fry gently in hot fat until crisp
and nicely browned. It will re-
quire 10 to 15 minutes.

Here's Something Good For That Sunday Supper

PRUNE WAFFLES
2 cups flour
4 teaspoons baking powder
4 tablespoons sugar
1/2 teaspoon salt
3 eggs
4 tablespoons fat
1 cup cooked prunes cut in
pieces
1/2 cup milk
Sift flour, baking powder,
sugar and salt together. Add
beaten eggs and milk and mix
well. Beat fat and add with
fruit to mixture. Bake on a
hot waffle iron. Serve with but-
ter and honey.

VARIETY IS NEEDED IN PREPARING MONDAY'S HASH—A FEW TIPS

If Sunday's roast means Mon-
day's hash, then let's find a
variety of ways to prepare hash,
for, after all, there is nothing so
tempting for the piece de
resistance of the Sunday dinner
as a good-sized, perfectly cooked
and nicely browned roast.

It is probably because hash
so frequently lacks variety and
careful seasoning that it has
acquired an unfortunate reputa-
tion in some families. When it
is prepared and served in the
same way Monday after Mon-
day, week on end, it is not
surprising that its popularity
waned where, frequently, sim-
ply presenting the hash in a
different manner would mean
a welcome instead of a rejec-
tion. For instance, bake it in
a casserole dish. Or bake it in
a ring mold and serve it un-
molded on a large chop plate,
with a hot vegetable in the cen-
ter of the ring.

Variety In Seasoning
Likewise the seasoning may
make the difference. Instead of
resorting always to the over-

worked onion, capitalize on
other flavors. Why not try a
dash of Worcestershire sauce,
now and then? Or a bit of
catsup or a little celery salt?
Even a little garlic, judiciously
used, adds a subtle yet differ-
ent flavor. Or perhaps the usual
flavors by their very absence
will make the hash seem dif-
ferent.

Even a variation of the usual
ingredients makes possible vari-
ety in hash. Perhaps left-over
vegetables, other than potatoes,
may be used, as in this recipe,
for beef and macaroni hash.

Beef and Macaroni Hash
2 cups chopped cooked beef
1 cup cooked macaroni
1 cup left-over gravy or medi-
um white sauce
1/2 cup grated mild cheese
Salt
Pepper
Combine macaroni and chop-
ped beef and place in a greased
casserole dish. Season with salt
and pepper. Pour left-over gravy
over all. Sprinkle with grated
cheese and bake in a moderate
oven.

Delicious Fruit Recipes Can Still Be Prepared to Delight Families

It is a simple matter to serve fruit plentifully in sum-
mer when the markets are filled with bountiful supplies
of luscious berries and other tempting fruits—fresh from
orchard and garden. Winter presents a slightly different
problem, but if you are resourceful, you will find equally
delicious fruits available at this
season as well. Here are some
appetizing ways of introducing
health-giving fruits into your
menus right now.

BROILED CANNED PEACH HALVES

Drain canned peaches and put
on a broiler covered with mois-
tened parchment paper to pre-
vent from slipping thru the
grids. Turn when hot and cook
on other side. Broil bacon until
crisp and garnish steak or other
meats with peaches around and
bacon on top.

PEACH DREAMS

Drain the syrup from canned
peach-halves. Partially melt a
jar of cranberry jelly. Put the

peaches, hollow side up, in serv-
ing plates. Fill the hollows with
chopped peaches. Cover the
peaches with the partly melted
jelly. Cranberry jelly is more
placid for this, but currant
jelly may also be used.

FRIED APPLE RING WITH JELLY

Core tart apples, cut a thin
slice from top and bottom and
discard. Cut apples in half-inch
slices and pan-fry in sausage,
fresh pork or other fat until
soft but not broken, turning
once. Serve with a cube of
bright jelly in the center of
each ring.

DRIED APRICOT JAM

If your summer supply of
canned fruit is beginning to run
low, try varying it with this
delicious jam. Take two pounds
of dried apricots, let soak over
night. Simmer well, covered,
for half hour. Drain the fruit,
crush thoroughly and mix with
three pounds of sugar or seven
cupsful. Put to boil and when
at full boil, continue one min-
ute, remove from fire and add
one bottle of pectin; stir and
let stand a moment and skim.
Then pour into glasses and
cover with paraffin.

BAKED BANANAS

Peel the bananas. Arrange in
shallow baking dish and sprinkle
with lemon jelly. Bake in
moderate oven for 10 or 12
minutes, or until tender. Sprin-
kle with powdered sugar and
serve hot.

APPLE COCOANUT SALAD

3 tart apples, pared, cored
and sliced
1/2 cup seedless raisins
1/2 can of coconut
1/2 cup mayonnaise
Toss apples, raisins and cocon-
ut all together lightly and
moisten with mayonnaise. Serve
on crisp lettuce garnished with
the remaining mayonnaise and
sprinkle with paprika.

FROSTED ORANGE JUICE

Place a heaping tablespoonful
of a small flavor of vanilla ice
cream in a tall glass. Fill with
chilled orange juice and stir un-
til the cream is partially dis-
solved, then serve.

Unusual Salads, Desserts, Tempt- Jaded Appetites

By BETTY BARCLAY



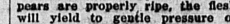
Tangy Salads

Piquant salads are easily ob-
tained by combining tangy flavors
to stuff fresh Anjou pear halves.
Peel and halve them, hollow the
center, and fill with any of the
following: crab meat and French
dressing; currant or mint jelly;
cottage cheese topped with mar-
shmallow; raisins and cream
cheese; Philadelphia or pimento
cream cheese stuffed with a bit
of milk or cream, to which mixture
add chopped salted pork, cran-
berry sauce, and a dash of lemon
juice give a dash of flavor. If
mayonnaise is used, beat in a
little cream or whipped cream. If
pears are properly ripe, the flesh
will yield to gentle pressure of
your thumb; if not ripe, keep in
open air in kitchen until ripe, even
if it requires several days. In-
creased juiciness and flavor is
worth the wait. If pears are peeled
very much in advance of the meal,
squeeze lemon or orange juice on
them to preserve whiteness.

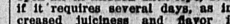


Flavorful Baked Apples

In baking apples, select Doc
Apple quality, and bake in baking
dish (not tin). Wash and core
apples, place in baking dish and
fill core cavities with any of the
following: sugar (white or brown),
combine butter with cinnamon, nut-
meg, grated lemon peel, or ground
almonds; raisins or dates; sugar
and grated lemon peel; apricot or
strawberry jam; jelly; marmalade;
chopped preserved ginger; chopped
marshmallows topped with butter.
Surround apples with syrup made
of sugar and water flavored with
lemon juice, or melted cinnamon
candies; or syrup made of one cup
malt sugar and 1 1/2 cup water and
2 T. sugar. Bake in slow oven
until tender, basting sufficiently.
Serve hot or cold in own syrup with
cream or whipped cream. It is sug-
gested a glass baking dish be used
and dessert served at the table to
stimulate appetites.



Resettlement Project to Open
DULUTH, Minn. (U.P.)—The
first 40 dwellings in the Jack-
son resettlement project, erected
at a cost of more than \$100,000,
will be occupied by tenants in
April.



Nose Powdering Taught

TOKYO. (U.P.)—Tokyo's
beautification efforts include a
course in nose powdering and
general make-up for girl bus
conductors.



Land of the Sea
by Betty Barclay

Nova Scotia is truly the "Land
of the Sea". With no spot in its
interior more than 30 miles from
the ocean, there is little wonder
that the tiny easternmost Canadian
province has produced great sailors
and sturdy fishermen. Quaint
ocean-girl Nova Scotia supplies the
tables of the world with delicious
mackerel, cod and lobster.

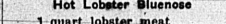
Hundreds of delighted visitors to
the "Land of the Sea" have ac-
claimed the excellence of fish din-
ners prepared by Nova Scotia chefs
and housewives. Wherever travel-
ers and epicures gather to speak
of dainties, Nova Scotia cooking is
a glowing, mouth-watering memory.
Here are two fish dishes that will
be served you in Nova Scotia. Try
them now and realize their true
goodness.

Soused Mackerel

1 mackerel
1 cup vinegar
1 teaspoon cloves
1 teaspoon cinnamon
1 teaspoon sugar
1 teaspoon salt
Split mackerel up back, removing
backbone. Wash in salt and water.
Boil ten minutes in salted water;
then drain. Heat vinegar, cloves,
cinnamon, sugar and salt together
to boiling point. Put hot mackerel
in dish with tight fitting cover, and
pour mixture over immediately.
Cool. Serve with boiled salad dress-
ing.

Hot Lobster Blueono

1 quart lobster meat
3 tablespoons butter
1/2 cup vinegar
1 teaspoon sugar
1 cup heavy cream
Simmer together for 10 minutes.
Lobster meat, butter. Add vinegar,
sugar, and a dash of pepper. Bring
to a boil. Then add cream. The secret
of this recipe is having the vinegar
boiling when the cream is added.
Mix thoroughly and serve at once.
Lobsters boiled in sea water have
an added delicious flavor.



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MEAT

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MOST EASILY

DIGESTED FOODS

In the spring, LAMB is at
its finest, and at the Quality
Downtown Market you can
be sure of getting the best
the market has to offer. A
leg of lamb is usually tops
with every member of the
family and is economical,
too. Buy one today.

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DOWNTOWN

Super Market

1325 SARTORI

Russell Quayle

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**TO A&P FOR—
SAVINGS**
SERVICE - SATISFACTION

It Costs
MUCH LESS
TO SHOP
at
A&P

GRAIN-FED "BRANDED" STEER BEEF

ROASTS

Center Cut Chuck **lb. 15c** Prime Rib **lb. 19c**

GRAIN-FED "BRANDED" STEER BEEF

STEAKS

GROUND ROUND ROUND OR SWISS **lb. 23c**

FANCY EASTERN SUGAR-CURED

BACON BY THE PIECE **lb. 29c**

FANCY YOUNG

HENS FRESH 3 to 3 1/2 lbs. **lb. 23c**
DRESSED Average

EASTERN GRAIN-FED

PORK LOIN ROAST **lb. 23c**
BOILING BEEF PLATE RIB **lb. 9c**

PORK SHOULDER ROAST EASTERN GRAIN-FED **lb. 19c**

EIGHT O'CLOCK—MILD AND MELOW

COFFEE 3-pound bag 50c 1-lb. bag **17c**
"THE WORLD'S LARGEST SELLER"

CHALLENGE OR SILVERBROOK

Butter First Quality lb. **42c**
SUNLIGHT—Large U. S. Extras

Fresh Eggs doz. **27c**
"DELICIOUS FLAVORS"

Jell-O Dessert 2 pkgs. **9c**
BAKING POWDER 1-lb. can **19c**
Calumet 1-lb. can **19c**
Swans Down 34-oz. **23c**

CAKE FLOUR

TOMATOES 2 No. 2 1/2 cans **15c**

QUICK OR REGULAR

H-O Oats 1-lb. can **13c**
GEBHARDT'S **Spiced Beans** 3 No. 1 cans **25c**
BEER OR ALE **Lucky Lager** 3 12-oz. cans **28c**
"THE QUALITY WAX PAPER" **Rap-In-Wax** 100-ft. roll **17c**
CUBBISON'S **Melba Toast** 5 1/2-oz. pkgs. **14c**

CANE & MAPLE SYRUP table size can. **19c**
Log Cabin 12-oz. can. **37c**
HEINZ Ketchup Tomato 14-oz. bottle **15c**
DEL MONTE SPINACH Garden No. 2 1/2 can **12c**
COLLEGE INN Rice Dinner 1-lb. can **10c**
HERSHEY'S HONEY OR MILK **Choc. Bars** 1/2-lb. bar **12c**

"WILLAPPOINT"

OYSTERS 10-oz. can **12 1/2c**

JOHNSON'S **Floor Wax** 1-lb. can **55c**
REGULAR, DRIP, SILEX **Ben-Hur Coffee** glass **28c**
IONA **Pork & Beans** 28-oz. can **10c**
JAN-U-WINE **Soya Sauce** 5 1/2-oz. bottle **12c**
CRUSHED **Sweet Corn** No. 2 can **10c**

CORNEAL BEEF & COBBAGE 25c
Just Heat & Serve. 1/2-lb. **15c**
CORNEAL BEEF HASH A Hearty-Tasty Dish. 1-lb. **15c**
Beef Stew 15c
Peas & 3 Carrots 4 1/2-lb. **15c**
Spaghetti & Meat Balls A Real Food Value. 1 1/2-lb. **15c**

ARM & HAMMER **Baking Soda** 8-oz. pkg. **4c**
CLEANS A MILLION THINGS **Oakite** Cleaner pkg. **12c**
"SOAP OF BEAUTIFUL WOMEN" **Gamay** Soap cake **5c**
CONCENTRATED **Par Soap** large pkg. **27c**
RICH FLAVOR **Tomato Juice** No. 1 can **5c**

HEINZ ASSORTED

SOUPS 2 med. cans **25c**
(EX. CHICKEN GUMBO, CLAM CHOWDER, CONSOMME)

DEL MONTE EARLY GARDEN

SUGAR PEAS No. 2 can **12c**

DEL MONTE **TOMATO SAUCE** 8-oz. can **3 1/2c**

DEL MONTE **ASPARAGUS TIPS** Pic. can **12c**

CAMPBELL'S **TOMATO JUICE** 50-oz. can **19c**

SUNSWET **EVAP. APRICOTS** 11-oz. pkg. **15c**

SUNSWET **EVAP. PEACHES** 11-oz. pkg. **12c**

POLK'S OR DROMEDARY **GRAPEFRUIT JUICE** 3 No. 2 cans **25c**

DOLE'S **SPEARS** PINEAPPLE 25-oz. can **15c**

CHICKEN-OF-THE-SEA **FANCY TUNA** No. 1/2 can **14c**

"THE PERFECTED SHORTENING"

FORMAY 3-lb. can 50c 6-lb. can 95c 1-lb. can **19c**

PURE COOKING AND SALAD OIL quart. 40c pint **21c**
MAZOLA OIL 1/2-gal. 69c can

GOLD MEDAL **BISQUICK** 40-oz. pkg. **27c**

TRY MOLLY MAGIC'S RECIPES USING Sweetened Condensed Milk

EAGLE BRAND MAGIC MILK 15-oz. can **18c**

FRESH FRUITS & VEGETABLES

FRESH GREEN **ASPARAGUS** 2 lbs. **29c**

SNOWBALL **CAULIFLOWER** large head **5c**

FRESH SPINACH OR **RADISHES** bunch **1c**

U. S. No. 1 RUSSET **POTATOES** 5 lbs. **17c**

ASSOCIATED GROCERS
INDIVIDUALLY OWNED STORES

SPECIALS FOR FRIDAY, SATURDAY, MARCH 19-20

HERSHEY'S **COCOA** 1-lb. Can **14c**

HERSHEY'S BAKING **CHOCOLATE** 1/2-lb. Can **10c**

CHILI CON CARNE WITH BEANS GEBHARDT'S No. 1 Can **12c**

GEBHARDT'S **TAMALES** No. 2 Can **19c**

GEBHARDT'S **CHILI POWDER** 1-oz. Bottle **12c**

PEET'S **Granulated SOAP** Large Pkg. **27c**

JOHNSON'S **GLO-COAT** Pints **55c** Quarts **98c** 1/2 Gallon **\$1.59**

JOHNSON'S **FLOOR MOPS** **55c**

H-O **OATS** Small Pkg. **13c**

Bisquick Large Pkg. **28c**

GOLD MEDAL **FLOUR** 5-lb. Sack **28c** 10-lb. Sack **50c**

Green Label **BREX RABBIT MOLASSES** No. 1/2 Can **14c**

UNDERWOOD Clams No. 1 Can **12c**

Clam Chowder No. 1 Can **10c**

Deviled Ham 2 1/2-oz. Can **13c**

Codfish Cakes No. 1/2 Can **13c**

DINETTE **VEGETABLES** For Salad No. 1 Cans, 2 for **25c**

IRIS **ARISTOCRAT PLUMS** No. 1 Can **10c**

GOLDEN SWAN—Large Cans **MILK** 4 FOR **25c**

1 Lb. **28c** Folger's Coffee **55c** 2 Lbs.

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RICHARD COLBURN 1801 Cabrillo Ave., Torrance, Phone 110

DOAN'S MARKET 2223 Torrance Blvd., Torrance, Phone 486

A&P FOOD STORES
THE WORLD'S LEADING FOOD-MERCHANTS
1319 Sartori, Torrance

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