Spring Is In the Air—So It's Time to Try New Seasonings

The unrest and dissatisfaction with winter's bill-offare which inevitably comes with the first breath of warm
spring air, is the clever housewife's cue to try unusual
combinations with foods, or some of the quirks in seasoning that she has been unable to do during the winter
months. Just to refresh yourmemory. Inez S. Wilson, home
economist, suggests a faw
spring touches for your meals.

To "Step-up" the Meal
Finely chopped mint leaves
added to your favorite dressing
gives a spring touch, and when

gives a spring touch, and when served with lamb makes a deserved with lamb makes a de-lightful flavor combination. The cushion style shoulder is a good cut for this dressing. This is the square-cut lamb shoulder which is boned, making a cav-ity for the mint stuffing.

ty for the mint stuffing.

Deliclous Seasoning
Pork chops and early spring
greens make a good combination. The chops are browned
and partially cooked before placnig them on top of the cooked
greens in a casserole dish. A
white sauce may be poured over
them if desired, and the casserole placed in the oven for a
short time in order to finish
cooking and season the greens
with pork chops drippings.

Sliced green onions used as a

with pork chops drippings.

Sliced green onions used as a seasoning for scalloped potatoes and pork chops makes a taste-tempter. we orth remembering. The small green onions add a mild flavor of green onions added to ham puree gives it a distinctive flavor sure to be enjoyed. These are sitced into the soup a few minutes before serving.

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Rhubarb Treats
Rhubarb sauce is a delightful change from apple sauce as an accompaniment for roast pork. It may be served either hot or cold, with the main course, but should be sweetened with discretion. The predominance of a tart flavor enhances the flavor of the meat and makes the combination ideal.

A rhubarb relish is good with any kind of meat. This is made by cooking sliced rhubarb with an equal quantity of vinegar, enough brown sugar to sweeten, and cinmamon and cloves to season. This mixture is allowed to simmer until thickened and

Halliburton's Works At City Library

Library

In addition to copies of all of Richard Halliburton's absorbing travel books, Mrs. Dorothy Jamieson, city librarian, has accumulated eight of that famed adventuring author's magazine articles and these are available to patrons of the library. Mrs. Jamieson created the "Halliburton section" especially to offer Torrance residents an apportunity to become acquainted with his work in advance of Halliburton's personal appearance at the Civic Auditorium here afternoon and evening of Monday, May 3. Tickets for his interesting travel talks on "Seven League Boots" are on sale at The Herald office and the Torrance, Narbonne and Gardena high school offices.

The magazine articles at the library by Halliburton include "The Well of Death," "The S. S. Richard Halliburton," "Upon a Peak in Darlen," "Lima Nights," "Monkey Business." "De Profundis." "Poor Richard Crusee and Toosday," and "I Swam the Hellespont." Halliburton's books and the Library are "Flying Caratt the library and "I Swam the Hellespont." Halliburton's books and supervises in Los Angels and Possal and

New Family Treat

Many families have a regular

"Lima Night"—a certain night
each week on which a heaping
lima bean dish is the backbone
of the dinner. This need not
be the same dish, over and over.
By no means! The lima bean
is as versatile as the potato or
onion. If soups, salads, ham
loafs and croquettes it feels
perfectly at home. The recipes
below will prove this:

Spring Chowder
2 cups cooked dried limas
2 cups diced potatoes
2 slices fat salt pork
1 small onion, sliced
1 cup-boiling water
4 tablespoons flour
3 cups hot milk
1 teaspoon salt
1/4 teaspoon pepper
Cut salt pork into dice. Place
in a saucepan and cook five
minutes; add onion and cook
until just turning yellow, then
add potatoes and boiling water.
Cook until potatoes are tender,
then add limas. Melt butter,
add flour, stir until smooth,
then add hot milk; cook, stirring constantly, until slightly
thickened, then add lima mixture and seasonings.

Lima and Ham Loaf
1 cup cooked, dried limas
1/4 cup chili sauce or catsup
2 eggs, beaten
1 teaspoon melted butter
1 cup pracker crumbs

2 eggs, beaten
1 teaspoon minced onion
1 tablespoon melted butter
1 cup cracker erumbs
½ teaspoon salt
¼ teaspoon salt
¼ teaspoon pepper
Rub limas .thru a coarse
strainer. Add ham, chili-sauce,
eggs, pepper, salt, minced onion,
butter and cracker crumbs.
Shape into a loaf, place in a
buttered pan in a moderate
oven (360° F.) and bake for 30
minutes, basting occasionally
with the melted butter. Serve minutes, basting occasionally with the melted butter. Serve with brown gravy.

EXTENSION OF COUNSELLOR PLAN SOUGHT

SALE! Special Low Prices! EVERYTHING IN OUR STORE ON SALE SATURDAY & SUNDAY, **APRIL 24-25**

RESH MEATS

FRESH VEGETABLES

GROCERIES

MARKET BLUE DIAMOND

7 New Patients **Enter Hospital**

New patients this week at Jared Sidney Torrance Memorial hospital included: Miss Phyllis Butterfield, Los Angeles stemographer and sister of Mrs. R. F. Bishop of this city, who entered Sunday for surgical attention.

Spiced Pot Roast

Empty siliced pot roast into skillet, heat thoroughly. Remove meat from skillet. To the meat juice in skillet add:

1 tablespoon lard
1 small onion-chopped fine
4 bay leaves
1/2 cup vinegar
3 tablespoons sugar
4 whole cloves

½ cup vinegar
3 tablespoons sugar
4 whole cloves
Thicken with three tablespoons
flour rubbed smooth in ½ cup
cold water. Place meat back in
this mixture—heat thoroughly.

of Gardena, was received Tuesday afternoon suffering from pneumonia. Mrs. Mabel Lewis of Wilmington entered last Thursday afternoon for surgical attention.

Mrs. Alice Roberts of 740 Via del Monte, Palos Verdes, wife of David Roberts, manager of the United Concrete Pipe company, entered Saturday night for medical attreatment. Henry Wertalia, 3049 232md street, oil producer, was received morning for medical treatment. Henry Wertalia, 3049 232md street, oil producer, was received last Wednesday morning for surgical attention.

Try This for Hurry-Up Meal

When spring housecleaning requires every minute of the day, or when the shopping excursion lasts longer than is expected and you must-plan a quick and easy meal, how about a mixed grill, with lamb chops, little link sausages and bacon? This can be prepared on short order, and it makes so delightful a meal that your family won't mind shopping or housecleaning days. Lamb chops, for broiling, should be cut thick, at least one inch. Thoroughly preheat the broiling oven. Place the chops on the broiler rack far enough from the source of heat that by the time one side is browned they will be about half done. Season with salt and pepper; turn and allow to finish cooking on the second side.

When the lamb chops are half

Pork Highest. Mutton Lowest In Food Markets

Pork is the highest priced meat on the market today, according to a tabulation filed with the board of supervisors and the various county institutions by Wayne Allen, county purchasing agent.

Mutton is lowest at 10 cents a pound, with medium beef next at 11½ cents. Veal is next at 13 and 14 cents, and lamb next

STREET WORK STARTS
As a result of persistent efforts of Los Angeles Central Civic organization to have streets improved in the shoestring area work began this week on the resurfacing of 168th street between Menlo and Figueroa.

and bacon slices to the grill Turn these during cooking.

LUCERNE

This week's special in the Ice Cream department of your neighborhood Safeway.

Sunsweet Prunes

quart 35e

1-lb 21c

No. 2 10c

3 No. 2 25c

3 tall 140

12-ounce 16c

"Woman's Recipe Bread." Choice of white or wheat, sliced or unsliced.

16-oz. 8c 24-oz. 11c

Chocolate Syrup 100 65° Toilet Soap Super Suds 16° White King 30° Old Dutch 2 cans 13c Purex Liquid Bleach 15° Mazda Lamps General 15° Ohio Matches 3 boxes 11° 99 Scot Towel Holders 15°

BROWN BEER Plisner type beer in regular or Stow-away bottles and Keglined-cans.

Plus deposits on bottled beers. Bee available in stores licensed sell it.

ICE CREAM

Per Quart . 25°

LUCERNE MILK

"Country fresh"
Grade A PasteurIzed milk. Every qt. 106
child should have
his "Quart-a-day."

Welch Grape Juice 38° Prune Juice 2 15-oz. 17° Honey Maid Graham 15° Grape Jam HI-Est Quality, 12-oz. Jar_____15° 15°

Sunsweet Prunes 10° Fruit Cocktail 10°

Royal Anne Cherries 7° Libby's Sauerkraut 14^c

Pumpkin No. 21/2 17° cans 17° Libby Pumpkin 11°

Shredded Ralston 11°

Huskies Breakfast cereal. Per box_____12° Bran Flakes 2 packages 19°

Julia Lee Wright BREAD

Sleepy Hollow Syrup 35° Crisco 1-lb. can, 20c; 3-lb, can..... 56° Spry 1-lb. can, 23c; 3-lb. can_ Laundry Soap 3 bars 10° 6°

Scot Towels

ScotTissue 3 for 19

3 12.0z. 25c

4 11-oz. 25c 2 22-oz. 25c

for SPECIALS

FRIDAY & SATURDAY April 23rd & 24th

at prices ranging from 16 to are bringing 181/2 cents. Cold

t prices ranging from 16 to are bringing 18½ cents. Cold seems, depending whether mestium or good grade. storage Tom turkeys are 21 cents a pound. Pork is 21 cents a pound. Allen said. Average ween 11 and 13 pounds can be price of good meats is 11 persought for 18 and 19 cents a cent lower now than heretofore, ound, while stewing chickens he said.

BARY FOOD 3 CANS 25°

FISHER'S BISCUIT MIX 2½-Lb. Package 28c Free New Cooky Book With Each Packag

WHEATIES

DOG FOOD

PURE JAM Assorted Fla Black & White, 17-oz. Jar..... 21c 229

Drifted

SNOW FLOUR

27°

49°

GOLDEN SWAN

Milk (Large)

3 Cans For 19°



Marshmallows

BLACK SWAN

nt, 19c; Pint....

Peaches

Pears

Apricots .!

2-lb. Cellophane 25° Package ..

BLACK SWAN Peas Corn

Chicken and

Noodles

Spinach 2 CANS 25° 3 1 C QUALITY FOODS

HIPOLITE 11c

BRILLO Large Pkg., 17c; Small Pkg.... 8c



PINEAPPLE JUICE

2 FOR 239

Green Cut Asparagus

Concord Grape

DLEO, Pound

STANDARD

Tissue

3 ROLLS

Juice

10° Black & White

27°

Pork & Beans No. 21/2 2 FOR 25°

Black Swan Salmon

2 FOR 25°

Scot-Toilet Towels

Tissue 2 ROLLS 2 ROLLS FOR 9C FOR 19°

FOR 20° White King **Toilet Soap**

Laundry Soap 3 BARS 10°

LARSEN'S (No. 2 Can)

13c

Your Associated Grocers

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

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

RICHARD COLBURN
1801 Cabrillo Ave., Torrance, Phone



OUR CHOICE BRAND up. Buy several cans LIBBY BRAND OR

STOKELY'S FINEST

LIBBY BRAND OR

STOKELY'S FINEST Stokely Pickled Pears
Airway Coffee Better because Par 17c Salad Dressing NuMade 25c Salad Dressing NuMade 21c

Salad Dressing NuMade 21c Edwards' Coffee 2-lb. can, 49c; 1-lb. can 25c Peanut Butter Beverly, Brand Coronado Nectarines 2 No. 21/2 33c Libby Corned Beef 3 314-bunce 10c Libby Deviled Meat

Mission Peas Premerald Standard Tomatoes No. 2/2 can 8c Libby Tomato Juice Snow Flake Crackers 1-pound box 16c

Dog Food Strongheart Quality ration GREEN PEAS **POTATOES**

Fresh, tender, green peas in crisp, full pods. Excellent with new potatoes.

Freshly dug, British Queen variety new po-

NEW

GUARANTEED MEATS-AT YOUR SAFEWAY

No. 1 9c No. 1/2 15c

For constant assurance of quality in meats, be sure you are in a Safeway meat department. Latest scientific methods are utilized to bring Safeway meats to you at the peak of their perfection. Try these Gavaranced meats t

PORK ROAST

Nob Hill Coffee Know it's fresh. Ib. 22c

Jell-well "Cube flavor" gelatine 3 for 13e

Creme de Menthe Publicando 19c Yolo Tomato Catsup 14:01: 10c

Yolo Tomato Catsup bottle 10c
Tomato Sauce Bal Monte Brand 3 cane 11c
Red Salmon Cholce of Diet Monte

tall 20c,

Mission Tuna Choice quality 2 No. 1/2 25c

Baking Powder, 6-oz. can 15c 12-oz. 28c

Flour KITCHEN No. 10 44C 24/2-1b \$100 Flour HARVEST No. 10 39C 24/2-1b 86c

Swans Down Cake Flour. 234-pound 23c Max-i-muM Milk High grade 3 tall 19c

Evaporated Milk Assorted 3 tall 20c ALPINE, BORDEN, CARNATION, LIBBY, OR PET.

Sardines Angostura seasoned

Fancy Tuna Chicken of the

BEEF ROAST 15. 21c Shortening 4 pkg. 53c

PRIME RIB - 31° TENDER STEAKS

Porfect oven roast, from Safeway Guaranteed Beef.

Roast one for Sunday.

At Safeway you are guaranteed steaks of unusual tenderness and fine flavor. Every piece of meat MUST please you or you get every cent back!