Iris Vegetables Come In Many Varieties, Sizes

Not so long ago, before the really modern packer came into the picture, people were limited when they had to purchase canned foods. That is one of the reasons many are still under the impression that canned foods are not so good as the fresh variety. But today, there can no longer be such an objection. The reason is that all vegetables, and many fruits as well, are available in different sizes in order to meet any use on the menu.

One example is peas. Now, everyone knows that peas come in many different varieties as well as sizes. There are wrinkled peas and smooth ones. There are tiny sizes and the great big, juicy, luscious ones that the male members of the family love to sink their teeth in. And you'll find them all behind the Iris label. The size of the peas can easily be told. They are marked plainly on the label. It says small, medium, large. And for those who want the very tiny ones to use as a garnish for steaks or other meats or in special salads, pick the can that carries the word "Petit." All in all, there are plenty of different sizes and styles to suit the most particular purchaser.

Save Time and Trouble

Then take corn, for instance. Some people prefer Country Gentleman. Some will have nothing other than Golden Bantam. Still others have a choice as to size of kernel. Iris brings you as wide a variety of corn from which to choose as Mother Nature grows. Provided, that is, Mother Nature grows it up to the specifications demanded to bear the Iris Label. You will find all varieties. You will find them packed either creamed or "off the cob" style. Now the up-to-date housewife knows that creamed style should be purchased when she wants to serve it as a side dish, for casseroles, dumplings, fritters, omelets, succotash or chowder. She will buy the whole kernel corn for serving alone or for sauted, fried, scalloped or baked dishes and for corn salads.

And in other vegetables too, Iris can save you time and trouble.

Weber's Bread Is Choice of Cooking School

Home economics experts are especially keen to sense the outstanding features of a certain food product. That is why Weber's bread was again invited to participate in The Herald all-electric cooking school demonstrations.

"One of the features of Weber's bread is its natural creamy color," J. W. Costello, president of the Weber Baking company, said this week. "We do not use any bleaching chemicals to whiten the flour or any other ingredients of our bread. The milk we use in baking Weber's bread is delivered every day to our bakery from the dairy. We urge housewives to 'buy it, toast it and taste it' to prove to themselves why it holds first place in the preference of Southern California families."

THE WATCHED POT BOILS THE FASTEST!

Emily Post Advises Brides That Punctuality Is The Pulse of Family Life

"ALMOST every phase of effectiveness in modern life is a matter of perfect timing," says Emily Post, charming dictator of American manners. "A perfect play, a perfect motion picture, most of all a perfect radio broadcast, are each a matter of split-second accuracy." Modern manners follow suit, according to Mrs. Post, and successful everyday living depends largely on how we time our activities.


Emily Post

So all you brides and young housekeepers, give a little thought to the use you are going to make of your watch! Interviews with glamorous movie stars stress the importance of promptness in romance. Evidently gallants whose hearts beat faster as minutes dragged by while they waited for their loved ones, have gone the way of the two-seated bicycle. And the beau who found that one of a girl's most endearing traits was her ability to get places on time, will have short patience with a wife who can't meet the 5:15 on the dot!

According to Mrs. Post, hostesses are making more and more of a practice of serving meals exactly on the appointed hour, or, leaving, at most, the customary fifteen minutes of grace. Family meals can follow any pattern that suits your own idiosyncracies or your husband's arrival from the office. Formal meals, of course, are served at traditional hours: dinner at eight; luncheon at 1:30; Sunday high tea at five-thirty or six and Sunday night suppers at seven.

An informal dinner at seven is no trick to prepare when a glance at the watch dial at five allows an ample two hours for preparing the meal, cooking and setting the table. The bride whose table is set by five-fifteen, whose vegetables are prepared, meat ready and salad crisping in the icebox by six, can enjoy a quick tub and still, lighting her stove at six-thirty, have an ample half hour to fix last-minute canapes while dinner cooks itself.

Because modern manners make so many demands on our watches, here are a few rules on watch care that may prove a great saving in repair and help you get the utmost good out of your watch.

Don't do anything to the inside mechanism of your watch yourself. Pick an expert watchmaker and let him clean and oil your watch once every eight to ten months, if it be a small wrist watch.

Keep it at all times where it is used to staying. If a wrist watch, on your wrist at all times during the day and night except when bathing. Wind your watch fully every twenty-four hours, says Mr. Milton F. Manby, Directing Engineer of the Hamilton Watch Company's Research Laboratory. This winding should always be at the same hour—morning is preferred, as this insures full spring power during your most active hours.

Try always to avoid dropping your watch or bumping it against things—even if you do not break a jewel you may bend a pivot or staff, spoiling the accuracy of your watch until the damage is repaired.

With proper care a watch will function for you dependably for many years, and you can count on it to keep your politeness on the dot!

Burglars Shame Policeman

BURLINGAME, Calif. (U. P.)—Officer A. L. Marion admits his face is still red. While he was playing cards in an adjoining room burglars robbed his house of $21 in cash and a

Cattle Disturb Hospital

BUCYRUS, O. (U. P.)—City hospital patients were disturbed when a truck-load of cattle parked nearby. Police were called to remove the truck, left by its driver until a dense fog lifted.

HERE'S A REAL MAN'S CAKE

By AUNT SALLY

My niece Sally makes something of a ritual of her husband's birthday, and the ritual of course includes a cake, which she always takes pride in making herself. Ths year I suggested my 'Man's Cake'" so here's the recipe Sally used:

A Man's Cake
(Tube pan, 7-inch)

½ cup Crisco
1 cup sugar
2 eggs, separated
2¼ cups flour
1 teaspoon vanilla
2 teaspoons baking powder
½ teaspoon salt
1 cup cold, strong coffee
¾ cup walnuts, chopped

Blend Crisco with the sugar and eggs thoroughly in one operation. Then add the sifted dry ingredients and the coffee alternately. Stir in nuts and flavoring and lastly fold in the egg whites beaten stiff but not dry. Turn into tube pan rubbed with Crisco and bake in a moderate oven, (350 deg.) for one hour. Cool and ice with

Coffee Caramel Icing

1 cup brown sugar
½ cup strong coffee
2 egg whites
⅛ teaspoon salt
½ cup granulated sugar

Boil together the sugar, coffee, and salt until syrup spins a thread, (232 deg.). Pour one-third slowly over egg whites, beaten stiff. Cook remainder of syrup until it forms a soft ball in cold water, 238 deg., and add to icing. Beat to proper spreading consistency.

CALL 444 FOR AD SERVICE

Award Contract for Lomita School Job

Contract for furnishing and installing lighting fixtures and signal equipment at the new Lomita school building has been awarded to H. H. Walker, Inc., on its low bid of $852. The work will be required completed 35 calendar days after the contractor receives notice from the school district to proceed.

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