

Taste-Tested Dishes Will Delight Whole Family People

Recipes Demonstrated at All-Electric Cooking School by Miss Nancy Baker are Listed Below

what they're doing

Dr. and Mrs. A. P. Stevenson with Mr. and Mrs. Pete Colombo (Dorothy Stevenson) spent Sunday on a drive to Santa Barbara.

Visiting with Mrs. Harriett Leech and sons at 1630 Alameda avenue, is Mrs. Leech's sister, Mrs. Dan Garvey and son Danny of Tucson, Arizona.

Attending the American Legion Auxiliary president and secretary luncheon in East Los Angeles, Wednesday were Bess Myers, Lucille Lewellen, Fan Wilkes and Olivia Lee.

Guests of Mrs. Carl Marsteller Monday were Mrs. Harry Vaughn and Mrs. Cassie Hancy, both of Santa Monica.

Mrs. F. C. Kelley, 1522 Alameda, left today for an extended vacation in the east.

David Clark, 1731 Andros, recently accepted a position at Hunter's Sanitarium near Lake Elsinore.

Mrs. Flora McDonald, 1951 Carson street, represented the local Woman's Benefit Association at the past presidents meeting in Santa Monica today.

Mr. and Mrs. Binston Larson are the proud parents of a baby son, born May 16, at Magnolia hospital in Long Beach. Mrs. Larson, nee Naomi Gerry, is employed at the Torrance office of the Southern California Telephone company.

Following a delightful visit here with Mr. and Mrs. R. B. Schwartz, Mr. and Mrs. M. E. Austin, who are related to Sorbel and Mrs. Schwartz (they are brother and sister), left yesterday for their home in Brookings, South Dakota.

Mrs. Nell McConlogue, 1028 Portola avenue, is doing nicely at Jared Sidney Torrance Memorial hospital, where she underwent an operation Wednesday.

Mr. and Mrs. John Hooper of Acacia avenue left Saturday for two weeks' vacation in San Francisco, Yellowstone National Park and at Lake Tahoe.

Pineapple Tart
1 recipe miracle cake
2 egg whites, stiffly beaten
1/2 cup sugar
4 slices Iris pineapple or
1 1/2 cups diced pineapple
Method: Pour 1/2 batter in greased, 9-inch layer pan. Store in refrigerator. Keeping pan closely covered. When ready to use, cover with meringue of sugar and egg whites. Bake 45 minutes at 350°. Just before serving cover with diced or grated pineapples and whipped cream.

Following is the full list of recipes of dishes prepared by Miss Nancy Baker, home economist at The Herald's all-electric cooking school last week.

Iris Yellow Tomato Juice Cocktail
3 cups Iris Yellow Tomato Juice
5 tablespoons lemon juice
2 tablespoons sugar
1 clove garlic

1 teaspoon horseradish
1 tablespoon chopped onion
2 stalks celery, chopped
1 Ben-Hur bay leaf
1/2 teaspoon salt
Tabasco sauce
Method: Mix all ingredients and let stand 20 minutes. Strain thru a very fine sieve or cheese-cloth. Serve ice cold with garnish of lemon.

Baked Rice
1 1/2 cups rice
3 cups water
3/4 teaspoon salt
3 tablespoons butter
Method: Wash rice thoroughly. Put rice, water and salt in greased baking dish. Cover with closely fitting cover. Place in cold electric oven. Set temperature control at 375° and bake 1 1/2 hours.

English Carrots
1 onion
1 teaspoon Crisco
6 to 8 carrots
1 tart apple
1 tablespoon sugar

1/2 teaspoon salt
Water to moisten
Method: Brown onion in Crisco. Put in greased baking dish. Cut carrots in long strips, cover with thin slices of apple. Sprinkle with sugar and salt and moisten with water. Cover tightly and bake with oven meal.

Grape Frappe
1/2 cup lemon juice
1/2 cup granulated sugar
Pinch salt
1/2 cup boiling water
1/2 tablespoon gelatin
1 cup water
1 1/2 cups grape juice
Method: Combine lemon juice, sugar, salt and water. Cook 5 minutes. Sprinkle gelatin over cold water and dissolve in hot syrup. Cool and add grape juice.

Turn into freezing tray and freeze until solid. Remove to bowl and beat with rotary beat or until double in bulk and smooth. Freeze a second time.

Macaroni Loaf
2 cups cooked macaroni
1 cup dry Weber bread crumbs
2 eggs
2 tablespoons chopped green pepper
1 cup grated or shredded cheese
1 1/2 cups Iris solid pack tomatoes
1/2 teaspoon A-1 Sauce
1/2 teaspoon Ben-Hur Mustard
1/2 teaspoon Ben-Hur Celery Salt
1/2 teaspoon Ben-Hur Onion Salt
1/2 teaspoon Ben-Hur Garlic Salt
1/2 teaspoon Ben-Hur paprika
1/2 teaspoon Ben-Hur Chili powder
Method: Combine all ingredients and place in buttered loaf pan. Put in cold oven, bake at 400° until brown.

Chocofat Bread Pudding
1 cup soft Weber bread crumbs
1 cup Ben-Hur coffee (left from breakfast)

1 cup hot Mayfair milk
1/2 teaspoon salt
1/2 cup sugar
1/2 cup grated chocolate
2 eggs
1/2 teaspoon Ben-Hur cinnamon
Method: Pour hot coffee and milk over the bread crumbs and chocolate. Let stand 45 minutes. Add eggs slightly beaten. Pour into greased custard cups. Put 2 cold water measures (1 1/2 cups) cold water in thrift cooker. Place custard cups on rack. Bring to steam with switch on high. Turn to low and let steam 25 to 30 minutes.

Pompeian French Dressing
1 1/2 cups Pompeian Olive Oil
1/2 cup Iris catsup
1 teaspoon Ben-Hur mustard
3 tablespoons sugar
2 teaspoons salt

1/2 teaspoon Ben-Hur celery salt
1/2 teaspoon Ben-Hur paprika
2 cloves garlic
1/2 cup vinegar
1 teaspoon horseradish
Few drops Tabasco sauce
Method: Put all ingredients in a bottle. Shake well before serving.

Tarts
1 1/2 cups flour
3/4 cup Crisco
1/2 teaspoon salt
Ice water
Method: Sift flour and measure; sift again with salt. Cut in Crisco until mixture is coarse and granular in appearance. Mix water in lightly and rapidly with fork until dough barely holds together.

Apple Pie
1 recipe pie crust
5 or 6 large tart apples
1/2 cup sugar
1 teaspoon Ben-Hur cinnamon
1/2 teaspoon Ben-Hur vanilla
1 tablespoon Crisco
Method: Line a 9-inch pie plate with pastry rolled to 1/4-inch thickness. Fill half full of apples. Sprinkle with half of the sugar mixed with cinnamon. Add remaining apples and sugar and moisten edges with water. Adjust top crust and seal edges tightly. Brush with milk or beaten egg white. Place in cold oven. Set temperature control at 375 to 400°. Bake 40 to 60 minutes or with oven meal 1 1/2 hours.

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