Here are Some New "Fixins" For That Thanksgiving Feast

No need to tell you how to cook your Thanksgiving turkey, but here are recipes for some novel accompaniments that you will appreciate for the "big feast."

Famous Spaghetti Supreme

A tasty, satisfying luncheon dish

½ lb. spaghetti
1 can beef broth
½ cup buttered crumbs
1 lb. veal, diced
1 can peas
Salt and pepper

Parboil diced veal and peas in beef broth, seasoning to taste. Strain out veal and peas. Parboil spaghetti in salted, boiling water. Drain. Into a well-greased baking dish place alternate layers of spaghetti, veal and peas. Repeat until all ingredients are used. Finish with a layer of spaghetti on top. Add the broth. Cover with buttered crumbs and bake in a moderate oven. Serve hot. Makes 6 generous servings. Macaroni, egg noodles, sea shells or any other form of macaroni products may be substituted for spaghetti in this recipe.

Limas with Mock Hollandaise

3 cups cooked dried limas
½ cup milk
1 teaspoon salt
2 tablespoons lemon juice
2 tablespoons butter
2 tablespoons flour
⅛ teaspoon pepper
¼ teaspoon paprika
2 egg yolks, beaten
2 tablespoons butter

Melt fat in a double boiler; add flour, stir until well blended, then add milk and stir until creamy. Pour sauce over egg yolks, then add remaining butter, bit by bit; add lemon juice and limas.

Steamed Cranberry and Brazil Nut Pudding

¼ cup butter
¾ cup sugar
2 eggs, well beaten
2 cups flour
2½ teaspoons baking powder
½ teaspoon salt
½ cup milk
1 cup cranberries
1 cup chopped Brazil nuts

Cream butter, add sugar gradually and cream together until light. Stir in beaten eggs. Mix and sift flour with baking powder and salt and add alternately with the milk to the first mixture. Stir in cranberries and Brazil nuts. Pour batter into greased molds, cover and steam three hours. Serve hot with hard sauce.

Delicious Pumpkin Pie

½ recipe pie crust
2 cups shredded coconut
2 cups mashed cooked pumpkin
1 cup sugar
½ teaspoon mace
¾ teaspoon cinnamon
½ teaspoon allspice
½ teaspoon nutmeg
½ teaspoon salt
3 tablespoons melted butter
3 eggs, slightly beaten
2 cups milk, scalded

Line deep pie plate with pastry, rolled ⅛ inch thick, allowing pastry to extend 1 inch beyond edge. Fold edge back to form standing rim; flute with fingers. Combine 1½ cups coconut and other ingredients in order given; mix thoroughly and pour into pie shell. Bake in hot oven (450° F.) 20 minutes, then reduce heat to moderate (350° F.)) and bake 20 minutes longer. Sprinkle remaining ½ cup coconut over top of pie and bake 10 minutes longer, or until custard is firm and coconut a delicate brown.

Apricot Mince Meat Pie

1 (9 oz.) package dry mince meat
1½ cups apricot juice and water
3 tablespoons sugar
1 cup freshly-cooked or canned apricots, drained
Pie crust

Break mince meat into pieces. Add apricot juice and sugar. Place over heat and stir until all lumps are thoroughly broken up. Bring to brisk boil; continue boiling for one minute. Allow to cool. Line a 9-inch pie plate with pastry and fill with mince meat mixture. Place drained apricots evenly on top. Place upper crust on filled lower one and press edges firmly together. Trim off surplus pastry. Bake 35 minutes in a hot oven (400° F.).

Note: One cup apricots is sufficient for this recipe. However, 2 cups may be used, making a large pie, serving eight. The 1 lb. 14 oz. can furnishes 2 cups fruit.

Residence Proof Necessary for First Voters

Registrar of Voters W. M. Kerr has instructed his deputy registrars to demand adequate proof from persons who are registering for the first time that they are legal residents of the county and state, following receipt of an order from the board of supervisors.

At the same time, District Attorney Buron Fitts stated tha his office was prepared to prosecute anyone who had sworn to an untruth about length of residence in the affidavit made at the time of registration.

School Cafeteria Gaining Patrons; Serves 70 Daily

Under the direction of Mrs. Marion Carstensen, the Lomita Elementary school's cafeteria that was re-opened this year is gaining additional young patrons every month and now is serving approximately 70 children and nearly all of the teachers each day.

A regular lunch is served for 10 cents. This includes two hot dishes and a drink. For nine cents three hot dishes are available and for 14 cents three hot dishes and a drink may be obtained there. Included on the five-day menu are: soup, which is served every day; choice of carrots, peas, beans, spinach or other vegetables, fresh fruit or vegetable salad, puddings, pie or cake for dessert and milk, chocolate or orange juice.

All of the proceeds from the cafeteria are used for the one purpose of cafeteria maintenance, according to Miss Harriet Michaelis, principal. Children whose parents cannot afford the modest luncheon prices and who need the hot food are accommodated and the deficit is made up by the P. T. A. Tenth district's welfare fund.

Huck Finn Lives Again at School

Huckleberry Finn, freckles, straw hat, red hair, overalls and barefooted, marched thru the halls and into the various classrooms of the Orange Street elementary school last Friday. In real life he was ten-year-old Raymond Halladay of Lomita but Mark Twain could have used him as a model for the boy whose adventures along the Mississippi have been read by millions.

"Huck" Halladay was just one of many book characters who came to life last Friday at Orange Street school when Book Week was observed by all grades. With his bandaged toe, he led the morning-long procession of boys and girls who traveled from one classroom to another carrying their classes' favorite books and telling other youngsters about the stories they found between the covers.

Among the books thus honored were The Three Little Pigs, Under the Story Tree, Calico Bush, Billy and Terry and Zeke the Raccoon. Miss Hilda Jellison, principal of the school, reviewed the touring booksters before they started their pilgrimage.

Reno Bound

Billy Rose, the showman husband of Fanny Brice, poses with Eleanor Holm Jarrett, one-time swimming champion, as they arrived in San Francisco from Denver. They plan to divorce their respective mates, probably in Reno, and then marry.

OBITUARY

HERMAN H. WOLFE . . . passed away suddenly Sunday morning at 2638 Eighth street, Los Angeles, at the age of 61 years. He lived at 827 Border avenue and is survived by his wife. Mr. Wolfe was formerly employed at the Columbia Steel plant as a roller and had operated a cafe here. The funeral service will be held this afternoon at Stone and Myers' chapel and interment will be at Roosevelt Memorial park.

Two Men Hurt Last Night In Auto Accident

Failure to make the curve at the intersection of 190th street and Hawthorne boulevard last night at 6:15 o'clock sent George K. Harvey of Long Beach to the Redondo-Hermosa hospital suffering from a fractured skull, broken collar bone and possible internal injuries, according to local police who investigated the accident.

Harvey's companion in the car being driven south on Hawthorne avenue by the Long Beach man, John Eber of Redondo Beach, suffered numerous abrasions about his arms and head when the car hit the sand shoulder, skidded and turned over several times.

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DRAINAGE OF SLOUGH UP TO L. A.

The Bixby Slough problem was shunted over to the Los Angeles city engineer's office late last week, following a conference of county officials and interested organizations and individuals at the Hall of Records.

The conference was called by County Surveyor Alfred Jones and Flood Control Engineer C. H. Howell at the Request of the board of supervisors, following the appearance of F. M. Andreani, former Los Angeles harbor commissioner, before the board recently. City Engineer Frank R. Leonard of Torrance is a member of the investigation group.

Original cost estimates for the draining project made by Engineer Leonard were accepted by the committee and were submitted with its report. Leonard estimates the cost of the drainage canal at around $80,000.

"After considerable discussion, the committee unanimously agreed that there was not sufficient information at hand to enable it to make a recommendation requested in the board's order, and since the slough is in Los Angeles city, the committee felt that the city engineer was the logical person to make a complete investigation and report," the committee report stated.

Cite Four Purposes

The following purposes should be kept in mind, the committee decided: (1) Use of the area for park purposes in which case a lake might or might not be maintained.

(2) Drainage of the area either completely or in part, and its use as a storage reservoir or regulating basin in connection with a canal from the slough to the harbor.

(3) Reclamation and protection of the area, having in mind it would be used for subdivision purposes.

(4) Development of a barge canal to be used for industrial purposes in connection with the harbor.

The committee recommended that the city council be asked to instruct the city engineer to make the investigation and report, and that the flood control engineer and the county engineer be authorized to cooperate in a joint report to the city and the county.

Wood Named Head Of Lomita Bank; Franklin Resigns

According to an announcement made late last week, James H. Wood, formerly assistant manager of the Wilmington branch of the California bank, has been advanced to succeed A. E. Franklin as manager of the Lomita branch. Franklin has resigned, according to T. E. Ivey, vice-president of the bank.

Drafting Ordinance For Bike Registration

Draft of an ordinance to require the registration of bicycles in Lomita and other unincorporated area of the county is under way in the office of County Council E. W. Mattoon.

Payment of a nominal license fee would be required at the time bicycles are registered. Purpose of the proposed ordinance is to aid the sheriff to check thefts of bicycles.

Police Enrolled in Science Academy

Five Torrance men attended the opening program that launched the California Police Science academy at Culver City late last week and nine local police officers have enrolled for the 32-week course that is being given at that highly-recommended institution. Those at the opening were Capt. John Stroh, Motor Sergeant Ernest H. Ashton, Officer Percy Bennett and Hugh Eckersley and Bill Sykes.

Police officers from here who are now receiving instruction either Friday evenings or Saturday afternoons are: Stroh, Ashton, Bennett, Curt Tolson, Tom Perkin, William Evans, Fred Speheger, William Haslam and Everett Travioli. They are studying criminal and civil law procedure under the direction of Superior Judge Fricke, president of the academy's faculty.

"Happy Birthday To You"

Neither of the young gentlemen in the picture is 66 years old—not quite! But Iris is! Hence Hal Styles of "Help Thy Neighbor" fame is shown here presenting, on behalf of his staff and himself, a huge birthday cake to his sponsor, Haas, Baruch & Company, roasters of Iris Coffee and distributors of Iris Canned Foods. Jimmy Burton, chief radio announcer for KHJ, Los Angeles, accepted with pleasure. The huge birthday cake was annihilated in less time than it takes to tell by the 400 jobless who attend the broadcast each week at Hal Styles' invitation.