

# Herald

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## Washington the Man Described

"To the Memory of George Washington" was the subject of an absorbing discussion of the kind of a man the Father of Our Country actually was, given the Torrance Kiwanis club Monday night by Osgood Hardy, chairman of the Department of History and Government at Occidental College. He was presented by Principal Thomas H. Elson, guest program chairman.

Hardy provided all the customary glamour attached to the historical Washington and gave a word-picture of the real, living, aristocrat Virginia planter who was nearly bankrupt at the time he married the rich widow Martha Custis. He told the Kiwanians that, with all his shortcomings, Washington was great because of his persistency, honesty and sincerity.

## SOUTHERN GEMS

1 cup flour  
1 cup corn meal  
1 cup graham flour  
1 cup brown sugar  
1 tsp. salt  
5 tsp. baking powder  
1 egg  
2 cups milk  
2 tbs. melted butter

Sift dry ingredients. Add milk and beaten egg. Beat until batter is smooth, then add butter. Fill buttered muffin tins  $\frac{3}{4}$  full. Bake in hot oven at 400 degrees F. for 20 to 25 minutes. Makes eight good sized gems.

Examples of these qualities were quoted by the Occidental professor.

Next Monday night the service club have a program prepared by the Southern California Telephone company, according to L. J. Gilmeister, program chairman.

**Honolulu Starts Improvements**  
HONOLULU (U.P.)—The principal improvement for 1938.

## OYSTERS EN CASSEROLE



OYSTERS en casserole, a sizzling hot oyster stew, and pan-fried oysters on buttered toast are favored dishes at this season. Fresh oysters combined with milk, cream and butter always provide appealing and substantial main dishes.

### Oysters en Casserole

1 pint oysters  
2 tablespoons butter  
2 tablespoons flour  
1 teaspoon salt  
Dash white pepper  
 $\frac{1}{2}$  cup coffee cream  
2 cups coarsely chopped celery  
4 tablespoons butter  
1 quart stale bread cubes, toasted, or crackers  
 $\frac{1}{2}$  cup—breadcrumbs, moistened with 2 tablespoons melted butter

Drain and clean oysters, saving the liquid which should amount to  $\frac{1}{2}$  cup. Make a white sauce with the 2 tablespoons butter, flour, salt, pepper, cream and oyster liquor. Add oysters and heat over hot water for about 2 minutes. Sauté celery in 4 tablespoons butter until slightly softened and yellow but not scorched. Arrange a layer of hot celery in a shallow baking dish, then a layer of toasted bread cubes, then one of creamed oysters. Top with buttered crumbs. Bake in a hot oven (400° F.) until crumbs are brown and oysters have just begun to curl. Serve immediately. Yield: 6 servings.

### Oyster Stew

1 pint oysters with liquor  
4 tablespoons butter  
1 teaspoon salt  
 $\frac{1}{2}$  teaspoon pepper  
1 quart rich milk  
Dash of paprika

Heat milk in double boiler. Melt 2 tablespoons butter in saucepan. Add clean oysters and liquor, heat until edges of oysters gently curl. Quickly add hot milk, extra butter, and seasonings. Half cream and half milk may be used. Yield: 6 servings.

### Panned Oysters on Buttered Toast

1 quart oysters  
4 tablespoons butter  
1 teaspoon salt  
 $\frac{1}{2}$  teaspoon pepper  
2 teaspoons chopped onion  
1 teaspoon chopped parsley  
1 cup thin cream  
Toast  
Butter

Melt butter in frying pan. Add clean, drained oysters, onion, and seasonings. Cook five minutes or until oysters curl on edges. Add cream, parsley and serve on hot buttered toast. Yield: 6 servings.

### VANILLA CARAMELS

2 cups granulated sugar  
1 cup brown sugar  
1 cup light corn syrup  
2 cups rich milk  
 $\frac{1}{2}$  cup butter  
3 tsp. vanilla  
1 cup nutmeats, chopped

Combine all ingredients (except vanilla and nuts) in a

saucepan. Cook over low flame. Stir constantly, until the mixture reaches the firm-ball stage (248 degrees F.). Remove from fire, add flavoring and nuts. Blend. Pour into well-greased pans. When cold remove from pan, cut into squares and wrap in waxed paper.

## PACIFIC CREST

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## ORANGE CAKE

1 tbs. gelatine  
 $\frac{1}{2}$  cup orange juice  
2 cups milk  
 $\frac{1}{2}$  cup flour  
1 cup sugar  
3 eggs  
 $\frac{1}{2}$  tsp. salt  
 $\frac{3}{4}$  tsp. sugar  
Chocolate wafers  
 $\frac{1}{2}$  pt. whipping cream

Make a custard in double boiler using the milk, flour, egg yolks, sugar and salt. Soak gelatine in orange juice and dissolve in hot custard. Cook custard and when it begins to thicken fold in egg whites stiffly beaten with  $\frac{3}{4}$  tsp. sugar. Line spring form with chocolate wafers. Fill with chilled custard and place in refrigerator. Chill for about 8 hours. Serve with whipped cream, garnish.

## FISH CHOWDER

4 cups uncooked fish, cut small; bones, head and trimmings of fish  
1 cup water  
2 slices fat salt pork, diced  
3 cups milk  
2 chopped onions  
4 large potatoes, diced  
Crackers  
1 tsp. pepper  
2 tbs. flour

Cook bones, head and trimmings of fish with water for half hour, then strain. Cook pork until fat flows freely, then cook onion in pork fat until slightly browned. Add fish stock and potatoes and when these are almost tender put in prepared fish and seasonings and simmer half hour longer. Scald milk, thicken with flour rubbed smoothly with a little cold milk and combine the two mixtures just before serving.

## RAISIN-NUT BREAD

2½ cups flour  
2 cups graham flour  
2 tsp. salt  
 $\frac{1}{2}$  cup sugar  
8 tsp. baking powder  
 $\frac{1}{2}$  cup molasses  
2 cups milk  
2 tbs. melted butter  
1 cup chopped nuts  
1 cup raisins

Sift flours before measuring. Resift with salt; sugar and baking powder. Add bran that sifts remains. Add molasses and milk and beat well. Add melted butter, nuts and raisins. Turn into two well buttered loaf pans. Bake in moderate oven (350 degrees F.) until bread shrinks from sides of pans, about an hour.

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