

Three-Day Herald Gas Cooking School Opens Nov. 16

Versatile Cold Storage Tray New Feature of '38 Gas Refrigerators



SAVED FOR FUTURE REFERENCE

... tray is large enough to accommodate bulky meats

Filing the roast away for future reference will soon become a practice of the up-to-date homemaker, who runs her home as efficiently as her husband manages his business, according to Jessie Ewing, gas company home economist and director of The Herald's Modern School of Gas Cookery Nov. 16, 17 and 18 at the Torrance Civic Auditorium.

"A cold storage tray for keeping roasts or other cuts of meat at particularly low temperature so that they can be kept fresh and mellow over an even longer period of time than before, is provided in the 1938 Servel Electrolux gas refrigerators," Mrs. Ewing explained.

"This cold storage tray is made of sturdy glass and is located in the coldest section of the refrigerator, right beneath the freezing unit. Besides being of sufficient depth (two inches) to store good-sized steaks or chops, the tray may be placed at either of two levels, on its sturdy rack, so that in the lower position it accommodates bulkier cuts of meat, such as roasts.

Has Many Uses

"This makes it possible to keep meat on hand over a longer period of time, thus creating a new economy in food-budgeting. The tray is very versatile, however, being equally useful for jelling a large molded salad or dessert very quickly, or, in the lower position, bottled beverages may be quickly chilled, thus making the tray very helpful when guests are expected.

"Another use of the tray is for holding already frozen ice cubes, keeping them in readiness while the freezing trays are being used for frozen desserts or for freezing extra quantities of ice cubes. "During defrosting this tray becomes a defrosting pan, located as it is directly beneath the freezing unit. However, in the new models of the gas refrigerator the freezing operation is so efficient that defrosting is necessary less often.

Silence Great Attraction

"The many uses of such a stor-

Tamale Pie is Hot Food News

Highly-seasoned dishes are now in season, so borrow a menu from Latin-America—and you're sure to find tamale pie in a prominent spot. Try tamale pie the American way—with the crunchy bran you eat for breakfast—and warm up to a tropical treat when the chill winds rise and the mercury drops. It's a meal in itself, so shun the shivers with a minimum of labor and tomorrow try it:

TAMALE PIE

- 2 cups boiling water
- 1 teaspoon salt
- 1/2 cup cornmeal
- 1/4 cup all-bran
- 2 tablespoons fat
- 1 finely minced clove garlic
- 1 pound ground beef
- 1 tablespoon minced green pepper
- 2 1/2 cups tomatoes
- 1 tablespoon chili powder
- 1 1/2 teaspoons salt
- 1/2 cup grated cheese

Add cornmeal to boiling salted water; cook until thick. Add all-bran and cook in double boiler 20 to 30 minutes. Pour into shallow greased pan and cool. Melt fat. Add garlic, meat and green pepper, and brown slightly. Add remaining ingredients except cheese. Simmer about 15 minutes. Line sides and bottom of greased casserole with strips of cool mush. Pour in meat mixture. Cover with grated cheese. Brown in moderately hot oven (400° F.) about 10 minutes.

Yield: 8 servings.

DELICIOUS DARK FRUIT CAKE

- 1/2 pound citron
- 1/2 pound candied pineapple
- 1/2 pound candied orange peel
- 1/2 pound dried figs
- 1/2 pound candied cherries
- 1/2 pound pecan nut meats
- 1 pound raisins
- 1 pound currants
- 2 cups flour
- 1/2 teaspoon baking powder
- 1/2 teaspoon soda
- 1 1/2 tablespoons nutmeg
- 1 1/2 tablespoons cinnamon
- 1 teaspoon cloves
- 1 teaspoon allspice
- 1/2 square (1/2 ounce) bitter chocolate
- 1/2 cup hot coffee
- 1/2 cup butter
- 1/2 cup sugar
- 1/2 teaspoon rose extract
- 1/2 teaspoon almond extract
- 1 tablespoon brandy



GOOD EATS AHEAD! ... Holiday time! Time to bake Fruit Cakes and make delicious English Plum Puddings—the longer they "season" the better they are. Jessie B. Ewing, gas company home economist who will direct The Herald's Modern School of Gas Cookery next month, gives some tested recipes for holiday sweets with full instructions for mixing and baking. Here they are:

- 1/2 cup plum jelly
- 1/2 cup strawberry preserves
- 1/2 cup orange marmalade
- 4 eggs, well beaten

METHOD:

1. Cut citron, pineapple, orange and lemon peel into long, thin slices. Chop figs. Add to whole cherries, nuts, raisins and currants.
2. Sift flour, baking powder, and soda. Mix with fruit and nuts.
3. Add spices and chocolate to

- hot coffee. Mix to smooth paste.
- 4. Cream butter and sugar. Mix in spice mixture. Add rose and almond extracts.
- 5. Mix in brandy, jelly, preserves, and marmalade.
- 6. Add eggs. Gradually mix in fruit and flour mixture.
- 7. Place in pans lined with waxed paper. Bake in a modern gas range at 250 degrees 2 1/2 hours for 1 to 1 1/2 pound cakes or 3 to 4 hours for 8-pound cake. Makes 5 pounds.

DATE BARS

- 3 eggs
- 1 cup sugar
- 1 cup flour
- 1 pound dates, chopped
- 1 cup nut meats, chopped
- 1 teaspoon baking powder
- 1/2 teaspoon salt

METHOD:

1. Beat eggs. Add sugar gradually and mix well.
2. Sift flour over dates and nuts. Add to egg mixture. Stir in baking powder and salt. Blend thoroughly.
3. Bake in an oiled shallow pan (7x11) in a modern gas range 20 to 25 minutes at 350 degrees.
4. Cut in strips. Roll in powdered sugar.

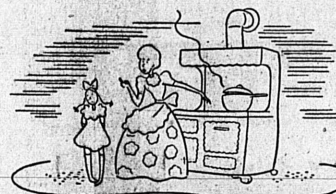
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NEW BROILING TECHNIQUE ... The new smokeless broiling technique for mixed grill dinners will be featured at The Herald's Modern School of Gas Cookery. Numerous recipes for tasty broiled dinners have been created since broiler efficiency has been increased and those tested by the Modern School of Gas Cookery will be distributed during the three-day lecture-demonstration Nov. 16, 17 and 18 at the Torrance Civic Auditorium.

ONCE UPON A TIME

mothers taught their daughters to cook



Jessie Ewing

TODAY mothers and daughters learn new cooking methods together at the *Modern School of Gas Cookery*

JESSIE EWING, graduate home economist, and cooking authority, will give a series of three lecture-demonstrations at the ...

TORRANCE CIVIC AUDITORIUM
NOVEMBER 16-17-18
1:30 P. M.

The new "Certified Performance" Gas Range and Electrolux Gas Refrigerator will be featured each afternoon in fascinating cooking demonstrations. Everyone is invited to attend. A new program every day!



SMOKELESS-BROILING is one of the greatest conveniences of the modern gas range. New broiler design, even distribution of heat, fast burner make this possible.



BAKING has been completely revolutionized by super-insulated oven and exact oven temperature regulator. Now you can bake cakes from a cold start.



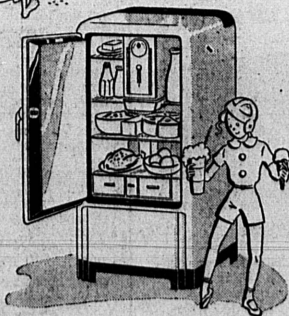
ROASTING of any meat or fowl may be accomplished at low or high temperature, in the new gas ovens. They're self-lighting, self-regulating.

Southern California Gas Company

ONCE UPON A TIME



old man winter was our ice maker



TODAY
THE ELECTROLUX GAS REFRIGERATOR 'goes nature one better'...it freezes with heat!

With this "different" refrigerator in your home you are ready for any social emergency; if Johnny brings the team home for a treat, there's nutritious ice cream on hand for sodas and cones; when friends drop in of an afternoon, there are ice cubes aplenty for refreshing drinks.

DOZENS OF OTHER ELECTROLUX ADVANTAGES WILL BE DEMONSTRATED AT THE MODERN SCHOOL OF GAS COOKERY.

Southern California Gas Company

ONCE UPON A TIME

hot water was red man's luxury



NOW

It's White Man's necessity; he may use it extravagantly, too, because automatic gas water heaters operate at a ridiculously low cost!



Automatic Gas Water Heaters

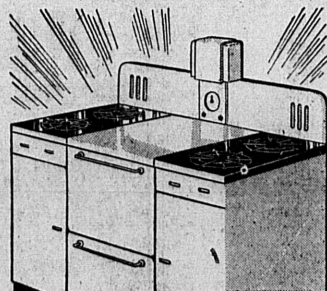
SOUTHERN CALIFORNIA GAS COMPANY

ONCE UPON A TIME

food was cooked over a pit fire...



NOW comes the new "Certified Performance" Gas Range, called the cooking marvel of the age, bringing the delights of precision cookery to everyone!



You must see to believe the cooking conveniences offered by the new gas range and the wonders it can perform. Women everywhere are acclaiming this new range a glorious crowning achievement. It means more convenience, and more economy in cooking. *It is by far the greatest advancement in cooking equipment in the last ten years!*

The CP Gas Range gives you better cooking results. You'll spend fewer hours in the kitchen than you ever thought possible. It's a super-saver!



SEE THE NEW RANGE PERFORM AT THE MODERN SCHOOL OF GAS COOKERY.

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