

## "Holiday Recipes" Hold Store of Many Good Things to Eat for Local Families These Days

These crisp autumn days are a prelude to the holiday season when unusually good things to eat are a time-honored custom in many a home. Here are some holiday recipes you may want to try now:

### SWEET POTATO BISCUITS

3-4 cups mashed sweet potato  
1/2 cup milk  
1 1/4 cups flour  
4 tablespoons melted butter  
1 tablespoon sugar  
1 teaspoon salt  
4 teaspoons baking powder

**METHOD:**  
1. Mix mashed sweet potato and milk and butter.  
2. Add remaining ingredients, sifted together, to make a soft dough.  
3. Turn out on floured board and toss lightly until outside looks smooth.  
4. Roll out 1/2 inch thick.  
5. Cut with floured biscuit cutter.

6. Place on greased pan and bake in heat controlled gas range over 15 minutes at 450 degrees.

**NOTE:** Use biscuits as foundation for creamed chicken or ham.

### ROAST GOOSE

1. Select young goose, 8 to 10 pounds in weight.  
2. Singe, clean, cut off neck at body, wash and dry.  
3. Rub inside with salt.  
4. Insert apple in craw and one in inside cavity.  
5. Fill cavity loosely with stuffing.  
6. Truss and place on rack in shallow pan.

7. Roast in heat controlled gas range uncovered at 325 degrees 20 minutes per pound.

### NUT-PRUNE STUFFING

1/2 cup butter  
1/2 cup chopped walnuts  
1/2 cup butter  
1/2 cup chopped, stewed prunes  
3 cups soft bread crumbs  
1 tablespoon chopped parsley  
1/2 teaspoon salt  
1 egg, optional

**METHOD:**  
1. Sauté nuts over top burner flame in butter until lightly browned.

2. Remove from heat. Add remaining ingredients.  
3. Mix well; one egg, slightly beaten, may be added.

### MOLASSES COOKIES

1/2 cup butter  
1/2 cup sugar  
1/2 cup molasses  
1 egg  
1 teaspoon vanilla  
1/2 teaspoon soda  
1/2 teaspoon salt  
2 1/2 cups flour

**METHOD:**  
1. Cream butter with sugar. Blend well.

2. Add molasses, eggs, and vanilla. Beat thoroughly.

3. Combine soda, salt, and flour. Add to first mixture.

4. Mix well. Shape into a roll. 5. Roll in wax paper. Store in Electrolux over night.

6. Slice thin. Bake on buttered baking sheet in heat controlled gas range oven at 375 degrees for 12 to 15 minutes.

**NOTE:** Makes 5 to 6 dozen cookies.

### PERSIMMON PUDDING

1 tablespoon butter  
1/2 cup sugar  
1/2 cup flour  
1/2 teaspoon salt  
1/2 teaspoon cinnamon  
1 teaspoon soda  
1/2 cup persimmon pulp  
1/2 cup milk  
1/2 cup raisins  
1/2 cup nuts

**METHOD:**  
1. Combine shortening and sugar.  
2. Stir in sifted ingredients. Add raisins and nuts.

3. To this add the persimmons which have been peeled and mashed.

4. Add milk.  
5. Bake in individual molds or in a casserole, placed in a pan of hot water.

6. Bake in heat controlled gas range oven at 350 degrees about 1 hour.

7. Serve with hard sauce.

### 4 eggs (separated) 2 tablespoons flour 1/4 teaspoon salt 2 tablespoons butter 1 baked pastry shell 1/2 cup powdered sugar

**METHOD:**  
1. Cook sugar and water to a syrup (230 degrees or the thread stage).

2. Add cranberries and cook until they stop popping. Cool slightly.

3. Separate eggs. Beat egg yolks thoroughly.

4. Add to them the flour, salt, and 3 tablespoons of the cooked cranberry juice.

5. Add this to the cranberries and simmer gently for approximately 3 minutes (stirring constantly).

6. Stir in butter. Remove from top burner gas flame and cool.

7. Turn into a baked pastry shell and top with meringue made from the egg whites and powdered sugar.

8. Bake in heat controlled gas range oven at 300 degrees until meringue is browned—approximately 18 minutes.

### MEATLESS MINCEMEAT PIE

1 cup raisins  
3 cups finely chopped apple  
1/2 cup chopped nuts  
1/2 cup candied orange peel or orange marmalade  
1/2 cup lemon juice  
2 cups sugar  
1/2 teaspoon salt  
1 teaspoon cloves  
1 teaspoon ginger  
2 teaspoons cinnamon

**METHOD:**  
1. Scald, drain and chop raisins.  
2. Mix all ingredients.

3. When making into pies, add to each pint 1/2 cup melted butter. (Makes 2 pints of filling)

### OVEN TEMPERATURE CONTROL STARTED IN GAS INDUSTRY



The oven heat control, hailed by all homemakers because it has turned baking into more of an exact art, is not an entirely new idea. The first range equipped with such a regulator originated in the gas industry and was introduced in 1914. Gradually all range manufacturers added the heat control to their models.

Perfection in its present functioning is due to the vast improvement in burners, designed so scientifically that precise temperatures may be maintained for any desired length of time. The latest controls have visual temperature signals to indicate the moment the wanted baking temperature has been reached.

No labor-saving device in the kitchen has saved so much time, work, worry and effort as the control; nor has been so economical in saving good food from ruin as happens in ovens where there is uncontrolled temperature and uneven distribution of heat.

The modern control provides a fool-proof method for baking each food at the temperature best suited to it. Such delicacies as custards and pastries so sensitive to heat, never are disappointing. The control prevents a shrunken roast and makes the oven-cooked meal the easiest way to prepare a quantity of food; it prevents rapid evaporation of moisture, and if a meal must be delayed, the food is not dried out when left in the oven somewhat longer than necessary to cook it.

Controls connected with automatic clocks have been perfected to the point where absentee baking becomes a usual procedure; thus the dependability of the modern gas range reduces cooking almost to child's play.

**Order Your Thanksgiving TURKEY**

Think of it! Only fourteen days until Thanksgiving! You'll want the finest bird ever grown for your dinner that day... so order now from GRUBB'S... the one market in town where only the CHOICEST birds are sold at competitive low prices.

**GRUBB'S MARKET**  
CHOICE MEATS  
PHONE 779-TORRANCE  
IN SAFEWAY STORE 1929 CARSON ST.

### ELECTROLUX CHRISTMAS COOKIES

3 cups flour, sifted  
1 teaspoon soda  
1 teaspoon cinnamon  
1 teaspoon allspice  
1/2 teaspoon cloves  
1/2 teaspoon nutmeg  
1/2 cup butter  
1 1/2 cups sugar  
3 eggs  
1 cup seeded raisins  
1 cup almonds, rolled fine  
1/2 cup citron, sliced thin

**METHOD:**  
1. Sift flour, soda, spices and salt together. Cream butter and sugar.  
2. Add eggs. Beat well. Add sifted dry ingredients, fruit and nuts.

3. Pack dough into butter carton or shape into (1 1/2 inches in diameter) rolls. Chill in Electrolux gas refrigerator.  
4. Slice thin. Bake on oiled cookie sheet in modern gas range 12 to 15 minutes at 400 degrees.

### BROWNIES

1/2 cup shortening  
2 squares unsweetened chocolate, melted  
1 cup sugar  
2 eggs, well beaten  
1/2 cup cake flour  
1/2 teaspoon salt  
1/2 teaspoon baking powder  
1/2 cup broken nut meats  
1 teaspoon vanilla

**METHOD:**  
1. Blend shortening and chocolate. Gradually add sugar to eggs, beating thoroughly. Combine with chocolate mixture.  
2. Add flour sifted with salt and baking powder. Beat until smooth.  
3. Stir in nut meats and vanilla.

4. Pour into oiled pan (8x8x2). Bake in modern gas range 35 minutes at 350 degrees.

### USE COMB

An easy way to clean carpet sweeper or vacuum cleaner brushes is with a coarse comb.

### Home-Canning Takes Spurt

TOLEDO (U.P.)—Housewives with their home-canning activities have made it necessary for the city to add eight extra garbage crews, to do away with the parings and seeds.

### EL PRADO YARN SHOP

1335 EL PRADO  
GIFTS PLACQUES  
STAMPED GOODS  
TIED AND DYED SCARFS  
LUNCHEON CLOTHS  
COVERED BUTTONS  
EVERYTHING IN YARN  
Lessons in Knitting, Crocheting, Rug Weaving and Fancy Work of All Kinds

READ OUR WANT ADS

# LEARN ABOUT SAFEWAY Coffee Values!

**ASK FOR FREE COFFEE BOOKLET!**

"How to Make Better Coffee" is the title of a free booklet available at Safeway this week—while the supply lasts.

## AIRWAY COFFEE

Mellow-mild blend. Ground to order at time of purchase.

2 1-lb. bags **25c**

## NOB HILL COFFEE

Heavier-bodied blend for those who prefer a robust coffee.

2 1-lb. bags **35c**

## EDWARDS COFFEE

Rich, smooth, heavy-bodied. Vacuum packed to protect flavor.

1-lb. can **22c**

### FRESH EGGS

Medium size, extra grade. Breakfast Eggs, in cartons.

Per Dozen **35c**

### BUTTER

Lucerne brand, first quality. Butter, quartered, cartoned.

Per Pound **35c**

### BUY FRESH MILK THIS BETTER WAY

NO BOTTLE DEPOSIT NO BOTTLE RETURN

Enjoy the convenience that Lucerne's new light-weight, "one-trip" milk containers bring to the purchaser of fresh milk. There's no deposit on bottles—no log back!

**PER QUART 8c** No Deposit

Milk price is effective in Los Angeles metropolitan area only.

### VALUES IN CANNED FOODS

Castle Crest Peaches	1-lb. can	25c
Suprema Cherries	2-lb. can	25c
Cranberry Sauce	7-oz. can	6c
Hemet Ripe Olives	Medium Size	11c
Large Ripe Olives	Hemet brand	12c
Brown Crack Beans	No. 2 can	9c
Stokely Kidney Beans	No. 2 can	9c
Cut Green Beans	Stokely brand	10c
Iowa Corn	Standard brand style	15c
Stokely Hominy	Large White	8c
Standard Peas	Tender	7c
Asparagus	Sacramento Brand	14c
Anglo Corned Beef	Natural Type	15c
Dirty Moore Beef Stew	With Beans	15c
Chili con Carne	Hormel Brand	15c
Eat Best Tuna	Fancy Size	25c
Dunbar Shrimp	Wet Pack	25c

### HOUSEHOLD ITEMS

White King Soap	Giant Size	11c
Toilet Soap	Mission Bell brand	4c
Large Ivory Soap	(Price ex-tax, .0350; sales tax, .0017)	17c
Ivory Soap	Medium Size	11c
Guest Ivory Soap	(Price ex-tax, .0383; sales tax, .0017)	4c
Lux Soap Flakes	For fine laundering	9c
Ohio Blue Tip Matches	(Price ex-tax, .0878; sales tax, .0028)	19c
Towel Holders	Scot Brand, for Paper Towels	19c
Scot Towels	Indispensable in the kitchen	17c
Pres-To-Logs	Compressed Firwood	52c
Silk Toilet Tissue	(Price ex-tax, .0098; sales tax, .0015)	10c

### STEAKS

Unconditionally guaranteed!

Best Cut Sirloin	37c
Porterhouse	42c
T-Bone or Club	39c

### FISH

FANCY QUALITY FRESH

Barbacuda	21c
Sea Bass	17c
Salmon	19c

### CHICKENS OR FRYERS

Fancy, milk-fed, colored chickens to fry or roast. Fryers, 2 1/2 to 3 1/2-lb. size. Roasters, 4 to 4 1/2-lb. size.

**27c**

### E-Z CUT HAMS

Fully tenderized, yet with the old-fashioned ham flavor. Whole or half ham at this price.

**35c**

### SAFEGWAY GUARANTEED MEATS

Every steak, every chop, every roast that is sold in your neighborhood Safeway market is guaranteed flavor-perfect and tender. Select your favorite cut today. We'll return your money if it fails to please you.

### STOCKS

Unconditionally guaranteed!

Best Cut Sirloin	37c
Porterhouse	42c
T-Bone or Club	39c

### FISH

FANCY QUALITY FRESH

Barbacuda	21c
Sea Bass	17c
Salmon	19c

### CHICKENS OR FRYERS

Fancy, milk-fed, colored chickens to fry or roast. Fryers, 2 1/2 to 3 1/2-lb. size. Roasters, 4 to 4 1/2-lb. size.

**27c**

### E-Z CUT HAMS

Fully tenderized, yet with the old-fashioned ham flavor. Whole or half ham at this price.

**35c**

### SAFEGWAY GUARANTEED MEATS

Every steak, every chop, every roast that is sold in your neighborhood Safeway market is guaranteed flavor-perfect and tender. Select your favorite cut today. We'll return your money if it fails to please you.

### STEAKS

Unconditionally guaranteed!

Best Cut Sirloin	37c
Porterhouse	42c
T-Bone or Club	39c

### FISH

FANCY QUALITY FRESH

Barbacuda	21c
Sea Bass	17c
Salmon	19c

### CHICKENS OR FRYERS

Fancy, milk-fed, colored chickens to fry or roast. Fryers, 2 1/2 to 3 1/2-lb. size. Roasters, 4 to 4 1/2-lb. size.

**27c**

### E-Z CUT HAMS

Fully tenderized, yet with the old-fashioned ham flavor. Whole or half ham at this price.

**35c**

### SAFEGWAY GUARANTEED MEATS

Every steak, every chop, every roast that is sold in your neighborhood Safeway market is guaranteed flavor-perfect and tender. Select your favorite cut today. We'll return your money if it fails to please you.

**GRUBB'S MARKET**  
CHOICE MEATS  
PHONE 779-TORRANCE  
IN SAFEWAY STORE 1929 CARSON ST.

**SAFEGWAY**

Your Friendly Grocer