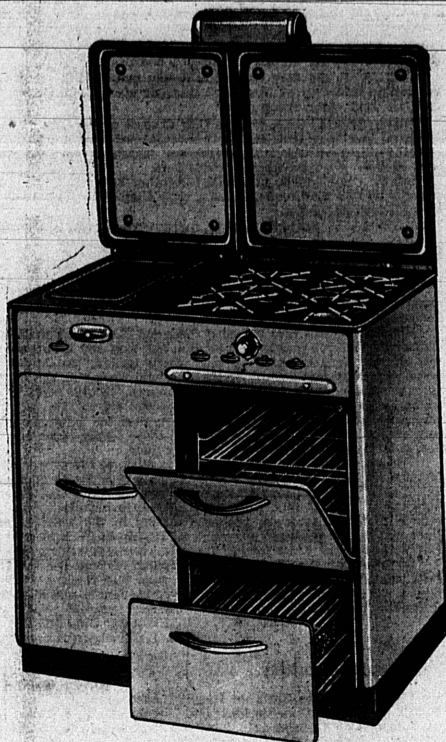


Herald Cooking School Begins Next Wednesday at 1:30 in Auditorium



HERE'S THE GRAND PRIZE . . . Wouldn't you like to receive this 1938 model Gaffers and Sattler gas range, retail value \$109.50, as your reward for attending The Herald's Modern School of Gas Cookery in the Civic Auditorium next Wednesday, Thursday and Friday, Nov. 16, 17, and 18? Some fortunate "student" will be presented with this grand prize by Harry Abramson of the National Home Appliance company on one of the days of the Gas Cooking School.

This range will be on display on the Auditorium stage during the three-day free culinary instruction course. Some of its fine features are: It is equipped with a smokeless broiler, full oven insulation, Grayson oven heat control and non-clog round burners.

It has an automatic top burner lighter and comes equipped with an electric lamp and condiment set. The range is finished in white porcelain, trimmed in black. Harry Abramson says it is the finest on the market and he will be glad to award it to someone during the cooking school session.

EASY ON KNEES

Better than a pillow beneath the knees when scrubbing floors is a pair of pot holders, one tucked into the knee of each stocking. This method is equally comfortable and much less trouble.

MANY FREE GIFTS WILL BE AWARDED

All departments of home culinary art—baking, broiling, roasting, frying, salad and dessert preparation—will be demonstrated next Wednesday, Thursday and Friday, Nov. 16, 17 and 18, at the Civic Auditorium. Miss Jessie Ewing, graduate home economist and cooking authority, will give the three-afternoon series of lecture-demonstrations presented by The Herald and the Southern California Gas company. The "classes" will begin promptly at 1:30 o'clock each day.

All women of Torrance and vicinity are cordially invited to attend the Modern School of Gas Cookery conducted by Miss Ewing. Valuable awards will be made each afternoon with a beautiful \$109.50 Gaffers and Sattler gas range—pictured in another column on this page—as the major prize. This is contributed by Harry Abramson of the National Home Appliance company, 1312 Sartori avenue.

Different Each Day

The Herald has sponsored many cooking schools in Torrance but it believes that the 1938 class will prove the best of the series. Miss Ewing is coming here just as the festive season of Thanksgiving and Christmas approaches and her lecture-demonstrations will include many culinary pointers on special treats for those holiday events.

The Auditorium stage will be dressed as a model kitchen—complete with a brand-new 1938 Gaffers and Sattler gas range, the latest type of Servel Electrolux gas refrigerator and many other aids to easier food preparation. Each day's menu will be different and all of the foods will be prepared by Miss Ewing during the course of the afternoon.

Tips on Home Economy

In addition to her actual demonstrations, Miss Ewing will give many tips on home economy, tried and proven ways of making the family budget cover wider ground and adding to the delight of real home-life.

The Auditorium can accommodate up to 800 persons and The Herald hopes that it will be packed to capacity each afternoon—next Wednesday, Thursday and Friday, Nov. 16, 17 and 18, at 1:30 each day.

TRAVELING TIP

When traveling, remember that clothes seldom become mussed in a tightly-packed suitcase. If the case isn't full, stuff tissue paper in the open spaces.



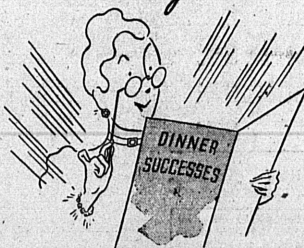
INSTRUCTION IS DEMONSTRATED . . . Jessie Ewing opens The Herald's Modern School of Gas Cookery next Wednesday afternoon in the Civic Auditorium. The unusual advancement made in manufacture of the new cooking appliances will be demonstrated and Mrs. Ewing's programs are a combination of the delightful new cooking successes that may be achieved with very little time or effort.

EGG TEST

Many a supposedly hard-boiled egg has turned out to be not quite done when opened, much to the housewife's chagrin. To

make sure eggs are hard-boiled, lift one of them out of the water with a spoon. The water will immediately dry if the egg is done.

Electrolux Society News



Another Social Victory....

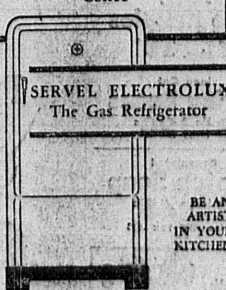
Society Note:

Mrs. Jones is today receiving the complimentary praises of friends whom she entertained last evening at one of her delectable Electrolux Buffet Suppers . . .

ED. NOTE: Of course, you know Electrolux is the silent gas refrigerator and Mrs. Jones used MODERN SCHOOL OF GAS COOKERY RECIPES!

*Menu

Hors d'Oeuvres
(Radish Roses, Celery Curls,
Carrot Strips)
Chilled Seafood Cocktails
Chicken Mousse
Frosted Spiced Apple Pickles
Tossed Green Salad
Cranberry Patty
Chocolate Refrigerator Cake
Coffee



BE AN ARTIST IN YOUR KITCHEN

SOUTHERN CALIFORNIA GAS COMPANY

Yule Spirit Hits Council

The Christmas spirit invaded the city council room last night and before the festive wave subsided the board approved an appropriation of \$80 to extend the system of colored lights for Yuletide decorations in the business district and endorsed City Clerk A. H. Bartlett's suggestion that the two large pine trees in El Prado park adjoining Cravens avenue be decorated in Christ-

Chambers Meet at Huntington Park

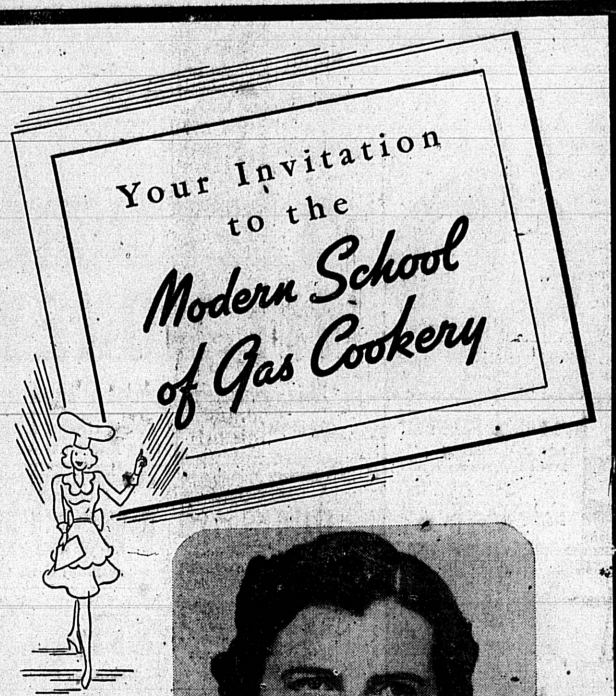
Huntington Park will be host to the Harbor District Chambers of Commerce tonight at the dinner-meeting which will be held at the Van Matre Inn, 2563 Clarendon avenue, at 6:30. Lynn Ballard will present a preview of the "Civic Center of Tomorrow."

mas style next month. The sum of not to exceed \$50 will be spent for this display, the first in the downtown park since it was created.

Refinery Worker Injured in Fall

Falling 20 feet from a ladder while working at the General Petroleum refinery Monday, F. Jerry Fagan, 38, of Mariposa street, suffered injuries to his shoulder and back, according to a report at Torrance Memorial hospital where he was treated before being sent to a Los Angeles hospital.

John Mansoh, 36, oil worker of 1210 El Prado, is recovering at the local hospital of a foot injury suffered at a South Torrance oil rig late last week.



We take pleasure... in presenting

JESSIE EWING, gas cookery authority, in a series of lecture-demonstrations at the

TORRANCE CIVIC AUDITORIUM

Wednesday • Thursday • Friday Afternoons

NOVEMBER 16th, 17th, 18th 1:30 o'clock

The Modern School of Gas Cookery features the New "Certified Performance" Gas Range and Electrolux Gas Refrigerator... the two famous appliances that mean successful meals every time... tailor-made heat from one; tailor-made cold from the other... precision cookery day in and day out... a saving of food and money!

Don't miss the fascinating performances of these cooking marvels of the age!

Southern California Gas Company



BE AN ARTIST AT THE GAS RANGE

Have you heard



... about the marvelous new CP gas range?

It's been awarded a CP ("Certified Performance") degree for passing twenty-two cooking superiority tests! The American Gas Association laboratory makes the examinations. They're exacting, too; for example: before a modern gas range may receive a CP degree it must: qualify in the

Quick preheating test . . . oven must reach 500 degrees F. in 11 minutes or less! Then,

Broiler must be smokeless . . . and heat to 600 degrees F. in 15 minutes or less. Also

Ranges must be equipped with one or more giant high-speed burners for extra fast cooking.

THIS IS THE RANGE YOU'VE BEEN WAITING FOR. SEE IT IN ACTUAL OPERATION AT THE MODERN SCHOOL OF GAS COOKERY.



BE AN ARTIST AT THE GAS RANGE

Southern California Gas Company