

Mrs. Keith's
TORRANCE CAFE

1646 CABRILLO

THANKSGIVING DINNER 65c**ROAST YOUNG TOM TURKEY**

Waldorf Salad Chicken Soup Sea Food Cocktail

Mince or Pumpkin Pie Ice Cream

Milk Tea Coffee

ALL WOMEN COOKS

EGG PASTRY
1 cup shortening
3 cups flour
1 teaspoon salt
1 Mayfair egg
3 tablespoons lemon juice
ice water

Cut shortening into flour and add lemon juice with slightly beaten egg. Add ice water gradually. Roll pastry out thin and line pie plate.

LEMON PUDDING

1 tsp. butter
¾ cup sugar
grated rind and juice of 1 lemon
2 Mayfair eggs
3 tsp. flour
1 cup Mayfair milk

Cream butter and sugar. Add rind and lemon juice. Add egg yolks, flour and milk. Fold in stiffly beaten egg whites. Pour into individual baking dishes; place in pan of water. Bake with oven meal.

Cooking School Recipes ... All of Them Winners!

For those who could not attend all of the sessions of the Modern School of Gas Cookery (which is closing tomorrow—Friday—afternoon at the Civic Auditorium) The Herald is publishing below the menus and recipes demonstrated and prepared by Miss Jessie B. Ewing, home economist for the Southern California Gas Company.

STUFFED HAMBURGER STEAK**ROAST**

1½ lbs. Wilson's ground round steak
1 green pepper minced
1 onion chopped
1 cup moistened Weber bread crumbs
2 tsp. salt
¾ tsp. pepper
1 egg
½ cup Mayfair milk

STUFFING

2 cups dry Weber bread crumbs
½ cup melted butter or margarine
½ tsp. salt
dash pepper
1 small onion minced
½ tsp. poultry seasoning

Mix all the ingredients for the roast together. Take half the mixture and put into a large bread pan. Prepare the stuffing by adding the seasonings and butter. The consistency of the dressing will depend upon your taste. Moisten with milk, if desired. Spread dressing over the layer of meat and put the last half of meat mixture in pan. Pat down and put in oven at 375 degrees for one and one half hours.

PIMENTO STRING BEANS

2 lbs. green beans
1 medium onion
½ cup boiling water
1 tsp. salt
3 tsp. butter
3 small pimentos

Wash and break beans into 1 inch lengths and place in covered casserole. Add onion cut fine, salt and water. Bake with dinner.

BANANA DELIGHT

3 bananas
2 tsp. lemon juice
1½ tsp. vanilla
2 Mayfair egg whites
¾ cup powdered sugar
½ pint Mayfair whipped cream
½ cup chopped walnuts

Mash bananas to a pulp, add sugar and lemon juice. Chill. Whip cream until it will hold shape. Fold into fruit mixture. Add vanilla, nuts and stiffly beaten egg whites. Pour into tray of Electrolux and freeze.

MIRACLE CAKE

4½ cups cake flour
4½ teaspoons double action baking powder
1 cup shortening
1½ cups Mayfair milk
2 cups sugar
½ teaspoon salt
4 Mayfair eggs, well beaten
2 teaspoons vanilla

Sift flour once and measure. Sift with baking powder and salt. Cream shortening. Add sugar gradually and cream thoroughly. Add eggs one at a time, beating well after each addition. Add sifted dry ingredients alternately with the milk. Bake in four 8 inch layers, 25 to 30 minutes at 375 degrees.



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PINEAPPLE MOUSSE

18 marshmallows
1 cup crushed pineapple
1 cup evaporated milk
3 tbsp. lemon juice
Melt marshmallows with juice from can of pineapple over low flame. Add pineapple and chill. Whip evaporated milk, add lemon juice and whip until stiff. Fold in pineapple mixture and freeze in Electrolux.

BROILED ONION RINGS

2 large Bermuda onions
salad oil
1½ cups crushed corn flakes
Cut onions in ½ inch slices. Pre-cook in boiling salted water 5 minutes. Drain and separate into rings. Pat on dry towel. Dip in salad oil, then in crushed corn flakes. Broil under flame 10 minutes.

STUFFED FRANKFURTER GRILL

2 or 3 medium sized tomatoes
¼ cup Weber bread crumbs
1 tablespoon butter
2 cups mashed potatoes
½ cup American cheese, grated
8 Wilson's frankfurters
prepared mustard
Slice tomatoes into halves. Sprinkle with bread crumbs. Dot with butter. Combine potatoes and cheese. Beat until fluffy. Put frankfurters into boiling water. Let stand 7 minutes. Partially split lengthwise. Spread lightly with mustard. Fill frankfurters with potatoes and cheese mixture, using pastry tube or fork. Place on rack with tomatoes. Place broiler pan 3 inches below gas flame. Broil 5 to 10 minutes until frankfurters are delicately browned.

PINEAPPLE BRAZIL SALAD

1 envelope unflavored gelatin
¼ cup cold water
¼ cup sugar
1 No. 2 can pineapple tidbits
½ cup lemon juice
½ cup salad dressing
1 4 oz. can pimentos
¼ cup Brazil nuts, cut in large pieces
Soften gelatin in water. Dissolve sugar in boiling pineapple syrup and add to gelatin. Add lemon juice. Cool. When thickened, whip with rotary beater and fold in salad dressing. Add remaining ingredients and turn into mold. Chill.

LAYER SPICE CAKE

¾ cup shortening
1½ cups firmly packed brown sugar
2 Mayfair eggs
2 cups sifted cake flour
1 tsp. soda
1 tsp. cinnamon
¼ tsp. allspice
¼ tsp. nutmeg
¼ tsp. cloves
½ tsp. salt
¾ cup Mayfair buttermilk
3 tbsp. molasses
1 tsp. vanilla
Cream shortening and brown sugar. Add eggs, one at a time, beating well after each addition. Sift dry ingredients together. Mix buttermilk, molasses and vanilla. Add dry ingredients alternately with the milk to the creamed mixture. Bake in two 8 inch layers 35 to 40 minutes at 350 degrees.

DATE CREAM FILLING

1 cup sugar
1 tbs. flour
½ cup Mayfair milk
¾ tsp. vanilla
1 Mayfair egg
1 cup chopped dates
2 tbs. butter
¼ tsp. salt
Mix the sugar, flour and egg together. Add milk, dates and butter. Bring mixture to boiling point over high flame, then turn to simmer and cook until thick, stirring constantly. Remove from fire and add vanilla and salt. Cool.

FLAKED PEACH SALAD

6 canned peach halves
½ cup chopped walnuts
1½ cups crushed-corn flakes
½ cup chopped raisins
Roll peach halves in crushed corn flakes. Arrange on lettuce leaves. Fill peach centers with raisins and nuts mixed with a small amount of mayonnaise.

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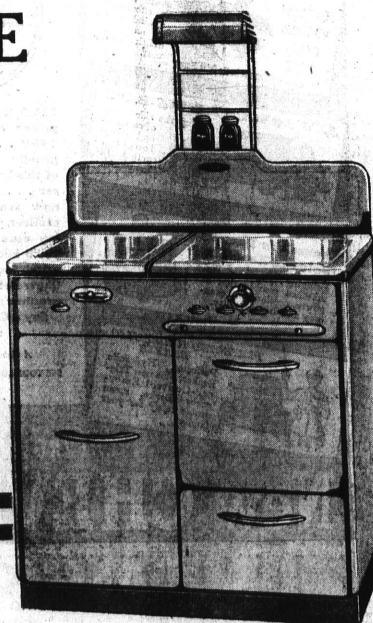
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