How to "Spread Yourself" --With Brand New Butters

Bread and butter "just plain old . . ."? Not on your life, nor on your best silver butter spreader either. Butter goes fancy now and literally spreads itself, by acquiring new kith and kin and names galore.

There is apple butter, for a namesake example — pungent, spicy, sweet and brown. There is peanut butter, food of many uses. And have you tried mustard butter, Worcestershire butter, pimiento butter? They are among our better spreaders, a perfect base for starting sandwiches or canapes. Best yet, they are no trouble because the "makings" come ready to use in sparkling glass jars—just dip in and spread!

For Better Butters

Softened butter is the first requirement for making fancy butters. A good spatula helps, too, and a wooden spoon is a handy implement with which to blend butter and chosen ingredient. Slice your bread thin; assemble your jars and bottles of makings, and practice your butters. You'll learn quickly which flavors go with which foods.

After you've mastered the butters as spreads, you may proceed to using some of them (lemon or mustard butter, for instance) as sauces for fish or fowl or meat.

Then remember that mayonnaise, relishes and sandwich spreads are near cousins to butter and accompany its golden smoothness to a nicety.

For spreads you'll enjoy, spread your breads with these:

Curry Butter

¼ cup butter
¼ teaspoon curry powder
Dash of pepper
Dash of paprika

Cream butter, add remaining ingredients and beat until fluffy. Store in refrigerator in covered glass jar until ready to use. Recream before using. Substitute for butter in making egg salad, tomato and lettuce, cottage cheese and pickle, tuna fish, salmon, or sliced cold meat sandwiches. Or serve on broiled meat patties, broiled lamb, broiled fish, broccoli, cauliflower, onions and carrots, peas, broiled tomato, or baked potato. Or spread crackers with curry butter, heat 10 minutes in moderate oven (350° F.) and use as a base for canapes, or as an accompaniment for fish, meat or vegetable salads, jellied soups, sea-food, or tomato juice cocktails. Approximate yield: ¼ cup butter.

Mustard Butter

¼ cup butter
1 teaspoon prepared mustard
⅛ teaspoon onion salt

Cream butter, add remaining ingredients and beat until fluffy. Store in refrigerator in covered glass jar until ready to use. Recream before using. Substitute for butter in making egg salad, cottage cheese and pickle, lettuce and tomato, tuna fish, sardine, sliced cold meat, or minced meat sandwiches. Or serve on broiled meat patties, broiled ham, broiled fish, broccoli, cauliflower, beets, broiled tomatoes, or baked potatoes. Approximate yield: ¼ cup butter.

Pickle Butter

¼ cup butter
2 tablespoons finely minced sweet pickles
2 tablespoons drained horse radish
1 teaspoon Worcestershire sauce
Dash of pepper

Cream butter, add remaining ingredients and beat until fluffy. Store in refrigerator in covered glass jar until ready to use. Recream before using. Substitute for butter in making sliced cold meat, minced meats, cottage cheese, shrimp, or egg salad sandwiches. Or serve with broiled ham, broiled steak, meat patties, beets, spinach, or broiled tomatoes. Approximate yield: ¼ cup butter.

Worcestershire Butter

¼ cup butter
1 tablespoon Worcestershire sauce
Dash of salt

Cream butter, add remaining ingredients and beat until fluffy. Store in refrigerator in covered glass jar until ready to use. Recream before using. Substitute for butter in making sliced cold meat, minced meat, egg salad, peanut butter and pickle, or tuna fish sandwiches. Or serve on broiled steak, lamb chops, broiled fish, cauliflower, broccoli, carrots, spinach, broiled tomatoes, or baked potatoes. Approximate yield: ¼ cup butter.

Ask for these at the Library

• Here are some outstanding books that are available at the Torrance library:

Ellis, Carleton & Swaney, M. W.
SOILLESS GROWTH OF PLANTS

Is the first authoritative summary of the subject of soilless agriculture — also called chemiculture, tank farming, etc. A brief yet comprehensive review of chemistry and function of plant life leads to a lucid discussion of three types of soilless growth: sand-culture, sub-irrigation and water culture. Household and commercial plant culture receives careful and complete treatment.

Fenton, C. L.
OUR AMAZING EARTH

Here are authoritative answers to many questions constantly arising in the field of geology—theories regarding the origin of the earth, divisions of geologic time, meaning of fossils, formation of land contours and movements of the earth, types of rocks, causes of erosion, and many similar topics. This book makes excellent introduction to the principles of geology for the intelligent layman due to reliable and up-to-date information given in a readable and literary style.

Fulop-Miller, Rene
TRIUMPH OVER PAIN

Although pain has been a universal experience, this treatise is the first attempt at a comprehensive history of pain and its final conquest in the 1840s by means of ether and other anesthetics. This drumatic story revolves about William Thomas Green Morton, a dentist who was the foremost developer of the use of anesthetics. A useful reference work.

Hogben, Lancelot
SCIENCE FOR THE CITIZEN

In this encyclopedic volume, Professor Hogben presents the basic principles of astronomy, physics, chemistry, biology and certain other related natural sciences in terms that can be comprehended by any intelligent reader. It is attractively illustrated. In the latter part of the book, he discusses the social interpretation of the sciences and close relationship between sciences and humanities.

Hungerford, Edward
MEN AND IRON; THE HISTORY OF THE NEW YORK CENTRAL

A great deal of research has gone into this fascinating history of one of the most interesting railways of the country. Out of a variety of smaller lines, the New York Central evolved thru careful guidance of Cornelius Vanderbilt and his associates. The excellent reproductions of old prints and photographs of early trains, locomotives, costumes and railway pioneers add to its importance.

Deschin, Joseph
NEW WAYS IN PHOTOGRAPHY

Joseph Deschin, who conducts the "Camera Angles" column in the Scientific American, offers suggestions of practical value, instructions for the performing of photographic tricks and ideas for original subjects.

Genthe, Arnold
AS I REMEMBER

Arnold Genthe, who has photographed most of the literary, artistic, and theatrical celebrities of the last quarter century, tells the fascinating story of his life. This Californian by adoption introduces us anew to such California notables as Jack London and Isadora Duncan, thru his fine portraits.

Eastern Kodak Company
HOW TO MAKE GOOD PICTURES

The 21st edition of this excellent little book. A textbook for the everyday photographer.

RESEARCH MARVELS AT FAIR . . . Visitors at the San Francisco Exposition are amazed and entertained by the "Frig-O-Therm," illustrated above. With this seemingly magical device, demonstrated by Robert Strauss, research commentator at the General Motors exhibit in the Vacationland building, housewives of the future may cook the main course of their dinner and freeze the dessert at the same time. The "Frig-O-Therm," by means of induction current, makes possible simultaneously the operations of heating and freezing.

Oh! For a Basement Like This!

No costly rumpus room in the ultra modern Hollywood home of a motion picture star is the above smartly luxurious snuggery, but the basement of a quite modest southern California home, formerly occupied solely by a gas furnace and water heater, transformed now into recreation quarters by a judicious—and amazingly inexpensive—use of wall board, metal stripping and linoleum. Hundreds of similar areas exist in attics and basements over the southland waiting the deft offices of the carpenter and decorator to rescue them from dust and spiders.

So many these days, what with shorter working hours, are finding new leisure time in which to indulge in games and hobbies, and more and more families are wishing for a room that might be devoted exclusively to such pursuits. That big empty basement or attic is the obvious solution.

There are many modern building materials with which to transform the basement; the floor may be treated to waterproofed paint or covered with linoleum; rubber tiling simulates flagging; hardwood flooring permits dancing; or flexible composition flooring may be used.

Paint, paper, composition covering, and wall board offer wall treatment as modest or as extravagant as desired. Plaster board is utilized to cover unsightly beams and to fill exposed joints.

Furniture that is beginning to look shabby in the living room will appear quite respectable and inviting belowstairs. Light tones on walls and ceiling go far to dispel the daytime underground gloom.

Maps and colorful posters make inexpensive and attractive wall decorations, and rugs and Indian prints add richness. Light background prints on the walls make the basement seem more interestingly furnished.

Air conditioning will make a basement pleasant and livable. An increasing number of new and modernized small homes include warm air furnaces operated by gas which also provide winter air conditioning. This is of economic importance to the home-owner by virtue of the added value it gives to his house.

Junior Communicants Organize League

The younger communicants of St. Andrew's Episcopal church organized themselves into a group known as the St. Andrew's Junior Communicants League at a breakfast meeting held last Sunday. The group plans to meet once a month for a Sunday morning breakfast following a celebration of Holy Communion which they will attend in a body.

There will be one evening meeting and a social event each month. The executive committee which will make further plans in conference with Rev. Thomas R. Marshall, Hugh T. Barnes, church school superintendent, includes Barbara Woodcock, Marian Wannberg, Phillip Hoffman, Walter Smith, and Wallace Post.

Midget to Hitch-Hike to N. Y. World's Fair

RUMFORD, Me. (U.P.) — Charles Thomas, 52-inch midget, celebrated his 50th birthday by starting on what he labeled a "Change My Luck Trip" to the New York World's Fair.

Thomas, who weighs 100 pounds, planned to make the trip by foot—or by thumb, miniature though it be.

Fast Drivers Lose Time

KANSAS CITY, Mo. (U.P.)—Police engaged in a campaign to reduce traffic accidents by slowing down all traffic, now put "the wait" on drivers who explain they were speeding because they were late for work. When such an excuse is given the car keys are taken and the driver is forced to wait 30 or 40 minutes.

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