

American Cooking Lacks Originality

IN spite of a rich variety of food-stuffs, superb meat and matchless game; all sorts of mechanical equipment to preserve food and aid in cooking, Americans are not the best-fed people in the world.

The American home in which meals are well planned and well prepared is the exception, states Julian Street in the January issue of Cosmopolitan Magazine.

Mr. Street recalls an experience he had in Paris some years ago. He created at the time something of a scandal one day by ordering for luncheon at the elegant Restaurant de la Tour d'Argent a plate of milk toast.

"Ah monsieur—that a soupcon of bouillon to make it less banal." To make our meals less banal, that is a mark for cooks to shoot at.

If you want something really different, try Mr. Street's recipe for corn stuffing.

CORN STUFFING FOR FOWL 10 oz. green corn cut from the cob, or an equal amount of canned corn when fresh corn is not in season.

Mr. and Mrs. Harry U. Higgins will entertain as their dinner guests Christmas Day, Mr. and Mrs. Fred Howe of Long Beach and Mrs. Christiana Myers of Redondo.

Dinners For Days When Time Is Short

By Katherine Fisher Director, Good Housekeeping Institute

Somewhere in your file of meal-planning ideas you should have a section devoted to hurry-up dinners, for those days when you know meal-preparation time is going to be short.



KATHERINE FISHER Director of Good Housekeeping Institute

DINNER I

- Canned Onion Soup Baked Stuffed Tomatoes Mashed Potatoes Buttered Canned Corn Bread Butter Maple Rognon Custard Dessert Packaged Cookies Coffee

(All Recipes Tested by Good Housekeeping Institute)

Use Institute-approved measuring cups and spoons. Measure level.

Baked Stuffed Tomatoes

- 3/4 lb. fresh pork ground 2 tsp. Worcestershire or similar sauce 3/4 lb. chuck or round steak ground 4 tbsp. minced onion 1 tsp. salt 4 tbsp. butter or margarine 8 medium tomatoes 3/4 tsp. pepper

Combine the pork, salt, pepper, and Worcestershire sauce. Sauté the onion in the butter until light brown; add to the meat, and mix thoroughly. Wash tomatoes; cut a thin slice from the top of each, and scoop out the center. Fill each tomato with some of the meat mixture and arrange in a shallow baking pan with the seasoned tomato pulp around them.

DINNER II

- Sausages and Apple Rings Canned Spaghetti Buttered Spinach Beet and Green-Pepper Salad Macaroni Spanish Cream Coffee

Sautéed Sausages and Apple Rings

- 1 1/2 lbs. pork sausage 8 large apples

Prick the sausage well and arrange in a skillet with enough water to cover them about halfway. Cook rapidly until all the water evaporates—about 10 min.—then brown on all sides. Remove to a hot platter. Meanwhile core the apples and slice them crosswise into 1/4" slices. Then sauté them in the sausage fat until tender and slightly browned, turning once. Arrange apple slices around sausage. Serve 6. To serve 2, make half this recipe.

Macaroni Spanish Cream

- 1 envelope plain milk-cream salad 6 tsp. granulated sugar 2 c. + 4 tsp. bottled milk 1/2 tsp. minced onion Pinch salt 1 c. + 1/2 tsp. evaporated milk 1 c. crumbled macaroni 3/4 tsp. vanilla extract 3 eggs separated

Sprinkle the salad on 8 tbsp. of the milk. Seal the remaining 2 c. of milk in a double boiler. While stirring constantly, pour onto the egg yolks, which have been beaten with the sugar and salt. Return to the double boiler and cook until mixture thickens, stirring constantly. Then add the salad and stir until dissolved; cool. Add the macaroni, cream and vanilla. Or chill in the egg whites beaten in shorter glass—beater or an electric beater at high speed. Turn into desired molds; chill until set, and unmold. Or chill in the egg whites beaten in shorter glass—beater or an electric beater at high speed. Turn into desired molds; chill until set, and unmold. Or chill in the egg whites beaten in shorter glass—beater or an electric beater at high speed. Turn into desired molds; chill until set, and unmold.

Roll Call for Red Cross Gets Longer

The following additional names were added to the Torrance Red Cross Roll Call this week by Chairman Robert Deininger:

American Legion Auxiliary, Esther Maxwell, Olive Timline, Mrs. H. Ellermeier, Mrs. G. Chambers, Mrs. Phoebe Fulton, Batsch's Super Service, Mrs. Marie Smith, Jessie E. Weaver, Mrs. T. B. Kelly, F. E. Barrow, Mrs. Mary Hopkins, Saul Koch, Louis Lison, Albert A. Carter, Fred D. Garske, B. F. Hannebrink, Sr., Wm. F. Boehlert, John A. Johnson and Arthur J. Hodge.

E. A. Day, R. L. McKenna, Helen Whisler, A. W. Long, E. D. Bates, R. E. Deschene, Geo. A. Hatfield, Frederic M. Blose, W. A. Shaw, George D. Ellingson, D. A. Murphy, H. H. Jones, C. F. Smothers, J. D. Spaulding, S. R. Ludlow, Mary R. Raptosh, Eleanor R. Templeton, Lucille Wilson, Annie Giltner and A. E. Witt.

Chris Bersticker, Mary Anne Nady, F. W. Mill, Cecily Perkins, Mary Anderson, Rita Schmitz, J. A. Nady, A. J. Pevelevy, Chas. D. Marquez, Wm. Burgener, Harry E. Raymond, Joe A. Lison, A. Kealey, L. Trudgean, Clinton Cooke, Kenneth H. Kael, Z. M. Gulgas, C. W. Bower, L. D. Young and A. C. Stassin.

A. R. Thistle, Rees James, C. Larson, F. W. Uerkvitz, Fred Egerer, Arthur Richardson, G. E. Middleton, N. W. Minard, Alec Mason, Alfred C. Hansen, Earl H. Hansen, W. S. Hughes, Clarie Stewart, Carl Hogle, Henry R. Ziller, Frank Vancina, Ruth Clutter, Alice McMillan, Mrs. Hayworth and Mr. McCracken.

Mrs. Anita Ahalos, Mr. and Mrs. Virgil Wood, Jack Hallanger, Marguerite E. Jones, Katherine Miller, James H. Burchett, C. B. Mitchell, Harry Blanck, Mrs. Clara L. Murchison, Wm. A. Templeton, Ed T. Heinzman, Oran Smith, Daniel Pierson, Henry G. Applin, H. C. Bolgard, Jas. A. Obole, Muriel Sutton, Forrest J. Young, A. A. Fitzgerald and Robert M. Bridges.

D. W. Walters, H. R. Briggs, M. R. Gallimore, Anna Bell Moore, J. A. Eisenbrandt, L. C. Warthan, R. S. Skinner, G. C. Merkle, George Farley, G. L. Harris, Grace B. Olson, Madeline Fisher, John B. Young, Alice McCune, Laura Sprong, M. Sabel, Sam Fishman, William Newhall and J. A. Siener and Dorothy Graf.

L. Remington, David Smith, Geo. Sands, R. W. Keefe, G. C. Ward, Clayton O. Geer, Olaf Olson, B. Laughlin, Stephen J. Webb, Jr., L. Kasper, H. D. Robinson, Louis Lison, Jr., G. F. Chaney, Frank O. Gilbert, D. O. Chase, J. S. Record, W. T. Conrad, E. H. Anderson, John T. Reaker and O. E. Hall. Chas. E. Akeley, W. J. Ross, Ed T. Curran, Fred Lessing, E. Magnante, Frank McGuire, Chas. H. Kealey, L. F. Luther, Wm. A. Maguire, Gordon W. Dean, J. Pryor, A. C. McKnight, M. L. Thorpe, Geo. Warburton, H. Wagner, A. W. Calvin, Harry L. Todd, James E. Day, J. H. Sprout and Robt. M. Garbe.

W. E. Ogle, H. M. Davidson, Thos. J. Brennan, Nick Mouzakis, Peter DeGiovanna, Wm. Blandford, J. R. Hoke, S. R. Greene, W. H. Sparling, M. McCormack, L. Reehl, D. Cox, Wm. C. Christ-

Something Hot For Lunch

By Katherine Fisher Director, Good Housekeeping Institute

Family lunches should be simple affairs, easily prepared and served without fuss or too much bother. But not so simple that they lack healthful variety and appetizing appeal.

(All Recipes Tested by Good Housekeeping Institute)

Use Institute-approved measuring cups and spoons. Measure level.

Beef Upside Down Pie

- 1 1/2 c. sifted all-purpose flour 1/2 tsp. baking powder 1 tsp. paprika 1 tsp. celery salt 1/4 tsp. pepper 1 tsp. salt 5 tbsp. shortening 1/2 c. milk 1 1/2 c. sliced, peeled onion 1 1/2 c. sliced, peeled onion 1/2 lb. ground chuck beef

Sift first five ingredients with 1/2 tsp. of salt. Cut in 5 tbsp. of shortening, until consistency of coarse corn meal. Add milk. Meanwhile cook onion tender in 2 tbsp. of shortening in a skillet. Add some 1/2 tsp. salt and beef. Heat; then pour into 9" x 2" baking dish. Spread dough over top of hot oven of 475° F. for 20 min. Serve upside down.

Serve with Lettuce Hearts with French Dressing, Rolls and Butter, Canned Peas, Optional Cookies and Cocoa.

Tomato and Corn Chowder

- 1 tbsp. butter or margarine 1/2 tsp. salt 1 sliced, peeled small onion 1/2 tsp. baking soda 1 No. 2 can tomatoes (2 1/2 c.) 1/2 tsp. baking soda 1 1/2-c. can whole-grain corn (1 1/2 c.) 1 1/2-c. can evaporated milk, or 1 1/2 c. bottled milk 2 tsp. granulated sugar 1/2 c. sliced stuffed olives

Melt the butter in a saucepan. Then add the onion, and sauté it until tender but not brown. Next add the tomatoes, core, undrained, basil, sugar, salt and pepper, and simmer 10 min. Add baking soda, milk, and sliced stuffed olives; heat, and serve in warm soup bowls. Serve 6.

Serve with Toasted Whole-Wheat Bread and Butter, Celery, Gingerbread Layer Cake with Applesauce Filling, Coffee or Tea.

Spinach and Eggs Leo

- 6 c. hot, cooked spinach 1 tsp. butter or margarine 1 tsp. salt 8 tsp. chili sauce 4 eggs 1/2 c. grated cheese

Chop the hot, well-drained spinach; then add the salt, pepper, and butter. Combine thoroughly; then place in a greased 8 1/2" x 8" heatproof utility dish. Using a spoon, make 4 indentations in the spinach, reaching to bottom of dish, each large enough to hold an egg. Place 2 tsp. of the chili sauce in each indentation; then break an egg into each. Sprinkle with a little additional salt and pepper and the cheese. Bake in moderately hot oven of 375° F. for 20 to 25 min. Serve 4.

Serve with Bread and Butter, Coffee or Tea and Crackers and Cheese with Flanapine Juice.

Cheese and Pea Fondue

- 6 slices white bread 1/2 tsp. salt 1/2 lb. processed American cheese 1/2 tsp. prepared mustard 2 c. milk 1/2 tsp. minced onion 1/2 tsp. paprika 1/2 c. grated cheese 2 eggs, separated

Arrange bread, with crusts removed, in a greased baking dish, 12" x 8" x 1 1/2". Cover with cheese. Scald milk; add butter; cool. Add to slightly beaten egg yolks, with all remaining ingredients except egg whites. Beat egg whites stiff; then fold into yolk mixture. Pour over bread; bake in moderate oven of 350° F. for 45 min., or until firm. Serve 6.

Serve with Red-Cabbage Slaw, Sliced Bananas and Cream, Milk, Tea or Coffee.

People and what they are doing...

Mr. and Mrs. A. H. Silligo will be Christmas guests at the Altadena home of Mr. and Mrs. Frederick Watts. Mrs. Watts and Mrs. Silligo attended kindergarten together.

Mr. and Mrs. C. D. Lowen will entertain as their guests Christmas Eve Miss Irma Dudley and Louis and Donnie Dudley of Hollywood.

Mr. and Mrs. Harwood Clark and small daughter will divide their time Christmas Day between the William Parsons home in Los Angeles and the Tom MacKinson home in Hollywood.

Guests of the T. A. Mitchell's Christmas Day will be Mr. and Mrs. John Edson and daughter Bonnie Jean, R. E. Cooper of Los Angeles and Mr. and Mrs. D. C. Mitchell.

Mrs. Frances Clark has been visiting for the past few days at the home of Mr. and Mrs. William Parsons (Hazel Clark) at Los Angeles. The Parsons will entertain at an openhouse and buffet supper Christmas Day.

The home of Mr. and Mrs. E. W. Trousdale (Pearl Gilbert) will be the setting for a family reunion Christmas eve. Their guests will be Messrs. and Mrs. W. H. Gilbert, Stanley Gilbert, Merton Gilbert and family, and Francis Gilbert and daughter of Maywood.



Ben & Mac

TAKE TIME OFF FROM A BUSY GILMORE STATION TO WISH EVERYONE A

Merry Christmas and Happy New Year

Ben Stewart * E. A. "Mac" McBride GILMORE STATION — 2072 TORRANCE BLVD.



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Traffic Deaths Gain 12 Percent in Ten Months

SACRAMENTO. —(UP)—The need for more safety on the highways is evidenced by a 12 per cent increase in pedestrian deaths in the first 10 months of this year as compared to the same period in 1939, Director of Motor Vehicles James M. Carter said today.

Carter urged particular caution on crowded streets during the holiday season. From January to October inclusive, Carter said, 938 pedestrians were killed by autos in the state as compared with 832 for the same period of 1939. Of the 6,658 pedestrians in-

jured in the first nine months of this year, he said 1,342 were children under nine. He predicted that unless motorists show a greater disposition to cooperate, the death toll among pedestrians would exceed 1,200 for 1940. In a direct appeal to drivers, Carter said:

"I urge you to maintain a sharp watch for pedestrians. Our streets are filled with pedestrian shoppers. During the period from Christmas to New Year hundreds of thousands of children freed from school will add to the pedestrian menace. "Drivers must drive carefully, pedestrians must walk cautiously, parents should instruct their children to be on the lookout for moving vehicles when crossing intersections. Pedestrians walking along highways at night should wear or display something white."

23 SKIDDOO ALTON, Ill.—Officer Charles Stahl's police motorcycle license number is 23. Coincidentally, his draft number turned up 2323. To be consistent, Stahl requested state automobile license number 232323. He received, instead, license 232322.

PEAK CLIMBERS MAY SIGN

WASHINGTON (U. P.) — Voluntary registration of mountain climbers with National Park Rangers has been recommended by Secretary of Interior Harold L. Ickes in an attempt to save the lives of amateur climbers who attempt foolhardy ascents.

WIFE'S HAIR BLUE, HE SAYS LAKE WORTH, Fla. — Some husbands are accused of paying little attention to their wives' appearance after they are married. A motorist's application for his wife's driving license gave the following description of her: Eyes? Blue. Hair? Blue.

Statistics show that it costs a department store about 40 cents each time an item is returned. 50 Informal cards and envelopes with your name imprinted, \$1, cash in advance. Torrance Herald and Lomita News.

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A Merry Christmas to All ONE of the Real Joys of Yuletide is the Opportunity it gives us to pause and express our Sincere Thanks for the Friendship and Patronage you have accorded us during the past year, and to wish you all good things in the future. Merry Christmas To All. SAM LEVY DEPARTMENT STORE 1307-1313 SARTORI AVE. TORRANCE

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