

# Cooking School Recipes Will Please The Whole Family

### BOTANIC GARDENS

Rancho Santa Ana Botanic Garden in Santa Ana Canyon, Orange County, is now open to visitors Fridays and Saturdays of each week during April and May. Admission is by card only and may be obtained by writing the Rancho in Anaheim; a stamped self-addressed envelope should accompany such requests. Visiting hours are from 10 a. m. to 4 p. m.

### KERN COUNTY FLOWERS

So famous have become the wild flowers of Kern County, that photographs were taken recently to appear in a future issue of the National Geographic magazine.

### R. R. PICNIC

The Retired Railroad Employees of America will hold a get-together picnic for active workers and their families at Lincoln Park, Los Angeles, Sunday, April 20.

## RECIPES DEMONSTRATED AT COOKING SCHOOL REPORTED

Something new... something different... and everything that's good to eat for everyone in the family... That's the foundation of the Happy Kitchen Cooking School recipes which were demonstrated by Miss Nancy Baker, the director, yesterday and today. Those who attended those first two sessions of the school sponsored by The Torrance Herald and The Lomita News in the Torrance Civic Auditorium learned how they should be prepared. Those who missed the sessions will find this recipe-report of the dishes easy to follow:

### WEDNESDAY'S FOODS

#### OVEN MEAL

##### Spiced Ham in Cider

Potatoes Casserole  
Buttered Paranijs  
Ruskets Betty  
Spiced Wilson's Tender Made Ham in Cider  
1 1/2 slice Wilson's Tender Made Ham  
1/2 cup Calif. grown beet sugar  
1/2 tsp. Ben Hur ground cloves  
1/2 tsp. Ben Hur dry mustard  
cup cider  
Score fat on ham and place in baking dish. Mix sugar, cloves and mustard and rub into ham. Add cider and bake at 350 degrees F. about 1 hour.

##### Potatoes Casserole

6 cups thin sliced potatoes  
2 tbsp. sifted dry Weber bread crumbs  
1/2 cup soft Mayfair butter  
Salt and Ben Hur pepper  
Let potato slices stand in cold water 15 minutes, drain and dry. Sprinkle bottom and sides of greased casserole lightly with crumbs. Arrange a layer of potatoes so that the slices overlap. Dot with butter, season with salt and pepper. Repeat until ingredients are used, making about 5 layers. Cover and bake in moderate oven (325-350 degrees F.) about 1 hour or until potatoes are tender.

##### Ruskets Brown Betty

Cover bottom of baking dish with pieces of Ruskets. Add layer of sliced apples and sprinkle with sugar and Ben Hur cinnamon, or pastry spice. Add other layers of apples, sugar and spice until dish is full. Cover and bake in moderate oven (350 degrees F.) until apples are done. Serve with whipped cream.

##### Banbury Tarts

1 cup chopped raisins  
1 cup Calif. grown beet sugar  
3 tbsp. fine Ruskets crumbs  
1 egg, well beaten  
1 tsp. melted Mayfair butter  
1/4 tsp. salt  
Lemon, juice and rind  
Mix ingredients in order given. Roll pastry to 3/4" thickness and cut in 3" squares. Put a tsp. of the Banbury mixture in the center of each square, moisten edges of pastry and fold to form a triangle. Press edges together tightly. Baked lightly. Bake 15-20 minutes at 450 degrees F.

##### Tart Pastry

3 cups sifted Fisher Blend flour  
1/2 tsp. salt  
1 cup Crisco  
Ice water  
Sift flour and salt together. Cut in Crisco with a pastry blender or

two knives until particles are the size of peas. Add just enough water to barely hold together. Turn out on a lightly floured board or pastry cloth and roll to 3/4" thickness. Dot half the pastry with pieces of Crisco. Fold pastry in half, then in half again. Repeat two or three times then roll and cut for tarts.

##### Maraschino Cherry Cake

2 cups sifted Fisher Fine Spin cake flour  
2 tsp. K. C. Baking Powder  
1/2 tsp. salt  
1/2 cup Crisco  
1/2 cup Calif. grown beet sugar  
Juice from 5-oz. bottle maraschino cherries and milk to make 1/2 cup liquid  
1 tsp. Ben Hur vanilla  
1 egg whites  
1/2 doz. maraschino cherries, drained, sliced  
Sift together flour, salt and baking powder. Cream Crisco, sugar and vanilla until light and fluffy. Add dry ingredients alternately with liquids, beating smooth after each addition. Fold in egg whites, beaten stiff but not dry, and blend well. Fold in cherries. Pour into 2 well greased 8" layer pans and bake 25-30 minutes at 375 degrees F. When cool put together and frost with Boiled Frosting. Decorate with cherries and nuts.

##### Skillet Meal

1/4-lb. ground Wilson's certified beef  
1/4-lb. ground Wilson's certified pork  
2 tbsp. Crisco  
1 onion, minced  
1 tsp. Worcestershire sauce  
1/2 tsp. salt  
1/2 tsp. Ben Hur black pepper  
Ben Hur celery and garlic salt  
1/2-lb. spaghetti, broken in small pieces  
3 cups canned tomatoes  
2 cups canned pear, drained  
1 small can pimentos, cut in strips  
1 cup Bell's chopped ripe olives  
1 cup grated cheese  
Sauté beef and pork in Crisco, add spaghetti and all other ingredients except cheese. Cover tightly. When steaming turn switch to "warm" and let cook without lifting lid 1 to 2 hours. Add cheese before serving.

##### Boiled Frosting

3 cups Calif. grown beet sugar  
1/2 cup light corn syrup  
1/2 cup water  
Pinch salt  
3 egg whites  
1/2 tsp. Ben Hur almond extract  
1/2 tsp. Ben Hur vanilla  
Combine sugar, salt, syrup and water in sauce pan and place over low heat. Stir until sugar is dissolved. Roll without stirring until steep spins a long fine thread from a spoon (242 degrees F.) Pour slowly over stiffly beaten egg whites, beating constantly, add flavoring and beat until of right consistency to spread.

##### French Fried Shrimp

Roll shrimp in Fisher's Wheat Germ, then in beaten egg and drain in Wheat Germ. Fry in deep Crisco heated to 375 degrees until a golden brown. Drain on unsalted paper.

##### THURSDAY'S FOODS

##### "Old Fashund" Bacon with Liver and Onions

Arrange slices of Wilson's Old Fashund Bacon on a rack in shallow pan. Bake in moderate oven (400 degrees F.) 15-20 minutes. Parboil large sweet onions in salted water, cut in half and scoop out centers. Chop with cooled liver, season and fill onion cavities with mixture. Add 2 tbsp. cream and 1/2 tsp. Bell's Chopped Olives to each. Heat in oven with bacon.

##### Pork Chops and Rice

6 Wilson's certified pork chops 1 1/2" thick  
6 thick slices onion  
1 cup raw rice, well washed  
2 tsp. Worcestershire sauce  
Salt and Ben Hur pepper  
Ben Hur seasonal  
2 cups, about, hot water  
Crisco for browning  
Brown chops in small amount of Crisco, season and lay slice of onion on each. Add rice, hot water to cover and Worcestershire sauce. Season. Cover tightly and cook on "warm" about 1 hour, or until chops are tender.

##### Gold Cake

2 3/4 cups sifted Fisher Fine Spin cake flour  
3 1/2 tsp. K. C. Baking Powder  
1/2 tsp. salt  
3/4 cup Crisco  
1/2 cup Calif. grown beet sugar  
8 egg yolks  
1/2 cup Mayfair milk  
1/2 tsp. Ben Hur orange extract  
Sift together flour, salt and baking powder. Beat egg yolks until thick and lemon colored. Blend Crisco and sugar, add egg yolks and beat until light and fluffy. Add dry ingredients alternately with liquids, beating smooth after each addition. Pour into 3 well greased layer pans (8") and bake at 375 degrees F. 20-30 minutes. Fill and frost with Orange Frosting.

##### Orange Frosting

2 tbsp. grated orange rind  
6 tbsp. Crisco  
1/4 tsp. salt  
3 egg yolks, unbeat  
6 cups sifted confectioners sugar  
6 tbsp. orange juice  
Cream Crisco and orange rind. Add egg yolks and beat well, add sugar alternately with orange juice and beat until smooth.

##### Frozen Fruit Salad

1/2 cup Calif. grown beet sugar  
1/2 tsp. salt  
1/2 tsp. Fisher Blend flour  
3/4 cup pineapple juice  
2 tbsp. vinegar  
Blend sugar, salt and flour, add egg and mix well. Add pineapple



### ECONOMY STRESSED

"From my own experience I've learned that greatest economy can be achieved only when high quality products are used. This is true in the kitchen especially, and I believe the rule follows in all phases of home-making," said Miss Nancy Baker, Happy Kitchen Counsellor who is conducting the Herald-News Cooking School at the Torrance Civic Auditorium.

"The use of quality ingredients cuts down the possibility of baking failures, and a small amount of a quality product does the work of twice as much of an inferior product in many cases. That is why I choose only top quality products for my use on the platform," she concluded.

Juice and vinegar and mix until smooth. Cook over low heat until thick, cool and add:  
1 cup cream, whipped  
3 bananas, mashed  
1/2 cup diced pineapple  
1/2 cup diced pears  
1/2 cup diced apricots  
1 doz. maraschino cherries, sliced  
Freeze in automatic refrigerator until solid. Slice and serve on crisp lettuce.

### French Fried Deviled Eggs

Cut hard cooked eggs in half lengthwise. Wash yolks and season to taste. Roll yolks with the yolk.

(Continued on Page 8-C)

## ALL-ELECTRIC EQUIPMENT GAINS FAVOR

Only two more days remain in the Happy Kitchen (all electric) Cooking School which is being sponsored by The Torrance Herald and Lomita News. The sessions at the Torrance Civic Auditorium begin promptly at 1:30 p. m. Many surprises are billed for tomorrow's and Friday's school, and there will not be a dull moment during the afternoons.

The first cooking school session today disclosed a multitude of suggestions for the removal of toil and tedium from the kitchen. Many helpful suggestions on easier home management were given by Miss Nancy Baker, director of the school.

Foremost among these was the importance Miss Baker assigns to good cooking equipment.

"In spite of the fact that the kitchen is the next most important room in the house, in many homes its furnishings are far less modern than those in any other room," she said. "Fortunately, this condition is being remedied to some extent, and many families are beginning to modernize their kitchens. In a large majority of cases, the equipment being purchased is electrical. All-electric kitchens are increasing in favor because they offer the housewife many desirable advantages which only kitchens of this type can furnish. An electric range, refrigerator and other electrical cooking appliances bring beauty and convenience to a kitchen, making it a clean efficient unit in the home."

### NEWHALL-SAUGUS RODEO

The 16th Annual Newhall-Saugus Rodeo will be held April 26 and 27 at the Bonelli Rancho at 2:30 each afternoon. The Bonelli Ranch is the former Hoot Gibson Ranch, located on U. S. 6, just north of Saugus. The arena has a seating capacity of over 20,000 and ample parking space is provided.

Read Our Want Ads.

## German Girls As British Cooks

LONDON (U.P.)—Anti-Nazi German and Austrian girls, previously interned, soon will be cooking for British soldiers. They are to be allowed to join the ATS and will wear the same uniform as English ATS girls, with no special badge of identification. Most of them will be employed as kitchen-helps and cooks.



### Here's That Amazing New Triple Screen "Sift-Chine"

Used by Miss Nancy Baker in Her Happy Kitchen Cooking School

One Operation Sifts Flour Three Times Just Squeeze the Handle

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TRIPLE screen, 5 cup size, one operation sifts flour three times, \$1.25; DOUBLE screen, 6 cup size, one operation sifts flour twice, \$1.00; SINGLE screen, 8 cup size, 75c; JUNIOR, 8 cup size, SINGLE screen only, 50c. Guaranteed satisfactory. At dealers everywhere.

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**COMES IN HANDY DOZENS OF TINS!**  
Fine for heating up left-overs. Handy for special portion service for husbands coming home late, for children or folks on special diets. Useful for icebox storage. Good also for pickles, cottage cheese, relishes.

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Crisco cakes were lighter and smoother-textured... "My Crisco pie crust was flakier and so tender!"... "The fried foods I got with Crisco were crisp—not greasy." Of all these kinds of Crisco cooking these women said, "My family said the food tasted better—it was delicious!"

So, see for yourself how New Crisco can help you please your family with delicious cakes and pies and fried foods. Buy Crisco today and get your baking dish while your store still has them!

**"Sure-Mix" Crisco wins 4-to-1 vote**  
Yes—when these women told us which shortening they liked best, the vote was 4 to 1 for Crisco over all other shortenings combined. And in telling us why, these women said: "My

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**YOUR purchase of the specially marked 1c-Sale Package of Fisher's Wheat Germ and the regular price, entitles you to a Handysack of Fine-Spun Cake Flour, or your choice of any other Fisher Handysack in stock for 1c**

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- ★ FISHER'S BLEND—The every-purpose family flour.

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**GET THIS FOR 1¢**

This unusual offer is made because we believe you'll agree that you CAN make better cakes with Fisher's Fine-Spun Cake Flour. Test it in your next morning cake recipe.

**OR ANY ONE OF THESE**