FEW RAW MATERIALS Poverty in raw materials is ne of the outstanding aspects f Italian economy, according to ne department of commerce.



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Set for Jumping Frog Jubilee



Featured in

The shortage of jute from India for making bullap bags is being felt in Brazil and Ecuador where it is used for coffee bags. Is Good News'

"No News Is Good News."

This often repeated statement was issued again today by the U.S. Navy following receipt of many letters expressing worry as to the safety of friends and relatives on duty with the Fleet. Naval authorities in Hawaii have received many such letters recently.

Great distances involved in operations of ships naturally cause many delays in correspondence and such delays is should not be considered serious. In the event of any serious.

BAR SOAP ADVICE Bar soap will keep for an in-efinite period without deterior-ting if the wrapper is ranov-ed when purchased, says the when purchased, says the

For better cakes

BAR SOAP ADVICE

LIVE ELECTRICALLY and have more time for war work

and biscuits we use

KC Baking Powder

K C gives you the finest quality you can buy—yet its low price saves you real money—full 1-lb. can costs only 15c. Get a can of K C from your grocer today—learn how easy it is to get superior baking results every time.

BAKING HINT NO. 48—Better cakes are baked in mederate rather than het evens.

BAKING

Say Leading Cooking School Demonstrators



Your fullest use of the electrical equipment in your home releases more of your time for Red Cross activities, civilian defense, educational classes and other war work. By simplifying home duties, electrical equipment gives you additional opportunity to participate in

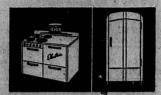
these important activities.

The dependability, cleanliness and automatic features of an electric range are of great assistance in streamlining meal preparation. An electric refrigera tor saves time by enabling you to do large scale marketing. Your electric mixer, roaster, coffee maker and your

other small electrical appliances give

you additional help every day.

By taking full advantage of the labor saving possibilities of your electrical equipment, you will have more time to equipment, you will have more tin do your part to help win the war.



SOUTHERN CALIFORNIA Gasel EDISON COMPANY LTD. TORRANCE HERALD

LOMITA NEWS HAPPY KITCHEN **COOKING SCHOOL RECIPES**

EULITA HOGLE



MOLASSES PUDDING WITH BROWN SUGAR SAUCE cup flour. 1/4 teaspoon California beet sugar. 1/4 teaspoon soon soda. I egg. 1/4 cup Ctisco. 1/4 cup molasses. 1/4 cup in teaspoon committee.

1 cup flour. ½ teaspoon california beet sugar. ½ teaspoon sait. ½ teaspoon soit. 1 cegs. ½ cup Crisco. ½ cup molasses. ½ cup Mayfair buttermilk.

Mix and sift the dry ingredients. Beat the segr well and add melted shortening and molasses: add the dry ingredients, stirring just enough to mix well. Add the buttermilk and pour into a well Criscoed square pan. Exex², or a ring mold. Bake in a moderate oven—350 degrees—20 to 25 minutes. Serve hot with brown sugar sance oven—350 degrees—20 to 25 minutes. Serve hot with brown sugar sance oven—350 degrees—20 to 25 minutes. Serve hot with brown sugar space oven—350 degrees—20 to 25 minutes. Serve hot with brown sugar space of the whipped exporated brown sugar. Sait. ½ teaspoon validia. 1/3 cup whipped exporated mix sugar space oven sugar space oven sugar space oven sugar space oven constitution. Add sait and vinilla and well-beater egg volk and fold in whipped evaporated mik.

Sliced raw potatoes. 1 small can solid pack tomatoes. 1 pound wilsoms beef, ground. 2 cupe craimbled Ruskets. 2 eggs beaten. 1 cup meat or vegetable stock. 1 teaspoon sait. ½ teaspoon pepper. 1 table-spoon sugar space of the center with seasons and the said of a well Criscoed pan. Fill the center with seasons. Bake in a 350-degree oven 1 hour shows the said of a well Criscoed pan. Fill the center with seasons sugar. Grated cheese.

PANISH EGGPLANT OR ZUCCHINI

1 eggplant or i pound succhiai. ½ cup mined onlon. ½ cup seeded green pepper, mineed. ½ cup oftwo oil. 3 medium tomatoes. 1½ teaspoon sugar. Grated cheese.

PANISH EGGPLANT OR ZUCCHINI

1 eggplant or i pound succhiai. ½ cup mined onlon. ½ cup seeded green pepper, mineed. ½ cup oftwo oil. 3 medium tomatoes. 1½ teaspoons sait. ½ teaspoon sugar. Grated cheese.

CRISCO PIE CRUST

minutes longer. Serve with cheese over the top.

CRISCO PIE CRUST

For a 2-crust pie;

Mix 2 cups sifted flour with 1 teaspoon salt,

Put 1/3 cup of this flour mix into small bowl and mix in ½ cup

water to form paste.

To the remaining 12/3 cups flour add 2/3 cup Crisco. Cut in

Crisco with blender until the pieces are the size of small pean. Add

flour paste to Crisco-flour mixture. Mix thoroughly until the dough

comes together and can be shaped into a ball. Divide in half—roll out

both crusts about 1/8 inch trick.

until the apples are tender. Reheat just before serving.

HAWAIIAN DELIGHT ICE CREAM

1 egg. 2/8 cup powdered sugar. 1 small bottle maraschino cherries.

1 small erushed pincapple. 4/2 pint Mayfair whipping cream.

Best egg and stir in powdered sugar, cherries drained and cut line and the drained pincapple. Beat cream thick, but not stiff, and fold in other ingredients. Freeze at "fast freeze" the first half hour then turn controls to normal.

then turn centrols to normal.

CELERY ROLLS IN LOAF

½ cup Mayfair butter. ½ teaspoon Ben-Hur paprika. Dash cayenne.
½ teaspoon Ben-Hur celery seed. 1 loaf bread, unsliced.
§ Soften butter to room temperature. Add remaining ingredients except bread, and blend. Remove crust from unsliced bread, Cut down the middle lengthwise a little more than haft through the loaf, [Then cut haft through the loaf crosswise at 2-inch intervals. Spread butter mixture generously over entire surface and in cuts in loaf. Place in baking pan, bake at 375 degrees about 20 minutes. Serve hot.

Building Post-War California

When the industrialists of Pittsburgh, Detroit and Cleveland speak of building the post-war industrial world, they speak of two sections that have lagged in heavy industry—the Deep South and the Pacific Coast.

"Winning the war is the most important job ahead now,"
W. P. Witherow, Pittsburgh manifolions maker, told the Southern California Industrial Conference. "But one thing is certain. There will be new and important industrial centers in the South and on the Pacific Coast after the war is over."

Management is traditionally conservative. Long after coal had been outstripped by hydroelectric power as the main factor in Industrial growth, industrialists continued to regard the eastern coal fields as the permanent heart of industrial America. At last that attitude yields before contemplation of oil-rich resources-rich areas far from the coal fields—particularly the West and California.

The builders of present day California, great as is their handlwork, have but ploneered. The building of a California beyond man's dreams will be begun in the great era of peace when this war is wor.

in Southern California 10 STRAIGHT YEARS



Spring Cleaning Will Produce **Much Salvage**

the Salvage for Victory Campaign.

Just think of the things that must be lying in the attics of the nation. There is, for instance, the case of my Aunt Fannie, who keeps bees. So far as is known, she had never thrown away anything in her life, including my Uncle Morton's old truss. Everybody in the neighborhood knows because she is a very frank woman- that she has at least three old bustles that are simply loaded with steel ribs.

Brigadier Sydney L. Cooke of

loaded with steel ribs.

Brigadier Sydney L. Cooke of
the Salvation Army Men's Social Service Department issues
a call to the country's housewives to rout out the old brass
and iron bedsteads, doorknobs,
hinges, pots, pans, scissors,
bowls (metal ones), ancient
screens and retired plumbing
fixtures.

Everyone thas a fair idea of

screens and retired plumbing fixtures.

Everyone has a fair idea of what folks collect down the years. Vast quantities of the things we need would be brought to light by a concerted Spring housedeaning in the interest of Salvage for the Victory Campaign.

Here is a list of useless articles to look for: Electric cords, made of copper wire; electric toasters, irons, heaters, keys, locks, iron springs, old knives, lamps, rubber overshoes, raincoats, bathing caps, old water

bottles, lighting fixtures, broken radios, toys made of iron
or other metal, busted vacuum

Bartholomew Co.

Bartholomew Co.

Bland... All former

old furnace parts, faucets, sinks, old tools, old tires and tubes. Call the Salvation Army today, Just phone 893 or send a post card to 1309 Post avenue, Torrance, and they will be glad to pick up your call.

BARTHOLOMEW CO. IN-DIANA . . . All former resi-dents of this county are invited to the picnic Sunday, May 24, in Wm. Penn park, East Penn st., Whittier.



Try Crisco's New Victory Cake-uses

LY 1/2 GUE

Luscious icing uses no sugar!



It's a Crisco cake. it's lighter. Only Crisco has new <u>lighter cake</u> secret!

Grand news for folks who love their cake with chocolate icing! Here's a real sugar-saver to help you through sugar-rationing—worked out by weeks of testing in Crisco's kitchens. For the cake you use only ½ cup sugar, and no sugar in the icing!—a total saving of about 3 cups of sugar over peace-time cakes.

And it's a deallique sales.

lighter, fluffier because it's made with Crisco. Crisco gives you lighter cakes than any other shortening we know of, regardless of price. It's made by an exclusive process—has a new lighter cake secret!

Try Crisco's Victory Cake today—um, what a treat! Checolate peppermintacing—creamy and luscious on a light-as-a-feather Crisco cake!



DELICIOUS!

risco's Victory Layer Cake

You can't get as light a cake with any other shortening!