

# Cooking School Recipes Guarantee Fine Dishes For Families

TORRANCE HERALD  
AND  
LOMITA NEWS  
**HAPPY KITCHEN**  
COOKING SCHOOL RECIPES  
Presented by  
**NANCY BAKER**  
(Clip Them Out for Your Files)



NANCY BAKER

### SPICED PEAR PIE

Pears peeled and cut into quarters  
1 cup sugar  
1/2 tsp. Leslie salt  
1 tsp. cornstarch  
1 tsp. grated lemon rind  
1 tsp. lemon juice  
1/2 tsp. cinnamon  
1/2 tsp. ginger  
1/2 tsp. mace  
1/2 cup Fisher's Blend flour  
1/2 cup Mayfair butter, softened.

Line pie pan with pastry and fill with pears. Mix 1/2 cup of the sugar, salt, cornstarch, lemon rind and juice together and spread over pears. Mix remaining sugar, spices and flour together and work in butter until of crumb consistency. Spread over pears. Bake at 450 degrees F. 15 minutes. Reduce temperature to 350 degrees F. and bake about 30 minutes longer.

### PASTRY

1 1/2 cups sifted Fisher's Blend flour  
1/2 tsp. Leslie's salt  
1/2 cup Crisco  
3 tbs. cold water  
Sift flour with salt. Mix 1/2

cup of the flour with the water to form a paste. Cut Crisco into remaining flour using pastry blender or two knives until particles are the size of peas. Add paste mixture and stir until dough comes together to form a ball. Roll on lightly floured board or pastry cloth.

### CHEESE SHORTCAKE

2 cups Fisher's Biskit Mix  
1/2 cup Mayfair milk  
4 tbs. Mayfair butter  
4 tbs. soft, sharp American cheese  
4 tbs. Fisher's Wheat Germ

Rub 8 by 12 inch baking pan with Crisco; dust with wheat germ. Mix Biskit Mix and milk and pour half into baking pan. Melt butter (do not let it brown) mix with the cheese and spread half over the batter. Dust with wheat germ. Pour on remaining batter, cover with remaining cheese-butter mixture and dust with wheat germ. Press down edges with a fork. Bake 25 minutes at 450 degrees. Serve hot with creamed chipped beef, crab, left over meats, etc.

### SURPRISE CAKE

2 1/2 cups sifted Fisher's Fine Spun cake flour  
2 1/2 tsp. K. C. baking powder  
1 tsp. Leslie salt  
1/2 cup Crisco,  
1 1/2 cups sugar  
1 cup water  
3 egg whites  
1 1/2 tsp. vanilla  
1 square bitter chocolate, grated

Blend Crisco, sugar, salt and vanilla. Add alternately, sifted dry ingredients and water, blending well after each addition. Fold in egg whites, beaten stiff, but not dry. Fold in grated chocolate. Pour into well greased 8-inch layer pans and bake 25-30 minutes at 350 degrees F. When cool put together and frost with:

### CREAMY-SOFT CHOCOLATE FROSTING

1 cup sugar  
1/2 tsp. Leslie salt  
1/2 cup cornstarch  
1 1/2 cups water  
3 squares chocolate  
1/2 cup Mayfair milk  
1 tablespoon Crisco  
1 tsp. vanilla

Blend sugar, salt and cornstarch. Stir in water and cook until thick and clear. Remove from heat. Melt chocolate in milk and add to first mixture. Add Crisco and vanilla and blend well. Cool, stirring occasionally.

### CAULIFLOWER CASSEROLE

1 head cauliflower, about 3 lbs.  
1 tsp. Leslie salt  
1/2 cup fine Rusklet crumbs  
4 tbs. Mayfair butter, melted  
Grated sharp American cheese

Cook whole head of cauliflower in salted water about 20 minutes or until almost tender. Blend Rusklet crumbs and butter and sprinkle over cauliflower; top with grated cheese. Bake in over 350-375 degrees until cheese is melted.

### SPECIAL DRESSING

1/2 cup catsup  
1/2 cup sugar  
3 tbs. steak sauce  
1/2 cup mayonnaise  
1/2 cup salad oil  
1/2 cup vinegar  
2 tsp. grated onion

Blend ingredients together well. Chill in refrigerator.

### CORN FRITTERS

2 eggs, well beaten  
1/2 cup Mayfair milk  
2 tbs. Mayfair melted butter  
1 cup sifted Fisher's Blend flour  
1 tsp. K. C. baking powder  
1 tsp. Leslie salt  
1/4 tsp. paprika  
1 cup canned whole kernel corn, well drained

Blend beaten eggs, milk and butter. Add sifted dry ingredients and mix well. Drop by spoonfuls into hot Crisco, heated to 375 degrees and fry until a golden brown. Drain on ungreased paper. Serve with white sauce, to which has been added two teaspoons of minced onion, one tablespoon chopped parsley and one chopped hard boiled egg. (One cup of flaked fish, salmon, tuna fish, etc., may be added with the corn.)

### BEEF POT-ROAST WITH HORSERADISH

7-bone beef roast  
Crisco for browning  
3 small bottle horseradish, drained  
Leslie salt and pepper  
1 cup water

Season meat and brown on all sides. When nicely browned spread with horseradish, add water, cover tightly and simmer until meat is tender. Turn the roast once or twice during cooking.

### ROXBURY CUP CAKES

2 cups sifted Fisher's Fine Spun cake flour  
1/2 tsp. K. C. baking powder  
1 tsp. soda  
1 tsp. cinnamon  
1/2 tsp. cloves  
1/2 tsp. nutmeg  
1/2 tsp. Leslie salt  
1/2 cup chopped raisins  
1/2 cup Crisco  
1/2 cup sugar  
2 eggs  
1/2 cup molasses  
1/2 cup Mayfair buttermilk

Sift dry ingredients together and with a small portion dredge raisins and nuts. Cream Crisco, sugar and eggs until light and fluffy. Add molasses and milk alternately with dry ingredients, beating until smooth after each addition. Fold in fruit and nuts. Fill well greased cup cake pans two-thirds full and bake 25-30 minutes at 375 degrees F.

### SPECIAL CHOCOLATE FROSTING

1/2 cup Crisco  
Few grains Leslie salt  
1 egg, unbeaten  
1 pkg. semisweet chocolate  
Whip Crisco and egg until well blended. Melt chocolate over low heat, cool slightly and add slowly to shortening mixture. Beat until smooth and creamy.

### RIGHT SIDE UP APPLE CAKE

Use muffin recipe on Fisher's Biskit Mix package. Spread in 8x12 baking dish that has been rubbed with Crisco and sprinkled with wheat germ. Arrange pared, sliced, quick cooking apples on top, overlapping sections. (Pears or peaches may be used in place of apples.) Cover with wheat germ topping.  
1/2 cup Fisher's Blend flour  
1/2 cup Fisher's Wheat Germ  
1/2 cup Mayfair butter  
Few grains Leslie salt  
1/2 cup sugar

Mix dry ingredients together and cut in butter with pastry blender. Spread over the apples and bake 10 minutes at 450 degrees. Reduce heat to 350 degrees and bake until apples are tender. Serve with butter as a hot bread or with a pudding sauce for dessert, or spread with a little hard sauce for a lunch box dessert.

### MOLASSES MOUSSE

4 eggs  
1 cup light molasses  
2 tbs. orange juice  
1 tsp. cinnamon  
pinch of Leslie salt  
1 pint of Mayfair whipping cream, whipped  
Beat eggs until very light, add molasses and cook over low heat stirring constantly until mixture thickens. Cool, stirring occasionally until creamy and smooth. Add orange juice, cinnamon and salt. Pour gradually over stiffly beaten cream and blend thoroughly. Freeze, stirring vigorously once in a while.

### TIRE WEAR

The right rear tire gets the most wear of all four. Considering wear on four tires as 100 per cent, that on the left front is 14 per cent, on right front 19 per cent, left rear 29 per cent, and right rear 35 per cent. To equalize wear, tires should be changed frequently from wheel to wheel.

Income payments to individuals in the United States during the first six months of this year totaled \$52,071,000,000, 53 per cent above the same pre-war period of 1939.

## HAVE YOU EVER HEARD A DREAM TALKING? Jap Propagandists are Bursting at the Seams

The Japanese are given to peculiar slants. Checking back over Japanese radio propaganda following United States-Japanese naval engagements, the Office of War Information found that the Tokyo radio had our Pacific Fleet annihilated in the Coral Seas battle and reduced to a fourth rate naval power. Then came the first battle of the Solomon Islands. As a result, according to the Tokyo radio, the "annihilated" fleet was reduced to that of a third-rate power following "wholesale destruction." One more "annihilation" of the fleet, said OWI, will probably have the Tokyo radio elevating our fleet to that of a second-rate power; and if it suffers "wholesale destruction" once more, Japanese propaganda, to be logical, will be in a position of having to say that a fleet repeatedly destroyed has by some uncanny legerdemain become a first-rate naval power.

## Alteration, Remodeling of Homes Said Permissible In Defense Area

It is still permissible to do alteration and remodeling jobs in designated defense housing areas to provide additional living accommodations, and likewise make repairs to maintain existing properties located either within or outside designated defense areas, according to Wilson G. Bingham, Southern California district director of the Federal Housing Administration.

## Ship Ordered Off Dock Until Pig Is Killed

A pet pig caused consternation when a vessel arrived recently in San Pedro harbor. The pig had been secured from Aborigine natives in exchange for trinkets. State quarantine inspectors required the ship to leave the dock and put back in the harbor until the pig had been killed to prevent the possible introduction of dangerous animal diseases.

## Lomita Artist Will Exhibit Work at Torrance Library

One of the most interesting collections of original paintings to be hung at the Torrance library's exhibition room in many months will go on view there Monday and remain until Nov. 1. The exhibiting artist is Sheldon Davis of 25420 Oak st., Lomita, formerly of Syracuse, N. Y. The paintings include oils, water colors, pastels and some pen-and-ink drawings. All are scenic views and include a number of Southern California vistas. One painted of a Laguna Beach scene is noteworthy for its tempestuous sweep of clouds. Davis is living in Lomita with his wife. They traveled considerably while he has followed his art hobby.

The Spartanburg (Ind.) Cemetery Association recently scrapped an old brass-jacketed cannon, originally acquired to decorate a soldier's and sailor's monument. It weighed 995 pounds.

## CD Members Bid to Show

All Auxiliary Police, Air Raid Wardens and their families are invited to attend the free show arranged by Capt. Raymond L. Bergh, Lieut. Marshall W. Zeno Sergeant Kiracofe for Thursday night, Oct. 15, at the George Washington high school. The program will be opened at 8 o'clock by a talk by Edmund L. Green, public relations officer for the County Civilian Defense organization. Five new motion pictures depicting Civilian Defense, the armed forces in action and a comedy will be screened. In addition, diplomas will be awarded to the graduating Auxiliary Deputies of the Vermont sheriff's substation area who have successfully completed their 60-hour training course.

## Mrs. Curtiss Named On Hospital Board

Appointment of Mrs. C. A. Curtiss, 1321 Engracia ave., to the directorate of the Torrance Memorial Hospital Association, was announced this week by R. R. Smith, president. Mrs. Curtiss will meet with the board for the first time tomorrow. She replaces Mrs. Willis Brooks, who resigned recently. Other members of the hospital board are: R. R. Smith, president; Grover C. Whyte, vice-president; Donald Findley, secretary; Dr. John W. Beeman, treasurer; and Mrs. N. F. Jamieson, Mrs. L. C. Miller Dr. Roy E. Fleisher and O. A. Kresse, directors.

## 35 M.P.H. Speed Limit Ordered By ODT Head

Joseph B. Eastman, director of the office of defense transportation, has ordered a maximum 35 miles an hour speed limit for all rubber-tired vehicles in the United States. His order of last Saturday was designed to conserve rubber and fuel.

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