

Final Session of Cooking School Starts at 1:30 O'Clock Friday

For War Meals, Use These Recipes As Demonstrated at School Today

MINCE MEAT TARTLETS

Roll pastry to 1/4-inch thickness. Cut circles of desired size. Place spoonful of mince meat on pastry, moisten edges and press down firmly. Prick top. Bake at 450 degrees 20-25 minutes, or until nicely browned.

PASTRY

2 cups sifted Fisher's Blend flour
1 teaspoon Leslie salt
1/2 cup Crisco
1/2 cup cold water
Sift flour and salt into a bowl. Take out 1/2 cup of this flour and blend with the water to form a paste. Cut Crisco (with knife,

*fork or blender) into the remaining flour until the pieces are the size of small peas. Add the flour paste to Crisco-flour mixture and mix together into a ball.

OVEN STEW

3 tbsps. Crisco
1 1/2 lbs. diced beef chuck
1 large onion, minced
2 tbsps. Fisher's Blend flour
1/2 cup water
1 can tomato soup
1 teaspoon Leslie salt
Pepper
Carrots
Potatoes

Brown beef in Crisco and remove to baking pan. Sauté minced onion in Crisco remaining in frying pan. Add flour and mix well. Add water, tomato soup, salt and pepper and cook, stirring constantly until well blended. Pour over meat, add vegetables, cover and bake 1 1/2 hours at 375 degrees F., or until meat is tender.

FRENCH FRIED SANDWICHES

Sandwiches—filled as desired.
2 eggs, slightly beaten
1/2 cup sifted Fisher's Blend flour
1/2 teaspoon Leslie salt
Dash of pepper
1 cup Mayfair milk
Crisco for deep fat frying
Combine eggs, flour, salt, pepper and milk and beat until smooth. Dip sandwiches into batter and fry in Crisco heated to 390 degrees F. until golden brown.

VICTORY LUNCH BOX FOODS

Milk—Soups, custards, chocolate (hot or cold), creamed dishes.
Cheese—Sandwich fillings, salads.
Vegetables—Salads or sandwich fillings, soups.
Fruits—Desserts, sandwich fillings.
Eggs—"Deviled eggs," sandwich fillings, salads.
Meats—Salads, creamed dishes, sandwich fillings.
Butter—In sandwiches, desserts, cookies.
Sweets—Molasses, sugar, honey, syrups, in cakes, cookies or desserts.

LUNCH BOX SANDWICH FILLINGS

Work evaporated milk into soft butter to increase volume.
Cream cheese and chipped beef—
1/2 cup ground chipped beef
1/2 cup Mayfair cream cheese
Cottage cheese and celery—
1/2 cup Mayfair cottage cheese, sieved
1/2 cup grated celery
1/2 tsp. chopped chives
1 tsp. mayonnaise
Dash salt

Cottage cheese, carrot and nuts—
1/2 cup Mayfair cottage cheese, sieved
1/2 cup finely grated carrots
2 tbsps. chopped nut meats
1/2 tsp. salt
Dash of pepper
1/2 tsp. onion juice
1 tsp. mayonnaise
Date and orange—
1 cup chopped dates
1/2 cup orange juice
Pinch salt

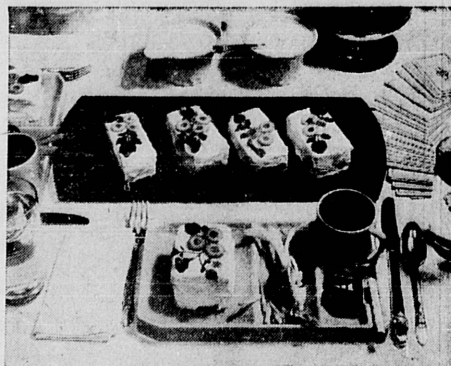
Peanut butter and banana—
1/2 cup peanut butter
1/2 cup mashed banana
1/2 cup mayonnaise
Dash salt
Lamb-Mint—
1 1/2 cups finely chopped cooked lamb
1/2 tsp. salt
1/2 tsp. pepper
1/2 tsp. minced onion
1 tsp. minced mint leaves
1 tsp. lemon juice

Tongue—
1 1/2 cups finely chopped cooked tongue
2 tbsps. prepared horseradish
1/2 tsp. salt
1/2 cup mayonnaise
Steak sauce
Meat loaf—
2 lbs. ground beef
1/2 lb. ground sausage
1/2 cup minced onion
2 cups soft Weber bread crumbs
2 tsp. salt
3 tbsps. horseradish
1/2 cup minced green pepper
1/2 cup tomato catsup
3 tbsps. Worcestershire sauce
1 tsp. dry mustard
2 eggs, slightly beaten

Mix well, bake in loaf pan about 1 1/2 hours at 350 degrees F.
STUFFED DANISH SQUASH
3-4 Acorn squash, baked
1 tbsps. grated onion
2 tbsps. butter
1/2 cup soft Weber bread crumbs
1/2 cup Mayfair milk
1 egg, beaten
1/2 tsp. Leslie salt
1/2 tsp. pepper
Dash of nutmeg

1/2 cup fine Rusket crumbs
Remove squash from shells and mash. Sauté onion in butter. Soak bread crumbs in milk, mash and add to onion. Add squash and heat thoroughly. Stir in egg and seasonings. Place mixture lightly in squash shells, sprinkle with fine Rusket crumbs, dot with butter and bake at 375 degrees about 20 minutes.

VICTORY COOKIES
1/2 cup Crisco
1/2 cup sugar
1/2 cup honey or corn sirup
1 egg
1/2 tsp. soda
1/2 tsp. K. C. baking powder
1/2 cup sifted Fisher's Blend flour
1/2 tsp. salt
1/2 cup quick-cooking oats
1/2 cup Rusket crumbs
1 cup shredded cocoanut
1 tsp. vanilla
1/2 cup chopped nut meats
Cream Crisco, sugar and honey



FOR BRIDGE HOSTESSES...

A high light of a recent bridge party were these quickly prepared, three-decker sandwiches, frosted with softened cream cheese and decorated with watercress leaves and thin slices of stuffed olives. They are simply but tastefully fabricated of ready-made fillings between slices of Weber's bread.

Homemaking—getting that man off to work, keeping the children happy and entertaining them and then—still is part of our daily life even though we do give much of our spare time to Red Cross, U.S.O. and many other volunteer corps. Keeping in good spirits is a mighty important part in helping the national effort, and what is a better way than to entertain at an afternoon bridge or an evening group? The spread pictured above includes sandwiches made with simple, already-prepared ingredients such as deviled ham, minced olives, cream cheese and deviled egg.

Using Weber's white and wheat breads for a contrast, these appetizing sandwiches took only a short time to prepare and with relishes as an added touch, proved an outstanding success for the afternoon affair. Incidentally, extra sandwiches were made and in the evening, the stronger sex, after an air-raid warden's meeting, showed in their approval on their portion. So, if you plan a bridge party, some, make a few extras and leave them in the refrigerator for the swingshift worker who might enjoy a light snack on arrival home. Tasty Weber's bread has particular flavor that makes sandwiches taste "extra" special. For that next afternoon or evening of entertaining, try serving these economical, eye-catching, tasty sandwiches with Weber's bread and watch the enthusiastic reaction of family and guests.

State Picnic-Reunions

NEW YORK, WASHINGTON and OREGON—These three states will hold their annual picnic reunion Saturday, Oct. 10, in Sycamore Park, Los Angeles. Each state will have its separate section of the park and will open county registers. A joint program of music and talks will follow the basket dinner hour.

together until light and fluffy. Add well beaten egg and blend well. Stir flour with salt, soda and baking powder. Blend oats, cocoanut, Rusket's and nut meats. Add flour to creamed mixture, stir in other ingredients and mix thoroughly. Drop from spoon on Criscoed baking sheet and bake at 350 degrees 12-15 minutes.

HOUSEWIVES TO GET WAR JUNK DATA

Each housewife in the nation shortly will receive a list showing just what items of scrap to be found around the home and farm contain material essential for war production.

The list, prepared by the American Industries Salvage Committee, bears more than 100 items and serves as a guide for making a systematic search. The War Production Board announced today that local salvage committees will be responsible for getting at fewest one copy of the list into every home.

What Can Be Used

Following are some of the items on the list:
Metal—Bed springs, stoves, skid chains, bathtubs, lawnmowers, metal refrigerators, radiators, washing machines, kitchen sinks, ash cans, sewing machines, pails, pipe, farm-garden-auto tools, boilers, furnaces, toys, skates, metal fence, wire, pots and pans, scissors, auto parts, tools, electric motors, electric fans, wash tubs, metal cabinets, jar tops, farm equipment, screens, clocks batteries, lighting fixtures, furnace grates, lamp bulbs, fireplace equipment, metal golf clubs, metal plant stands, wash boards, metal hangers.

Rubber—Girdles, shower caps, gloves, tires, tubes, boots, galoshes and rubbers, baby pants, plug stoppers, nipples, floor mats, sponges, aprons, garters, toys, shower curtains, rubber washers, rubber corks, rubber-covered wires, seat pads, soles and heels, raincoats, combs, bands, pencil erasers, garden hose, hot water bottles, balls, swim suits, bathing cap, mattresses, sheets, tennis shoes, bath mats, jar rings.
Fabrics—Vegetable sacks, cotton underwear, wool underwear, sheets, pillowcases, bedspreads, towels, washcloths, handkerchiefs, tablecloths, men's shirts, cotton dresses, cotton curtains, wool dresses, suits, coats, dust cloths, draperies.

Hemp—Rope, clotheslines, curtain cords, light cords, hemp rugs, car seat covers, burlap bags.

A college dean believes intelligence tests are over-rated. And considering the Nazi and his successes to date, so, it would seem, is intelligence.

The anti-Axis line just taken by the Turkish press can only be regarded by Von Papen as a challenge. The old trouble-shooter will now have to stir up some trouble to shoot.

Drew's Flower Shop Is Unique In Style, Service

"Flowers by Drew"—blooms that are even fresher and more colorful than when they are first picked because they are brought to new beauty by air-conditioned treatment—are now available to residents of this community from Drew's Flower Shop at 732 Avalon Blvd., in Wilmington. This shop, operated by Al and Arthur Drew at the same location for more than 20 years, has not experienced any shortage in top quality flowers.

Orders are delivered in the only air-conditioned delivery truck operated by a florist in Southern California—just another Drew innovation that has attracted wide attention in the florist industry. A Drew invention—using natural color Kodachrome pictures enlarged in a projector—exhibits sample of the firm's choicest funeral wreaths and other floral creations to prospective customers at the ultra modern, ultra smart shop in Wilmington.

The Drew Flower Shop is a bonded member of the Florists' Telegraph Delivery service. Drew flowers, because of their air-conditioned treatment, last much longer than usual in corsages, bouquets, table decorations and wreaths. Al and Arthur Drew have had years of experience in designing attractive arrangements and their artistry has met increasing demands in this community.

Al E. Drew is well-known in Torrance and Lomita because of his activities as a Kiwanis club official and membership on the Los Angeles Harbor Commission. He extends a cordial invitation to all residents here to visit his shop and inspect the careful methods used in handling flowers and floral arrangements of all types.

Cuba's production of chrome, manganese and other ores increased 40 per cent in the last year.

It is but a year since we, in our innocence, were straw-voting our faith in asbestos curtains in the theaters of war.

Decorative Radish Dish Easy to Make

It's trite to say that the simplest things are often the most appealing. But here's proof you can put to the test for yourself. Nancy Baker, lecturer at The Herald-News Cooking School, says that radishes served this simple way always make a great hit at parties.

When entertaining, Miss Baker sometimes fills an artistically shaped, shallow flower bowl (preferably long and narrow) with Leslie salt. Into this she "plants" small radishes in neat garden rows, each little radish showing only a tiny tuft of its natural green top above the salt.

Her amusing idea is to pass the dish and allow her guests to "pull up" their own radishes, right out of the "garden," and eat them on the spot. Try this the next time you serve appetizers.

OCD Now Giving County Equipment Same as Cities

Los Angeles county has been placed on the priority list for the Office of Civilian Defense and now can receive all types of O. C. D. equipment formerly reserved for cities exclusively.

Executive Director Harold W. Kennedy of the County Defense Council informed the board of supervisors this week of the latest word from Washington, with regard to allocations for unincorporated areas.

Some months ago, the County Defense Council and the board of supervisors petitioned the O. C. D. for the auxiliary fire engines, gas masks, steel helmets and medical supplies. Today, some 600 of the steel helmets were on their way to local defense councils in unincorporated territory.

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ATTEND THE NEW "Victory" All-Electric COOKING SCHOOL

TODAY AND FRIDAY October 1 and 2 TORRANCE CIVIC AUDITORIUM 1:30 p.m. to 3:30 p.m.

BRING A FRIEND Admission Free



Serving well balanced, nutritious meals to keep your family at top condition is the duty of every housewife to help win the war. This new "victory" cooking school will give you valuable, up-to-date facts about the things you need to know... how to buy... how to prepare... how to save time and work. Cook to win! Come and bring a friend.

