

Your Kitchen Counsellor

by HARRIETT SMITH

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PLAN GAY FEBRUARY PARTIES

If you just have to have a theme for a party, February is the month for you. Gala affairs are easy to plan.



You can go all out with red, white and blue for a patriotic jubilee. Two famous birthdays give you all the excuse that is needed. Or you may stick strictly to Lincoln and choose log-cabin theme for the decorations and the food.

Naturally, very early American notions, plus cherries and hats here will be your choice if you decide to honor Washington. Valentine's day provides all sorts of ideas to celebrate in another gay mood. Hearts and flowers—pastel colors—light and frothy trims galore! Why! You can decorate to your heart's content! And the food may be as fancy as you like.

And if you feel real praiseworthy, you might even do a comic Valentine party. Just think of all the fun you could have doing things in the craziest fashion. Whatever theme you pick for your party, you'll want to follow through with tasty food. And that's where we come in.

CHOCOLATE ROLL

4 Tbsp. cocoa
1/2 C. sifted cake flour
1 tsp. baking powder
1/2 tsp. salt
4 egg whites, stiffly beaten
1 C. sugar
4 Tbsp. cold water
4 egg yolks
1/2 tsp. vanilla

Sift first four ingredients together. Beat egg whites until moist peaks are formed and gradually beat in sugar. Add water to egg yolks and beat thoroughly. Fold egg yolks into egg white mixture. Add vanilla. Fold sifted dry ingredients into egg mixture. Spread batter in oiled jelly roll pan that has been lined with oiled waxed paper. Bake in modern range oven at 400° for 12 to 15 minutes. Turn out onto a damp

LINCOLN LOG

Chocolate Roll
1 C. heavy cream
2 Tbsp. cocoa
2 Tbsp. powdered sugar
1/2 C. sliced almonds

Whip cream and whip in mixture of cocoa and powdered sugar. Use about half of this mixture as filling for chocolate roll. Frost outside of roll with remaining cream and arrange sliced almonds over top to resemble "hark" of the log.

CHERRY PIE

2 1/2 C. drained, sour pitted cherries
2 Tbsp. flour
1 to 1/4 C. sugar
1 Tbsp. butter
1 C. flouid from canned cherries

Pastry
Line 8 inch pie dish with pastry. Fill with cherries. Mix flour and sugar and sprinkle over cherries. Dot with butter. Pour liquid over fruit. Put on upper crust and seal edges. Bake at 425° for about 30 minutes.

NOTE: If using quick-frozen cherries, allow fruit to partially thaw. Do not drain. Omit the liquid given above.

STANDARD PASTRY

2 1/2 C. sifted flour
1 Tbsp. salt
1 C. shortening
5 Tbsp. cold water (approx.)

Sift flour and salt together. Cut in shortening, leaving pieces about the size of a small lima bean. Add all but one tablespoon of the water and stir quickly with a fork. The ball of dough should take up all the flour and the dough should be soft and dry. Add the rest of the water gradually if needed. Divide dough and roll to desired size.

VALENTINE PUFFS

Roll balls of vanilla ice cream in crushed pink peppermint stick candy. Serve with heart-shaped cakes or cookies and pass chocolate sauce to be poured over the "puffs".



TORRANCE 1321 POST AVENUE **HAWTHORNE** 115 S. Hawthorne Boulevard

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SELF SERVICE MEAT DEPT.

Stall-Fed Beef
ROUND OR SWISS STEAK 79¢ c lb.

IOWA CORN-FED PORK SPARE RIBS 39¢ lb

EASTERN PURE LARD 23¢ lb

CUDAHY'S WICKLOW SLICED BACON 39¢ lb

IOWA CORN-FED PORK LOIN ROAST 49¢ lb

FRESH MAID COUNTRY STYLE SAUSAGE 45¢ lb

EASTERN PORK CHOPS 49¢ lb

FILLET ROCK FISH 59¢ lb

FRESH Barracuda 35¢ BY THE PIECE

FARM FRESH PRODUCE

ROTHS SUPER ORANGE SALE!!

LARGE NAVEL 4¢ c lb.

A Terrific Value!

Solid Ripe Home Grown TOMATOES 10¢ c lb.

Good Size Firm Crispy LETTUCE 7¢ HEAD

Sweet Juicy Washington DELICIOUS APPLES 5¢ Pound

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SKINLESS WIENERS 45¢ c lb.

FRESH MADE FOODCRAFT SAUER-KRAUT 19¢ 24-oz. Jar

KRAFT Velveeta CHEESE 85¢ 2-lb. Box

DIXIE LUCK TUNA 19¢ No. 1/2 Can

SUN VALLEY COLORED OLEO 21¢ One Pound Carton

LADY'S CHOICE GRAPE JELLY 29¢ 2-Lb. Jar

FRESH EGGS 47¢ Doz. in Ctn. LARGE GRADE A

RED DART Tender PEAS 10¢ No. 303 Can

PACIFIC GOLD Pieces and Chunks PEARS 33¢ Large 2 1/2 Can IN HEAVY SYRUP

GRANULATED SOAP SUPER SUDS 33¢ Lge. Pkg.	BREAKFAST CLUB COFFEE 87¢ 1-lb. Can	TANG Luncheon Meat 49¢ 12-oz. Can
CASHMERE BOUQUET 9¢ Reg. Bar	GOLDEN RAY CHINOOK SALMON 29¢ No. 1/2 Can	SUNSHINE CRISPY CRACKERS 25¢ 1-lb.
PALMOLIVE 9¢ Reg. Bar	BREAST O' CHICKEN SOLID PACK TUNA 39¢ No. 1/2 Can	SANTA MARIA TAMALES 35¢ No. 2 1/2 can
PALMOLIVE 14¢ Bath Bar	ARMOUR'S CHILI CON CARNE & BEANS 33¢ 16-oz. Can	PY-O-MY Coffee Cake Mix 29¢ 14-oz. Pkg.
VEL SOAP 33¢ Lge. Pkg.	B & M BAKED BEANS 29¢ 28-oz. Tin	TREND SOAP Giant Pkg. 49¢
PEETS 33¢ Lge. Pkg.	WOODBURY BAR SOAP 16¢ Bath Size	BUDGET PACK PINK BEANS 16¢ 1-lb. Pkg.
PRONTO Drain Opener 19¢ 12-oz. can	NORTH COAST APPLE SAUCE 13¢ No. 308 Can	BUDGET PACK Honey Bear Prunes 19¢ 8-oz. Pkg.
LINIT Glass Starch 12¢ 12-oz. Pkg.	CAMPFIRE MARSHMALLOWS 33¢ 1-lb. Pkg.	GREEN GIANT Sweet Peas 19¢ No. 303 Can
BABO CLEANSER 12¢ Reg. Can	AMERICANA LONG SPAGHETTI 19¢ 12-oz. Pkg.	JOLLYTIME POPCORN 19¢ 10-oz. Can
DASH DOG FOOD 15¢ No. 1 Can	MARTINELLI APPLE CIDER 29¢ Full Quart	NU MAID OLEOMARGARINE 34¢ 1-lb. Pkg.
MODESS 39¢ Reg. Pkg.	CONTADINA TOMATO PASTE 10¢ 6-oz. Can	MAZOLA SALAD OIL 82¢ Full Quart
RAIN DROPS 25¢ 24-oz. pkg.	GEBHARDT'S SANDWICH SPREAD 15¢ 3 1/2-oz. Can	HOMET STANDARD RIPE OLIVES 19¢ No. 1 Can
SIMONIZE FOR FLOORS 69¢ Full Pint		CITRIS SOAP 30¢ Lge. Pkg.

Frozen Foods Dept.

LIBBY FRENCH FRIES 21¢ 9-oz. Pkg.

MINUTE-MAID GRAPEFRUIT JUICE 19¢ 6-oz. Can

LIBBY GARDEN VEG. 21¢ 12-oz. Pkg.

HARTS ORANGE JUICE 18¢ 6-oz. Can

Liquor Department

SCHMIDT'S CITY CLUB EASTERN BEER 29¢ Full Quart

MARIPOSA CALIFORNIA SWEET WINE 53¢ Full Fifth

HARPER'S FERRY BLENDED STRAIGHT WHISKEY 29¢ Full Fifth

SCHENLEY'S RESERVE BLENDED WHISKEY 39¢ Full Fifth

Three Arts Studio Students Present Program for Nurses

Forty members and guests attending the San Pedro Nurses' Association's annual banquet and installation of officers Wednesday at the Pacific Coast Club in Long Beach enjoyed an evening of Hawaiian hospitality.

Mrs. Clara Swanson, assisted by Harbor General Hospital nurses, provided the Aloha atmosphere. U-shaped tables featured unusual floral arrangements of yellow chrysanthemums and bird of paradise. Adding to the tropical decor were the beautiful fresh-flower leis of various colors, presented to officers of District 21.

Mrs. Margaret Feuille of Harbor City, president of the San Pedro Nurses' Association, welcomed members and guests. She thanked out-going officers for their cooperation during the past year, and expressed her confidence in the board of directors and in-coming officers. Mrs. Feuille commended nurses of the association for their efforts in furthering the professional interest and aims of the district.

Miss Sarah Regan, a past-president of District 21 and chairman of the Private Duty Section, conducted the impressive installation ceremony. New-

ST. CATHERINE'S PARISH ENTERS NATIONAL GROUP

Formal installation of the ladies of St. Catherine's LaBoure Church, North Torrance, into the National Council of Catholic Women was held Thursday evening at the parish hall.

Installing officer and special guest of the evening was Mrs. Mary Haws, president of Los Angeles Archdiocesan Council of Catholic Women, who was decorated in December, 1950, by the Holy Father with the Pontifical Ecclesiae award as a distinguished Catholic layman.

In an impressive ceremony, each of the incoming officers and committee chairmen was dedicated in a special way to the Blessed Mother by naming one of her feast days to recall and parallel the new duties of office. Mrs. Haws installed Mrs. John Bennett, as president; Mrs. Louis Tauber, vice-president; Mrs. John McDannel, recording secretary; Mrs. J. R. McKindley, corresponding secretary; Mrs. Clifford Cooke, treasurer; Mrs. Joseph Andrews, parliamentarian; Mrs. Elizabeth Green, fraternal chairman; Mrs. Frank Sumerack, ways and means chairman; Mrs. Boyd Copenhagen, altar chairman; Mrs. Woodrow Bird, program and membership.

The retiring officers were Mrs. Woodrow Bird, president; Mrs. John Bennett, vice-president; Mrs. Robert Wallace, secretary; and Mrs. Louis Tauber, treasurer. Mrs. Harry Spiers will continue to serve as publicity chairman in 1951.

Guests of the evening included Mrs. McCoy, president St. Anthony's parish; council; Mrs. J. Olson, president St. Francis X. Cabrini parish council; Miss Mary Gahwolf, president St. James parish council; of Archdiocesan Council of Catholic Women; Mrs. Beatrice Campbell, Grand Regent Court Joan of Arc, Catholic Daughters of America; Rev. Father Paul Konoske, pastor of St. Francis X. Cabrini parish and Chaplain of Deanery 2 of the Council of the South Bay area.

Father Konoske and Mrs. Haws delivered important talks to the audience of ladies, dealing with the place occupied by the Catholic wife and mother and citizen today, and of the many influences existent which attempt to undermine the solidarity of the Christian family nowadays.

The NCOW is an organization of more than six million Catholic women in the United States as part of the National Catholic Welfare Conference founded by the American bishops, and it is active in every social, fraternal, civic and religious activity open to the laity.

Lovely orchid corsages were presented to Mrs. Haws and to the incoming officers. Refreshments were served by Mrs. Joseph Golden and her committee. Father Tepe, pastor at St. Catherine's, closed the meeting.