



**FIRST SHOW . . .** "Easy Entertaining" is the first show of the two-day Cook-O-Rama, to be held at the Civic Auditorium, 1349 El Prado, on the afternoons of March 11 and 12, from 1:30 until 3:30. The program is in the form of a skit in which Maxine Howe, home economist, teaches a bride, Marilyn Moore, the easy way to prepare special meals when hubby telephones he is bringing the boss and his wife out for a week-end. Breakfast casseroles, a speedy and tasty luncheon dish and a delicious dinner come rolling out of ranges and refrigerators when this team gets into action to prepare for the event.

**ANSWER THE CALL**



**City of L.A. Annexes Section Near Miraleste**

Los Angeles' voting population is soon to be increased by 328 persons.

The new voters will come from the unincorporated territory adjacent to the Miraleste section west of Western Ave., San Pedro, which was annexed following approval of the City Council planning committee this week.

A special election will be required which will cost about \$1726. The committee was informed. The co-ordinating board has approved the petition and recommended annexation.

**May Day Rehearsal Time At Normandale Park Told**

Children who would like to take part in the May Day celebration at Normandale playground after school on Fridays, from 3 to 5 p.m., when songs and dances to be used in the celebration will be taught, according to Alice M. Dunbar, director. The instruction is free.



**Buttermilk Fried Cakes**



**BUTTERMILK CAKES EASY TO MAKE . . . The Trick Is In the Frying**

The trick of turning out delicious deep-fried cakes is keeping temperature of lard at 375 degrees.

- Recipe for Buttermilk Fried Cakes**
- 4 C. sifted flour
  - 1 C. sugar
  - 1/4 tsp. nutmeg, grated
  - 1 tsp. salt
  - 1 tsp. soda
  - 1 tbsp. hot water
  - 1 C. sour milk
  - 2 eggs beaten
  - 2 tbsp. butter, melted

**METHOD:**

1. Sift into a bowl all dry ingredients except soda.
2. Dissolve soda in hot water, add to milk, combine with eggs and butter.
3. Mix liquid and dry ingredients together lightly. Chill.
4. Roll dough to 1/4 inch thickness.
5. Heat lard over medium gas flame to 375 degrees. (Use frying thermometer).
6. Cut cakes out of rolled

dough, drop into hot lard and fry until browned. Remove fried cakes from hot fat and place on brown paper to drain.

**Coming Events**

Thursday and Friday, March 11-12—Torrance Herald Cooking School, Civic Auditorium.  
Mar. 20—Lions Club Dinner, Western Club Cafe.  
Apr. 10—JayCette dance, Club Alondra.

Tuesday, April 13—Municipal and primary election.  
May 21, 22, 23—Hobby, Arts and Flower Show, Civic Auditorium.

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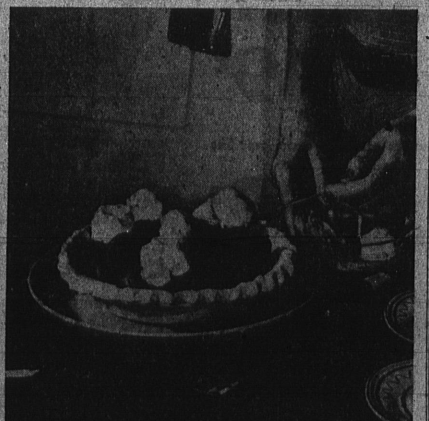
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**STEP NO. TWO . . .** Frozen whipped cream mounds are dropped into freezer bag; air is dispelled from bag; top is twisted and confined with rubber band. Bag is returned to freezer compartment until cream is needed.



**READY TO SERVE . . .** When fresh berry pie is ready to serve, take frozen whipped cream mounds from bag, place in dish and arrange on top of berries. Serve immediately.



**POE MEN ONLY . . .** Men, too, are invited to attend the Herald's two-day Cook-O-Rama at Civic Auditorium starting Thursday, March 11. Ben McCosmlek will show how he makes with the foods when he throws a stag party at home.

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OPEN FRIDAY NIGHTS 'TIL 9

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