



MRS. F. STUTLER AND BARBARA ... Discuss Culinary Arts

Old Family Recipes Given By Mrs. Francis Stutler

Authentically marks the two recipes contributed to today's column by Mrs. Francis Stutler, 2210 E. 178th St.

The guest cook, who was born and reared near Boston, Mass., gives her grandmother's recipe for BOSTON BAKED BEANS and a cake recipe given to her as a bride by her

husband's aunt, Nan, and his grandmother, and has been duly named NAN AND GRAM CAKE.

In discussing the Boston Baked Beans, Mrs. Stutler said her grandmother would never use any but a regular crockery bean pot. With the beans, usually served, is a tossed green salad, garlic French bread and a dessert.

The Stutters have resided in Torrance for three years moving here from Hawthorne where Mr. Stutler had lived since he was five years old.

The couple met while they were both lieutenants in the Marine Corps stationed in North Carolina. They will celebrate their 13th wedding anniversary on Dec. 23.

There are two children in the Stutler family, David, 11, and Barbara, 9, both students at Arlington school where their mother is president of the PTA. Mr. Stutler is construction superintendent for the Butcher Co. of Torrance. The family attends the Luther on Christ the King Church.

BOSTON BAKED BEANS

- 1 lb. small navy beans
- 1 onion
- 1/4 cup dark molasses
- 1/4 lb. salt pork
- 1 tsp. salt
- 2 heaping tbsp. brown sugar
- 1 cup water
- 1 tsp. dry mustard

Wash beans under cold water; place in sauce pan to soak overnight. In the morning, parboil beans in same water for about an hour. Then fill crockery bean pot with beans. Combine molasses, dry mustard, salt, brown sugar. Add enough water to make one cup of liquid; pour over beans. Place salt pork on top and fill within 1/2 inch of top with water. Place lid on and bake slowly, 300 degrees, for five or six hours. Check occasionally and keep level of water to cover beans. Uncover last half hour to brown.

NAN AND GRAM CAKE

- 1/2 cup shortening
- 1 cup sugar
- 1 egg
- 1 1/2 cups flour
- 1 cup applesauce
- 1 tsp. soda
- 1 tsp. cinnamon
- 1/2 tsp. cloves, nutmeg, salt
- raisins and chopped nuts as desired

Sift flour, spices, soda and salt. Cream shortening, sugar and egg. Add flour and applesauce to shortening, mixing alternately. Beat for one minute by hand then add raisins and nuts. This may be baked in the usual size square or loaf cake pan at 375 degrees for 45 minutes. If desired, a mixture of peanut butter, combined with enough brown sugar to make a crumbly consistency, may be sprinkled generously over the top of the cake before placing in the oven.

Sobada Dance Club Greet Newcomers

New members of the Sobada Dance Club were welcomed into the group at a dance held at The Wayfarers Saturday evening, Nov. 15. Introduction of the new members took place between colorful goal posts which set off a football decor.

Past Oracles Meet

Members of the Torrance Past Oracles Club Royal Neighbors of America, met at the home of Mrs. Susie Walker, 2268 W. Dominguez St., Tuesday, Nov. 11.

Mrs. Sophie Duncan was co-hostess.

Among those present as new members were: Phil Norman, Marvin Goetsch, Sid Gans, Jack Baker and William Luzon.



BEST BUYS FOR THE WEEK

In Torrance Markets

TURKEY, the traditional holiday bird, will be the star performer. You'll be happy to know that turkeys will cost you about the same low price as they did a year ago. If you don't want a whole large turkey, buy a half, quarters, or parts. Cut-up turkeys are particularly fine for those "all-drumstick" or "all-white-meat" families.

Between now and the holiday we'll see enticing price tags on a number of items in the meat departments. Chicken, of course. How can the price stay so low? Check beef for values in steaks, pot roasts, Swiss steaks—regular steaks—and ground meat. Pork more plentiful. Plenty of lamb. Veal scarce.

WHAT SIZE BIRD TO BUY

When buying medium or heavy birds, 12 pounds and over, allow 1 1/2 to 2 pounds (ready-to-cook weight) per serving. When buying turkeys under 12 pounds, allow 3/4 to 1 pound per serving. The actual number of servings depends on the quality of the turkey, the cooking and carving skill. The table below suggests the number of servings:

Ready-to-Cook Turkey (pounds)	Number of Servings
6 to 8	4 to 10
8 to 12	10 to 20
12 to 16	20 to 32
16 to 20	32 to 40
20 to 24	40 to 50

Allowing 1 1/2 to 2 pounds per person provides cooked turkey for another meal.

ROASTING TEMPERATURE AND TIMETABLE
Low-temperature, shallow, uncovered pan roasting continues to be the popular and generally accepted method, according to poultry authorities. If a homemaker needs to speed the roasting time, foil may be crimped to the edge of the pan, or a pan with a close-fitting cover used. Thus moisture is held in the pan, and the steam formed shortens the total cooking time. Also, to offset the reflective qualities of foil, the oven temperature should be 25 to 35 degrees higher (about 350° F.). Completely and tightly wrapped-in-foil roasting is favored by some cooks—especially for large birds (20 pounds and over) to shorten the cooking time. Again higher temperatures are used and cooking hastened since the bird is cooked by steaming.

This chart gives the approximate time required to roast fresh or completely thawed birds. Unstuffed turkeys require approximately 5 minutes per pound less time.

Differences in individual birds may necessitate increasing or decreasing cooking time slightly.

Ready-to-Cook Weight (pounds)	Oven Temperature (in slow oven) °F.	Total Cooking Time (hours: stuffed bird)
6 to 8	325	3 1/2 to 4 1/2
8 to 12	325	4 1/2 to 5 1/2
12 to 16	325	5 1/2 to 6 1/2
16 to 20	325	6 1/2 to 7 1/2
20 to 24	325	7 1/2 to 9

When dinner is set for a definite hour, wise homemakers start the bird 20 to 30 minutes ahead of schedule to avoid delay should the turkey take longer to cook than estimated. This also allows time to make gravy, and arrange the bird on the platter.

ROASTING HALF OR QUARTER TURKEY

Rub cavity (cut side) with salt. Season skin to meat along cut edges to prevent shrinking during roasting. Tie leg to tail. Lay wing flat over white meat and the cord around breast to hold wing down. Place turkey, skin side down, on a rack in a shallow open pan. Grease with fat and cover with a LOOSE cap of aluminum foil or fat-moistened cheese cloth. Roast, turning skin side up when about 3/4 done. Roast until tender.

TIMETABLE

Ready-to-Cook Weight	Oven Temperature	Approximate Roasting Time
3 1/2 to 5 lb.	325° F.	3 1/2 to 4 hrs.
5 to 8 lb.	325° F.	4 to 5 hrs.
8 to 12 lb.	325° F.	4 to 5 hrs.

TESTS FOR DONENESS

Most cooks prefer using a meat thermometer. Insert it so that the bulb is in the center of the inside thigh muscle or the thickest part of the breast meat. Be sure that the bulb does not touch bone. To tell whether turkey is done without using a thermometer, move the drumstick up and down. If it moves readily or twists out of the joint, the turkey is done. Or, press the thickest part of the drumstick, protecting fingers with cloth or paper. If the turkey is done the meat will be soft. By this time, if a meat thermometer was used, it should register 160-200° F. Or, if thermometer was inserted in center of the stuffing, it should register at least 165° F.

'Christmas in Glass' To Be Displayed

Gordon Baker Lloyd will display "Christmas in Glass" at a meeting of the Las Colinas Garden Club to be held Monday, Dec. 1, at the recreation building in Walleria Park.

Articles displayed will be available for purchase. The public is invited.



STRENGTH

... the big reason most Americans have is an American Saver

Tom Jellison Sr. has won a lot of changes since he settled in Montana 35 years ago, but one thing that has not changed has been his belief in the safety and availability of his savings and loan funds. He opened the No. 1 account at AMERICAN SAVINGS' Montana office in 1929, and intends "to keep it there."

Jellison was not choosing the Montana area as has been an important one. He was secretary of the Chamber of Commerce for 16 years... on the board of directors of the Crescenta Municipal Water Co. for 10 years... a charter member of Rivonia.

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