



FAMED throughout the South Bay for Hs menu of Italian specialties and food from the see, Millie Riera's Seafood Grotto is located en the Esplande, Vista Del Mar, Redondo.

From its spacious dining room, the gourmet is treated to a magnificent view of the Pacific Ocean, which begins just across the street.

Enjoyable Food ... Gracious Hospitality

RESTAURANT GUIDE



TORRANCE PRESS



Island Foods Are Tantalizingly Good

many centuries ago establish- make a marinade civilizations, embracing the veal Pacific from Java to the East-Lean bacon er Islands, it remained for the admission of Hawaii as cubes. Thread cubes on bam- When you make apple-

islands to become a part of terlacing with lean bacon. ifornia hostesses, partial to Serve on a bed of rice, accom- and with red apples, a realoutdoors entertaining, take panied by yams and baked ly rosy applesauce. You will naturally to the South Seas whole bananas. Serves 6.

menus with their eye and accomplished.

to by The Polynesian, tropi- towels can do. cal restaurant in Torrance, whose chefs authentically prepare exotic dishes out of

simple native foods. The following recipe for Javanese Sate affirms the fact that island foods are as tantalizing as the inescapable lure of the South Seas itself.

JAVANESE SATE pt. Soya sauce

1/2 teaspoonful chopped garlic

2 tablespoonsful sugar Less than half a cup of crushed ginger root 1 onion finely chopped

Although the Polynesians| Combine ingredients to ed one of the world's great 11/2 lbs. (total) of beef and

Chop meat into 11/2 inch mill,

palate appeal. Californians al- TOWELS ARE HANDY so appreciate the fact that When installing a paper about making applesauce

be sure to locate it where it The increasing popularity will be most convenient to reach for the many jobs paper

> Kleenex towels are handy for scrubbing the sink with cleanser, drying hands after doing dishes, wiping the

range after cooking, drying pots and pans or for draining vegetables or bacon. Towels cinnamon and holders are available in A dash

a range of pastel colors to needed match or complement your kitchen color scheme.

Applesauce Made Easy With Tricks Comes fall with its pork

and gingerbread and big hot breakfasts, there is nothing quite like having on hand a few jars of home-made applesauce. Whether you make a small or large a mount of sauce, the easiest, quickest way to make it is with a food

a state for the customs of the boo sticks, four to a stick, in- sauce with a food mill, there once, measure, add soda and is no need to peel or core salt, and sift together three the American way of life. Marinade in earthen crock for the apples. In fact, by cook-times. Cream butter One of the gayest customs two hours. Barbecue over ing the apples with the skins thoroughly, add sugar grad-of the tropics is the luau. Cal- open fire until well done. on, you will get more flavor ually, and cream together un-

ness next to the skin.

A very surprising fact the exotic touches are easily towel holder in your kitchen, with a food mill is that you from your apples.

Now for the food mill recipe:

Shortcut Applesauce

4 cups apples 1 cup boiling water Sugar to taste (about 1/2 cup for each qt. sauce) A dash of nutmeg or

A dash of lemon juice, if

Quarter apples (no need to peel or core). Remove blos-

COOKING TIME

apples in a saucepan. Add If you wait until cooking boiling water; cover and sim-late in top of double boiler. class meetings;

Made of Honey Delicious Chocolate Cake 3 squares unsweetened

chocolate, melted 2/3 cup honey 13/4 cups sifted cake flour 3/4 teaspoon salt 1/2 cup butter or other shortening 1/2 cup sugar

l teaspoon vanilla extract eggs, unbeaten, 2/3 cup water

Blend chocolate and honey; cool to lukewarm. Sift flour

1 cup grated carrot

Tips of Romaine leaves Dissolve gelatin in hot Add chocolate-honey mix- bowl. Put in refrigerator,

Chill remaining gelatin unthoroughly after each addi-tion. Add flour, alternately til syrupy, add apples and with water, a small amount carrots. Pour over first mixactually get 25% more sauce at a time, beating after each fure, replace bowl level in addition until smooth. Bake refrigerator until set.

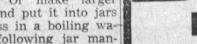
in two greased 8-inch layer pans in moderate over (350° F.) 30 to 35 minutes. Spread cut from blossom ends of with Chocolate Cream Icing.

Chocolate Cream Icing

1/2 cup sugar 1/4 cup butter 1/4 cup light, cream 1/4 cup honey

1/4 teaspoon salt 3 squares unsweetened chocolate, cut into small

2 egg yolks, well beaten



Chocolate Cake Spaceman's Salad

Are you tired of salads? Eager to try something new? The spaceman's salad will be a humorous, colorful treat. for your family.

Spaceman's Apple Salad 2 pkgs. lemon-flavored gelatin

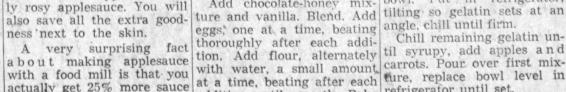
2 cups hot water 2 cups cold water

tbsps. lemon juice

1/2 tsp. salt

1/4 tsp. cayenne pepper 3 delicious apples, cored

and cubed



Unmold, trim with Romaine, apple eyes and mouth apples. Make antenna strip of aluminum foil. Serves 8.

Adult School Offers Typing A typing class for adults in being offered in Torrance Adult School from 7 to 9:30

on Mondays and Wednesdays at South High School, Room

som ends and stems. Place Combine sugar, butter, M-1. cream, honey, salt and choco- Students may register at

