

# FOOD & FAMILY

## Hostesses Offered Helpful Party Hints

If you're giving a party, start your preparations early enough so that you will be ready and smiling when your guests arrive. A flustered hostess can undermine her own party.

Here are some ideas to help you give a good party with a minimum of wear and tear on you:

1. Have you planned a place for coats? Perhaps, if it's a big party, you will want to rent a rack.
2. Your bathroom should be spotlessly clean and supplied with plenty of fresh towels, soap and facial tissues.
3. Soft background music from your radio or phonograph will help create a relaxing atmosphere.
4. See that the lights are

ranged, chairs are grouped for comfortable conversation and strategically arranged, and cigarettes and matches are in evidence with plenty of big ashtrays. If you have a fireplace, there's nothing like a glowing fire to add charm to a room.

No matter how well you know your guests, make the extra effort to make them feel welcome. Don't take it for granted that everyone knows one another. Be sure to introduce everyone unless you are certain your guests all are close friends.

Remember that you set the whole climate of your party. If you're relaxed and pleasant and having a good time, chances are that every one else will, too.



WINNING COOK is Mrs. John Twist, of 2325 W. 180th Pl., whose timely recipe for Valentine Mold wins her \$5 in the Cook of the Week contest. The

colorful dessert featured mandarin oranges and crushed pineapple in a gelatine base.

—PRESS photo

## Pineapple Ham Loaf Features New Glaze

A welcome modern menu for busy hostesses features pineapple glazed ham loaf in new dress. Rows of canned pineapple half slices are placed between slices of ham loaf for pantry shelf meal that is economical, attractive and good eating. It comes to the table ready-to-serve.

Parsleyed new potatoes, green asparagus with Hollandaise Sauce, a crisp salad and crusty rolls are excellent accompaniments to serve with this tasty entree.

- QUICK GLAZED PINEAPPLE HAM LOAF**
- 2 cans chopped ham
  - 1 (1-pound 4½-ounce) can pineapple slices
  - 1/3 cup brown sugar (packed)

- 1 teaspoon cornstarch
- 1 tsp. Worcestershire sauce
- 1 tsp. prepared mustard
- ½ tsp. cloves
- 1 tsp. red wine vinegar

Make three deep cuts in each ham loaf almost through to bottom. Place in shallow baking pan. Insert half of pineapple slice in each cut. Combine ¾ cup syrup from pineapple with remaining ingredients. Simmer gently about five minutes. Pour over ham and pineapple. Bake in hot oven (400 deg. F.) about 20 minutes, until hot and lightly glazed. Add rest of pineapple slices last 10 minutes. Baste frequently. Makes eight servings.

## New Top Burner Simplifies Meal

By BEA WEBB  
Southern Calif. Gas Co.  
Home Economist

The automatic top burner is one of the newer features on gas ranges. It makes cooking much easier and more enjoyable. This burner provides the correct temperature for frying, boiling, simmering or just keeping foods serving hot. A thermostat, located in the center of the burner, controls the temperature through a sensing disc that rests against the bottom of the pan. The flame continually modulates, maintaining an even, constant temperature. It operates just like the oven thermostat and is very similar to an automatic frypan. One additional feature on the "burner with a brain" is the adjustable flame which can be regulated according to pan sizes and pan materials.

As with other specialized equipment you must learn to use the automatic top burners. Gas range manufacturers provide instructions with the burners, and we also have charts which can be kept close to the range. If you would like one of these temperature charts, please call us at ORchard 1-0495, Exe. 301, and we will be happy to mail one to you.

Any food that can be cooked on a standard burner can be cooked on the temperature controlled burner, only much easier. The following recipes have been specifically tested with this burner in mind.

- PINEAPPLE UPSIDE DOWN CAKE**
- 1 small (10 oz.) pkg. white cake mix
  - 2Tbsp. butter
  - ¾ cup brown sugar
  - 4 rings of canned pineapple
  - 3 maraschino cherries,



BEA WEBB

- halved
  - ¼ cup chopped walnuts - cinnamon
- Mix cake batter, following package directions. Melt butter in 9-inch aluminum skillet with tight-fitting lid on automatic top burner set at 225 deg. Blend in brown sugar and spread over bottom of skillet. Arrange drained fruit over sugar. Sprinkle in chopped walnuts. Pour in batter and gently spread over fruit - nut mixture. Sprinkle top of batter with cinnamon. Cover the skillet and "bake" cake on automatic top burner set at 275 deg. for 20 minutes.

- POPCORN**
- 2 Tbsp. oil
  - ½ cup popcorn
  - ¼ tsp. salt
- Pour oil, popcorn, and salt into 10" skillet or 2 qt. saucepan. Spread popcorn. Cover pan. Set automatic top burner at 375 deg. Cook for 3 to 5 minutes or until popping sound ceases. Do not shake the pan. Remove lid to prevent steaming and soggy popcorn.

## Recipe for Rainy Days: 1 Batch Homemade Candy

When the long-anticipated rains finally do put in an appearance in Torrance, housewives will be housebound with active preschoolers and home will be a haven for the school set during the after-school hours before dinner.

To keep the youngsters busy and help mother pass the rainy hours, the wet winter days should be a good time to mix up a batch of homemade candy.

Recipes for three favorites of the youngsters follow:

- MOLASSES POPCORN BALLS**
- 2/3 Cup molasses
  - 1½ Cup sugar
  - ½ Cup water
  - 1 tsp. vinegar
  - ¼ tsp. salt
  - 3 Tbsp. butter
  - 2½ qt. unsalted popcorn
- Combine first five ingredients in a heavy saucepan.

- Cook over medium flame or on the automatic gas top burner and continue cooking without stirring to 270 deg. (hard ball stage). Turn off burner and stir in butter. Pour over popcorn in a large bowl, mixing quickly with a wooden spoon until all kernels are coated. Butter your hands lightly and shape popcorn balls, pressing only enough to form them.

- 10 MINUTE FUDGE**
- 1 7-oz. pkg. semi-sweet chocolate chips
  - 4 Tbsp. butter
  - 3 Tbsp. warm water
  - 1 tsp. vanilla
  - 3 C. sifted powdered sugar
  - 1 C. shredded coconut
- Place chocolate chips and butter in saucepan. Heat over a low flame or automatic gas burner set at 150 deg. to melt. Stir in water and vanilla. Mix sugar, salt, and coconut and add the

chocolate mixture. Press into a buttered 8" square pan. Chill and cut into squares to serve.

- CARMEL APPLES**
- 8 or 9 medium sized apples
  - 1 cup sugar
  - ½ tsp. salt
  - ½ cup white corn syrup
  - 1 15-oz. can sweetened condensed milk
  - 1 tsp. vanilla
- Stick wooden skewer in stem end of washed and thoroughly dried apples. Combine sugar, salt, corn syrup and condensed milk in a heavy medium sized saucepan. Cook over medium flame or on automatic gas top burner to soft ball stage (232 deg.). Turn off gas burner and stir in vanilla. Cool slightly and dip apples in cornel until well coated (this should be done as quickly as possible.) Set on a buttered plate to cool.

## Torrance School Menus Announced for Week

As a public service, the Torrance Press publishes elementary school lunch menus to aid housewives preparing to do marketing to plan dinner menus accordingly.

Lunches to be served in

the elementary school cafeterias for the week beginning tomorrow are as follows:

**THURSDAY**  
Pizza with beef and cheese; buttered spinach; apple raisin, celery; salad on

lettuce; chocolate pudding; bread and butter and milk.

**FRIDAY**  
Oven grilled fish with tater sauce; peas and carrots; tossed green salad; hot corn bread; fresh orange section; and milk.

**MONDAY**  
Spaghetti with meat sauce; buttered green beans; cole slaw; plums in syrup; snickerdoodles; hot french bread with cheese sticks; and milk.

**TUESDAY**  
Lincoln's Birthday.

**WEDNESDAY**  
Hot pork sandwich; confetti salad; relishes; cherry torte with topping; and milk.

**GIRL SCOUT COOKIES**  
When you buy Girl Scout Cookies, you buy more than a cookie. You help Girl Scouting.

**RESPONSIBLE CITIZENS**  
Girl Scouting helps girls develop into responsible citizens of service to home, community, and country. Buy Girl Scout Cookies.

## Meatless Patties Feature Spinach

Want your family to love spinach? This unpopular leaf becomes a favorite when made into "Spinach Patties." The novel new way is to mix cooked spinach with butter, Parmesan cheese, onion and hot sauce, then roll into patties, dip into egg and water for stickum and, now here's the big item, roll in finely crushed crackers. Make this up hours, or even a day, before frying to a crisp brown. Intrigue your family soon with spinach this easy way:

- SPINACH PATTIES**
- 9 double crackers
  - 1 1/3 cups well-drained, finely chopped, cooked spinach
  - 1 tablespoon melted butter or margarine
  - 1 tsp. minced onion

- 1 tsp. grated Parmesan cheese
  - 1/16 teaspoon Tabasco sauce
  - 1 egg, slightly beaten
  - 1 tablespoon water
- Fat for frying
- Crush crackers between waxed paper with rolling pin into very fine crumbs (three will be about 2/3 cup); set aside. Place spinach, butter, cheese, onion and Tabasco sauce in bowl and mix well. Shape into 12 patties. Roll patties in cracker crumbs, then into egg beaten with water; again into crumbs. Let stand about 10 to 15 minutes to set coating. Fry, in deep or shallow fat, over moderate heat until golden brown. Drain on absorbent paper in warm place. Serve with meat or fish. Yield: 4 to 6 servings.

## Canned Cranberries Add Color to Meals

Color conscious cooks count on cranberry red to accent late Winter menus. They call on the pert cranberry flavor to compliment family meals as well as special holiday feasts.

Cranberry products make fine additions to your stock of ready-to-serve foods. Just as they come from the can or jar, they're guaranteed good eating—a real boon, too, to the lady whose cooking time is limited.

You'll find cranberry juice cocktail, jellied cranberry sauce, and a wonderful sauce with whole cranberries at the market. These good canned products make many other flavorful dishes when you combine them with extra ingredients in recipes such as these.

- CRANBERRY-CHEESE SALAD**
- 1 pkg. orange or lemon flavored gelatin
  - 1 pt. cranberry juice cocktail
  - 1 3-oz. pkg. cream cheese
  - ¼ tsp. salt
  - ½ C. drained crushed pineapple
  - ½ C. finely chopped celery
  - ¼ C. heavy cream, whipped.

Heat one cup of the cranberry juice cocktail almost to boiling and dissolve gelatin in it. Add remaining juice. Put cream cheese into gelatin mixture and beat until smooth. Chill until partly set. Add salt, pineapple and celery and fold in whipped cream you may

use ½ cup ready-whipped cream if you have it, or cream may be omitted, if desired. Pour salad into mold and chill until firm.

- CRANBERRY PUNCH**
- 1 can jellied cranberry sauce
  - 2¼ C. water
  - ½ C. lemon juice
  - ¾ C. orange juice
  - ½ tsp. almond extract
  - 1 pt. ginger ale
  - lemon slices
  - whole cloves
- Put jellied cranberry sauce into a saucepan and crush with a fork. Add water and stir; heat until sauce is melted. Cool. Stir in other juices and flavoring. Chill. Just before serving, add chilled ginger ale. Serve in lemon frosted glasses and garnish with clove studded lemon slices.

**LEMON FROSTED GLASSES.** Dip rim of glass into a saucer containing ¼" of lemon juice. Then dip in saucer holding granulated sugar. Set glasses upright on a tray. Chill in refrigerator until ready to use.

- SPICED CRANBERRY SAUCE**
- 1 can whole cranberry sauce
  - ½ C. vinegar
  - ½ tsp. cinnamon
  - ½ tsp. cloves
  - ½ tsp. allspice
  - ¼ tsp. salt
  - dash cayenne
- and heat to boiling. Chill. Serve as a relish or with pears in a salad.

## COOK OF THE WEEK

Equally appropriate as dessert at a valentine dinner or salad at a festive February luncheon is Valentine Mold, winning contribution of Mrs. John Twist of 2325 W. 180th Pl., Torrance.

Mrs. Twist wins \$5 for her timely recipe which follows:

- VALENTINE MOLD**
- 1 pkg. either cherry or strawberry gelatin
  - 1 pkg. lemon gelatin
  - 1 can mandarin oranges
  - 1 can, 2½-oz size crushed

- pineapple
- 1 cup boiling water
- 1 cup cold water
- 2 cups juice drained from fruit

Drain well mandarin oranges and crushed pineapple. Dissolve gelatin into boiled water and add cold water and two cups juices. Put into refrigerator until set like egg whites. Take out and beat it. Whip one cup mayonnaise or salad dressing. Add pineapple and oranges. Put all into large oiled mold and let set.

## How to Get Rid Of Tarnish

Every hostess wants her silver ware and her silver serving pieces to sparkle and gleam for entertaining. When done the right way, this chore can be pleasant and rewarding, and you can see piece after piece change from tarnished gray to face-reflecting silver.

You'll find paper towels helpful for polishing in all the corners and around intricate designs. After the tarnish has been removed, wash the pieces in soap and water.

In washing silverware, se-

parate table silver from cutlery to avoid scratching. Soak in soapy warm water but do not allow ivory or bone handles to lie in the water. Rub well and rinse with hot water. Lay silver on paper towels to avoid scratching, then wipe. To remove egg stains from silver, sprinkle with salt and rub with a wet cloth.

**OPEN TO ALL GIRLS**  
Girl Scouting is open to all girls, regardless of what part of town they live in.