

THESE Christmas Breads are so easy to make with frozen ready-to-bake bread. y make a part of the Holiday Season which is a tradition for many families of many They make nationalities

Gaily Fruited Bread Is Holiday Tradition

Christmas breads have become a tradition at holiday time. The aroma of fresh baked bread mingled with candied fruits, nuts and spices spells the Merry Season. They are quite simple to ake with Bridgford readymake to-bake- bread.

DANISH CHRISTMAS WREATH loaf (1 lb.) Bridgford frozen ready-to-bake bread

Fresh Dates Dessert Dish

FLUFFY DATE FIR I cup fresh dates 6 to 8 maraschino cherries 1 pkg, (3 oz.) lemon gelatin I cup hot water ½ cup cold water 1 ths. lemon juice 1 pint vanilla ice cream 1 baked %-inch pic shell.

1 baked 9-inch pie shell, cooled

Slice dates. Chop cherries to make 2 tablespoons. Dissolve gelatin in hot water. Stir in cold water and lemon juice. Add ice cream by the sponfuls, stirring until it is com-pletely melted. Chill a few minutes until mixture thickens slightly. Fold in dates and cherries; turn into ple shell. Chill until

firm



QUICK!

GOOD!

noodles or as a casserole!

Convenient!

d serve over rice,

Bridgford BREAD

2 tbs. butter, melted 14 cup sugar

Solution in the second s

Spread with butter. Mix together cinnamon, su-gar, **Ca**rdamom and raisins; hight. Bake at 350 degrees for sprinkle over dough. Begin: 30 minutes. Cool on rack. ning with the 12-inch side. roll like jelly roll and seal edges. edges.

more mear

FLAVOR

00G F00

more flavors

Connect ends of roll to form Enhance Rich a circle and seal. Place on greased cookie sheet. Cut slashes 4-inch apart and % of the distance towards center of

Somewhat on the rich side, but oh so good — that's Fluffy Date Pie! Sliced fresh dates, chopped cherries, lemon gelatin and vanilla lee cream get together in this easy-to-prepare pie with rewarding flavor results. FLUFFY DATE PIE

SANTA'S LOAF 1 loaf (1 lb.) Bridgford frozen read-to-bake

bread 34 cup dark raisins 34 cup white raisins 35 cup chopped candied mixed fruit

Let dough soften at room temperature. Flatten or roll

waiting

Here's a great said idea that's so quiet and easy you can do it right now. All you need are California conned cling peaches, a raw apple and some Chaddin chages. Place attermine sites of cling peach and crisp apple on a lettuce leaf and top with the slivered cheese. See, it's

FROZEN

SIRLOIN TIPS

To Solo to Your Har

that easy, and twice as good! eline PEACH AD

KOLD

KIST

IT'S GOOD!-REALLY GOOD

49[¢]

"S 30 EA



Mighty hearty eating for the family. Casserole Olivette is richly enhanced by the nut-like flavor of dark and hand-some ripe olives.

Ripe olives are in plentiful supply now, just in time for use in many ways for holiday meals for family and guests. CASSEROLE OLIVETTE

cup ripe olives small green pepper small onion

3 ths. salad oil

1 lb., sround beef 1 can (4 oz.) mushrooms 1 can (8 oz.) tomato sauce 1 can (6 oz.) tomato paste 1 cbs. chili sauce 1 tsp. salt

tsp. pepper oz. noodles cup grated American

cheese Cut olives into pieces. Chop

green pepper and onion; saute in oil until tender-crisp. Add beef and brown, stirring occasionally.

Stir in olives and all re-maining ingredients except noodles and cheese; simmer, covered, 30 to 45 minutes, or until flavors blend. Cook noodles as package directs. Drain; turn into bak-

ing dish. Sprinkle half of cheese over

out loaf slightly on floured surface. Place raisins and candled fruit in center of bread. Fold dough over and knead threadth.

Music easy to compose for master chef using Sona Soy Sauce ... every meal's a "Sona-ta!"

CODO TUTO

÷

More kinds

of more people

listen most to кмрс

dial 7

Breat for

KARBECUING

MARINATING

TENDERIZING Torrance principals heard a talk on remedial reading by Dr. Charles Manley Brown, director of the USC reading center, at a workshop recent

Reading

The session was the second in a series set for this year by leading guest speak-ers. Workshop sessions were scheduled this fall to familiarize principals with latest remedial reading techniques in connection with the opening of eight remedial read-ing centers for district stu-dents who are two or more vears behind in reading.

Author of several publica-tions dealing with reading, Dr. Brown is chairman of the Dr. Brown is chairman of the Department of Elementary Education at USC. Prior to being appointed to the USC faculty in 1955 he served as assistant professor of educa-tion and principal of the ele-mentary training school of Brigham Young University.

He was an elementary teacher in the Glendale Uni-fied School District and in schools in Utah, and was em-ployed as curriculum consul-tant for Oxnard Elementary School District.

Diseases Reported Two cases of notifiable dis-eases were reported from the

Torrance area for the week ending Nov. 14. Noted were syphilis and scarlet fever.





Torrance: 4705 Torrance Blvd., also Western and Carson; Lomita: Pac. Coast Hwy. at Narbonne Redondo Beach: 245 Palos Verdes at Catalina

3 .